

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

<b>Purpose</b>	<p>This entry-level unit standard is for people working in the stores area in a primary industry operation.</p> <p>People credited with this unit standard are able to: work in a cool storage area; chill products; and control a cool storage area, in a primary industry operation.</p>
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<b>Classification</b>	Primary Sector > Primary Sector Core Skills
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<b>Available grade</b>	Achieved
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### Guidance information

- 1 All evidence presented in this unit standard must be in accordance with:
  - Organisational requirements
  - AS/NZS 14001:2004 *Environmental management systems*.
  - Animal Products Act 1999
  - Food Act 2016
  - Hazardous Substances and New Organisms Act 1996
  - Health and Safety at Work Act 2015
  - Resource Management Act 1991; 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.

*Cool storage area* – includes chillers.
- 3 Evidence for the practical components of this unit standard must be supplied from the workplace.

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### Outcomes and performance criteria

#### Outcome 1

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

**Performance criteria**

- 1.1 Complete preparations for entering a cool storage area.
- Range preparations include but are not limited to – clothing, footwear, entry and exit points identified, compliance with personal hygiene and product safety requirements.
- 1.2 Check equipment to ensure it is in operational order when used in a cool storage area.
- 1.3 Check product temperatures.
- 1.4 Handle chilled product safely.
- Range handling may include but is not limited to – temperatures, documentation, product rotation, packing arrangements.
- 1.5 Respond to any cool storage area exposure.

**Outcome 2**

Chill products in a primary industry operation.

**Performance criteria**

- 2.1 Place product for chilling.
- 2.2 Check the temperature of chilled product.
- 2.3 Handle chilled product to ensure product and packaging is not damaged.

**Outcome 3**

Control a cool storage area in a primary industry operation.

**Performance criteria**

- 4.1 Rotate products in chiller.
- 4.2 Follow cross-contamination control procedures in accordance with statutory requirements.
- 4.3 Check product temperature and report any required corrective actions.
- 4.4 Check chiller temperature and report any required corrective actions.
- 4.5 Clean chiller in accordance with statutory requirements.

<b>Replacement information</b>	This unit standard replaced unit standard 21130.
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<b>Planned review date</b>	31 December 2023
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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	27 September 2018	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.