

Title	Describe potential sources of bacterial contamination and sampling techniques used in a seafood operation		
Level	4	Credits	15

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: the potential sources of bacterial contamination in the environment and water; and sampling techniques, in a seafood operation. They are also able to identify sampling sites in order to find the potential sources of bacterial contamination 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 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 be consistent with current legislative requirements and manufacturer’s recommendations or instructions where relevant.

Outcomes and performance criteria

Outcome 1

Describe the potential sources of bacterial contamination in the environment and water in a seafood operation.

Performance criteria

1.1 Describe the potential sources of bacterial contamination in a product in a seafood operation.

Range includes but is not limited to – plant and equipment, raw materials and ingredients, people, packaging, vermin, water supply, condensation, waste water.

1.2 Describe the potential sources of bacterial contamination to water.

Range may include but is not limited to – water source, storage, reticulation system, hose and hose fittings; evidence of three is required.

Outcome 2

Identify sampling sites in order to find the potential sources of bacterial contamination, and describe sampling techniques in a seafood operation.

Performance criteria

2.1 Identify sampling sites to find potential sources of bacterial contamination in the environment and describe how sampling would take place.

Range may include - plant, equipment, people, raw materials and ingredients, packaging, environment outside the premise; evidence of four sampling sites is required.

2.2 Describe the sampling plan and time of sampling required to identify bacterial contamination in product.

Range includes but is not limited to – product in process, final product.

2.3 Identify the sampling sites to find potential sources of bacterial contamination in water, and describe how sampling would take place.

Range may include – reticulation system, hose and hose fittings, water storage; evidence of two sampling sites is required.

2.4 Describe the sampling techniques and the situations that are appropriate for each technique to be used.

Range may include – aseptic technique, individual sampling, composite sampling; evidence of two sampling techniques is required.

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	21 January 2011	31 December 2020
Review	2	24 January 2019	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 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.