

Title	Demonstrate knowledge of a HACCP application in a food processing operation		
Level	4	Credits	10

Purpose	People credited with this unit standard are able to, in a food processing operation: demonstrate knowledge of HACCP (hazard analysis and critical control point) as a means of identifying and managing food safety hazards; describe the uses of critical control points and critical limits; demonstrate knowledge of the content of a HACCP application and good operating practice; describe actions taken where critical limits are exceeded; and describe the verification, documentation and record keeping activities that confirm ongoing compliance and effectiveness of 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 – acceptable industry-agreed procedures and best practice, structured to comply with relevant regulatory requirements, recommended procedures, or control methods, and provide other guidance material relevant to the field of production.

Corrective action – any action taken when a deviation occurs in order to re-establish control, segregate and determine the disposition of the affected product if any and prevent or minimise reoccurrence of the deviation.

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 – workplace that operates at any level of the food chain from growing/harvesting to consumption.

Good operating practice – a documented programme covering good operating practice-based food hygiene activities that may interact at a number of process steps within and across various processes in a food premises, and that have the potential to influence the hygiene status of the product.

HACCP – hazard analysis 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.

Verification – includes the application of methods, procedures, tests, and other checks to confirm ongoing compliance of a food business with a risk-based measure and applicable compliance with legislation.

- 3 Supporting systems include Good operating practice and also pre-requisite programmes.
- 4 *Australia New Zealand Food Standards Code*, available at www.foodstandards.gov.au or mpi.govt.nz.
Codex Alimentarius Commission – Hazard Analysis and Critical Control Point (HACCP) Systems and Guidelines, for its application available at <https://www.mpi.govt.nz/food-safety/food-safety-codes-and-standards/hazard-analysis-and-critical-control-point/>.
General principles of food hygiene, available at <https://www.mpi.govt.nz/dmsdocument/22366-general-principals-of-food-hygiene>.
New Zealand (Australia New Zealand Food Standards Code) Food Standards 2002, available at www.foodsafety.govt.nz.
Risk management programmes, available from <https://www.mpi.govt.nz/food-safety/risk-management-programmes/>.
- 5 For the purposes of this assessment:
 - evidence for this unit standard must be examples from the candidate's workplace.
 - evidence for all outcomes in this standard must be in accordance with Codex.
- 6 A HACCP application may be applied to products used for human or animal consumption.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of HACCP as a means of identifying and managing food safety hazards in a food processing operation.

Performance criteria

- 1.1 Identify and describe the seven principles of HACCP in combination with other elements for potential food safety hazards.
- Range other elements may include but are not limited to – scope, product description, process description; evidence of two is required.
- 1.2 Describe the type, significance and impact of a food safety hazard affecting the production of a product in a food processing operation.
- Range hazards – chemical, biological, physical; one example of each hazard is required.
- 1.3 Describe the benefits of HACCP to food safety in terms of its importance in the workplace.
- Range benefits includes but is not limited to – NZ regulatory requirements, export, public health, risk; evidence of three is required.
- 1.4 Describe the factors required to establish a HACCP application in accordance with organisational requirements in a food processing operation.
- Range factors may include but are not limited to – HACCP team, documentation, process, products, people responsibilities and authorities, pre-existing good operating practice, resources; evidence of three factors is required.

Outcome 2

Describe the uses of critical control points and critical limits in a food processing operation.

Performance criteria

- 2.1 Describe a critical control point in terms of purpose to a HACCP application.
- 2.2 Describe sources of information for establishing critical limits in terms of their required roles in a documented HACCP application.
- Range sources may include but are not limited to – regulatory requirements, process requirements, specifications, export markets; evidence of two sources is required.
- 2.3 Describe the implementation of a critical control point in a workplace.
- Range evidence of one critical control point is required.

- 2.4 Describe the procedures for monitoring critical control point/s within a documented HACCP application.
- Range monitoring must include but is not limited to – individual actions, supervisor actions, long term analysis, verification.
- 2.5 Describe the consequences of exceeding critical limits in a HACCP application.
- Range must include but is not limited to – isolation of product, diversion, segregation, reprocessing or disposal, product destruction, line shut down, loss of market access.

Outcome 3

Demonstrate knowledge of the content of a HACCP application and good operating practice for a food processing operation.

Performance criteria

- 3.1 Identify and describe good operating practices and their role in implementing a HACCP application for a food processing operation.
- Range operating practices may include but are not limited to – glass check, metal check, magnet trap, calibration certificate, tool register; evidence of three is required.
- 3.2 Describe the required responsibilities within a documented HACCP application for specific roles within a food processing operation.
- Range roles may include but are not limited to – managers, supervisors, HACCP coordinators, operators; evidence of three roles is required.
- 3.3 Describe information required by a food processing operation for justification of critical control points being included in a HACCP application.

Outcome 4

Describe actions taken where critical limits are exceeded in a food processing operation.

Performance criteria

- 4.1 Describe corrective action taken where critical limits have been exceeded to regain process control, in accordance with organisational requirements.
- Range evidence of three actions taken to regain control is required.
- 4.2 Describe product disposition measures taken where critical limits are exceeded in accordance with the documented HACCP application.

- 4.3 Describe preventative actions taken to eliminate reoccurrence following critical limits being exceeded in accordance with organisational requirements.

Range evidence of three preventative actions is required.

Outcome 5

Describe the verification, documentation and record keeping activities that confirm ongoing compliance and effectiveness of a HACCP application, for a food processing operation.

Performance criteria

- 5.1 Describe verification activities used to determine the processes are compliant and remain effective.

Range activities must include – methods, procedures, tests; evidence of one example of each is required.

- 5.2 Describe the documentation and record keeping activities undertaken for ongoing compliance and effectiveness of a HACCP application.

Planned review date	31 December 2025
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Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 January 2015	31 December 2022
Review	2	20 July 2017	31 December 2022
Review	3	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@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.