

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

Purpose	<p>This unit standard is for people monitoring staff 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 in a food-related establishment; monitor staff use of hazardous food control procedures; and ensure corrective actions are taken for risk situations documented in the food control plan.</p>
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Classification	Hospitality > Food Safety
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Available grade	Achieved
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Guidance Information

1 Definitions

Establishment requirements refer to 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 includes 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 either be gathered in the workplace or in a realistic service environment where the candidate has to produce product for customers who have the same expectations for quality and timeliness as a paying customer.

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

Monitor staff use of hazardous food control procedures.

Performance criteria

- 2.1 Use of hazardous food control recording sheets by staff is monitored in accordance with the food control plan.
- 2.2 Staff application of hazardous food control recording sheets is monitored for consistency in accordance with the food control plan.

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

Planned review date	31 December 2026
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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
Rollover and Revision	7	27 April 2023	N/A
Revision	8	25 July 2024	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 Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.