

Food Safety Supervisor

From December 2023, certain food service and food retail businesses in Tasmania will be required to appoint at least one trained Food Safety Supervisor (FSS).

What is a Food Safety Supervisor?

A FSS is a person who:

- is trained to recognise and manage food safety risks
- holds a current certificate
- can advise and supervise other food handlers at the business
- works on the premises and is involved in the day-to-day food handling operations of the business.



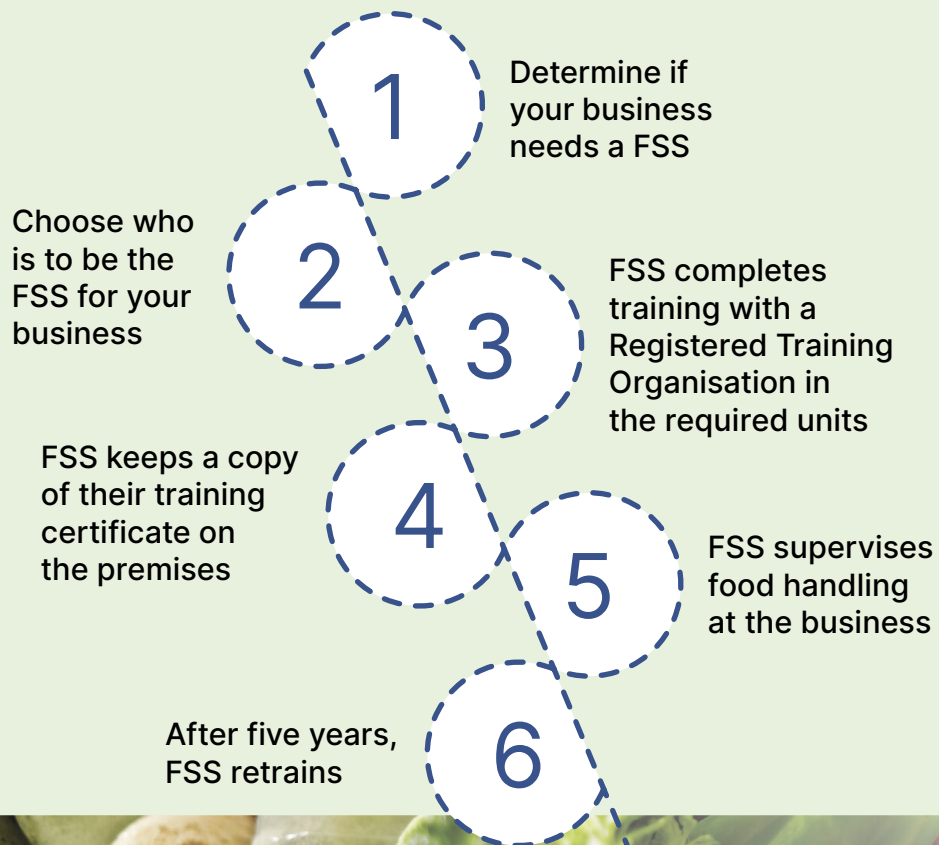
www.health.tas.gov.au/food-safety-supervisor



A Council Environmental Health Officer will tell you if you need a FSS. FSS requirements apply to food businesses that handle food that is:

- unpackaged
- potentially hazardous
- ready-to-eat, and
- sold direct to the consumer or for immediate consumption.

Steps to complying



Training requirements



The FSS must complete training with a Registered Training Organisation in the units of competency listed below:

Two hospitality units:

SITXFSA005 – Use hygienic practices for food safety

SITXFSA006 – Participate in safe food handling practices

OR

One retail unit:

SIRRFSA001 – Handle food safely in a retail environment

Training is current for five years, then the FSS must retrain.



www.health.tas.gov.au/food-safety-supervisor



Department of **Health**

GPO Box 125

Hobart TAS 7001

1300 135 513

www.health.tas.gov.au