

Title	Implement food safety requirements in a primary products food processing operation		
Level	4	Credits	5

Purpose	People credited with this unit standard are able to: demonstrate knowledge of food safety legislation and its application; implement food safety requirements; and review and improve food safety practices and 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 includes but is not limited to:
 - Animal Products Act 1999;
 - Food Act 1981;
 - Health and Safety at Work Act 2015;
 and any subsequent amendments.
- 2 Definitions

HACCP – Hazard Analysis Critical Control Points

Non-compliance – any occurrence which prevents work outcomes being achieved within specification.

Organisational requirements – refer to 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 Responsibility for implementing food safety requirements must relate to a whole work area or system.
- 4 Evidence for the practical components of this unit standard must be supplied from the workplace.
- 5 Outcomes 2 and 3 must be in accordance with organisational requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of food safety legislation and its application in a primary products food processing operation.

Performance criteria

- 1.1 Identify legal requirements for food safety in accordance with the Animal Products Act 1999.

Range requirements include but are not limited to – risk management programmes, HACCP, fitness for intended purpose.
- 1.2 Identify food safety legislative requirements in terms of consequences of non-compliance.
- 1.3 Describe food safety control points relevant to the primary products food operation in terms of the documented risk management programme or reference to policies and procedures.
- 1.4 Identify and describe critical limits of a critical control point in the primary products food operation.

Outcome 2

Implement food safety requirements in a primary products food processing operation.

Performance criteria

- 2.1 Monitor food safety practices and procedures.
- 2.2 Identify and report actual and potential non-compliance of food safety requirements is identified and reported.
- 2.3 Implement procedures for dealing with non-compliance of food safety requirements.
- 2.4 Implement actions that need to be taken to isolate product and/or bring the process back into control if food safety limits are exceeded.
- 2.5 Implement control measures to prevent recurrence of food safety non-compliance.

Outcome 3

Review and improve food safety practices and procedures in a primary products food processing operation.

Performance criteria

- 3.1 Review work practices and procedures to identify possible factors which contribute to the likelihood of non-compliance with food safety requirements.
- 3.2 Identify opportunities to continuously improve food safety compliance.
- 3.3 Implement improvements to practices and procedures for food safety compliance.

Replacement information	This unit standard replaced unit standard 18406 and unit standard 19988.
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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.