Title	Describe and perform validation of materials for microbiological testing in a primary products food processing operation			
Level	4	Credits	5	

Purpose	People credited with this unit standard are able to: describe validation of materials used for microbiological testing; perform validation of materials used for microbiological testing; and interpret and report results of material validation tests used for microbiological testing, in a laboratory in a primary products
	food processing operation.

Classification	Primary Products Food Processing > Primary Products Food Processing - Operational Skills
----------------	---

Available grade Achieved

Guidance Information

- 1 Legislation and references relevant to this unit standard includes but is not limited to:
 - Hazardous Substances and New Organisms Act 1996;
 - Health and Safety at Work Act 2015;
 - Health and Safety in Employment Regulations 1995;
 - Resource Management Act 1991;
 - ISO/IEC 17025:2018 General requirements for the competence of testing and calibration laboratories, available at <u>http://www.standards.co.nz</u>; and any subsequent amendments.
- 2 Definitions

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, dairy, seafood, fruit and vegetable and honey processing, food and beverage manufacturing, and other related industries.

- 3 *Validation of materials* may include but is not limited to media validation, detergent residue test, water toxicity test;
- 4 Evidence for this unit standard must be presented in accordance with organisational requirements.

Outcomes and performance criteria

Outcome 1

Describe validation of materials used for microbiological testing in a laboratory in a primary products food processing operation.

Range evidence for all three tests is required.

Performance criteria

- 1.1 Describe the microbiological tests in terms of technology, reactions and the process involved.
- 1.2 Describe critical stages of the microbiological tests in terms of the process used at each stage.
- 1.3 Describe variables of the microbiological tests in terms of the process for their elimination.
 - Range variables include but are not limited to equipment, apparatus, reagents, sample, technique, contamination, environment.
- 1.4 Describe quality assurance of the microbiological test in terms of organisational requirements.
 - Range quality assurance includes but is not limited to blanks, repeatability, duplicates, reproducibility.

Outcome 2

Perform validation of materials used for microbiological testing in a laboratory in a primary products food processing operation.

Performance criteria

- 2.1 Prepare samples and equipment.
- 2.2 Perform tests in accordance with agreed processes and procedures.
- 2.3 Perform tests in a safe and aseptic manner.
- 2.4 Confirm tests.
- 2.5 Clean and store test equipment, and dispose of samples and waste.

Outcome 3

Interpret and report results of material validation tests used for microbiological testing in a laboratory in a primary products food processing operation.

Performance criteria

- 3.1 Interpret, confirm, and report laboratory test results.
- 3.2 Identify any laboratory test non-conformance results and take corrective action.
- 3.3 Analyse abnormal test situations to identify the nature of the problem and reach a valid solution.
- 3.4 Analyse abnormal test results to identify the nature of the problem and reach a valid solution.

Replacement information	This unit standard replaced unit standard 22000.
Planned review date	31 December 2026

Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	17 September 2015	31 December 2024
Review	2	24 March 2022	N/A

Consent and Moderation Requirements (CMR) reference0033This CMR can be accessed at http://www.nzga.govt.nz/framework/search/index.do.

Comments on this unit standard

Please contact Hanga-Aro-Rau Manufacturing, Engineering, and Logistics Workforce Development Council <u>qualifications@hangaarorau.nz</u> if you wish to suggest changes to the content of this unit standard.