

Practise food safety methods in a food business

Level 2

Credits 4

Purpose This unit standard is for all people working, or preparing to work, in a food business, and includes a basic understanding of practices that result in safe food.

People credited with this unit standard are able to: maintain effective personal hygiene when working with food as per establishment requirements; prevent cross contamination in a food business; and measure, record, and act on temperature of high risk food.

Subfield Hospitality

Domain Food Safety

Status Registered

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Entry information Open.

Accreditation Evaluation of documentation by NZQA and industry.

Standard setting body (SSB) Hospitality Standards Institute

Accreditation and Moderation Action Plan (AMAP) reference 0112

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Special notes

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, 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;
storage area – an area, refrigerated or unrefrigerated, used for the storing or transport of food.

- 2 Legislation and regulations to be complied with include but are not limited to Food Hygiene Regulations 1974, Food Act 1981 and any food safety programmes recognised by this Act, Health and Safety in Employment Act 1992, and any subsequent amendments.

Elements and performance criteria

Element 1

Maintain effective personal hygiene when working with food as per establishment requirements.

Performance criteria

- 1.1 Body, clothing, and footwear are clean and prepared for work, before, and during, working with food, according to establishment requirements.
- Range body – 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 – 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 effectively covered.
- 1.4 Effective ways for dealing with illness that may cause contamination of food are explained in terms of establishment requirements.
- Range illness must 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 practised according to establishment requirements.
- Range habits practised may include – 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 practised.
- Range habits – scratching, touching hair, touching nose, touching mouth, spitting.

Element 2

Prevent cross contamination in a food business.

Performance criteria

- 2.1 Work area and equipment are maintained in a clean and sanitised condition using correct cleaning procedures in accordance with establishment requirements, 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 method must include but is not limited to – received, stored, food preparation, transferred.
- 2.3 Rubbish is removed and stored in covered containers in designated areas in accordance with establishment requirements.
- 2.4 Pests are identified and operational procedures to prevent infestation are explained in terms of establishment requirements.
- Range pests – insects, rodents, domestic animals, birds.

Element 3

Measure, record, and act on temperature of high risk food.

Performance criteria

- 3.1 Critical limits for temperature and time in different conditions are identified and explained in accordance with establishment requirements and legislation.
- Range conditions – uncooked, cooked, re-heated.
- 3.2 Thermometers are used to measure temperature of high risk food, and the measurements are recorded in accordance with establishment requirements.
- Range high risk food – uncooked, cooked, re-heated.
- 3.3 If necessary, corrective action is taken and/or reported to comply with establishment requirements and legislation.

Please note

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP 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 the Hospitality Standards Institute information@hsi.co.nz if you wish to suggest changes to the content of this unit standard.