

Title	Describe requirements and responsibilities for monitoring food safety using HACCP in a food processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to, in a food processing operation: describe the requirements of HACCP (hazard analysis and critical control point) in relation to food safety; describe individual responsibilities, processes and control measures used for food safety; demonstrate knowledge of monitoring a food processing operation in accordance with a HACCP application; and identify and record corrective and preventative actions for situations where limits are exceeded as documented in a HACCP application.
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Classification	Primary Products Food Processing > Primary Products Food Processing - Core Skills
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
 - Animal Products Act 1999;
 - Food Act 2014;
 - Food Standards Australia New Zealand Act 1991; and any subsequent amendments.

- 2 Definitions

Codes of practice – food processing industry-agreed procedures and best practice structured to comply with relevant regulatory requirements, recommended procedures, or control methods, and other guidance material relevant to the field of production.

Control measure – any action or activity that can be used to prevent or eliminate a hazard or reduce it to an acceptable level.

Critical Control Point (CCP) – a step at which control can be applied. A critical control point is essential to prevent, eliminate or reduce a food safety hazard to an acceptable level.

Critical limit – a criterion to which a biological, chemical, or physical parameter must be controlled at a CCP to prevent, eliminate, or reduce the occurrence of a food safety hazard to an acceptable limit.

Food processing operation – a processing operation that operates at any level of the food chain from growing and/or harvesting to consumption.

HACCP – hazard analysis and critical control point; a system that identifies, analyses and controls hazards which are significant for food safety.

HACCP application – can be either a hazard identification and analysis with no critical control points or an application with one or more critical control points which involves the use of all the HACCP principles.

Hazard – a biological, chemical, or physical agent in, or condition of, food with the potential to cause an adverse health effect.

Organisational requirements – documented policies and procedures. These may include – industry standards and guidelines, standard operating procedures, equipment manufacturers' procedures, plant procedures; suppliers' instructions; site signage; codes of practice; company health and safety plans; on site briefings; and supervisor's instructions. This includes all regulatory and legislative obligations that apply to the workplace.

- 3 *Codex Alimentarius Commission – Hazard Analysis and Critical Control Point (HACCP) Systems and Guidelines*, for its application, available at www.mpi.govt.nz/food-safety/food-safety-codes-and-standards/hazard-analysis-and-critical-control-point/. Australia New Zealand Food Standards Code, available at www.foodstandards.gov.au or mpi.govt.nz.
General principles of food hygiene available at <https://www.mpi.govt.nz/dmsdocument/22366-general-principals-of-food-hygiene>.
- 4 For the purposes of assessment:
 - evidence for the practical components of this unit standard must be supplied from the workplace.
 - evidence for all outcomes must be in accordance with Codex.
 - outcomes 1, 3 and 4 must be in accordance with organisational requirements.
- 5 A HACCP application may be applied to products used for human or animal consumption.

Outcomes and performance criteria

Outcome 1

Describe the requirements of HACCP in relation to food safety in a food processing operation.

Performance criteria

- 1.1 Describe the seven principles of HACCP.
- 1.2 Describe measures used to control hazards in a processing operation.

Range	hazards – biological, chemical, physical; one example of each hazard and its control measure is required.
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- 1.3 Describe the consequences of a food processing operation failing to comply with its HACCP application in accordance with organisational requirements.

Range	consequences may include but are not limited to – contamination of product, statutory obligations, domestic and/or export customer requirements, plant and/or chain closure; evidence of three consequences is required.
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Outcome 2

Describe individual responsibilities, processes and control measures used for food safety in a food processing operation.

Range responsibilities may include but not limited to – individual, supervisor, line manager food safety team;
evidence of one control measure is required.

Performance criteria

2.1 Describe individual responsibilities and processes for monitoring and recording food safety control points in accordance with organisational requirements.

Range evidence of two responsibilities and two processes are required.

2.2 Describe individual responsibilities, and processes for reporting potential food safety hazards, and breaches of food safety policies and/or procedures.

Range food safety policies and/or procedures may include but not limited to – regulatory requirements, standard operating procedures, escalation procedures, logsheets;
evidence of two responsibilities and two food safety policies and/or procedures are required.

2.3 Describe individual responsibilities, and processes for identification and segregation of actual or potentially unsafe products.

Range processes may include but not limited to – SOPs, on hold product, production reports, exception reports;
evidence of two responsibilities and two processes are required.

Outcome 3

Demonstrate knowledge of monitoring a food processing operation in accordance with a HACCP application.

Performance criteria

3.1 Identify and describe programmes used in a food processing operation in terms of their relationship to a HACCP application.

Range programmes may include but not limited to – personal hygiene, cleaning and sanitation, water management, chemical management;
evidence of two programmes is required.

3.2 Observe and measure established critical limits in accordance with a HACCP application.

- 3.3 Record observations and measurements using monitoring sheets to establish limits in accordance with a HACCP application.

Range recording on monitoring sheets may include but are not limited to – magnet check sheets, metal detector logsheet, zero faecal tolerance check sheet, pasteuriser logsheets, temperature cooling curves; evidence of two is required.

Outcome 4

Identify and record corrective and preventative actions for situations where limits are exceeded as documented in a HACCP application in a food processing operation.

Performance criteria

- 4.1 Identify corrective and preventative actions taken in accordance with a HACCP application.
- 4.2 Record corrective and preventative actions required to comply with a HACCP application.
- 4.3 Identify and monitor repetitive corrective actions in accordance with a HACCP application.

Replacement information	This unit standard replaced unit standard 12624 and unit standard 12625.
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Planned review date	31 December 2025
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 January 2015	31 December 2022
Review	2	27 August 2020	N/A

Consent and Moderation Requirements (CMR) reference	0022
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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@primaryto.ac.nz if you wish to suggest changes to the content of this unit standard.