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| <b>Title</b> | <b>Practise food safety methods in a food business under supervision</b> |                |          |
| <b>Level</b> | <b>2</b>   | <b>Credits</b> | <b>4</b> |

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| <b>Purpose</b> | <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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| <b>Classification</b> | Hospitality > Food Safety |
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| <b>Available grade</b> | 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.

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## 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.

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| <b>Planned review date</b> | 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

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

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**Comments on this unit standard**

Please contact ServiceIQ [qualifications@ServiceIQ.org.nz](mailto:qualifications@ServiceIQ.org.nz) if you wish to suggest changes to the content of this unit standard.