Title	Develop, confirm and review a hazard identification and analysis and CCP determination for a seafood product			
Level	5	Credits	20	

Classification	Seafood > Seafood Risk Management	
Available grade	Achieved	

Guidance Information

- 1 The current *Industry Guidelines* are available from the New Zealand Food Safety Authority (NZFSA) at http://www.nzfsa.govt.nz/animalproducts/seafood/guidelines/index.htm.
- 2 Definitions

Product refers to the end result of a series of steps described in a process flow chart; *Company requirements* refer to instructions to staff on policy and procedures that are communicated in an oral or written form. These requirements must include legislation and safety requirements and may include but are not limited to industry codes of practice and standards.

Supporting systems refer to documented programmes operating in the trainee's workplace that are designed to control a range of food safety hazards.

Significant hazards refer to hazards which are of such a nature that their elimination, or reduction to acceptable levels, is essential.

Legislative requirements refer to the Animal Products (Ancillary and Transitional Provisions) Act 1999 and the regulations, standards and specifications under the Animal Products Act 1999.

Significant change refers to any change to the premises, product, process or intended use of a product that could introduce new food safety hazards or have an impact on food safety outcomes.

HACCP refers to the Hazard Analysis Critical Control Point system.

Outcomes and performance criteria

Outcome 1

Describe supporting systems for a seafood product.

Performance criteria

- 1.1 Description outlines supporting systems that are relevant to the seafood product.
- 1.2 Description outlines key features of the relevant supporting systems.

Range features – objectives, responsibilities, activities, monitoring, corrective actions, records.

Outcome 2

Develop and confirm a hazard identification and analysis and CCP determination for a seafood product.

Performance criteria

- 2.1 Hazard identification includes the use of scope description of the product and process in accordance with industry guidelines.
- 2.2 Hazard identification includes the hazards associated with the raw materials, inputs and process steps in accordance with industry guidelines.
- 2.3 Hazard identification includes control measures for the identified hazards in accordance with industry guidelines.
- 2.4 Hazard analysis and CCP determination identifies any significant hazards and determines whether development of a full HACCP plan is required.
- 2.5 Hazard identification and analysis and CCP determination is documented and approved according to company and legislative requirements.
- 2.6 Hazard identification, and analysis and CCP determination is confirmed.
 - Range confirmed hazard identification is complete, description of product and process match actual, all control measures are correctly identified; hazard analysis and CCP determination is correct.

Outcome 3

Review a hazard identification and analysis and CCP determination for a seafood product.

Performance criteria

- 3.1 Hazard identification and analysis and CCP determination is reviewed in accordance with company and legislative requirements.
 - Range review includes re-confirmation of product and process description, re-confirmation of supporting systems, confirmation of significant hazards and control measures, review of significant changes.

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	28 January 2001	N/A
Rollover and Revision	2	25 January 2008	N/A
Review	3	16 April 2010	N/A
Rollover	4	29 February 2024	N/A

Consent and Moderation Requirements (CMR) reference	0123			
This CMR can be accessed at http://www.nzqa.govt.nz/framework/search/index.do.				

Comments on this unit standard

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