

Title	Describe food safety legislation and its application in the New Zealand seafood industry		
Level	4	Credits	10

Purpose	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to identify the organisation responsible for food safety legislation and describe the structure of New Zealand food safety legislation; and describe food safety legislation and compliance in the New Zealand seafood industry.</p>
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Classification	Seafood > Seafood Risk Management
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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 2015; and any subsequent amendments.

- 2 **Definitions**

Organisations refer to government and nongovernment organisations. These include but are not limited to – Ministry for Primary Industries, Ministry of Health, Food Standards Australia New Zealand (FSANZ), New Zealand Seafood Standards Council, Territorial Authorities, Public Health Units, and may include third party verification or auditing bodies.

Workplace procedures refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must be consistent with current legislative requirements and manufacturer’s recommendations or instructions where relevant.

Outcomes and performance criteria

Outcome 1

Identify the organisation responsible for food safety legislation and describe the structure of New Zealand food safety legislation.

Performance criteria

- 1.1 Identify the organisation responsible for food safety legislation in New Zealand.
- 1.2 Describe the structure of food safety legislation in terms of the regulatory model.
- 1.3 Describe the international influences that impact on the development of food safety legislation in New Zealand.

Range international influences include but are not limited to – Codex Alimentarius; specific country requirements.

Outcome 2

Describe food safety legislation in the New Zealand seafood industry.

Performance criteria

- 2.1 Describe the specific food safety legislation applicable to the activities being undertaken in the workplace.

Outcome 3

Describe compliance with food safety legislation in the New Zealand seafood industry.

Performance criteria

- 3.1 Describe the type of food safety system in place at the workplace.
- 3.2 Describe the actions that ensure compliance with legislative requirements.

Range actions include – monitoring, operator verification, external verification, staff training.

- 3.3 Describe possible consequences of non-compliance with the legislative requirements.

Range evidence of three possible consequences is required.

- 3.4 Describe the process the company uses to implement new or amended legislative requirements.

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	20 June 2001	31 December 2020
Review	2	25 January 2008	31 December 2020
Review	3	17 October 2008	31 December 2020
Review	4	24 January 2019	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 Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.