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| <b>Title</b> | <b>Demonstrate knowledge of the hazard analysis critical control point (HACCP) system</b> |                |          |
| <b>Level</b> | <b>6</b>  | <b>Credits</b> | <b>4</b> |

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| <b>Purpose</b> | People credited with this unit standard are able to explain: the HACCP system; the process of developing a HACCP plan; the features of a critical control point; and the process for setting and responding to critical limits for a critical control point. |
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| <b>Classification</b> | Science > Science - Core |
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| <b>Available grade</b> | Achieved |
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### Guidance Information

- 1 Legislation applicable to this unit standard includes:  
Consumer Guarantees Act 1993;  
Food Act 2014;  
Health Act 1956.
- 2 Glossary  
*HACCP* refers to the Hazard Analysis Critical Control Point system as defined by; *Hazard analysis critical control point (HACCP) system and guidelines for its application*. Report of the Twenty Seventh Session of the Codex Committee on Food Hygiene. Alinorm 97/13, annex to Appendix II. Codex Alimentarius Commission, Food and Agriculture Organisation, Rome 2003.

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### Outcomes and performance criteria

#### Outcome 1

Explain the HACCP system.

#### Performance criteria

- 1.1 The benefits of the seven principles of HACCP are explained in relation to product safety.
- 1.2 Hazards are identified and explained in terms of the microbiological requirements of HACCP.

#### Outcome 2

Explain the process of developing a HACCP plan.

**Performance criteria**

- 2.1 The importance of each step in the process of developing the HACCP plan is explained.

Range team selection, product and/or procedure, flow diagram, hazards identification, critical control point, documentation, audit, review.

**Outcome 3**

Explain the features of a critical control point.

**Performance criteria**

- 3.1 The features of a critical control point are explained and are consistent with HACCP.

Range biological, chemical, physical.

**Outcome 4**

Explain the process for setting and responding to critical limits for a critical control point.

**Performance criteria**

- 4.1 Sources of industry standards are identified in terms of standard setting in the HACCP system.

Range legislation, regulation, process requirements, specifications.

- 4.2 The monitoring of critical control points is described in terms of different responses within the HACCP system.

- 4.3 Corrective actions when critical control point limits are exceeded are explained in terms of the HACCP system.

**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       | 17 February 1998  | 31 December 2014         |
| Review       | 2       | 23 November 1999  | 31 December 2014         |
| Review       | 3       | 21 May 2010       | 31 December 2025         |
| Rollover     | 4       | 27 January 2015   | 31 December 2025         |
| Review       | 5       | 27 September 2018 | 31 December 2025         |
| Review       | 6       | 30 November 2023  | 31 December 2025         |

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| <b>Consent and Moderation Requirements (CMR) reference</b> | 0113 |
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

This unit standard is expiring