

Title	Demonstrate knowledge of food contamination hazards, and control methods used in a food establishment		
Level	3	Credits	4

Purpose	<p>This unit standard is for all people working, or preparing to work, in a food establishment.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: hazards that cause food-borne illness and food spoilage; and methods used to control hazards that cause food-borne illness and food spoilage, in a food establishment.</p>
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Classification	Hospitality > Food Safety
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Available grade	Achieved
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Guidance Information

1 Definitions

Establishment requirements refer to applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.

Food control plan – as defined in Food Act 2014.

Food establishment – an operation that engages in the production, manufacture, preparation, packaging, storage, handling, transport, distribution, or sale of food.

HACCP refers to Hazard Analysis and Critical Control Point.

Hazard – a biological, chemical, or physical agent with the potential to cause harm.

- 2 Sources of food-borne illnesses may include but are not limited to – bacteria; viral; metal; parasitic; fungal; chemical; toxic algae bloom; allergenic.
- 3 Food-borne illnesses may include but are not limited to – viral; metal; parasitic; chemical; toxic algae bloom; allergenic noroviruses, cold, 'flu, hepatitis.
- 4 Hazard sources may include people, food, soil, equipment, buildings, storage areas, preparation areas, service areas, pests, rubbish, atmosphere.
- 5 Legislation relevant to this unit standard includes but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 6 All tasks are to be carried out in accordance with establishment requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of hazards that cause food-borne illness and food spoilage in a food establishment.

Performance criteria

- 1.1 Hazard sources that may contribute to food borne illness are identified.
- Range evidence for five examples of hazard sources is required, including – biological, chemical, physical, and any two other sources.
- 1.2 Common sources of food-borne illnesses are identified and described.
- Range evidence for five examples of sources of food-borne illness is required, including bacteria, viral, allergenic, and any two other sources of food-borne illness.
- 1.3 Common causes and signs of food spoilage are identified and described.
- Range food spoilage causes include – biological, chemical, physical.

Outcome 2

Demonstrate knowledge of methods used to control hazards that cause food-borne illness and food spoilage in a food establishment.

Performance criteria

- 2.1 HACCP procedures used to kill or control growth of bacteria and fungi in food, and to preserve food, are identified and described.
- 2.2 Methods used to prevent food-borne illness from causes other than bacteria and fungi are identified and described.
- Range evidence is required for four food-borne illnesses.
- 2.3 Methods used to prevent chemical, physical and biological food spoilage are identified and described in terms of establishment requirements and legislation.
- 2.4 The principles required by legislation of a food control plan are outlined and described.

Planned review date	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	30 September 1998	31 December 2014
Review	3	22 September 2004	31 December 2017
Rollover and Revision	4	15 January 2010	31 December 2017
Review	5	20 February 2014	31 December 2017
Revision	6	19 November 2015	31 December 2020
Review	7	25 January 2018	N/A
Rollover and Revision	8	27 April 2023	N/A

Consent and Moderation Requirements (CMR) reference	0112
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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 Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.