

Title	Demonstrate knowledge of, and clean seafood product display and storage areas at point-of-sale		
Level	3	Credits	10

Purpose	<p>This unit standard is for people working in a seafood operation, in a point-of-sale context.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of the preparation required for cleaning the seafood display and storage area at point-of-sale; prepare the seafood display and storage area for cleaning at point-of-sale; and clean the seafood display and storage area at point-of-sale.</p>
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Classification	Seafood > Seafood Retailing
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Available grade	Achieved
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Guidance Information

- 1 All evidence presented in this unit standard must be in accordance with:
 - Workplace procedures;
 - Animal Products Act 1999;
 - Food Act 2014;
 - Health and Safety at Work Act 2015; and any subsequent amendments.

- 2 Definitions

Seafood product includes any species of – fish, echinoderm, crustacean, or shellfish

Workplace procedures refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must reflect current legislative requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of the preparation required for cleaning the seafood display and storage area at point-of-sale.

Performance criteria

- 1.1 Describe procedures and requirements for preparing the display and storage area for cleaning.

Range may include but is not limited to – ice removal, product removal, maintaining product temperature, dismantling equipment, disconnection of power supply, disconnection of water supply; evidence of at least four is required.

Outcome 2

Prepare the seafood display and storage area for cleaning at point-of-sale.

Performance criteria

- 2.1 Prepare the display and storage area for cleaning.

Range may include but is not limited – to ice removal, product removal, maintaining product temperature, dismantling equipment, disconnection of power supply, disconnection of water supply; evidence of at least four is required.

Outcome 3

Clean the seafood display and storage area at point-of-sale.

Performance criteria

- 3.1 Prepare the required cleaning chemicals and equipment.
- 3.2 Clean the seafood display, equipment and storage area.
- 3.3 Reassemble the display and check it is ready for use.

Planned review date	31 December 2023
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	1 September 1997	31 December 2019
Review	2	19 September 2008	31 December 2019
Review	3	1 November 2018	N/A

Consent and Moderation Requirements (CMR) reference	0123
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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 the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.