

<b>Title</b>	<b>Work in a freezer storage area in a primary industry operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	People credited with this unit standard are able to: work in a freezer storage area; load products and handle frozen product to ensure no damage; monitor and control a freezer, and check and rotate products in the freezer in a primary industry 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 may include but is not limited to:
  - Health and Safety at Work Act 2015;
  - Health and Safety in Employment Regulations 1995;
  - Hazardous Substances and New Organisms Amendment Act 2015;
  - Food Regulations 2015;
  - and any subsequent amendments.
- 2 All performance criteria in this unit standard must be in accordance with legislative and organisational requirements.
- 3 Definition  
*Organisational requirements* – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace.
- 4 Evidence for the practical components of this unit standard must be supplied from within the workplace.

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### Outcomes and performance criteria

#### Outcome 1

Work in a freezer storage area in a primary industry operation.

**Performance criteria**

- 1.1 Prepare for entering a freezer storage area.
- Range preparations include but are not limited to – clothing, gloves, hat, footwear, entry and exit points identified, security of doors and screens, compliance with personal hygiene and product safety requirements.
- 1.2 Check equipment to ensure it is in operational order when used in a freezer.
- 1.3 Check freezer temperatures.
- 1.4 Handle frozen product.
- Range handling may include but is not limited to – temperatures, documentation, product rotation, packing arrangements; evidence of three is required.
- 1.5 Respond to any freezer storage area exposure and gas leaks.

**Outcome 2**

Load products and handle frozen product to ensure no damage in a primary industry operation.

**Performance criteria**

- 2.1 Load the freezer.
- 2.2 Handle frozen product avoiding any damage to product.

**Outcome 3**

Monitor and control a freezer, and check and rotate products in the freezer in a primary industry operation.

**Performance criteria**

- 3.1 Rotate products in the freezer.
- 3.2 Follow cross-contamination control procedures.
- 3.3 Check product temperature and report any required corrective actions.
- 3.4 Check freezer temperature and report any required corrective actions.
- 3.5 Clean the freezer.

<b>Replacement information</b>	This unit standard replaced unit standard 21120.
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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	17 September 2015	31 December 2021
Review	2	24 October 2019	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	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](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.