



Fact Sheet 1

Food Safety Supervisor

The Law

The *Food Act 2006* requires all licensable food business in Queensland to have a nominated, appropriately trained food safety supervisor.

To be a food safety supervisor you must...

- Be reasonably available at all times while the business is operating, to be contacted by the Council's Environmental Health Officer,
- Be reasonably available to all food handlers who handle food in the food business
- Know how to recognise, prevent and alleviate food safety hazards, and
- Have the skills & knowledge in all matters relating to food safety that is relevant to the food business
- Have the authority to supervise and give direction about matters relating to food safety to persons handling food.

Skills & Knowledge

It is recommended that a person successfully completes training to formally demonstrate satisfaction of the requirements of a food safety supervisor.

A statement of attainment from a RTO may be issued to a person following successful completion of a training course, or successful demonstration to the RTO that a person has existing skills, experience or training to meet the national competencies.

Please refer to table 1 for the recommended competency standards and table 2 for the example of the different food sector categories.

Nominating a Food Safety Supervisor

The food business is responsible to notify the local authority of their nominated food safety supervisor and notify of any changes regarding the nominated food safety supervisor, such as if the person ceases employment. Contact 1300 COUNCIL and request to speak with an Environmental Health Officer for further information.

For further information on this matter please visit www.health.qld.gov.au/foodsafety.



For further information,
contact Council:

Customer Service

1300 COUNCIL
www.wdrc.qld.gov.au





Table 1 - Recommended competency standards for food safety supervisors

Food Sector	National competency code	Competency title
Retail & hospitality	SITXFSA001 and SITXFSA002	Use hygiene practices for food safety Participate in safe food handling practices
	or SIRRFSA001	Handle food safely in a retail environment
	HLTFSE001	Follow basic food safety practices
Health & community services	HLTFSE007	Oversee the day-to-day implementation of food safety in the workplace
	HLTFSE005	Apply and monitor food safety requirements
	SITXFSA001	Use hygiene practices for food safety
Transport & distribution	SITXFSA002	Participate in safe food handling practices

Table 2 - Examples of food businesses for each food sector

Food processing	Retail & hospitality	Health & community services	Transport & distribution
Airline caterers	Caterers for private functions	Catering for nursing home	Bulk food distribution
Wholesale bakers	Convenience stores	Childcare centres	Water carriers
Breweries	Deli's	Hospitals	Warehouse
Ice makers	Restaurants	Meals on wheels	
Pre-pared meals	Takeaways & cafes	Hostels	

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