

Title	Maintain hygiene to ensure food safety in a horticulture workplace		
Level	2	Credits	5

Purpose	People credited with this unit standard are able to: describe workplace hygiene practices to ensure food safety; and maintain personal hygiene to ensure food safety when working in a horticulture workplace.
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Classification	Horticulture > Production Horticulture
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
 - Employment Relations Act 2000;
 - Health and Safety at Work Act 2015;
 - and any subsequent amendments
- 2 All evidence presented in this unit standard must be in accordance with:
 - Workplace procedures;
 - Standards laid down by quality assurance documentation and industry standards as supplied by an industry body, agent, or exporting company.
- 3 Definition
Workplace procedures refer to policies and procedures on safety, operation, and the standards of production set down by the employer or host organisation for maintaining personal hygiene.
- 4 Produce may include – fruit, vegetables, mushrooms and flowers.

Outcomes and performance criteria

Outcome 1

Describe workplace hygiene practices to ensure food safety.

Performance criteria

- 1.1 Describe the use of personal protective equipment for the maintenance of workplace hygiene in terms of workplace procedures.
- 1.2 Describe the workplace procedures for personal hygiene practices in terms of minimising the risk of product contamination.

1.3 Describe the workplace procedures for identifying and reporting unhygienic conditions in the workplace.

1.4 Describe conditions of ill health in terms of causing produce contamination.

Range evidence of three conditions of ill health is required.

Outcome 2

Maintain personal hygiene to ensure food safety when working in a horticulture workplace.

Performance criteria

2.1 Wear personal protective equipment and clothing.

2.2 Implement workplace procedures that prevent contamination.

2.3 Implement personal hygiene habits that prevent contamination.

Planned review date	31 December 2026
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 October 2006	31 December 2023
Review	2	18 August 2016	31 December 2023
Review	3	25 November 2021	N/A

Consent and Moderation Requirements (CMR) reference	0052
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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 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.