

Title	Apply food safety, contamination, and control procedures in a retail meat operation		
Level	3	Credits	10

Purpose	<p>This unit standard is intended for people entering the retail meat industry.</p> <p>People credited with this unit standard are able to: describe the requirements of a food control plan, make and record observations and measurements using food control plan principles, take corrective actions according to a food control plan, maintain effective personal hygiene when working with food, prevent contamination, and measure and record temperatures and take corrective actions, in a retail meat operation.</p>
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Classification	Meat Processing > Meat Retail Butchery
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Available grade	Achieved
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Explanatory notes

- Enactments and codes relevant to this unit standard may include but are not limited to the:
 Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>;
 Animal Products Act 1999;
 Animal Products (Ancillary and Transitional Provisions) Act 1999;
 Biosecurity Act 1993;
 Biosecurity Amendment Act 2015;
 Consumer Guarantees Act 1993;
 Fair Trading Act 1986;
 Fair Trading Amendment Act 2013
 Food Act 2014;
 Food (Safety) Regulations 2002;
 Health and Safety at Work Act 2015;
 Resource Management Act 1991;
 Sale of Goods Act 1908;
 Weights and Measures Act 1987.

2 Definitions

Workplace procedures – procedures used by the organisation carrying out the work and applicable to the tasks being carried out. They may include but are not limited to – standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality management practices and standards, procedures to comply with legislative and local body requirements.

Outcomes and evidence requirements

Outcome 1

Describe the requirements of a food control plan as applicable to a retail meat operation.

Evidence requirements

- 1.1 Food control plans are described in terms of their application in a retail meat environment.
- 1.2 Consequences of a company failing to comply with their food control plan are outlined.
- 1.3 Control measures required for a food control plan in a retail meat operation are identified and described.

Outcome 2

Make and record observations and measurements using food control plan principles in a retail meat operation.

Range three of – storage temperatures and times; cooking and cooling temperatures and times; work area cleanliness; supplied product, raw materials and additives; microbiological requirements; staff training; staff sickness; staff non-compliance with plan.

Evidence requirements

- 2.1 Observations and measurements are made and compared with established critical limits.
- 2.2 Observations and measurements are recorded in accordance with the food control plan.

Outcome 3

Take corrective actions according to a food control plan in a retail meat operation.

Evidence requirements

- 3.1 Appropriate corrective actions for observations or measurements outside critical limits, are selected, and align with the food control plan.
- 3.2 The selected corrective action is followed according to the food control plan.

Outcome 4

Maintain effective personal hygiene when working with food in a retail meat operation.

Evidence requirements

- 4.1 Body, clothing, and footwear are clean and hygiene compliant, before and during working with food, in accordance with workplace procedures.
- Range body includes but is not limited to – hands, nails, jewellery removed, hair.
- 4.2 Skin conditions that may cause contamination are described and effective procedures to cover them are explained in accordance with workplace procedures.
- 4.3 Effective ways for dealing with illnesses that may cause contamination of food are explained in accordance with workplace procedures.
- Range illnesses include but are not limited to – vomiting, diarrhoea, sinus infections, colds and flu, Hepatitis A.
- 4.4 Workplace procedures that prevent contamination are identified and carried out in accordance with establishment requirements.
- Range work procedures may include but are not limited to – use of disposable gloves, use of tongs, handling food with utensils, use of hand drying facilities.
- 4.5 Personal habits that may cause contamination are identified and refrained from while handling food.
- Range habits include but are not limited to – touching hair, nose, mouth, infections; scratching; spitting.

Outcome 5

Prevent contamination in a retail meat operation.

Evidence requirements

- 5.1 Work area and equipment are maintained in a clean and sanitised condition in accordance with workplace procedures, using cleaning agents prepared in accordance manufacturers' instructions.
- 5.2 Meat and meat products are controlled within best before and expiry dates in accordance with workplace procedures.

- 5.3 Food items are handled under conditions which prevent contamination and are appropriate for meat type, in accordance with workplace procedures.

Range handling may include but is not limited to – receiving, storing, preparing, processing, transferring.

- 5.4 Rubbish is stored and removed in accordance with workplace procedures.

- 5.5 Retail butchery pests are identified and workplace procedures used to prevent and treat infestations are explained.

Range pests include but are not limited to – insects, rodents, domestic animals, birds.

Outcome 6

Measure and record temperatures and take corrective actions in a retail meat operation.

Evidence requirements

- 6.1 Critical temperature and time limits for different meat states are identified and explained in accordance with workplace procedures.

Range meat states may include but are not limited to – uncooked, cooked, re-heated, value added; evidence relating to two meat states is required.

- 6.2 Meat temperatures are measured and recorded in accordance with workplace procedures.

- 6.3 Corrective actions to be taken to deal with non-compliant temperature situations are explained in accordance with workplace procedures.

Planned review date	31 December 2021
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	16 March 2017	N/A

Consent and Moderation Requirements (CMR) reference	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.