

Coordinate development, and discuss implementation and verification of a HACCP plan for a seafood processing operation

Level 6

Credits 30

Purpose This unit standard is recommended for people coordinating or verifying a Hazard Analysis Critical Control Point (HACCP) system for a seafood processing operation.

People credited with this unit standard are, in the context of a seafood processing operation, able to: explain the process of conducting hazard analysis in terms of potential hazard sources and options for hazard control; discuss and develop a HACCP plan; discuss the implementation of a HACCP plan; and verify a HACCP plan.

Subfield Seafood

Domain Seafood Risk Management

Status Registered

Status date 16 April 2010

Date version published 16 April 2010

Planned review date 31 December 2015

Entry information Open.

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

1 Definitions

Legislation refers to the food safety related aspects of legislation, regulations, and standards that include but are not limited to - Food Act 1981; Food Hygiene Regulations 1974; Animal Products Act 1999.

Validation is confirmation that the seafood product will be fit for its intended purpose through achievement of any regulatory limit or operator-defined limit.

Verification is the application by the operator of methods, procedures and tests in addition to those used in monitoring to determine:

- A – compliance of the risk-based programme with legislation;
- B – compliance of the operation to the documented risk-based programme; and
- C – the applicability of the risk-based programme to the operation.

- 2 The current *Industry Guidelines* are available from the New Zealand Food Safety Authority (NZFSA) at <http://www.nzfsa.govt.nz/animalproducts/seafood/guidelines/index.htm>.
- 3 The credit value of this unit standard is based on the assumption that the candidate has had experience in the seafood industry at the supervisor level or above and has knowledge of basic microbiology, biochemistry, and chemistry before undertaking a training programme towards assessment against this unit standard.

Elements and performance criteria

Element 1

Explain the process of conducting a hazard analysis in terms of potential hazard sources and options for hazard control in a seafood operation.

Performance criteria

- 1.1 The process of conducting hazard analysis is explained in terms of potential hazard sources and options for hazard control.

Range process includes but is not limited to – hazard types, inputs, process types, Critical Control Point (CCP) determination, control measures;
options for hazard control include but are not limited to – CCP, critical limits, supporting systems.

Element 2

Discuss and develop a HACCP plan for a seafood processing operation.

Performance criteria

- 2.1 The discussion identifies the relationship between HACCP applications and risk-based programmes in terms of the key components.
- 2.2 The discussion identifies the development of the HACCP plan within a risk-based programme.

Range includes but is not limited to – scope, product description, process description.
- 2.3 The information required to document and support the decision-making process of the HACCP plan is identified in terms of legislation and industry guidelines.

- 2.4 The development of the HACCP plan is consistent with industry guidelines.
- 2.5 The HACCP plan is documented in accordance with legislation.

Element 3

Discuss the implementation of a HACCP plan for a seafood processing operation.

Performance criteria

- 3.1 The discussion identifies the relevance of staff roles and responsibilities in relation to the implementation of the HACCP plan.
- 3.2 The discussion identifies the staff training required in order to implement the HACCP plan.
- 3.3 The discussion includes validation of the regulatory limits or operator-defined limits included in the HACCP plan consistent with industry guidelines.
- 3.4 The discussion identifies company factors that may influence the implementation of the HACCP plan.
- 3.5 The discussion identifies factors that a company is required to consider when reviewing its HACCP plan in accordance with industry guidelines.

Element 4

Verify a HACCP plan for a seafood processing operation.

Performance criteria

- 4.1 Activities in the HACCP plan are verified in accordance with legislation.
- 4.2 Verification is carried out in accordance with the HACCP plan and industry guidelines.
- 4.3 Records are maintained in accordance with the HACCP plan and legislation.

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