

<b>Title</b>	<b>Demonstrate knowledge of the storage of, and store, seafood goods in a seafood storage facility</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of the storage of seafood goods; store seafood goods; and count and record seafood goods in a storage facility.</p>
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<b>Classification</b>	Seafood > Seafood Processing
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<b>Available grade</b>	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.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of the storage of seafood goods in a storage facility.

#### Performance criteria

- 1.1 Describe the timeframe available before seafood goods must be put into storage.
- 1.2 Describe the location plan and storage procedures for the seafood goods storage facility.
- 1.3 Describe the procedures for counting and recording seafood goods.

- 1.4 Describe the hold and release procedures for seafood goods.
- 1.5 Describe the procedures for the identification of non-compliant seafood goods and the action to take if non-compliance is identified during storage.
- 1.6 Describe the consequences of not identifying non-compliant seafood goods during storage.

## Outcome 2

Store seafood goods in a storage facility.

### Performance criteria

- 2.1 Store seafood goods within the required timeframe.
- 2.2 Store seafood goods according to the location plan and storage procedures.
- 2.3 Follow required hold and release procedures for seafood goods in storage.
- 2.4 Identify non-compliance and take appropriate action.

## Outcome 3

Count and record seafood goods in a storage facility.

Range may include but is not limited to – stock take, spot check; evidence is required for one.

### Performance criteria

- 3.1 Count and record seafood goods in storage.

<b>Planned review date</b>	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	19 November 2010	31 December 2019
Review	2	1 November 2018	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	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](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.