

<b>Title</b>	<b>Demonstrate knowledge of, and use, a chemical in a seafood operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of the safety requirements for the handling and storage of a chemical used in a seafood operation; use and store a chemical safely; and the procedures to be followed in case of an incident involving a chemical, in a seafood operation.</p>
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<b>Classification</b>	Seafood > Seafood Generic
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<b>Available grade</b>	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;
  - Health and Safety at Work (Hazardous Substances) Regulations 2017; and any subsequent amendments.
  
- 2 Definitions
 

*Chemical* refers to substances that are used in the seafood industry for purposes such as cleaning, sanitation, refrigeration, maintenance, production aids, and vermin control.

*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.
  
- 3 Assessment
 

evidence is required for the same chemical for each outcome.

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## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of the safety requirements for handling and storage of a chemical used in a seafood operation.

**Performance criteria**

- 1.1 Describe the conditions of use of a chemical.
- Range may include but not limited to – approved for use, approved chemical handler.
- 1.2 Describe the protective clothing and equipment required for the safe use of a chemical.
- Range may include but is not limited to – goggles, breathing apparatus, gumboots, gloves, aprons, overalls.
- 1.3 Describe the handling procedures for preparation and use of a chemical.
- Range may include but not limited to – mixing, equipment, ventilation, area of use.
- 1.4 Describe the procedures for safe storage of a chemical.
- Range may include but is not limited to – security, labelling, compatibility with other chemicals, cleanliness of storage area.

**Outcome 2**

Use and store a chemical safely in a seafood operation.

**Performance criteria**

- 2.1 Use protective clothing and equipment while handling the chemical.
- 2.2 Use the chemical in a safe manner to perform the task required.
- Range may include but is not limited to – concentration, contact time, rinsing, disposal, action for spillage, first aid.
- 2.3 Store the chemical after use.

**Outcome 3**

Demonstrate knowledge of the procedures to follow in an incident involving a chemical.

**Performance criteria**

- 3.1 Identify the location of the basic first aid information for the chemical.
- 3.2 Describe the action to be taken in the event of an incident involving the chemical.
- Range chemical spill, injury.

- 3.3 Describe the recording and reporting required in the event of an incident involving the chemical.

Range chemical spill, injury.

<b>Planned review date</b>	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	24 September 2003	31 December 2019
Review	2	23 January 2009	31 December 2019
Review	3	1 November 2018	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	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 the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.