

Title	Demonstrate knowledge of, and carry out, safe work practices in a seafood goods storage facility		
Level	3	Credits	5

Purpose	<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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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

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.

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Status information and last date for assessment for superseded versions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	19 November 2010	31 December 2019
Review	2	1 November 2018	N/A
Rollover	3	29 February 2024	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 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.