

Title	Describe contamination, cleaning and sanitation in a seafood operation		
Level	3	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: contamination; active agents in cleaning and sanitation chemicals and their mode of action; and cleaning and sanitation, 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 Act 2015; and any subsequent amendments.
- 2 Definition

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.

Outcomes and performance criteria

Outcome 1

Describe contamination in a seafood operation.

Performance criteria

- 1.1 Describe the key components of contamination found in the seafood operation.

Range	key components may include but are not limited to – protein, fats, oils, minerals, organic, inorganic; evidence of three are required.
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1.2 Describe the effects and consequences of contamination in the seafood operation.

Range evidence of three is required.

Outcome 2

Describe active agents in cleaning and sanitation chemicals used in the seafood operation, and their mode of action.

Range may include but is not limited to – acid, alkali, alcohol, oxidising agent; evidence of two are required.

Performance criteria

2.1 Describe the active agents in cleaning and sanitising chemicals used in the seafood operation.

2.2 Describe the function and mode of action of the active agents in cleaning and sanitising chemicals used in the seafood operation.

Outcome 3

Describe cleaning and sanitation in a seafood operation.

Range one cleaning and sanitation procedure requiring the use of chemicals.

Performance criteria

3.1 Describe the methods used for a cleaning and sanitation procedure in a seafood operation.

3.2 Describe the equipment and chemicals used for a cleaning and sanitation procedure in the seafood operation.

3.3 Describe the reasons for using the chemicals selected as part of the cleaning and sanitation procedure in the seafood operation.

3.4 Describe the required personal protective equipment, and health and safety requirements when working with cleaning and sanitation chemicals in the seafood operation.

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	11 December 2009	31 December 2020
Review	2	18 June 2015	31 December 2020
Rollover	3	14 December 2017	31 December 2020
Review	4	24 January 2019	N/A
Rollover	5	29 February 2024	N/A

Consent and Moderation Requirements (CMR) reference

0123

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.