

Title	Apply hygiene and food safety procedures to own work area in a primary products food processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: identify and describe sources, actions for prevention, and consequences of, product contamination, and describe control conditions; demonstrate knowledge of workplace hygiene requirements for the prevention of food borne diseases; and comply with hygiene procedures, in a primary products food processing operation.
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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 may include but is not limited to:
 - Health Act 1956
 - Health and Safety at Work 2015;
 - Animal Products Act 1999;
 - Food Act 2014;
 - and any subsequent amendments.
- 2 Definitions

Contamination – physical, chemical, microbial contamination.

Notifiable diseases – any infectious disease in a communicable form and includes but is not limited to any communicable disease defined in the Health Act 1956.

Organisational requirements – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace.

Primary products food processing operation – covers a meat processing, dairy processing, seafood or baking yeasts manufacturing operation.
- 3 The application of hygiene and food safety procedures must relate to the learner's immediate work area and responsibilities.
- 4 Evidence for the practical components of this unit standard must be supplied from within the workplace.

Outcomes and performance criteria

Outcome 1

Identify and describe sources, actions for prevention, and consequences of, product contamination, and describe control conditions in a primary products food processing operation.

Performance criteria

- 1.1 Identify and describe potential sources of product contamination in relation to own work area.
- Range sources may include but are not limited to – people, environment, materials, ancillary services, product contact surfaces, processing; evidence of five sources of contamination is required.
- 1.2 Identify and describe consequences of product contamination in terms of potential effects on humans and the market.
- 1.3 Identify and describe required actions in relation to notifiable diseases in accordance with legislative and organisational requirements.
- 1.4 Describe food safety in terms of control of conditions required for growth of food borne disease organisms.
- Range conditions include but are not limited to – moisture, nutrients, temperature, time, pH.

Outcome 2

Demonstrate knowledge of workplace hygiene requirements for the prevention of food borne diseases in a primary products food processing operation.

Performance criteria

- 2.1 Describe hygiene requirements for the prevention of food borne diseases in accordance with legislative and organisational requirements.
- Range requirements must include – personal hygiene; requirements may include but are not limited to – factory hygiene zoning, entry procedures, personal hygiene, clothing and footwear, locker compliance procedure, pest control, cleaning, rubbish disposal, prevention of operator infection, environmental monitoring, maintenance; evidence of five requirements is required.
- 2.2 Identify and describe the requirements for handling contaminated products in terms of organisational requirements.
- 2.3 Describe procedures for identifying and reporting unhygienic conditions in the workplace in terms of organisational requirements.

Outcome 3

Comply with hygiene procedures in a primary products food processing operation.

Performance criteria

3.1 Store, wear, and clean or dispose of protective clothing in accordance with organisational requirements.

3.2 Follow processing area entry procedures in accordance with organisational requirements.

Range procedures may include but are not limited to – boot washing or exchange, hair, jewellery, watches, fingernails, sores and wounds, donning of protective food safety clothing; evidence of three procedures is required.

3.3 Wash and/or sanitise hands in accordance with organisational requirements.

3.4 Follow hygienic work practices and cleaning procedures in accordance with organisational requirements.

Replacement information	This unit standard replaced unit standard 4817, unit standard 19523 and unit standard 19966.
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Planned review date	31 December 2024
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	18 June 2015	31 December 2021
Review	2	24 October 2019	N/A

Consent and Moderation Requirements (CMR) reference	0033
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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.