

Who Needs a Food Handling Certificate in Victoria? – Complete Hospitality Training

Canonical: <https://cht.edu.au/news/who-needs-a-food-handling-certificate-in-victoria/>

Details:

In Victoria the answer runs through the premises class, not through the individual. Victoria classifies food premises under section 19C of the Food Act 1984, and the class determines what the business must have.

Two frameworks apply at once, which is the source of most confusion: the national category under Standard 3.2.2A decides what the Food Standards Code requires, and the Victorian class decides what triggers the duty locally. This page covers both.

The Victorian class system in full

Your local council registers the premises and assigns the class. Councils classify on the highest-risk activity undertaken at the premises — so one high-risk item on an otherwise low-risk menu sets your class. If you do not know yours, the council can tell you; it is not something you determine for yourself.

| Class | What it covers | FSS? | Council | | --- | --- | --- | --- | | Class 1 | Potentially hazardous food served to vulnerable people — public, private and denominational hospitals; day procedure centres and multipurpose services; residential aged care; children's services including childcare centres and kindergartens; premises whose principal activity is preparing ready-to-eat food for delivery to aged or frail people, such as Meals on Wheels; supported residential services where residents are mostly aged persons | Yes | Registered | | Class 2 | Any unpackaged potentially hazardous food, or low-risk food carrying an allergen-free claim — restaurants, cafes, pubs, hotels, clubs, night clubs, taverns, function centres, mobile food vans, sushi shops, chicken shops, pizza shops, supermarkets, delicatessens, caterers, canteens, fast food outlets, juice bars | Yes, with a narrow community-group exemption | Registered | | Class 3A | Two distinct things. Accommodation-getaway premises preparing and cooking potentially hazardous food served to guests for immediate consumption — bed and breakfasts, farm stays, guesthouses, nature retreats, motels. And hot-fill acidic products — chutney, relish, salsa, tomato sauce — made at home-based or temporary premises, heat-treated at $\geq 85^{\circ}\text{C}$, hot-filled and sealed, pH below 4.6, with salt, sugar or preservative added | Yes | Registered | | Class 3 | Sale of unpackaged low-risk food; warehousing and distribution of pre-packaged food; sale of pre-packaged potentially hazardous food; sale of shell eggs; community-group sale of cooked ready-to-eat potentially hazardous food where it is cooked on site, mostly by volunteers, for a maximum of two consecutive days; certain baked goods and uncooked sweet or savoury items that do not require temperature control for 24 hours | No | Registered | | Class 4 | The lowest risk — sale of pre-packaged low-risk food; community or not-for-profit sausage sizzles at temporary premises; packaged or covered cakes at temporary premises by a not-for-profit; biscuits, tea or coffee at temporary premises by a not-for-profit; wine tasting with cheese or low-risk ready-to-eat food; sale of whole uncut fruit or vegetables; low-risk food or cut fruit and vegetables served to children at an education and care service; serving of tea, coffee, alcohol, water or soft drink | No | Notification only |

Safe Food Victoria states the rule as Class 1, most Class 2 and Class 3A premises must have a food safety supervisor. So a suburban cafe is almost certainly Class 2 and needs one. A stall selling only pre-packaged shelf-stable goods is likely Class 4 and does not.

Class 4 is the only class that notifies rather than registers. That is a meaningfully lighter administrative position, and it is worth checking whether your activity actually falls there before assuming you must register.

One line in the Class 2 definition catches people who think they are low risk: low-risk food carrying an allergen-free claim is Class 2. Make a gluten-free or nut-free claim about an otherwise harmless product and the premises moves up, because the claim itself is the hazard being managed.

The Class 2 community-group exemption

A Class 2 premises escapes the Food Safety Supervisor duty only if all three conditions hold:

the proprietor is a community group

it operates for no more than two consecutive days at a time

most of the people handling the food are volunteers

All three, not any one. Under s 19GA(2) premises running a quality assurance food safety program that includes competency-based or accredited staff training are also exempt — note that the training condition is part of the exemption rather than an optional extra. Safe Food Victoria directs businesses to the FoodSmart tool to build a compliant program.

The five Victorian provisions that actually do the work

Councils cite these by number, so it is worth having them.

| 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 19G | Defines a food safety supervisor by three limbs, all required — see below | | s 19GA(1) | Where a s 19C declaration requires one, the proprietor must ensure there is a supervisor for the premises | | s 19GA(2) | Not required where a QA food safety program including competency-based or accredited staff training is used | | s 19GA(3) | The supervisor 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 supervisor within 7 days |

Section 19G is the one to read closely, because Victoria does not simply test whether someone holds a certificate. 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.

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. That is the legal status of the unit codes below — approved in writing, not merely suggested. And because Victoria issues no certificate of its own, the RTO's Statement of Attainment against those units is the evidence for limb 2.

Limb 3 is the one businesses fail without noticing. Authority is a real statutory requirement: nominating a junior casual because they were the one free to attend the course does not satisfy s 19G, however current their certificate. That is the legal reason the supervisor is usually a chef, manager or owner — and s 19GA(3) expressly permits the proprietor to take the role.

And the sanction is not a fine

Worth knowing before you rank this against your other obligations. No monetary penalty attaches to s 19GA. Where New South Wales and Queensland 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 the lighter consequence. A fine is a cost; a suspended registration is a closed business. It also produces an odd inversion worth noticing: the paperwork duty at s 19GB carries penalty units, and the substantive duty at s 19GA does not.

Two different requirements, often confused

Food handler training applies to people. Under clause 3.2.2A—10 a business must ensure each food handler engaging in a prescribed activity has completed food safety training before starting it — or that the handler possesses skills and knowledge commensurate with that activity. A prescribed activity is 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. The relevant unit is SITXFSA005 .

The alternative is competence, not supervision. Guidance describing the rule as "trained or supervised by someone who has been" predates Standard 3.2.2A, which commenced 8 December 2023 . Supervision belongs to the separate Food Safety Supervisor tool, where the FSS must be reasonably available to advise handlers. It runs alongside handler training rather than replacing it.

The Food Safety Supervisor is a business requirement, at clause 3.2.2A—11 . A Class 1, most Class 2 and Class 3A premises must appoint a certified FSS before engaging in a prescribed activity, whose certificate was issued within the preceding five years , and who is reasonably available. That role requires SITXFSA005 and SITXFSA006 — the SITSS00069 skill set.

A food handling certificate alone does not make anyone the FSS.

And a third duty, older than both

Clause 3 of Standard 3.2.2 has applied to every Australian food business since 2000 : the business must ensure that persons undertaking or supervising food handling operations have skills in food safety and food hygiene matters, and knowledge of them, commensurate with their work activities . It is outcome-based — no course, no certificate, no unit code, no refresher period.

Standard 3.2.2A did not replace clause 3; it added a prescriptive layer for categories one and two. So a Victorian Class 3 or Class 4 premises with no supervisor duty is not outside food safety training law. It still answers to clause 3. Clause 3's only carve-out is narrow: it does not apply to persons handling food for fundraising events at which the only food sold is not potentially hazardous, or is to be consumed immediately after thorough cooking.

Who counts as a food handler, which is broader than the kitchen

The obligation attaches to anyone who engages in a prescribed activity, and that catches roles people do not think of as food handling.

Role	Food handler?	Why	---	---	---	Chef, cook, kitchenhand	Yes	Obviously so	Waiter plating or carrying unpackaged food	Yes	Handling unpackaged ready-to-eat food	Bartender handling ice, cut fruit or unpackaged garnishes	Yes	Those are unpackaged ready-to-eat foods	Barista handling milk	Yes	Milk is potentially hazardous	Person at the counter selling only sealed packaged goods	Generally no	No unpackaged potentially hazardous ready-to-eat food	Cleaner not touching food or food-contact surfaces	Generally no	Outside the prescribed activities
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The bar line is the one venues most often miss, and it is not an interpretation: it is why SITXFSA005 is a prerequisite to the bar and beverage units, and why the assessment conditions for SITHFAB023

Operate a bar require a separate hand basin with an antiseptic liquid soap dispenser.

Food handlers also owe duties personally, under clauses 13 to 18 of Standard 3.2.2. Clause 14 requires a handler to report symptoms, foodborne disease or suspected carriage to their supervisor, not to handle food where contamination is reasonably likely, and to notify a supervisor if they know or suspect they have contaminated food. Clause 16 allows readmission to food handling after a foodborne illness only on medical advice . And clause 18(1) requires the business to inform all food handlers of those obligations — so if nobody has told your staff, that is a compliance failure in itself, and the simplest evidence that it happened is a signed induction record.

What "completed training" actually contains

If you are deciding between a free non-accredited course and the accredited unit, it helps to see what the accredited ones assess, because the gap between them is real even though the law accepts either for handlers.

SITXFSA005 Use hygienic practices for food safety requires hygienic food handling in line with organisational procedures, with each of four practices demonstrated on at least three occasions : correct hand-washing; appropriate use of uniform and personal protective equipment; effective personal health and hygiene practices; and hygienic food service. It also requires the procedures for reporting unsafe hygiene practices. Its focus is personal hygiene .

SITXFSA006 Participate in safe food handling practices requires the correct methods of controlling food hazards at each of nine critical control points — receiving, storing, preparing, processing, displaying, serving, packaging, transporting and disposing — plus the procedure to calibrate a temperature probe and the procedure to report food contamination incidents. Its focus is the whole system and its control points.

The two are not variations on a theme. That difference is exactly why the supervisor role needs both: the supervisor is being asked to hold the system, not just their own hands. Both units, and both skill sets, have been on our scope since 10 June 2022 at the extent deliver and assess.

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 for a handler. What the accredited unit adds is a Statement of Attainment on the national transcript, portability between employers and states, and third-party verifiability. Standard 3.2.2A mandates no refresher period for handler training, requires no accreditation or unit code , and does not require the business to keep records of it. A business may also recognise prior learning itself, through competency-based training, in-house education, a food safety induction completed at another food business , or relevant previous industry experience. See what are the benefits of food safety training and why nationally recognised certificates matter in the food industry .

Which units Victoria actually approves, by sector

This is the part most often got wrong about Victoria, and getting it wrong costs a whole enrolment. Safe Food Victoria publishes minimum competency standards by food sector , and these are the standards "approved in writing" that s 19G limb 2 refers to:

| Victorian food sector | Minimum competency standard | | --- | --- | | Hospitality — restaurants, cafes, hotels | SITXFSA005 and SITXFSA006 , or SIRRFSFA001 | | Retail — supermarkets, convenience stores, delicatessens | SIRRFSFA001 , or both hospitality units | | Health — hospitals | HLTFSE001 + HLTFSE005 + HLTFSE007 , 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 | FBPFSA2002 |

Three things follow, and the first corrects a claim that circulates widely.

Victoria does require the health units for health and community services. It is often said that the three HLTFS units are mandatory in New South Wales and Queensland but not Victoria. That is wrong in the one direction that matters here: Safe Food Victoria publishes them as Victoria's own minimum competency standard for hospitals, childcare centres, nursing homes and Meals-on-Wheels-style delivery — which are precisely the Class 1 premises at the top of this page. Queensland publishes the same three units for that sector. New South Wales, by contrast, names no sector-specific units at all, and Western Australia publishes HLTSS00061 — the same three bundled as a skill set — as an accepted equivalent rather than a mandate. Standard 3.2.2A itself names no sector units; every one of these is a state determination.

So a Victorian childcare centre or aged care kitchen that sends staff to a standard hospitality food safety course has bought training that does not meet its own state's published standard.

The hospitality pair covers Victorian retail too. Safe Food Victoria lists the two hospitality units and SIRRFS001 as alternatives to each other for both sectors, so someone holding SITXFSA005 and SITXFSA006 is covered in a Victorian deli or supermarket as well as a restaurant. That is a good reason to prefer the pair if a person may move between the two. Note that SIRRFS001 itself carries an end date of 28 June 2024 on our scope, so it is a unit people hold rather than one we enrol anyone in today.

And Victoria asks for nothing beyond those minimums. Safe Food Victoria states plainly that there is no Victorian requirement for a food safety supervisor to undertake training beyond the minimum competencies listed. A provider recommending an extra module for Victorian compliance is recommending something Victoria has not asked for.

One honest limit on this provider follows directly. Of the three health units, only HLTFS001 is on our scope of registration. HLTFS005 and HLTFS007 are not, and neither is FBPF002. So we cannot complete the set Victoria publishes for a hospital, aged care or childcare kitchen, or for a food processing business. If that is your sector, use a provider that holds all the required units on scope, and check it on training.gov.au — for any provider, including this one.

How the national category interacts with your Victorian class

The class decides whether Victoria requires an FSS. The category decides whether the Food Standards Code requires you to keep records.

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. Most Class 2 premises are category one — if you have a kitchen and you cook, assume so.

Category two is retail sale of ready-to-eat potentially hazardous food the business did not make, where slicing, weighing, repacking, reheating and hot-holding do not count as making it. A delicatessen that only slices is category two; the moment it starts making sandwiches it is category one.

Only category one must make and keep records substantiating compliance, under clause 3.2.2A—12 — receipt at 5 °C or below or 60 °C or above, storage, pathogen-reduction process steps, time at growth-permitting temperatures, cooling and reheating, display, transport, and cleaning and sanitising of food contact surfaces. Kept three months, accessible at the premises. 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.

So a Class 2 cafe typically carries all three tools: trained handlers, an FSS, and the records. The whole difference between category one and category two is that one clause.

The exemptions at the other end are narrow. Standard 3.2.2A exempts fundraising events raising funds solely for community or charitable causes and not for personal gain, and businesses that do not handle unpackaged potentially hazardous ready-to-eat food at all. Everything else is in — and clause 3 of

Standard 3.2.2 has its own, narrower carve-out, so the two exemptions are not interchangeable.

What Victoria does not have

Victoria has no state-issued food safety certificate, and requires no state approval of RTOs beyond ASQA registration. The nationally recognised Statement of Attainment from any Australian RTO is the compliance artefact — search training.gov.au and that is the end of the enquiry.

There is a reason only one state is different, and it is one line of the national standard. Standard 3.2.2A defines a food safety supervisor certificate as certification by either (a) a registered training organisation, or (b) an organisation recognised by the relevant authority under that state's own Act. New South Wales is the only state that has exercised limb (b). Victoria, Queensland and Western Australia rely on limb (a) alone. So the NSW scheme is not a departure from the national rules; it is the national rules used as designed, by one state.

In New South Wales, then, the equivalent business must hold a separate, state-issued NSW FSS certificate from a provider approved by the NSW Food Authority under Food Act 2003 s 106H — an approved RTO there carries a Food Authority approval number separate from its national RTO code, on a list revised at least annually, and must issue the certificate within 10 working days of completion. A copy must be kept on the premises under s 106G with penalties of 25 and 50 penalty units, the appointment duty itself carries 50 and 100 penalty units with a narrow defence covering not more than 30 days while a replacement is appointed, and NSW does not recognise an interstate certificate at all. Victoria has no analogue — which makes Victorian compliance simpler, and makes a Victorian's assumptions wrong the moment they operate in NSW.

One honest consequence for anyone reading this from across the border: we are not on the NSW Food Authority's approved provider list, so we cannot issue the NSW Food Safety Supervisor certificate. In New South Wales an approved RTO issues two documents — the national Statement of Attainment and the state FSS certificate — and keeping only the first does not satisfy s 106G. That is the classic New South Wales error, and it is worth naming here because the Victorian rule teaches the opposite habit.

Victoria is also the most generous on renewal: RPL and recognition of current competency are actively encouraged for the five-yearly refresh, and superseded course codes remain valid. Queensland expressly excludes RPL for the same refresh. Western Australia names the SITSS00069 skill set by code and expressly accepts online delivery, and its published list of providers is a convenience listing of self-notified RTOs rather than an approval register — so a claim to be "WA-approved" describes a scheme that does not exist.

One further Victorian honesty note on the five years. Safe Food Victoria publishes no Victorian renewal or refresher period at all. Its food safety supervisor page, updated 29 June 2026, says prior training "does not usually" need repeating. The five-year requirement reaches Victoria through clause 3.2.2A—2, applied by the Food Act 1984, rather than through a Victorian instrument. It applies — but if a council cannot show you a Victorian page saying "five years", that is not evidence against it, and the source to cite is the Code.

Your council is the regulator

Under s 19GB, council may request the name and qualifications of your Food Safety Supervisor in writing, and you must supply them within 7 days of that written request. The Statement of Attainment must be producible to the environmental health officer.

One person may be FSS for more than one premises in Victoria, provided each relevant council is satisfied — and where the premises sit in different municipalities, each council must be satisfied separately. New South Wales prohibits this outright under s 106B(1)(b), so a group operating in both states cannot use a single model. Victoria also confirms the supervisor 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.

Because councils administer this, practice varies between municipalities in the detail even though the Act does not. If you are opening a second site in a different council area, ask that council rather than assuming the first one's approach carries over.

What that means practically is that the file matters as much as the training. Before an inspection, be able to produce: your registration or notification and your class; the name and certificate of your appointed FSS, dated within five years, in the units approved for your sector ; evidence that each handler has completed training or holds commensurate skills and knowledge; and, if you are category one, three months of substantiation records accessible on site. Nothing on that list is difficult; all of it is easier to assemble in advance than on the day.

Practical summary for a Victorian business

| If you | You need | | --- | --- | | Handle unpackaged food in a Class 1, 2 or 3A premises | Food handler training — SITXFSA005 , or demonstrable commensurate skills and knowledge | | Are the nominated supervisor of such a premises | The units approved for your sector, issued within the last five years, plus the ability and authority to supervise under s 19G | | Run a hospitality or retail premises | SITXFSA005 + SITXFSA006 , or SIRRFA001 — Safe Food Victoria accepts either for either sector | | Process unpackaged food into ready-to-eat food | You are category one — add the substantiation records, three months, on premises | | Only slice, weigh, repack, reheat or hot-hold | Category two — no records obligation, but handlers and an FSS still required | | Run food service in aged care, a hospital or a childcare centre | Class 1, and the health sector units — HLTFSE001 + HLTFSE005 + HLTFSE007 . Safe Food Victoria publishes these as Victoria's minimum for that sector, so the hospitality units are not enough. Only HLTFSE001 is on our scope | | Run a food processing business | FBPFSA002 — not on our scope | | Run a Class 3 or Class 4 premises | No FSS requirement, though clause 3 of Standard 3.2.2 still requires staff to have skills and knowledge commensurate with their roles | | Are a community group operating two days or less, mostly volunteers | Check the Class 2 exemption — all three conditions must hold | | Make an allergen-free claim about a low-risk food | You are Class 2, and the FSS duty applies | | Use a QA food safety program with competency-based or accredited staff training | Check s 19GA(2) with your council — the exemption is conditional on the training element | | Are not sure of your class | Ask your council — they registered you, and they classify on your highest-risk activity |

Where the accredited unit leads, if you want it to

For an employee rather than a business, there is a second reason to take the accredited route: SITXFSA005 is the gateway unit for the whole food and beverage stream , and within that stream it stands in front of nine units.

| Unit | Prerequisite(s) | | --- | --- | | SITHFAB022 Clean and tidy bar areas | SITXFSA005 | | SITHFAB024 Prepare and serve non-alcoholic beverages | SITXFSA005 | | SITHFAB025 Prepare and serve espresso coffee | SITXFSA005 | | SITHFAB026 Provide room service | SITXFSA005 | | SITHFAB027 Serve food and beverage | SITXFSA005 | | SITHFAB035 Provide silver service | SITXFSA005 | | SITHFAB034 Provide table service of food and beverage | SITXFSA005 and RSA SITHFAB021 | | SITHFAB023 Operate a bar | SITXFSA005 and RSA SITHFAB021 | | SITHFAB030 Prepare and serve cocktails | SITXFSA005 , RSA SITHFAB021 and SITHFAB023 |

So the hygiene unit is not a dead-end compliance purchase; it is the entry point to barista, beverage, bar and table-service training. Keep the figure of nine attached to the food and beverage stream — the same unit also stands in front of cookery, patisserie and kitchen units elsewhere in the SIT package, which is a different set and a different number. RSA reaches just as far inside the stream: SITHFAB021 is a prerequisite to nine units of its own — SITHFAB023 , SITHFAB029 , SITHFAB030 , SITHFAB031 , SITHFAB032 , SITHFAB033 , SITHFAB034 , SITHFAB037 and SITHFAB039 — so the two gate the same number, and four units carry no prerequisite at all: SITHFAB021 , SITHFAB028 , SITHFAB036 and SITHFAB038 .

Four units in the stream carry two or more prerequisites. SITHFAB023 and SITHFAB034 carry two each; SITHFAB030 Prepare and serve cocktails carries three by adding SITHFAB023 ; and SITHFAB039 Manage the sale or service of wine carries three of its own in SITHFAB021 , SITHFAB032 and SITHFAB033 . The register explains why SITHFAB034 carries a pair: it covers the higher-order techniques of a senior food and beverage attendant, where SITHFAB027 covers fundamentals for casual dining, and the difference appears as an added alcohol-service prerequisite — which applies regardless of whether the venue is licensed. Two of the four sit at the end of chains rather than behind a single gate, so they need sequencing rather than a single enrolment: food safety then SITHFAB023 then SITHFAB030 puts cocktails three units deep, and RSA then SITHFAB032 and SITHFAB033 then SITHFAB039 runs four deep, the longest sequence in the stream.

SITXFSA005 is also core in SIT30722 Certificate III in Hospitality (Restaurant Front of House) , one of two Group A hygiene options in SIT30622 Certificate III in Hospitality and SIT40422 Certificate IV in Hospitality , and core in SIT30821 Certificate III in Commercial Cookery alongside SITXFSA006 . Anything you complete as a standalone unit credit-transfers into those qualifications later under Standard 1.7, with no reassessment. For scale, our scope carries 17 current qualifications , 81 current skill sets and 579 current units , all at the extent Deliver and assess . See SIT30722 , Certificate III in Commercial Cookery and skills assessment . We verify evidence of equivalent prior completion, check the training-product requirements and any licensing or regulatory restrictions, and document the decision before granting credit. See ASQA's credit-transfer guidance .

For nationally recognised training, a Unique Student Identifier (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 at usi.gov.au . If you already have one, recover it rather than creating another.

Getting the training

We hold both SITSS00068 Food Handling and SITSS00069 Food Safety Supervision on our scope of registration, and are registered to deliver in Victoria. They are two different skill sets for two different duties — the difference is exactly one unit, SITXFSA006 — and the names are close enough to be confused at the point of purchase, so check the code on the invoice.

Food handling course

Virtual food handling — the same unit, the same Statement of Attainment

Food Safety Supervisor

Hospitality package — where food safety is bundled with other short courses

For cost, subsidy eligibility and what to ask before paying, see how much is a food handling certificate in Victoria and how to get a food handling certificate .

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 .

SITSS00068 and SITSS00069 have been on our scope since 10 June 2022. Two limits stated plainly: we are not approved by the NSW Food Authority and cannot issue the NSW FSS certificate; and of the Victorian health sector units only HLTFS001 is on our scope.

See also what food safety certificate do I need , who needs a food handling certificate , why are there so many certificates and regulations in the food industry , Standard 3.2.2A explained and all courses .

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.

Source records and further guidance

We link the unit records and regulator guidance relevant to this page below. Check the current source before making an enrolment, licensing or employment decision.

SITXFSA005 Use hygienic practices for food safety

SITHFAB023 Operate a bar

SITXFSA006 Participate in safe food handling practices

SITHFAB021 Provide responsible service of alcohol

HLTFSE001 Follow basic food safety practices

Responsible Service of Alcohol training requirements (Queensland)

Responsible Service of Alcohol training requirements (Western Australia)

Food Safety Supervisor certificate requirements (New South Wales)

Food Standards Code — Standards 3.2.2 and 3.2.2A (food safety practices and food safety management tools)

Outcome Standards for Registered Training Organisations 2025 (full text)

Unique Student Identifier (USI) requirements for RTOs

I run a small cafe. Do I need this?

If you serve unpackaged ready-to-eat food you are almost certainly Class 2 and need a Food Safety Supervisor as well as trained handlers, and you are probably category one so the records apply too. Confirm your class with council.

Does every staff member need a certificate?

Everyone doing a prescribed activity needs completed training or commensurate skills and knowledge. Most businesses train everyone, because "commensurate skills and knowledge" is a judgement you have to be able to defend.

Are bar staff food handlers?

Yes, if they handle ice, cut fruit or unpackaged garnishes. That is precisely why SITXFSA005 is a prerequisite to the bar and beverage units — within the food and beverage stream it stands in front of nine of them, including SITHFAB022 Clean and tidy bar areas and SITHFAB023 Operate a bar, and SITHFAB023 and SITHFAB030 require RSA SITHFAB021 on top.

Can an untrained person work under a trained colleague?

Not as the stated alternative. Standard 3.2.2A offers training or commensurate skills and knowledge; supervision is a separate obligation on the FSS.

How do I find out my class?

Ask your local council. They register the premises and assign the class based on your highest-risk activity.

What is Class 3A?

Two groups: accommodation-getaway premises such as B&Bs, farm stays, guesthouses, nature retreats and motels cooking potentially hazardous food for immediate consumption; and hot-fill acidic products such as chutney and relish made under specific processing criteria. Both require an FSS.

Does an allergen-free claim change my class?

Yes. Low-risk food sold with an allergen-free claim falls in Class 2, which carries the Food Safety Supervisor duty.

Do Class 4 premises register with council?

No — Class 4 notifies council rather than registering. It is the only class that does.

What does the Food Act actually require of the supervisor?

Section 19G sets three tests, all of which must be met: knowing how to recognise, prevent and alleviate the 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.

What is the penalty in Victoria if we have 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. Penalty units do attach to the s 19GB paperwork duty, which is the inversion worth noticing.

Can the owner be the supervisor?

Yes. Section 19GA(3) says so expressly.

We run a food safety program. Are we exempt?

Possibly, under s 19GA(2), but only if the program includes competency-based or accredited training for staff. Confirm it with the council that registered you rather than assuming.

How long does it last?

The Statement of Attainment does not expire, and Standard 3.2.2A mandates no refresher for handlers. The FSS requirement needs a certificate issued within the preceding five years — see how long does an FSS certificate last in Victoria ([/news/how-long-does-a-food-safety-supervisor-certificate-last-in-victoria/](#)).

What is the difference between SITXFSA005 and SITXFSA006?

SITXFSA005 is about personal hygiene practice, assessed across four practices on at least three occasions each. SITXFSA006 is about controlling hazards at nine critical control points, plus probe calibration and contamination reporting. The supervisor role needs both.

I work in aged care or childcare. Are the hospitality units enough in Victoria?

No. Safe Food Victoria publishes HLTFS001, HLTFS005 and HLTFS007 as the minimum competency standard for health and community services, and those settings are Class 1 premises. Only HLTFS001 is on our scope, so we cannot complete that set — use a provider that holds all three.

Can I use RPL to refresh my FSS certificate in Victoria?

Yes, and it is actively encouraged. Superseded course codes remain valid. Queensland is the opposite — it excludes RPL for that refresh.

Is my Victorian certificate valid in NSW?

At handler level, yes. For the FSS role, no — NSW requires its own state-issued certificate from a provider on its approved list, and does not recognise interstate certificates. We are not on that list, so we cannot issue the NSW certificate.

Can one person be FSS for two of my Victorian venues?

Yes, if each relevant council is satisfied, and each council separately where the venues are in different municipalities. In NSW that is prohibited outright.

Do volunteers need it?

There is a fundraising exemption at clause 3(2) of Standard 3.2.2A, for events raising funds solely for community or charitable causes rather than personal gain, and Class 3 and Class 4 cover many community activities. Clause 3 of Standard 3.2.2 has a narrower carve-out of its own. Check your class with council.

Do I need a state-approved provider in Victoria?

No. Victoria requires no state approval beyond ASQA registration — any Australian RTO with the units on scope will do. Only New South Wales runs an approval scheme for food safety, under s 106H, and it is the only state to have used the national standard's second limb to build one.