

Title	Demonstrate knowledge of, and maintain, a safe work area while working with seafood products		
Level	2	Credits	5

Purpose	<p>This unit standard is for people working under supervision in a seafood operation.</p> <p>People credited with this unit standard are able: demonstrate knowledge of the maintenance of a safe work area while working with seafood products; and maintain a safe work area while working with seafood products.</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 Act 2015; and any subsequent amendments.
- 2 Definitions

Work area refers to the immediate area of work, such as a work station.

Workplace procedures refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must reflect and current legislative requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of the maintenance of a safe work area while working with seafood products.

Performance criteria

- 1.1 Describe the procedures for maintaining a safe work area.

Range	may include but is not limited to – product flow, waste disposal, contamination control, cleaning.
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- 1.2 Describe the procedures for use and maintenance of tools and equipment used within the work.
- Range may include but is not limited to – correct handling, contamination control, storage, maintenance, calibration, monitoring, cleaning.
- 1.3 Describe the procedures for identifying and reporting maintenance requirements of the work area, tools and equipment.
- 1.4 Describe the procedures for leaving a work area during breaks and at the end of production.

Outcome 2

Maintain a safe work area while working with seafood products.

Performance criteria

- 2.1 Maintain the work area while working with seafood product.
- Range may include but is not limited to – product flow, waste disposal, contamination control, cleaning.
- 2.2 Use safe work practices within the work area while working with seafood product.
- 2.3 Identify and report maintenance requirements for tools and equipment associated with the work area.
- 2.4 Use procedures for leaving the work area during breaks and at the end of production.

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	11 December 2009	31 December 2019
Review	2	1 November 2018	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 Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.