

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

Level 5

Credits 20

Purpose People credited with this unit standard are, for a seafood product, able to: describe supporting systems; develop, confirm, and review a hazard identification and analysis and CCP determination.

Subfield Seafood

Domain Seafood Risk Management

Status Registered

Status date 16 April 2010

Date version published 16 April 2010

Planned review date 31 December 2015

Entry information Open.

Accreditation Evaluation of documentation and visit by NZQA and industry.

Standard setting body (SSB) Primary Industry Training Organisation

Accreditation and Moderation Action Plan (AMAP) reference 0123

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Special notes

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.

Elements and performance criteria

Element 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.

Element 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.

Element 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.

Please note

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP 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 the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.