

How Long Does a Food Safety Supervisor Certificate Last in Victoria – Complete Hospitality Training

Canonical: <https://cht.edu.au/news/how-long-does-a-food-safety-supervisor-certificate-last-in-victoria/>

Details:

Five years — but the way that five years works is more specific than "it expires", it reaches Victoria by a more indirect route than most pages admit, and Victoria handles it differently from New South Wales and Queensland.

The precise rule

Standard 3.2.2A does not say a Food Safety Supervisor certificate expires. It says a category one or category two food business must have an FSS whose certificate was issued within the immediately preceding five years . That definition sits in Standard 3.2.2A–2 , the definitions clause, rather than in the operative supervisor clause.

The distinction matters:

Your Statement of Attainment never expires. It is a permanent record that you were assessed as competent, and it stays linked to your Unique Student Identifier for life.

What lapses is its ability to satisfy the standard . Once it is more than five years old, the business relying on it no longer complies.

So nothing is taken away from you. The business simply needs a certificate issued more recently.

Where the five years comes from in Victoria, stated honestly

This is worth setting out plainly, because it is the one part of the answer that is usually presented with more confidence than the sources support.

Safe Food Victoria publishes no Victorian renewal or refresher period for a food safety supervisor. Its food safety supervisor page — last updated 29 June 2026 — states no expiry interval, notes that prior training "does not usually" need to be repeated, and confirms that superseded course codes remain valid. Read on its own, the Victorian regulator's published position looks like no clock at all .

The five years reaches Victoria a different way. Standard 3.2.2A applies in Victoria through the Food Act 1984 as the application Act, and the Standard's own definition of a food safety supervisor requires a certificate "issued within the immediately preceding period of 5 years". So for a Victorian category one or category two business, the currency requirement applies — via the Code, not via a Victorian instrument.

What follows from that is an honest caveat rather than a loophole:

Treat "Victoria requires five-yearly FSS recertification" as derived from Standard 3.2.2A, not as a published Victorian position. Safe Food Victoria publishes nothing reconciling the Food Act 1984 class system with the Standard's category system, and its supervisor page does not mention the five years.

Do not therefore conclude the five years does not apply. It does, because the Code applies. The point is that if you ring your council and they cannot show you a Victorian page saying "five years", that is not evidence against it — the source is the Code.

The safe operating position is to treat the certificate as needing to be within five years , and to be able to say which instrument you are relying on if asked.

The same nuance cuts the other way on repeating the course. Because Safe Food Victoria's own page says prior training does not usually need repeating, and because the regulator actively points supervisors toward recognition of prior learning, a Victorian business has a genuine RPL pathway to currency rather than an automatic obligation to sit the whole course again. Queensland, which excludes RPL outright, does not.

A worked timeline

| Date | What is true | | --- | --- | | 1 March 2022 | You complete SITXFSA005 + SITXFSA006 . Statement of Attainment issued | | 1 March 2026 | Still compliant. Four years since issue | | 28 February 2027 | Still compliant, with days to spare | | 2 March 2027 | The business is non-compliant. Your Statement of Attainment is still a valid record of competency, but it no longer satisfies Standard 3.2.2A |

Nobody writes to you on 1 March 2027. Tracking this is the business's job.

What Victorian law actually requires of a supervisor

Before the five years, there is a prior question the certificate does not answer on its own: what makes someone a food safety supervisor in Victoria at all. The Food Act 1984 answers it in section 19G , and the definition has three limbs, all of which must be satisfied. A food safety supervisor is a person who:

knows how to recognise, prevent and alleviate the hazards associated with the handling of food at, or from, the premises; and

has met an appropriate food safety competency standard for premises of the same nature as the premises; and

has the ability and the authority to supervise other people handling food at, or from, the premises, and to ensure that handling is done safely.

The second limb is the one the certificate speaks to. A food safety competency standard means a standard approved in writing by Safe Food Victoria , or by a relevant State, national or international statutory or regulatory body. Victoria issues no certificate of its own, so the RTO's Statement of Attainment against the approved units is the evidence artefact for that limb.

The first and third limbs are not paperwork at all, and that is easy to miss. Authority is a real requirement: a competent casual with no standing to direct other staff does not satisfy s 19G, however current their certificate. This is the legal reason the FSS is usually a chef, manager or owner rather than whoever was next on the roster for training.

Who appoints, who may be appointed, and what the exemption is

| Provision | What it does | | --- | --- | | s 19C | The Secretary may declare classes of food premises and specify whether each class requires a food safety supervisor | | s 19GA(1) | Where a declaration under s 19C requires one, the proprietor must ensure there is a food safety supervisor for the premises | | s 19GA(2) | An FSS is not required for premises using a quality assurance food safety program that includes competency-based or accredited training for staff | | s 19GA(3) | The food safety supervisor for a premises may be the proprietor | | s 19GB | On written request, the proprietor must give the registration authority written details of the name and qualifications of the current FSS within 7 days |

Note what s 19GA(2) actually is. It is not a general exemption for anyone with a food safety program — it is conditioned on the program including competency-based or accredited staff training. Confirm it with the council that registered you rather than assuming it.

And what happens if there is no supervisor

This is the most commonly missed fact about the Victorian scheme, and it changes how a business should think about the risk.

No monetary penalty attaches to s 19GA. Unlike New South Wales and Queensland, which both attach penalty units to the equivalent failure, the Victorian sanction is registration-based : failing to comply with the food safety supervisor requirement is a ground for refusal of registration or renewal , or for revocation or suspension of the registration of the food premises .

That is not a lighter consequence. A fine is a cost; a suspended registration is a closed business. An operator who reasons "the worst case is a penalty" has misread which Act they are under.

The two units behind the certificate, and what they actually assess

A Food Safety Supervisor outcome in Australia is built from two nationally recognised units. Knowing what each one demands tells you what you will be re-doing in five years, and why an hour-long online quiz is not the same thing.

SITXFSA005 Use hygienic practices for food safety is the personal-hygiene unit. Its performance evidence requires you to demonstrate hygienic food handling in line with organisational procedures, and to show each of the following on at least three occasions :

correct hand-washing

appropriate use of uniform and personal protective equipment

effective personal health and hygiene practices

hygienic food service

It also requires you to follow the procedures for reporting unsafe hygiene practices — the reporting duty, not just the practice.

SITXFSA006 Participate in safe food handling practices is the whole-system unit, and it is the harder of the two. It requires correct methods of controlling food hazards at each of nine critical control points :

| # | Control point | | --- | --- | | 1 | Receiving | | 2 | Storing | | 3 | Preparing | | 4 | Processing | | 5 | Displaying | | 6 | Serving | | 7 | Packaging | | 8 | Transporting | | 9 | Disposing |

On top of the nine, SITXFSA006 requires the procedures to calibrate a temperature probe and the procedures for reporting food contamination incidents. That is the HACCP-shaped content, and it is why the supervisor unit sits above handler training rather than beside it.

We hold both units, and hold the two skill sets they sit inside:

| Skill set | Code | Units | What it is for | | --- | --- | --- | --- | | Food Handling | SITSS00068 | SITXFSA005 | The handler-level outcome | | Food Safety Supervision | SITSS00069 | SITXFSA005 + SITXFSA006 | The supervisor-level outcome |

The two codes are routinely confused. They are different products with different purposes, and only SITSS00069 produces an FSS outcome — the difference between them is exactly one unit, SITXFSA006 . Both have been on our scope since 10 June 2022 . See what food safety certificate do I need if you are not sure which one your role requires.

One structural bonus worth knowing: within the food and beverage stream, SITXFSA005 is a prerequisite for nine other units — SITHFAB022 (clean and tidy bar areas), SITHFAB023 (operate a bar), SITHFAB024 (non-alcoholic beverages), SITHFAB025 (espresso coffee), SITHFAB026 (room service), SITHFAB027 (serve food and beverage), SITHFAB030 (cocktails), SITHFAB034 (table service of food and beverage) and SITHFAB035 (silver service). Keep that figure scoped to the food and beverage stream: across the wider SIT package the same unit also gates cookery, patisserie and

kitchen units, so a package-wide total would be a different number about a different set. Within the stream, though, doing food safety first is not only a compliance move; it unlocks the rest of it.

Which units Victoria actually accepts, by sector

Safe Food Victoria publishes minimum competency standards by food sector, and this is the table that decides whether the certificate you hold is the right one:

| Victorian food sector | Minimum competency standard | | --- | --- | | Hospitality — restaurants, cafes, hotels | SITXFSA005 and SITXFSA006 , or SIRRFA001 | | Retail — supermarkets, convenience stores, delicatessens | SIRRFA001 , or both hospitality units | | Health — hospitals | HLTFS001 + HLTFS005 + HLTFS007 , Release 1 of each | | Community services — childcare centres, nursing homes, Meals on Wheels | all three health units | | Food processing — manufacturers, flour mills, canneries, packers, bakers, breweries, wineries | FBPF002 |

Two things are worth drawing out of it.

The hospitality pair covers retail as well. Safe Food Victoria accepts either the two hospitality units or the retail unit for either sector, so a person holding SITXFSA005 and SITXFSA006 is covered in a Victorian deli or supermarket as well as a restaurant. That is not true in reverse in every state, and it is a reason to prefer the hospitality pair if you may move between the two.

And Safe Food Victoria confirms there is no requirement to go further: "There is no Victorian requirement for a food safety supervisor to undertake training beyond the minimum competencies listed." So a provider recommending an additional module for Victorian compliance is recommending something Victoria has not asked for.

Health and community services premises are a different matter, and the honest answer is that we cannot complete that set: HLTFS001 is on our scope but HLTFS005 and HLTFS007 are not . If you run a hospital kitchen, an aged care kitchen or a childcare service in Victoria, the hospitality units are not the right units and you need a provider holding all three health units.

How this works in Victoria specifically

Victoria has no state-issued FSS certificate , and requires no state approval of RTOs beyond ASQA registration. The nationally recognised Statement of Attainment is the compliance artefact — unlike New South Wales, where a separate state certificate exists on top of it.

That has four practical consequences.

Your trigger is the premises class, not the food. Victoria works from the class declared under s 19C of the Food Act 1984 , and councils classify on the highest-risk activity undertaken at the premises:

| Class | Typical premises | FSS needed? | | --- | --- | --- | | Class 1 | Hospitals, day procedure centres, multipurpose services, residential aged care, children's services, Meals-on-Wheels-style delivery, supported residential services for aged persons | Yes | | Class 2 | Restaurants, cafes, pubs, hotels, clubs, night clubs, taverns, function centres, mobile vans, sushi and pizza shops, supermarkets, delis, caterers, canteens, fast food, juice bars | Yes , with a narrow community-group exemption | | Class 3A | B&Bs, farm stays, guesthouses, nature retreats, motels cooking potentially hazardous food for immediate consumption; and hot-fill acidic products heat-treated at 85 °C or above, hot-filled and sealed, at pH below 4.6 | Yes | | Class 3 | Unpackaged low-risk food, warehousing and distribution of pre-packaged food, shell eggs, short community-group cooking | No | | Class 4 | Pre-packaged low-risk food, not-for-profit sausage sizzles, tea and coffee at temporary premises, wine tasting with low-risk accompaniments, whole uncut fruit and vegetables | No |

Safe Food Victoria states the rule as Class 1, most Class 2 and Class 3A premises must have a food safety supervisor. If you are unsure of your class, your local council registered the premises and can tell you. Class 4 is the only class that notifies rather than registers.

The Class 2 community-group exemption is narrower than it is usually described. It needs all three of the following, not any one of them: the proprietor is a community group; the activity runs for no more than two consecutive days at a time; and most of the food handlers are volunteers. A commercial operator running a two-day event does not qualify.

Your council is the regulator. Under s 19GB, council may request the FSS's name and qualifications in writing, and you must provide them within 7 days of that written request. The Statement of Attainment must be producible to the environmental health officer.

One person can cover multiple sites, provided each relevant council is satisfied — and where the premises sit in different municipalities, each council must be satisfied separately. This is a genuine difference from NSW, where s 106B(1)(b) prohibits it outright.

The supervisor must be reasonably available. Currency is necessary but not sufficient — an FSS with a current certificate who is rostered off and unreachable is not reasonably available. The Victorian position is that the FSS does not have to be on the premises at all times, but must be able to know how food is being handled when they are not there. In practice that means on site, or genuinely contactable, for instance by phone, to advise on handling high-risk unpackaged food. A seven-day operation with one supervisor needs a real answer to what happens on their days off.

Victoria's regulator is Safe Food Victoria, which directs businesses to the FoodSmart tool to build a food safety program. Premises operating a quality-assured food safety program with competency-based or accredited staff training are exempt from the FSS requirement under s 19GA(2) — a question for your council, not something to assume.

Standard 3.2.2A in full: three tools, two categories

The five-year FSS clock is one part of a three-part standard that commenced on 8 December 2023. Knowing the other two parts is what stops a business fixing the certificate and still failing an inspection.

| Tool | Clause | Who it applies to | | --- | --- | --- | | Food handler training | 3.2.2A–10 | Category one and category two | | Food Safety Supervisor | 3.2.2A–11 | Category one and category two | | Substantiation / evidence records | 3.2.2A–12 | Category one only |

So a category one business complies with –10, –11 and –12; a category two business with –10 and –11. That one clause is the whole difference in obligation between them.

The categories are activity-based, not audience-based, and this is the single most misread part of the standard.

Category one is a caterer or food service operation that processes unpackaged potentially hazardous food into food that is both potentially hazardous and ready to eat. Restaurants, cafes, pubs, fast food outlets, bakeries, hospitals, aged care, childcare, school canteens, family day care, mobile vendors, market stalls, and the service stations, supermarkets and delis that actually make and serve food all sit here. In short: the legal test is whether the business performs that prescribed processing activity; having a kitchen or cooking is only a practical clue.

Category two is the retail sale of potentially hazardous ready-to-eat food that the business did not make. Slicing, weighing, repacking, reheating and hot-holding do not count as making it. Delis, butchers, seafood retailers, convenience stores and some supermarkets and service stations sit here.

So the common line that "category two covers most of hospitality" is backwards. Most hospitality venues are category one, and therefore carry the records duty that category two does not.

The trigger for every one of the three tools is the prescribed activity: the handling by the business of any unpackaged potentially hazardous food that is either used in preparing ready-to-eat food to be served to a consumer, or is itself ready-to-eat food intended for retail sale by that business. Both the

handler training and the supervisor appointment must be in place before the business engages in it.

Fundraising events raising funds solely for community or charitable causes rather than personal gain are exempt, as are businesses that do not handle unpackaged potentially hazardous ready-to-eat food at all.

Currency is not the only clock

Two other things run alongside the five years, and it is worth knowing which is which.

Food handler training has no clock at all. Standard 3.2.2A mandates no refresher period for handler training, does not require it to be nationally accredited, and does not require the business to keep records of it. A free, non-accredited course covering the four required topics — safe handling of food, food contamination, cleaning and sanitising of premises and equipment, and personal hygiene — satisfies the law, and so does possessing skills and knowledge commensurate with the activity. The continuing duty is to ensure handlers' skills and knowledge remain adequate, which is a judgement rather than a renewal date. The accredited unit buys portability and proof, not permission. See what is a food handling certificate and how long does a food handler certificate last in Victoria .

And underneath both, a duty with no clock because it is permanent. Clause 3 of Standard 3.2.2 has applied to every Australian food business since 2000 : the business must ensure persons undertaking or supervising food handling operations have skills in, and knowledge of, food safety and food hygiene matters commensurate with their work activities . Standard 3.2.2A did not replace it; it added a prescriptive layer on top for category one and two businesses. So even a Class 3 or Class 4 Victorian premises with no FSS obligation still answers to clause 3.

Category one records run on three months. If you process unpackaged potentially hazardous food into ready-to-eat food — most Class 2 premises — you are category one and must keep substantiation records, accessible at the premises , for three months after they are made. The records cover receipt at correct temperature (5 °C or below, or 60 °C or above), storage under temperature control, process steps that achieve pathogen reduction, minimising time at growth-permitting temperatures, cooling and reheating within specified timeframes, display under temperature control, transport under temperature control, and the cleaning and sanitising of food-contact surfaces and equipment. A business may demonstrate compliance by other means, in which case an authorised officer may then require the records. See how long do I need to keep records for .

Renewing in Victoria — the most generous of the four states

Victoria accepts the course completed again, or an RTO refresher. More usefully:

Recognition of prior learning and recognition of current competency are actively encouraged by the regulator, not merely tolerated

Superseded course codes remain valid , so an older code does not invalidate your history

Safe Food Victoria's own page says prior training "does not usually" need repeating , which is a materially softer position than any of the other three states publishes

Compare that with the other states, because people move:

| | Recertification | | --- | --- | | Victoria | Course repeated, or an RTO refresher. RPL and RCC actively encouraged ; superseded codes remain valid; no Victorian refresher period published | | New South Wales | Approved RTO only, and only within 90 days of expiry; the business gets 30 days to remedy a lapse. Recertification is available only to someone who already holds or held a NSW certificate, not every approved RTO offers it, and it must be completed through an approved RTO that offers recertification | | Queensland | RPL will not be accepted for the five-yearly recertification — Queensland Health states this flatly. The complete course must be repeated every five years, or a refresher course where an RTO offers one | | Western Australia | Five years stated; SITSS00069 named by code; online

delivery expressly accepted. RPL pathway not stated |

A group operating in Victoria and Queensland cannot run one renewal model in both. It is the clearest case in Australian food safety of two regulators taking opposite positions on an identical question.

Renewal by RPL or by credit transfer — they are different standards

If you are renewing on the strength of what you already hold, two separate processes exist and people ask for the wrong one.

Recognition of prior learning Credit transfer --- --- --- Standard Standard 1.6 of the Outcome Standards for RTOs Standard 1.7 What it recognises Skills, learning and experience gained without formal training A unit already completed and certified at any RTO Evidence Evidence of your prior skills, assessed against the unit AQF certification documentation or an authenticated VET transcript Reassessment Yes — a genuine assessment against the same evidence requirements No reassessment at all

RPL is not a waiver. It is the same judgement reached from different evidence, and the RTO must document it in a way that is fair, transparent, consistent between students and protective of the integrity of the training product. Credit transfer, by contrast, is paperwork: if you hold the unit, you hold it.

Both are raised at the pre-training review , which is required under Standard 2.2 of the Outcome Standards for RTOs — the pre-enrolment review of whether a training product suits you, taking your existing skills and competencies into account. (Be careful with that number: the National Code 2018 also has a Standard 2.2, and it is a different obligation about overseas students' course entry.) Our own pre-training review also runs a language, literacy and numeracy assessment against the Australian Core Skills Framework, and identifies the support you may need.

The trap when you cross a border

A Victorian FSS moving to New South Wales is not automatically compliant. NSW requires:

its own state-issued FSS certificate , from a provider approved by the NSW Food Authority under Food Act 2003 s 106H — ASQA registration alone is not enough. An approved RTO there also carries a NSW Food Authority approval number separate from its national RTO code , and the Authority revises the approved list at least annually

four mandatory key focus areas on that certificate: allergen management, cleaning and sanitising practices, safe egg handling, and Food Act offences

a copy kept on the premises under s 106G , with penalties of 25 penalty units for an individual and 50 for a corporation

one FSS per premises — no multi-site coverage, under s 106B(1)(b)

the certificate issued within 10 working days of successful completion, and valid for five years from the date of issue

NSW also attaches penalty units to the appointment duty itself — 50 penalty units for an individual and 100 for a corporation — with a narrow statutory defence allowing food to be processed and sold by retail on not more than 30 days while a replacement supervisor is appointed. That is the whole of the grace period, and Victoria has no equivalent because its sanction is registration rather than a fine.

NSW also does not recognise an interstate certificate at all; Victoria, Queensland and WA all do. The classic NSW error is treating the national Statement of Attainment as the FSS certificate: a NSW-approved RTO issues two separate documents , and keeping only the Statement of Attainment does not satisfy s 106G.

Going the other way is simpler: a NSW-trained person arriving in Victoria relies on the underlying Statement of Attainment, subject to the same five-year currency test.

What a compliant certificate must actually show

Environmental health officers and employers both look at the document, so it is worth knowing what a real one carries. A Statement of Attainment issued by an RTO must show the issuing organisation's name, registration code and logo, the full title and national code of each unit, the Nationally Recognised Training logo used in line with its conditions of use, the signature of an authorised individual, a seal or corporate identifier or unique watermark, and the statement explaining that a VET statement of attainment is issued when someone has completed one or more accredited units.

Two consequences follow.

A "Certificate of Completion" or "Certificate of Achievement" with no unit code and no RTO number is not nationally recognised. It may describe accurate content and still carry no weight with a regulator. In Victoria it will also fail the s 19G test, because the second limb requires a standard approved in writing by Safe Food Victoria or an equivalent body — and a document naming no unit cannot evidence one.

For nationally recognised training, a USI is generally required before a qualification or Statement of Attainment can be issued, unless an applicable exemption applies. See the official USI exemption guidance. A USI is free; recover an existing one rather than creating another. Your USI must not be printed on the credential.

Certification must be issued within 30 calendar days of the completion of assessment, provided you completed the training product and paid all agreed fees.

Practical currency management

Find the issue date on the Statement of Attainment and record it somewhere that is not the certificate itself.

Diarise four years and nine months, not five years. That leaves room to book a course.

Name a deputy. If your only FSS resigns, you need a replacement immediately — and in Queensland you must notify the regulator within 14 days of the change under s 88.

Check the authority limb as well as the certificate. Under s 19G your nominated supervisor needs the ability and the authority to direct other food handlers. Nominating a junior staff member because they are the one with the certificate does not satisfy Victorian law.

Check multi-site assumptions per council, since each municipality must be satisfied separately.

Confirm whether your state accepts RPL before assuming the renewal is quick.

Keep the previous cycle's evidence as well as the current one, so a renewal gap is documented rather than inferred.

Check your USI account rather than hunting for paper. Your authenticated VET transcript carries the issue date and the unit codes in one place.

What we provide

We hold SITSS00069 Food Safety Supervision on our scope of registration — SITXFSA005 plus SITXFSA006 — alongside SITSS00068 Food Handling, both since 10 June 2022 and both at the extent "deliver and assess". Across our whole scope we hold 17 current qualifications, 81 current skill sets and 579 current units.

For a Victorian hospitality or retail business, our Statement of Attainment is the artefact your council will want to see, it satisfies Safe Food Victoria's published minimum competency standard for both of those

sectors, and re-completing it resets the five-year clock.

For a Victorian health or community services premises it is not the right product: those sectors need HLTFS001 , HLTFS005 and HLTFS007 , and only the first is on our scope.

For a New South Wales business it is not sufficient alone: we are not on the NSW Food Authority's approved provider list , verified by reading that list in full on 1 September 2026, so we cannot issue the NSW FSS certificate and the four NSW key focus areas are not certified through us.

One note on older certificates. RTO 3722 has held its code since 1 June 1994 , and its current registration period runs from 1 July 2025 to 30 June 2032 under the National Vocational Education and Training Regulator Act 2011 . Over that history the RTO has traded under six names. Five are current — Victorian Bar School, Complete Hospitality Training, Ready Serve Achieve Melbourne, Coffee School by CHT and Alchemy Institute of Australia — and one, Complete Healthcare Training , ran from 24 October 2023 to 19 April 2025. If your food safety Statement of Attainment carries that retired name, it is still an RTO 3722 credential and still counts for currency.

About us

We are Complete Hospitality Training , RTO 3722, CRICOS 04242E. Level 3, 28 Elizabeth Street, Melbourne VIC 3000, and 410 Elizabeth Street, Surry Hills NSW 2010. Contact melbourne@cht.edu.au or +61 3 9654 1554 .

See also Food Safety Supervisor , Food Safety Supervisor certificate , how to get a Food Safety Supervisor certificate , what food safety certificate do I need , who needs a food handling certificate in Victoria , understanding Standard 3.2.2A , the benefits of food safety training and the food handling course .

We link to the relevant course and regulatory sources in this guide. Check those sources for current requirements, and confirm course availability, delivery, fees and entry requirements with us before enrolling.

So does my certificate expire or not?

The document does not. Its ability to satisfy Standard 3.2.2A does, five years after the date of issue.

Does Safe Food Victoria actually publish a five-year rule?

No, and this is worth knowing. Safe Food Victoria's food safety supervisor page, updated 29 June 2026, states no Victorian renewal or refresher period and says prior training does not usually need repeating. The five-year requirement reaches Victoria through Standard 3.2.2A–2, applied by the Food Act 1984, for category one and category two businesses. So treat "Victoria requires five-yearly recertification" as derived from the Code rather than from a Victorian instrument — but do treat it as applying, because the Code applies.

What makes someone a food safety supervisor in Victorian law?

Section 19G of the Food Act 1984 sets three tests, all of which must be met: knowing how to recognise, prevent and alleviate the food handling hazards at those premises; having met an appropriate food safety competency standard for premises of that nature, meaning one approved in writing by Safe Food Victoria or an equivalent body; and having the ability and the authority to supervise other food handlers. The certificate answers only the second test.

What is the penalty in Victoria for having no supervisor?

There is no monetary penalty. Section 19GA carries none. The sanction is registration-based: refusal of registration or renewal, or revocation or suspension of the premises' registration. That is a larger commercial exposure than a fine, not a smaller one.

Can the owner be the food safety supervisor?

Yes. Section 19GA(3) says expressly that the food safety supervisor for a premises may be the proprietor.

Is there any way out of needing one?

Under s 19GA(2), a food safety supervisor is not required for premises using a quality assurance food safety program that includes competency-based or accredited training for staff. Confirm it with your council rather than assuming it, because the training condition is part of the exemption.

How do I find my issue date?

It is on the Statement of Attainment. If you have lost it, your training record is accessible through your USI account at [usi.gov.au](https://www.usi.gov.au) (<https://www.usi.gov.au/>), and we can reissue.

Do I get a reminder?

Not from the regulator. Tracking currency is the business's responsibility. Diarise from the issue date, and leave a few months' margin.

What happens if it has lapsed?

In Victoria, get current — the course repeated, an RTO refresher, or RPL, which Victoria encourages. In NSW there is a defined 90-day recertification window and the business has a statutory 30-day window in which food may still be sold while a replacement is appointed, so a long lapse is a harder problem there.

Can I use RPL to renew in Victoria?

Yes, and it is actively encouraged. Superseded course codes also remain valid. Queensland is the opposite and states flatly that recognition of prior learning will not be accepted for this renewal.

Is RPL the same as credit transfer?

No. RPL under Standard 1.6 is a genuine assessment of prior skills, learning and experience. Credit transfer under Standard 1.7 recognises a unit you have already completed and been certified for, with no reassessment. Ask for the one that matches what you hold. We first verify the evidence and equivalence, check that the units fit your training product, and check for licensing or regulatory restrictions before granting credit. See ASQA's credit-transfer guidance (<https://www.asqa.gov.au/for-providers/standards-for-RTOs/practice-guides/quality-area-1-training-and-assessment/RPL-and-credit-transfer-practice-guide>).

Is a refresher enough, or do I redo the whole course?

In Victoria a refresher or an RPL pathway is available, and Safe Food Victoria's own position is that prior training does not usually need repeating. In Queensland the complete course must be repeated every five years unless the RTO offers a refresher, and RPL is excluded. Do not carry one state's answer into the other.

Which two units make up the Food Safety Supervisor outcome?

SITXFSA005 Use hygienic practices for food safety and SITXFSA006 Participate in safe food handling practices. The first is personal hygiene demonstrated on at least three occasions; the second covers nine critical control points plus temperature-probe calibration. Within the food and beverage stream SITXFSA005 is also a prerequisite to nine further units, from SITHFAB022 through to SITHFAB035.

Can I use the retail unit instead in Victoria?

Yes. Safe Food Victoria lists SIRRFSA001 and the two hospitality units as alternatives for both the hospitality and retail sectors. Note that SIRRFSA001 carries an end date of 28 June 2024 on our scope, so it is a unit people hold rather than one we enrol you in today.

What is the difference between SITSS00068 and SITSS00069?

Exactly one unit. SITSS00068 is the Food Handling skill set — SITXFSA005 alone, the handler-level outcome. SITSS00069 is Food Safety Supervision — SITXFSA005 plus SITXFSA006. Both are on our scope and they are not interchangeable.

I work in aged care or childcare. Are these the right units?

No. Safe Food Victoria's minimum competency standard for health and community services is HLTFS001, HLTFS005 and HLTFS007. Those settings are Class 1 premises. Only HLTFS001 is on our scope, so we cannot complete that set.

Does a food handling certificate need renewing too?

No. Standard 3.2.2A mandates no refresher period for food handler training, and the business is not required to keep records of it. The five-year clock belongs to the FSS certificate alone.

Am I category one or category two?

If your business processes unpackaged potentially hazardous food into food that is both potentially hazardous and ready to eat, you are category one, and you comply with clauses 3.2.2A–10, –11 and –12. The legal test is whether the business performs that prescribed processing activity; having a kitchen or cooking is only a practical clue. Category two is retail sale of ready-to-eat food the business did not make — slicing, weighing, repacking, reheating and hot-holding do not count as making it — and complies with –10 and –11 only.

Can one person be FSS for my two Victorian venues?

Yes, if each relevant council is satisfied, and where the venues are in different municipalities each council must be satisfied separately. In NSW that is prohibited outright under s 106B(1)(b).

My FSS is current but works two days a week. Is that enough?

Currency and availability are separate tests. The Victorian position is that the FSS does not have to be on the premises at all times, but must be able to know how food is being handled when they are not there — on site or genuinely contactable. Think about who covers the other five days.

What if my FSS resigns?

Appoint another certified person immediately. Queensland requires notification within 14 days of the change; NSW allows not more than 30 days of trading while a replacement is appointed and requires the replacement's certificate on the premises.

Do I need a state-approved provider in Victoria?

No. Any Australian RTO with the units on scope will do — Victoria imposes no approval beyond ASQA registration. NSW, by contrast, requires approval by the NSW Food Authority under s 106H.

I hold an older superseded unit code. Is it still valid?

In Victoria, yes — Safe Food Victoria confirms superseded course codes remain valid. The five-year currency test still applies to the issue date.

My certificate says "Complete Healthcare Training". Is that still CHT?

Yes. Complete Healthcare Training was a registered trading name of RTO 3722 between 24 October 2023 and 19 April 2025. A document issued in that name is an RTO 3722 credential.

How quickly should the certificate arrive after the course?

Certification must be issued within 30 calendar days of the completion of assessment, provided you have completed the training product and paid all agreed fees. In New South Wales the state certificate has a shorter clock of 10 working days, but that is a NSW requirement and does not apply in Victoria.