

<b>Title</b>	<b>Demonstrate knowledge of, and carry out, safe work practices in a seafood goods storage facility</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</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: identify and describe safe work practices, and carry out safe work practices, in a seafood goods 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

Identify and describe safe work practices in a seafood goods storage facility.

#### Performance criteria

- 1.1 Describe the personal protective equipment required when working in a seafood goods storage facility.
- 1.2 Identify and describe the hazards, and the procedures for hazard control when working in a seafood goods storage facility.
 

Range        evidence of three hazards is required.
- 1.3 Describe the action to take if an uncontrolled hazard is identified.

- 1.4 Describe the procedures to follow in the event of an incident, accident and a near miss incident.

## Outcome 2

Carry out safe work practices in a seafood goods storage facility.

### Performance criteria

- 2.1 Use personal protective equipment when working in the seafood goods storage facility.
- 2.2 Take action if an uncontrolled hazard is identified.
- 2.3 Follow procedures in the event of an incident, accident or a near miss incident.
- 2.4 Work safely in the seafood goods storage facility.

Range may include but is not limited to – machinery, environment, equipment, hazardous substances, handling seafood goods; evidence of three safe work procedures is required.

- 2.5 Identify hazards in the seafood goods storage facility and implement procedures for their control.

<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.