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| <b>ITitle</b> | <b>Comply with a product safety programme for product processing in the dairy industry</b> |                |          |
| <b>Level</b>  | <b>3</b>   | <b>Credits</b> | <b>4</b> |

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| <b>Purpose</b> | People credited with this unit standard are able to describe: safety techniques, product quality, compliance and hazards in relation to product safety in the dairy industry; monitor operational activities and document observations; and observe or measure control limits and follow corrective actions when outside control limits. |
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| <b>Classification</b> | Primary Products Food Processing > Primary Products Food Processing - Core Skills |
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| <b>Available grade</b> | Achieved |
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## Guidance Information

- 1 Legislation and regulations relevant to this unit standard include but are not limited to:
  - Animal Products Act 1999;
  - Health and Safety at Work Act 2015;
  - Animal Products (Dairy) Regulations 2005;
  - Animal Products (Dairy Risk Management Programme Specifications) Notice 2005;
 and any subsequent amendments.
- 2 Definitions
 

*HACCP* – in this unit standard means Hazard Analysis Critical Control Point, a system designed to identify hazards associated with processing and to ensure control is established at critical points in the process.

*Organisational requirements* – instructions to staff on policy and procedures which are documented in memo and/or manual format and are available in the workplace. These requirements include but are not limited to – site specific requirements, company quality management requirements, approved codes of practice and guidelines, and legislative requirements.

*Product safety programme* – a programme based on product safety plans and the principles of HACCP. Such programmes are designed to identify and control product safety risk factors, in order to establish and maintain product safety. Risks may relate to procurement, production, manufacture, packaging, storage, handling, and distribution of products.

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## Outcomes and performance criteria

### Outcome 1

Describe safety techniques, product quality, compliance and hazards in relation to product safety in the dairy industry.

#### Performance criteria

- 1.1 Describe the difference between safety techniques based on prevention of contamination rather than on end-product testing and inspection.
- 1.2 Describe the difference between product safety and product quality in terms of organisational requirements.
- 1.3 Describe the possible impact of a process failing to comply with its product safety programme.  
  
Range evidence of two impacts is required.
- 1.4 Describe hazards in the dairy industry and their control measures.  
  
Range hazards – biological, chemical, physical.

### Outcome 2

Monitor operational activities and document observations in a dairy processing operation.

#### Performance criteria

- 2.1 Monitor operational activities in accordance with the product safety programme.
- 2.2 Document observations or measurements in accordance with the product safety programme.

### Outcome 3

Observe or measure control limits and follow corrective actions when outside control limits.

#### Performance criteria

- 3.1 Compare observations or measurements against control limits identified in the product safety programme.
- 3.2 Match observations or measurements outside the control limits to the appropriate corrective actions in the product safety programme.
- 3.3 Follow selected corrective action in accordance with the product safety programme.
- 3.4 Record corrective action in accordance with the product safety programme.

3.5 Notify corrective action to appropriate personnel.

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| <b>Planned review date</b> | 31 December 2025 |
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#### Status information and last date for assessment for superseded versions

| Process               | Version | Date            | Last Date for Assessment |
|-----------------------|---------|-----------------|--------------------------|
| Registration          | 1       | 31 July 2001    | 31 December 2023         |
| Revision              | 2       | 13 June 2003    | 31 December 2023         |
| Revision and Rollover | 3       | 26 January 2007 | 31 December 2024         |
| Review                | 4       | 25 March 2021   | N/A                      |
| Revision              | 5       | 26 January 2023 | N/A                      |

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| <b>Consent and Moderation Requirements (CMR) reference</b> | 0022 |
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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 Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.