

Title	Compliance check edible areas of premises licensed or approved under the Animal Products Act		
Level	5	Credits	10

Purpose	<p>This unit standard is for people who are employed in or by meat processing operations to carry out compliance checks under the Animal Products Act.</p> <p>People credited with this unit standard are able to: demonstrate understanding of the compliance standards that apply to edible areas; and perform a compliance check in edible areas under the Animal Products Act 1999.</p>
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Classification	Meat Processing > Animal Product Examination
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Available grade	Achieved
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Guidance Information

- 1 Demonstration of competency for all outcomes must be consistent with all relevant legislation and subsequent amendments; this includes but is not limited to:
 - Organisational requirements
 - Industry standards
 - Health and Safety at Work Act 2015
 - Animal Products Act 1999.
- 2 Industry standards include but are not limited to:
 - Ministry for Primary Industries, *Industry Agreed Standard 2 – Design and Construction; Industry Standard 3/Industry Agreed Standard 3 (IS3/IAS3) – Hygiene and Sanitation*
 - *Industry Standard 5 – Slaughter and Dressing; Industry Standard 6/Industry Agreed Standard 6 (IS6/IAS6) – Processing of Edible Product*
 - *Industry Standard 8 – Quality Assurance; Industry Standard 9 – Storage and Transport*, available at <http://www.foodsafety.govt.nz/industry/sectors/meat-ostrich-emu-game/meatman/index.htm>.
- 3 Definitions
Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.
- 4 Range
Edible areas include but are not limited to – edible support areas in premises registered or approved under the Animal Products Act 1999.

- 5 In the context of this unit standard, *understanding* means that there should be evidence of a learners' thorough comprehension of a topic. A learner with a good understanding of a topic should have applied, or should be able to apply what they have learnt to a workplace situation and will be able to alter their practices to the different contexts they are applying their learning to. Assessors should be confident that the learners' understanding is embedded in their practices and behaviour.

Outcomes and performance criteria

Outcome 1

Demonstrate understanding of the compliance standards that apply to edible areas.

Range standards include but are not limited to – construction and maintenance of premises, plant, and equipment; company quality control systems; cleanliness of edible areas and equipment; personnel protective clothing and equipment; staff amenities; personnel hygiene practices; vermin control; edible product processing and handling; process approvals; product inspection; control of brands and branded materials; slaughter and dressing operations; carriage of edible product; control of restricted market product; control of retained product; chiller, freezer, and cold store operations.

Performance criteria

- 1.1 Describe the requirements of compliance standards for edible areas.

Outcome 2

Perform a compliance check in edible areas under the Animal Products Act 1999.

Performance criteria

- 2.1 Describe procedures for performing a compliance check in edible areas in accordance with industry standards.
- 2.2 Identify and describe non-complying situations in accordance with industry standards.
- 2.3 Perform compliance checks without compromising the safety or health of self or company personnel.
- 2.4 Perform compliance checks without compromising the status of any product or edible support material.
- 2.5 Describe corrective actions for non-complying situations.

Planned review date	31 December 2022
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	23 April 1998	31 December 2015
Review	2	23 June 2000	31 December 2015
Revision	3	20 August 2001	31 December 2015
Rollover and Revision	4	20 June 2006	31 December 2015
Review	5	25 February 2008	31 December 2016
Review	6	19 July 2012	31 December 2018
Review	7	27 January 2015	31 December 2019
Revision	8	17 September 2015	N/A
Revision	9	17 September 2015	31 December 2019
Review	10	20 July 2017	N/A

Consent and Moderation Requirements (CMR) reference

0033

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.