

Title	Store retail produce		
Level	2	Credits	6

Purpose	<p>This unit standard is for people who are learning to be produce assistants in a grocery outlet.</p> <p>People credited with this unit standard are able to prepare to store retail produce, and place retail produce in storage.</p>
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Classification	Retail, Distribution, and Sales > Retail Produce
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Available grade	Achieved
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Guidance Information

- 1 All tasks are to be carried out in accordance with organisational procedures.
- 2 Definitions
Organisational procedures referred to in this unit standard may include but are not limited to the applicable procedures found in the following: organisational performance guidelines and standards; Government and local body legislation.
Storage – products awaiting sale.
Storage areas – refrigerated, heated and room temperature areas used for storing produce.
- 3 Legislation relevant to this unit standard includes but is not limited to: Consumer Guarantees Act 1993, Fair Trading Act 1986, Food Act 2014, Food Hygiene Regulations 1974, Health and Safety at Work Act 2015, Health and Safety in Employment Regulations 1995, Weights and Measures Act 1987.
- 4 Evidence is required for four different types of retail produce in different storage conditions.

Outcomes and performance criteria

Outcome 1

Prepare to store retail produce.

Performance criteria

- 1.1 Storage requirements are identified in terms of maintaining the quality of retail produce.
- Range storage requirements may include but are not limited to – temperature, atmosphere, air flow, protection, removal and recording of waste, separation, accessibility, transport, packaging.
- 1.2 Retail produce is sorted in accordance with storage requirements.
- 1.3 Produce containers are identified.
- Range identification may include but is not limited to – code, features, type, grade, weight, grower, supplier, delivery date, use-by date.
- 1.4 Storage requirements to maintain quality of retail produce are met.
- 1.5 Safe food handling practices are followed when preparing to store retail produce.
- Range safe food handling practices may include but are not limited to – personal health and hygiene, cleanliness, washing, use of utensils, monitoring use-by date.
- 1.6 Measures to maintain personal safety and minimise hazards are applied.
- Range measures may include but are not limited to – protective clothing, lifting, stacking, cleaning, cutting, use of equipment, packaging, transporting.

Outcome 2

Place retail produce in storage.

Performance criteria

- 2.1 Storage areas are clean, clear and sanitised.
- 2.2 Retail produce is placed in storage areas and quality is maintained.
- Range maintenance may include but is not limited to – cleanliness, temperature, atmosphere, air flow, protection, rotation, shelf life, storage time, separation, pest control, avoiding contamination, accessibility, transport, packaging.
- 2.3 Storage conditions are monitored and recorded, and variations in conditions that affect quality are identified, reported, and rectified.
- 2.4 Produce not meeting quality standards is removed, recorded and disposed.
- 2.5 Stock control records are completed.

This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	30 July 1999	31 December 2015
Review	2	21 February 2005	31 December 2015
Review	3	12 December 2013	31 December 2016
Review	4	24 October 2014	31 December 2024
Review	5	8 December 2016	31 December 2024
Review	6	2 March 2023	31 December 2024

Consent and Moderation Requirements (CMR) reference

0225

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