

<b>Title</b>	<b>Monitor staff under a food control plan in a food-related establishment</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>15</b>

<b>Purpose</b>	<p>This unit standard is for people monitoring workers who are operating under a food control plan in a food-related establishment.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of a food control plan; verify hazardous food control procedures; and ensure corrective actions are taken for risk situations documented in the food control plan, in a food-related establishment.</p>
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<b>Classification</b>	Hospitality > Food Safety
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<b>Available grade</b>	Achieved
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## Guidance Information

### 1 Definitions

*Establishment requirements* referred to in this unit standard may include but are not limited to the 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 the Food Act 2014.

*Food-related establishment* – an operation that engages in the production, manufacture, preparation, packaging, storage, handling, transport, distribution, or sale of food whether for profit or not.

*Hazard* – a biological, chemical, or physical agent with the potential to cause harm when present at an unacceptable level.

2 Legislation relevant to this unit standard include but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.

3 Evidence for the practical components of this unit standard must be gathered in a food-related establishment.

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## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of a food control plan in a food-related establishment.

**Performance criteria**

- 1.1 The importance of a food control plan is explained in terms of its potential impact on the establishment.
- 1.2 The importance of individual staff positions in a food-related establishment is explained in terms of the operation of a food control plan.
- 1.3 The potential hazards to the establishment's food products are identified and described in terms of the actions required to eliminate or minimise them.
- 1.4 Hazardous food control procedures, control records, and corrective actions for the establishment's food products are identified and described in accordance with establishment requirements.

**Outcome 2**

Verify hazardous food control procedures of a food control plan in a food-related establishment.

**Performance criteria**

- 2.1 Staff are trained to use hazardous food control recording sheets in accordance with the food control plan and establishment requirements.
- 2.2 Consistency of hazardous food control recording sheets is verified in accordance with the food control plan and establishment requirements.

**Outcome 3**

Ensure corrective actions are taken for risk situations documented in the food control plan.

**Performance criteria**

- 3.1 Corrective actions are taken in accordance with the food control plan and establishment requirements.
- 3.2 Corrective actions are recorded in accordance with the food control plan and establishment requirements.
- 3.3 Repetitive corrective actions are reported in accordance with establishment requirements.
- 3.4 Documented procedures for dealing with unforeseen circumstances are described in accordance with the food control plan and establishment requirements.

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<b>Planned review date</b>	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	30 September 1998	31 December 2014
Review	2	22 September 2004	31 December 2014
Rollover and Revision	3	15 January 2010	31 December 2016
Review	4	12 December 2013	31 December 2016
Revision	5	19 November 2015	31 December 2020
Review	6	25 January 2018	N/A

**Consent and Moderation Requirements (CMR) reference**

0112

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

**Comments on this unit standard**

Please contact ServiceIQ [qualifications@ServiceIQ.org.nz](mailto:qualifications@ServiceIQ.org.nz) if you wish to suggest changes to the content of this unit standard.