

<b>Title</b>	<b>Demonstrate knowledge of and apply food safety practices in a food-related establishment</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 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; demonstrate knowledge of and 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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<b>Classification</b>	Hospitality > Food Safety
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<b>Available grade</b>	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* refer to applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.

*Food control plan* – as defined in the Food Act 2014.

*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.

*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 either be gathered in the workplace or in a realistic service environment where the candidate has to produce product for customers who have the same expectations for quality and timeliness as a paying customer and must be carried out in accordance with establishment requirements.

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## Outcomes and performance criteria

### Outcome 1

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

#### Performance criteria

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

### Outcome 2

Demonstrate knowledge of and apply personal hygiene requirements to work practices in a food-related establishment.

#### Performance criteria

- 2.1 Personal hygiene requirements are described.  
  
Range evidence for body, clothing and footwear requirements is required.
- 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.

## Performance criteria

- 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 are identified and reported to a supervisor.
- 3.5 Any operational issues that impact on food safety are identified and reported to a supervisor.

<b>Replacement information</b>	This unit standard replaced unit standard 15274.
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<b>Planned review date</b>	31 December 2026
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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
Rollover and Revision	4	27 April 2023	N/A
Revision	5	25 July 2024	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	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 Ringa Hora Services Workforce Development Council [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.