

<b>Title</b>	<b>Stack and store produce in a coolstore or other storage facility, clean surroundings and document cleaning schedule</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to: describe procedures and storage systems of coolstores or other storage facilities; move and stack pallets of produce; operate the refrigeration system, and monitor the coolstore or other storage facility environment, and stored produce; clean immediate surroundings and document the cleaning schedule of coolstores or other storage facilities.
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<b>Classification</b>	Horticulture > Production Horticulture
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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; and any subsequent amendments.
- 2 All evidence presented in this unit standard must be in accordance with workplace procedures.
- 3 Definitions
 

*Produce* refers to fruit, vegetables, mushrooms or flowers.

*Workplace procedures* refer to policies and procedures on safety, operation, and production set down by the employer or host organisation for moving, stacking and storing produce; environmental monitoring, and cleaning in a coolstore or other storage facility.

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### Outcomes and performance criteria

#### Outcome 1

Describe procedures and storage systems of coolstores or other storage facilities.

#### Performance criteria

- 1.1 Describe coolstores or other storage facilities in terms of ideal layout, storage locations, and segregation requirements.
- 1.2 Describe coolstores or other storage facilities in terms of safety protocols.

- 1.3 Describe coolstores or other storage facilities in terms of storage systems used.
- 1.4 Describe pre-cooling in terms of systems and processes.
- 1.5 Describe refrigeration system components in terms of their functions.

## **Outcome 2**

Move and stack pallets of produce.

### **Performance criteria**

- 2.1 Wear personal protective equipment when stacking and moving produce.
- 2.2 Move and stack pallets or bins of produce in the coolstore or storage facility.
- 2.3 Move and stack pallets or bins without causing damage to produce, pallets or produce containers, infrastructure, and equipment.

## **Outcome 3**

Operate the refrigeration system, and monitor the coolstore or other storage facility environment, and stored produce.

### **Performance criteria**

- 3.1 Wear appropriate personal protective equipment.
- 3.2 Operate the refrigeration system to maintain optimum environment.
- 3.3 Monitor the coolstore temperature or other storage facility environment and stored produce.
- 3.4 Check the condition of stored produce and remove any damaged produce and containers from the coolstore or other storage facility.
- 3.5 Input data into an inventory control system.

## **Outcome 4**

Clean immediate surroundings and document the cleaning schedule of coolstores or other storage facilities.

### **Performance criteria**

- 4.1 Clean the coolstore or storage facility without damage to produce or equipment.
- 4.2 Maintain documentation on the cleaning schedule.

<b>Replacement information</b>	This unit standard replaced unit standard 21221 and unit standard 811.
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<b>Planned review date</b>	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	19 January 2017	31 December 2024
Review	2	27 January 2022	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0052
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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 Muka Tangata - People, Food and Fibre Workforce Development Council [qualifications@mukatangata.nz](mailto:qualifications@mukatangata.nz) if you wish to suggest changes to the content of this unit standard.