

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

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.

Planned review date	31 December 2028
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Status information and last date for assessment for superseded versions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
Rollover	4	29 February 2024	N/A

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 Muka Tangata - People, Food and Fibre Workforce Development Council qualifications@mukatangata.nz if you wish to suggest changes to the content of this unit standard.