

Title	Practise food safety methods in a food business under supervision		
Level	2	Credits	4

Purpose	<p>This pre-entry unit standard is for people training to work in a food business and includes a basic understanding of practices that result in safe food.</p> <p>People credited with this unit standard are able to: maintain effective personal hygiene when working with food; prevent cross contamination; and measure, record, and act on temperature of high risk food, in a food business under supervision.</p>
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Classification	Hospitality > Food Safety
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Available grade	Achieved
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Explanatory notes

- Definitions**

Critical limits – a criterion (for example a cooking temperature or time, or a refrigerator temperature) that must be met in order to ensure food safety.

Establishment requirements – any policy, procedure, process or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.

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

Food preparation – for this unit standard food preparation means heating food or putting it into a heated holding cabinet.
- Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety in Employment Act 1992.
- This unit standard can be assessed against in a simulated situation. This refers to a situation that reflects some elements of commercial realism but the candidate must be under time pressure.

Outcomes and evidence requirements

Outcome 1

Maintain effective personal hygiene when working with food in a food business under supervision.

Evidence requirements

- 1.1 Body, clothing, and footwear are clean and prepared for work, before, and during, working with food, in accordance with establishment requirements.
- Range body includes but is not limited to – hands and nails clean, nail enamel removed, jewellery removed, hair contained.
- 1.2 Hands and nails are cleansed after carrying out unhygienic activities in accordance with establishment requirements.
- Range unhygienic activities may include but are not limited to – visit to the toilet, smoking, nose blowing, handling rubbish, handling money, handling chemicals, handling raw food.
- 1.3 Skin conditions that may cause contamination, including cuts and open wounds, are effectively covered in accordance with establishment requirements.
- 1.4 Effective ways for dealing with illness that may cause contamination of food are explained in terms of establishment requirements.
- Range illness includes but is not limited to – vomiting, diarrhoea, sinus infections, colds and flu, Hepatitis A.
- 1.5 Work habits that prevent contamination are identified and carried out in accordance with establishment requirements.
- Range work habits may include but are not limited to – use of disposable gloves, use of tongs, sampling food with clean utensils, use of hygienic hand drying facilities.
- 1.6 Personal habits that may cause contamination are identified and not carried out while handling food.
- Range habits include but are not limited to – scratching, touching hair, touching nose, touching mouth, spitting.

Outcome 2

Prevent cross contamination in a food business under supervision.

Evidence requirements

- 2.1 Work area and equipment are maintained in a clean and sanitised condition using correct cleaning procedures in accordance with establishment requirements, with cleaning agents prepared and used to manufacturers' instructions.
- 2.2 Food items are maintained within expiry date and handled under conditions to prevent contamination, appropriate for food type in accordance with establishment requirements.

Range handling methods include but are not limited to – received, stored, food preparation, transferred.

2.3 Rubbish is removed and stored in covered containers in designated areas in accordance with establishment requirements.

2.4 Pests are identified and operational procedures to prevent infestation are explained in terms of establishment requirements.

Range pests include but are not limited to – insects, rodents, domestic animals, birds.

Outcome 3

Measure, record, and act on temperature of high risk food in a food business under supervision.

Evidence requirements

3.1 Critical limits for temperature and time in different conditions are identified and explained in terms of establishment requirements and legislation.

Range conditions include but are not limited to – uncooked, cooked, re-heated.

3.2 Thermometers are used to measure temperature of high risk food, and the measurements are recorded in accordance with establishment requirements.

Range high risk food includes but is not limited to – uncooked, cooked, re-heated.

3.3 If necessary, corrective action is taken and/or reported to comply with establishment requirements and legislation.

Planned review date	31 December 2019
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	28 April 1993	31 December 2014
Review	2	22 December 1997	31 December 2014
Revision	3	15 November 2002	31 December 2014
Review	4	22 September 2004	31 December 2014
Rollover and Revision	5	19 September 2008	31 December 2017
Rollover and Revision	6	15 January 2010	31 December 2017
Review	7	20 February 2014	31 December 2017
Revision	8	19 November 2015	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the CMR. The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact ServiceIQ at qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.