

Title	Describe quality and contamination control in a seafood operation		
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 describe: factors that influence final product quality; cross contamination; contamination control policies and procedures, monitoring, non-compliance and corrective action; and the importance and maintenance of sanitary design, in a seafood operation.</p>
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Classification	Seafood > Seafood Processing
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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

Corrective action is to include the following aspects – restoring control, product disposition, preventative action and confirming effectiveness of the action.

Contamination control policies and procedures may include but are not limited to policies and procedures in relation to – personnel, plant and equipment, cleaning and sanitation, vermin, water, movement of equipment, maintenance.

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

Describe factors that influence final product quality in a seafood operation.

Performance criteria

- 1.1 Describe aspects of quality that need to be met, for a seafood product.
- Range aspects of quality may include – freshness, presentation, food safety, specifications, overseas' market requirements; evidence of four is required.
- 1.2 Describe the impact that the quality of the raw materials has on final product quality.
- Range may include – incoming seafood product, ingredients, packaging; evidence of two is required.
- 1.3 Describe the impact of processing factors on final product quality.
- Range processing factors include but are not limited to – quantity of raw material, process flows, maintenance of time and/or temperature parameters, staffing levels, competency of staff, layout and design of plant and equipment, plant and equipment sanitation.
- 1.4 Describe procedures to monitor, maintain and improve quality.

Outcome 2

Describe cross contamination in a seafood operation.

Performance criteria

- 2.1 Describe potential causes of cross contamination in a seafood operation and the corresponding corrective action.
- Range evidence of three cross contamination scenarios is required.

Outcome 3

Describe contamination control policies and procedures, monitoring, non-compliance and corrective action in a seafood operation.

Performance criteria

- 3.1 Describe the contamination control policies and procedures implemented by the company.
- 3.2 Describe the importance of the implementation and maintenance of appropriate contamination control policies and procedures.
- 3.3 Describe the procedures to monitor the effectiveness of the contamination control policies and procedures.

3.4 Describe the implications of non-compliance with the contamination control policies and procedures.

Range evidence of four implications of non-compliance is required.

3.5 Describe the corrective action for non-compliance with contamination control policies and procedures.

Range evidence of corrective action for three instances of non-compliance risk levels is required;
one each of – critical, major, and minor.

Outcome 4

Describe the importance and maintenance of sanitary design in a seafood operation.

Performance criteria

4.1 Describe the importance of sanitary design in a seafood operation.

Range evidence of two examples is required.

4.2 Describe the factors that impact on sanitary design in a seafood operation.

Range may include – construction, welds, fittings, layout, materials, design;
evidence of six factors is required.

4.3 Describe the corrective action for identified sanitary design issues.

Range evidence of corrective action for risk levels of three sanitary design issues is required;
one each of – critical, major, and minor.

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	27 March 2006	31 December 2020
Review	2	19 March 2010	31 December 2020
Review	3	24 January 2019	N/A
Rollover	4	29 February 2024	N/A

Consent and Moderation Requirements (CMR) reference	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 Muka Tangata - People, Food and Fibre Workforce Development Council qualifications@mukatangata.nz if you wish to suggest changes to the content of this unit standard.