

<b>Title</b>	<b>Describe, implement and monitor food safety procedures in a horticultural operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>15</b>

<b>Purpose</b>	People credited with this unit standard are able to describe, implement and monitor food safety procedures in a horticultural operation.
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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;
  - Hazardous Substances and New Organisms Act 1996;
  - Food Act 2014;
 and any subsequent amendments.
- 2 All evidence presented in this unit standard must be in accordance with workplace procedures.
- 3 Definitions
 

*Control point* is a step or a procedure in a horticultural process at which control can be applied and, as a result, a food safety hazard can be prevented, eliminated, or reduced to an acceptable level. A limit for a control point is a criterion which separates acceptability from unacceptability. It is the maximum or minimum value to which a physical, biological, or chemical hazard must be controlled at a control point to prevent, eliminate, or reduce to an acceptable level, a food safety hazard.

*Horticultural operation* may refer to an indoor, outdoor, fruit, wine growing or post-harvest operation.

*Quality Standards* are industry accepted standards for the processing of horticultural crops. Examples include Hazard Analysis and Critical Control Points (HACCP), Global Good Agricultural Practice (GLOBALG.A.P.), New Zealand Good Agricultural Practice (NZGAP), Japanese Agricultural Standard (JAS), BioGro, Country of Origin Labelling (COOL), International Organisation for Standardisation (ISO), Sustainable Winegrowing New Zealand (SWNZ).

*Workplace procedures* refer to verbal or written instructions to staff on procedures for the worksite and equipment. Workplace procedures must comply with food safety legislation, quality standards, and be consistent with the workplace health and safety plan.

## Outcomes and performance criteria

### Outcome 1

Describe, implement and monitor food safety procedures in a horticultural operation.

### Performance criteria

- 1.1 Describe control points in terms of where a food safety hazard must be controlled in a horticultural workplace.
- Range evidence of all control points for one crop in one workplace is required.
- 1.2 Describe workplace procedures to control or eliminate a food safety hazard in terms of a control point.
- 1.3 Implement and monitor food safety compliance.
- 1.4 Describe corrective actions taken when food safety limits are exceeded.
- 1.5 Supervise food safety record keeping.

<b>Replacement information</b>	This unit standard replaced unit standard 23711 and unit standard 23714.
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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	16 February 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 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.