

Title	Manage compliance for food safety in a primary products food processing operation		
Level	5	Credits	10

Purpose	People credited with this unit standard are able to: manage the implementation of food safety requirements and procedures in relevant work area; analyse occurrences of non-compliance of food safety procedures and implement agreed control measures in relevant work area; and develop continuous improvement processes to maintain food safety in relevant work area(s), 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 and regulations relevant to this unit standard includes but are not limited to:
 - Animal Products Act 1999;
 - Health and Safety at Work Act 2015;
 - Animal Products (Dairy) Regulations 2005.
- 2 All evidence presented in this unit standard must be in accordance with organisational requirements.
- 3 Definitions

Non-compliance – any event which occurs as part of the work process where a law, regulation, specification or work standard is not met.

Organisational requirements – instructions to staff on policies and procedures which are documented in memo or manual format and are available in the workplace. These requirements include but are not limited to – manufacturer specifications, company quality management requirements, site procedures, and legislative requirements.

Primary products food processing operation – covers meat, dairy, seafood, fruit, vegetable and honey processing, food and beverage manufacturing, or other related industries.
- 4 Evidence for the practical components of this unit standard must be supplied from the workplace.

Outcomes and performance criteria

Outcome 1

Manage the implementation of food safety requirements and procedures in relevant work area in a primary products food processing operation.

Performance criteria

- 1.1 Communicate food safety requirements and procedures to others in the work area.
- 1.2 Analyse the implementation of food safety procedures to ensure compliance.
- 1.3 Provide mentoring and coaching to support individuals and/or groups to implement the food safety procedures.
- 1.4 Record food safety information.

Outcome 2

Analyse occurrences of non-compliance of food safety procedures and implement agreed control measures in relevant work area in a primary products food processing operation.

Performance criteria

- 2.1 Identify and analyse causes of non-compliance.
- 2.2 Identify options for dealing with the non-compliance issues and communicate to relevant stakeholders.
- 2.3 Implement agreed control measures.

Outcome 3

Develop continuous improvement processes to maintain food safety in relevant work area(s) in a primary products food processing operation.

Performance criteria

- 3.1 Identify and record potential food safety issues.
- 3.2 Review the adequacy of existing control methods to ensure food safety meets organisational requirements.
- 3.3 Identify opportunities to prevent, eliminate, or reduce food safety risks to an acceptable level.

Planned review date	31 December 2026
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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 2024
Review	2	28 April 2022	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 Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council qualifications@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.