

Title	Apply food safety practices in a food-related establishment		
Level	3	Credits	5

Purpose	<p>This unit standard is for people working in a food-related establishment handling food and who need to use safe food practices to prevent cross contamination.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of food safety requirements; apply personal hygiene requirements to work practices; and apply safe food practices when handling food, in a food-related establishment.</p>
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Classification	Hospitality > Food Safety
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Available grade	Achieved
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Guidance Information

1 Definitions

Critical limits – a criterion (for example a cooking temperature or time, or refrigeration temperature) that must be met in order to ensure food safety.

Establishment requirements referred to in this unit standard may include but are not limited to the applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.

Food-related establishment – an operation that engages in the production, manufacture, preparation, packaging, storage, handling, transport, distribution, or sale of food, whether for profit or not.

Food Control Plan – as defined in the Food Act 2014.

Hazard – a biological, chemical, or physical agent with the potential to cause harm when present at an unacceptable level.

2 Legislation relevant to this unit standard includes but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.

3 Evidence for the practical components of this unit standard must be gathered in the workplace and be carried out in accordance with establishment requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of food safety requirements in a food-related establishment.

Performance criteria

- 1.1 The effect of food contamination hazards present in a food-related establishment are identified and explained.
- Range evidence is required of one physical, one biological and one chemical hazard.
- 1.2 Causes of cross-contamination of food and methods for preventing it are identified and described.
- Range evidence of three different methods is required.
- 1.3 A food control plan and its impact on preventing cross contamination in food is described in terms of legislative and establishment requirements.

Outcome 2

Apply personal hygiene requirements to work practices in a food-related establishment.

Evidence requirements

- 2.1 Body, clothing and footwear are clean and prepared for work.
- 2.2 Personal hygiene is maintained while working with food.
- 2.3 Personal hygiene techniques used to prevent cross contamination of food are practiced.
- Range evidence of three different techniques is required.
- 2.4 Any personal hygiene issues that impact on food safety are identified and reported to a supervisor.
- Range issues include but are not limited to – illness, skin conditions, cuts, open wounds.

Outcome 3

Apply safe food practices when handling food in a food-related establishment.

Evidence requirements

- 3.1 Food safety techniques used to prevent cross contamination of food are practiced.
- Range food safety techniques may include but are not limited to – correct storage of goods, correct rotation of food, routine temperature checks;
evidence of three food safety techniques is required.

- 3.2 Work area and equipment are maintained in a clean and hygienic condition during food service.
- 3.3 Food items are maintained within expiry date and critical limits for temperature and time during food service.
- 3.4 Rubbish is removed and any contamination issues identified and reported to a supervisor.
- 3.5 Any operational issues that impact on food safety are identified and reported to a supervisor.

Replacement information	This unit standard replaced unit standard 15274.
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Planned review date	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	12 December 2013	31 December 2016
Revision	2	19 November 2015	31 December 2020
Review	3	25 January 2018	N/A

Consent and Moderation Requirements (CMR) reference	0112
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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 ServicelQ qualifications@ServicelQ.org.nz if you wish to suggest changes to the content of this unit standard.