

<b>Title</b>	<b>Implement and monitor health and safety and emergency procedures in a primary products food processing operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to: implement and monitor safe work practices and procedures; and monitor an emergency situation, in a primary products 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

- 1 Legislation relevant to this unit standard includes but is not limited to:
  - Health and Safety at Work Act 2015;
  - Health and Safety at Work (General Risk and Workplace Management) Regulations 2016;
 and any subsequent amendments.
  
- 2 Definitions
 

*Emergency situation* may include but is not limited to – fire, earthquake, flood, chemical spill, equipment breakdown, medical emergency, workplace hazard, emergency drill.

*Hazard* – an activity, arrangement, circumstance, event, occurrence, phenomenon, process, situation or substance (whether arising or caused within or outside a place of work) that is an actual or potential cause or source of harm.

*Incident* – a set of events that may have or did result in an accident. The term is intended to assist the investigation process by avoiding common meanings attributed to an accident.

*Organisational requirements* – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace.
  
- 3 Evidence for the practical components of this unit standard must be supplied from the workplace.
  
- 4 For the purpose of this assessment, Outcome 2 must be in accordance with organisational requirements.

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## Outcomes and performance criteria

### Outcome 1

Implement and monitor safe work practices and procedures in a primary products food processing operation.

#### Performance criteria

- 1.1 Apply health and safety practices and procedures in accordance with organisational requirements.
- Range evidence of three practices and procedures used in the learner's workplace is required.
- 1.2 Report any incidents to relevant personnel and initiate investigation procedures.
- 1.3 Check hazard controls and personal protective clothing and equipment are available, functional and correctly stored.
- 1.4 Review implemented procedures to ensure effective support of health and safety policies in accordance with organisational requirements.

### Outcome 2

Monitor an emergency situation in a primary products food processing operation.

Range may include but is not limited to – staged event, emergency drill or actual emergency.

#### Performance criteria

- 2.1 Monitor procedures for a specific emergency situation.
- Range includes monitoring of responses from relevant personnel.
- 2.2 Determine and request any assistance required from relevant personnel.
- 2.3 Complete workplace documentation.

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<b>Replacement information</b>	This unit standard replaced unit standard 19989 and unit standard 22041.
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<b>Planned review date</b>	31 December 2024
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**Last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	18 June 2015	31 December 2021
Revision	2	16 February 2017	31 December 2021
Review	3	24 October 2019	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.