

Title	Describe microbial contamination, and cleaning and sanitation verification, 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: microorganisms found; the potential sources of, and corrective action for, microbial contamination; and activities used for the verification of the cleaning and sanitation process, 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 microorganisms found in a seafood operation.

Performance criteria

- 1.1 Describe the ideal growth conditions for microorganisms found in the seafood operation.

Range growth requirements include but are not limited to – time, temperature, pH, moisture, nutrients.

- 1.2 Describe cleaning, sanitising, and sterilising processes in relation to their effect on microorganisms found in the seafood operation.

Outcome 2

Describe the potential sources of, and corrective action for, microbial contamination in a seafood operation.

Range may include but is not limited to – plant and equipment, people, environment, products, ingredients; evidence of three are required.

Performance criteria

- 2.1 Describe the potential sources of microbial contamination.
- 2.2 Describe how each potential source can cause microbial contamination.
- 2.3 Describe the corrective action to take for each contamination.
- 2.4 Describe the reporting and recording requirements for each contamination.

Outcome 3

Describe activities used for the verification of the cleaning and sanitation process in a seafood operation.

Performance criteria

- 3.1 Describe the activities used for the verification of the effectiveness of the cleaning and sanitation programme.
- Range may include but is not limited to – reality checks, microbiological sampling, monitoring, chemical checks; evidence of two are required.
- 3.2 Describe the impact of unacceptable verification results and the appropriate corrective actions.
- 3.3 Describe the reporting and recording requirements.

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.