

<b>Title</b>	<b>Demonstrate knowledge of and undertake a HACCP application review in a food processing operation</b>		
<b>Level</b>	<b>5</b>	<b>Credits</b>	<b>20</b>

<b>Purpose</b>	People credited with this unit standard are able to, in a food processing operation, demonstrate knowledge of: HACCP (hazard analysis and critical control point) principles, other elements, and factors to achieve food safety; the types and sources of hazards relevant to food safety and their controls; the verification and review process for a HACCP application; the development and implementation of a HACCP application. They are also able to present, justify and defend a HACCP application that has been developed and/or implemented in a food processing operation.
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<b>Classification</b>	Primary Products Food Processing > Primary Products Food Processing - Core Skills
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<b>Available grade</b>	Achieved
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### Guidance Information

- 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.
- 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.

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

*Good operating practice* – A documented programme covering food hygiene activities that may interact at several process steps within and across various

processes in a food premises that have the potential to influence the hygiene status of the product.

*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.

*Justification* – the action of showing a HACCP application to be right or reasonable.

*OMARs (Overseas Market Access Requirements)* – outlines the requirements that exporters need to meet to access markets in different countries.

*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.

*Risk-based programmes* – the collective term used to cover programmes such as risk management programmes (RMPs) under the Animal Products Act 1999, national programmes, and food control plans (FCPs) under the Food Act 2014.

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

- 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](http://www.foodstandards.gov.au) or [mpi.govt.nz](http://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 <http://www.foodsafety.govt.nz/>.  
*Risk management programmes*, available at <https://www.mpi.govt.nz/food-safety/risk-management-programmes/>.
- 5 For the purposes of assessment:
  - evidence for the practical components of this unit standard must be appropriate to the candidate (i.e. food business, regulator, external verifier).
  - evidence for this unit standard can be supplied from an application the candidate has developed in written or electronic form, or from an application the candidate may verify in their role as a verifier or regulator.
  - evidence for all outcomes must be in accordance with Codex and other regulatory requirements
- 6 A HACCP application may be applied to products used for human or animal consumption.

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## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of HACCP principles, other elements, and factors to achieve food safety in a food processing operation.

#### Performance criteria

- 1.1 Identify and describe the seven principles and their functions, essential to the application of HACCP in accordance with CODEX definitions.
- 1.2 Describe elements of a HACCP application other than the seven principles in terms of a food processing operation operating under a risk-based programme.
- Range elements may include but not limited to – scope, product description, process description, flow diagram of process, HACCP team; evidence of three is required.
- 1.3 Describe the order of applying the seven principles of HACCP and elements of a HACCP application in a risk-based programme in accordance with organisational requirements.
- 1.4 Explain how factors other than the seven principles can be used in a risk-based system to meet organisational requirements.
- Range factors may include but not limited to – quality factors, commercial parameters, OMARs; evidence of one is required.

### Outcome 2

Demonstrate knowledge of the types and sources of hazards relevant to food safety and their controls in a food processing operation.

#### Performance criteria

- 2.1 Describe hazard types in a food safety context in accordance organisational requirements.
- Range hazards – biological, chemical, physical; evidence of three examples of each type of hazard is required.
- 2.2 Describe hazard sources in terms of their impact on food safety in accordance organisational requirements.
- Range hazard sources – product, people, and environment; one example of each is required.

2.3 Explain options for control of hazards in accordance with organisational requirements.

Range CCP with associated critical limits, general control measures, good manufacturing practice (GMP), good hygiene practice (GHP), good operating practice (GOP), no control; evidence of one example of each is required.

### Outcome 3

Demonstrate knowledge of the verification and review process for a HACCP application for a food processing operation.

#### Performance criteria

3.1 Describe the process for internal verification of HACCP application and its supporting systems.

Range internal verification may include but is not limited to – documentation review, record reviews, reality checks, interviews; evidence of three is required.

3.2 Identify and describe factors to be considered in a review of a HACCP application and its supporting systems in accordance organisational requirements.

Range factors include but are not limited to – elements of the HACCP application, changes to personnel and process, amendments, changes in legislation; evidence of two is required.

### Outcome 4

Demonstrate knowledge of the development and implementation of a HACCP application for a food processing operation.

#### Performance criteria

4.1 Identify and describe factors that influence the composition of a HACCP team in accordance with organisational requirements.

4.2 Describe the relationship between a HACCP application and relevant supporting systems including the justification for supporting systems for hazard control.

4.3 Identify and describe what must be documented and the records required to be kept supporting the development and implementation of a HACCP application in accordance with organisational requirements.

4.4 Identify and describe the role, competencies and training required for people responsible for the development, implementation, and maintenance of a HACCP application in a food processing operation.

Range roles may include but are not limited to – food processing operation owner or manager, technical manager, HACCP co-ordinator, supervisor, worker; evidence of three roles is required.

4.5 Describe the validation process of a HACCP application in a food processing operation in accordance with organisational requirements.

4.6 Select and present the scope, product description and process description for a HACCP application in accordance with organisational requirements.

**Outcome 5**

Present, justify and defend a HACCP application that has been developed and/or implemented in a food processing operation.

**Performance criteria**

5.1 Present justification for potential hazards considered likely to occur for the selected HACCP application in accordance with organisational requirements.

5.2 Present monitoring and corrective actions taken for the selected HACCP application in accordance with organisational requirements.

5.3 Present evidence of validation, verification, and review for the selected HACCP application in accordance with organisational requirements.

5.4 Present completed documentation and records required for the selected HACCP application in accordance with organisational requirements.

5.5 Present and defend the findings from the review of selected HACCP application in accordance with organisational requirements.

5.6 Discuss recommendations made regarding the reviewed HACCP application.

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<b>Replacement information</b>	This unit standard replaced unit standard 12626.
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<b>Planned review date</b>	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

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](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.