

Title	Describe and supervise a seafood operation under a Hazard Analysis Critical Control Point system		
Level	4	Credits	10

Purpose	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to describe: an HACCP system; and identify the compliance system standard, and the compliance system implemented in a seafood processing operation. They are also able to demonstrate and apply knowledge of supervision of a CCP in a seafood operation and take corrective action for any noncompliance.</p>
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Classification	Seafood > Seafood Risk Management
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Available grade	Achieved
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Guidance Information

- 1 All evidence presented in this unit standard must be in accordance with:
 - Workplace procedures;
 - Animal Products Act 1999;
 - Food Act 2014;
 - Health and Safety at Work 2015;
 and any subsequent amendments.
- 2 Definitions

CCP refers to a Critical Control Point in the seafood process as defined by the principles of HACCP.

Corrective action refers to action taken following the identification of a noncompliance issue. It includes restoring control, dealing with any affected product, identifying the root cause of the noncompliance and putting steps in place to prevent reoccurrence.

Compliance system refers to an all-encompassing system, implemented by seafood operations in order to meet the requirements of the Animal Products Act 1999 or the Food Act 2014, such as a Risk Management Programme or a Food Control Plan. The compliance system is comprised of a number of individual systems.

HACCP refers to a Hazard Analysis Critical Control Point.

Individual system refers to an individual system or procedure that has been implemented in a seafood operation as part of the all-encompassing compliance system. These individual systems may also be known as support systems or prerequisite programmes.

Workplace procedures refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must be consistent with current legislative requirements and manufacturer's recommendations or instructions where relevant.

Outcomes and performance criteria

Outcome 1

Describe an HACCP system in a seafood operation.

Performance criteria

- 1.1 Describe the seven principles of HACCP.
- 1.2 Describe the roles and responsibilities associated with the operation of a HACCP plan.
 - Range process workers, CCP checkers, HACCP supervisors, HACCP coordinators.
- 1.3 Describe the CCP for products being produced.
- 1.4 Describe the hazards being controlled by the CCP.

Outcome 2

Identify the compliance system standard, and describe the compliance system implemented in a seafood processing operation.

Performance criteria

- 2.1 Identify the standard that the compliance system must meet.
- 2.2 Describe the structure of the compliance system in the seafood operation.
 - Range structure includes – responsibility, individual systems.
- 2.3 Describe the key features of the individual systems comprising the compliance system.
 - Range evidence of six individual systems relevant to the CCP being supervised is required;
key features include – purpose, responsibility, procedures, monitoring, frequency, corrective actions, records.

Outcome 3

Demonstrate and apply knowledge of supervision of a CCP in a seafood processing operation and take corrective action for any non-compliance.

Performance criteria

- 3.1 Supervise and record operator performance at the CCP.
- Range includes but is not limited to – operator follows documented procedures, operator uses correct technique, operator records measurements accurately, records are completed accurately and completely.
- 3.2 Review CCP monitoring records to confirm accuracy and completeness.
- 3.3 Take corrective action for any non-compliance identified as part of operator supervision and record review.
- 3.4 Describe the required action and reporting requirements if repeated corrective actions associated with CCP monitoring are observed.

Planned review date	31 December 2028
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	19 August 1997	31 December 2020
Review	2	31 July 2001	31 December 2020
Review	3	23 January 2009	31 December 2020
Review	4	12 February 2010	31 December 2020
Review	5	24 January 2019	N/A
Rollover	6	29 February 2024	N/A

Consent and Moderation Requirements (CMR) reference	0123
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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 the Muka Tangata - People, Food and Fibre Workforce Development Council qualifications@mukatangata.nz if you wish to suggest changes to the content of this unit standard.