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| Title | Clean and maintain a live crustacean display or holding system | | |
| Level | 3 | Credits | 5 |

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| Purpose | <p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to clean and maintain a live crustacean display or holding system.</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 Definition

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

Clean a live crustacean display or holding system.

Performance criteria

- 1.1 Describe the procedures to make the area safe before cleaning starts.
- 1.2 Remove and temporarily store the live crustaceans to enable cleaning.
- 1.3 Clean the live crustacean display or holding system.

Range may include but is not limited to – foreign bodies, grit, algae.
- 1.4 Reassemble and restock the live crustacean display or holding system after cleaning.

Outcome 2

Maintain live crustaceans and their display or holding system.

Performance criteria

2.1 Monitor the live crustacean display or holding system, record results and take corrective action when conditions become unfavourable.

Range may include but is not limited to - temperature, water quality; evidence of two is required.

2.2 Maintain the live crustacean display or holding system.

Range maintenance may include but is not limited to – visual checks, sensory tests, equipment tests, checking temperature gauges, basic functions tests; evidence of three is required.

2.3 Remove and dispose of unsaleable stock and record details.

Range may include but is not limited to – broken, dead, damaged product.

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| 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 | 23 November 1999 | 31 December 2019 |
| Review | 2 | 19 September 2008 | 31 December 2019 |
| Review | 3 | 1 November 2018 | N/A |

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| 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.