

Title	Practise food safety methods in a food business under supervision		
Level	2	Credits	4

Purpose	<p>This unit standard is for people training to work in a food business and includes a basic understanding of practices that result in safe food.</p> <p>People credited with this unit standard are able to: maintain effective personal hygiene when working with food; prevent contamination; and measure, record, and act on temperature of high-risk food, in a food business under supervision.</p>
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Classification	Hospitality > Food Safety
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Available grade	Achieved
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Guidance Information

1 Definitions

Critical limits – a criterion (for example a cooking temperature or time, or a refrigerator temperature) that must be met in order to ensure food safety.

Establishment requirements – any policy, procedure, process or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.

Food business – an operation that engages in the production, manufacture, preparation, packaging, storage, handling, transport, distribution, or sale of food whether for profit or not.

Food preparation – for this unit standard food preparation means heating food or putting it into a heated holding cabinet.

2 Legislation and regulations to be complied with may include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.

3 The following conditions apply when assessing against this unit standard:

- the candidate *must* be under time pressures
- there must be an end user of the product
- domestic equipment may be used.

4 All tasks are to be carried out in accordance with establishment requirements.

Outcomes and performance criteria

Outcome 1

Maintain effective personal hygiene when working with food in a food business under supervision.

Performance criteria

- 1.1 Body, clothing, and footwear are clean and prepared for work, before and during working with food.
- Range body includes but is not limited to – hands and nails clean, nail enamel removed, jewellery removed, hair contained.
- 1.2 Hands and nails are cleansed after carrying out unhygienic activities.
- Range unhygienic activities may include but are not limited to – visit to the toilet, smoking, nose blowing, handling rubbish, handling money, handling chemicals, handling raw food.
- 1.3 Skin conditions that may cause contamination, including cuts and open wounds, are covered.
- 1.4 Effective ways for dealing with illness that may cause contamination of food are explained.
- Range illness may include but is not limited to – vomiting, diarrhoea, sinus infections, colds and flu, Hepatitis A.
- 1.5 Work habits that prevent contamination are identified and carried out.
- Range work habits may include but are not limited to – use of disposable gloves, use of tongs, sampling food with clean utensils, use of hygienic hand drying facilities.
- 1.6 Personal habits that may cause contamination are identified and not carried out while handling food.
- Range personal habits may include but are not limited to – scratching, touching hair, touching nose, touching mouth, spitting.

Outcome 2

Prevent contamination in a food business under supervision.

Performance criteria

- 2.1 Work area and equipment are maintained in a clean and sanitised condition using correct cleaning procedures with cleaning agents prepared and used to manufacturers' instructions.

2.2 Food items are maintained within expiry date and handled under conditions to prevent contamination, appropriate for food type.

Range handling methods may include but are not limited to – received, stored, food preparation, transferred.

2.3 Rubbish is removed and stored in covered containers in designated areas.

2.4 Pests are identified and operational procedures to prevent infestation are explained.

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

Outcome 3

Measure, record, and act on temperature of high-risk food in a food business under supervision.

Performance criteria

3.1 Critical limits for temperature and time in different conditions are identified and described.

Range conditions may include but are not limited to – uncooked, cooked, re-heated.

3.2 Thermometers are used to measure temperature of high-risk food, and the measurements are recorded.

Range high risk food may include but is not limited to – uncooked, cooked, re-heated.

3.3 If necessary, corrective action is taken and/or reported to comply with legislation.

Planned review date	31 December 2026
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	28 April 1993	31 December 2014
Review	2	22 December 1997	31 December 2014
Revision	3	15 November 2002	31 December 2014
Review	4	22 September 2004	31 December 2014
Rollover and Revision	5	19 September 2008	31 December 2017

Process	Version	Date	Last Date for Assessment
Rollover and Revision	6	15 January 2010	31 December 2017
Review	7	20 February 2014	31 December 2017
Revision	8	19 November 2015	31 December 2023
Review	9	28 October 2021	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

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