
Overview

This standard is about the skills and knowledge needed for you to monitor food safety at critical control points in processing operations.

You will need to be able to identify the critical areas where monitoring is required and the relevant benchmarks for safe operations. You will also need to be able to record data and report key information.

This standard is for you if you work in food and drink operations or animal feed operations and your job requires you to enter the food manufacturing or processing area. You may have supervisory responsibilities as a line manager or team leader.

Performance criteria

You must be able to:

Identify and monitor critical control points

1.
identify relevant food safety control measures
- 2.

complete all specified operational controls and checks at the set time frequency in accordance with organisational requirements

1.
keep complete records of checks in accordance with organisational requirements
- 2.

obtain verification for completed checks, following organisational procedures

Respond to non-compliance at critical control points

1.
take action when control measures fail in accordance with organisational requirements
- 2.

report any specifications or procedures that are out of line with set limits in accordance with organisational requirements

1.
seek expert advice and support for matters outside of own level of authority or expertise

Knowledge and understanding

You need to know and understand:

1. what food safety management procedures and food safety management systems are and why it is important to have them in place
2. what continuous improvement is and why it is important to contribute to the improvement process
3. the concept of food safety management procedures and how they are applied within the organisation
4. the concept of threat analysis and how it can be applied within the organisation
5. what critical control points, control points, critical limits and relevant variance are
6. why it is important to monitor critical control points and control points, and how to do so
7. your responsibilities under your food safety management procedures, including the critical control points relating to your work activity
8. the impact of variance at critical control points and control points on food safety, public health and your organisation
9. the type and frequency of checks that you should perform to control food safety within your work activities, and how to obtain verification of those checks
10. how to interpret and use specifications and standard operating procedures
11. the reporting procedures when control measures fail
12. the records required for controlling food safety and how to maintain them
13. how traceability works and why it is important to food safety
14. the impact that failure to have traceability measures can have on public health and on the business
15. types and methods of action to reduce, control or eliminate food safety hazards

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Monitor food safety at critical control points in food and drink operations



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