Describe the regulatory programme assuring safety of commercial bivalve shellfish at harvesting

Level 3
Credits 5

Purpose
People credited with this unit standard are able to describe: bivalve shellfish contaminants that potentially impact on the health of the human consumer; the types of methods for monitoring potential contaminants of bivalve shellfish in the growing area; and the role of the components of the regulatory programme used to assure safety of commercial bivalve shellfish at harvesting.

Subfield Seafood
Domain Aquaculture
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Accreditation Evaluation of documentation and visit by NZQA and industry.

Standard setting body (SSB) Primary Industry Training Organisation

Accreditation and Moderation Action Plan (AMAP) reference 0123
This AMAP can be accessed at http://www.nzqa.govt.nz/framework/search/index.do.

Special notes
Definitions
Acceptability of areas for commercial bivalve shellfish harvesting relates to the levels and persistence of contaminants present, for example, unsuitable to ever harvest; suitable to harvest when contaminant levels are not a risk to the health of the shellfish consumer. Accumulation of contaminants refers to the introduction of contaminants into bivalve molluscan shellfish that are harvested commercially in the New Zealand seafood industry. Bivalve shellfish refers to bivalve molluscan shellfish that are harvested commercially in the New Zealand seafood industry.
Cleansing refers to the self cleansing process that live contaminated bivalve shellfish go through when they are put into clean seawater. Legislation includes the Animal Products Act 1999 and subordinate legislation, and may include but is not limited to the Animal Products (Ancillary and Transitional Provisions) Act 1999. Regulatory programme refers to the New Zealand Food Safety Authority’s management and monitoring programmes that provides assurance that bivalve molluscan shellfish are safe to eat at the time of harvest. Types of contaminants include but are not limited to – marine biotoxins, heavy metals, bacteria and viruses that affect bivalve shellfish growing areas and that have the potential to cause a risk to the health of the shellfish consumer.

Elements and performance criteria

Element 1

Describe bivalve shellfish contaminants that may harm the health of a human consumer.

Performance criteria

1.1 The description includes examples of the types of contaminants that may harm the health of a human consumer.

Range evidence is required for two examples for each of four types of contaminant.

1.2 The description includes examples of the potential sources of each type of contaminant.

Range one example for each type of contaminant.

1.3 The description includes the accumulation of each type of contaminant in bivalve shellfish.

1.4 The description includes the range of times for cleansing of each type of contaminant.

1.5 The description includes the impact of contaminant presence on commercial bivalve shellfish harvesting.

Range acceptability of areas for commercial bivalve shellfish harvesting, timing of the harvesting process.
Element 2

Describe the types of methods for monitoring potential contaminants of bivalve shellfish in the growing area.

Range types of methods – direct testing, use of indicator organisms, use of environmental indicators.

Performance criteria

2.1 The description includes an outline of each type of method used for monitoring potential contaminants in bivalve shellfish.

2.2 The description includes an example of an advantage and a limitation for each type of method used for monitoring potential contaminants in bivalve shellfish.

Element 3

Describe the role of the components of the regulatory programme used to assure safety of commercial bivalve shellfish at harvesting.

Performance criteria

3.1 The description includes an outline of the role of the major components of the regulatory programme in accordance with industry and legislation requirements.

Range major components include but are not limited to – sanitary surveys, on-going monitoring in growing areas, growing area management plans, local area marine biotoxin monitoring plans.

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 Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.