

Title	Apply food safety, contamination, and control procedures in a retail or wholesale meat operation		
Level	3	Credits	8

Purpose	People credited with this unit standard are able to: make and record observations and measurements using food control plan principles, maintain effective personal hygiene when working with food, prevent contamination, and measure and record temperatures, in a retail or wholesale meat operation.
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Classification	Meat Processing > Meat Retail Butchery
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Available grade	Achieved
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Guidance Information

- 1 Legislation and references
Legislation, regulations and/or industry standards relevant to this unit standard include but are not limited to the:
Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>;
Animal Products Act 1999;
Animal Products (Ancillary and Transitional Provisions) Act 1999;
Biosecurity Act 1993;
Biosecurity Amendment Act 2015;
Consumer Guarantees Act 1993;
Fair Trading Act 1986;
Fair Trading Amendment Act 2013;
Food Act 2014;
Food (Safety) Regulations 2002;
Health and Safety at Work Act 2015;
Resource Management Act 1991;
Sale of Goods Act 1908;
Weights and Measures Act 1987;
and any subsequent amendments.

Any new, amended or replacement Acts, regulations, standards, codes of practice, guidelines, or authority requirements or conditions affecting this unit standard will take precedence for assessment purposes, pending review of this unit standard.

- 2 Definitions
Food control plan – or a customised food control plan, a document that outlines how a butchery or food business will manage food safety practices through staff training, record keeping, and verification, essential to ensure that all meat products are safe and suitable for consumption.

Workplace procedures – procedures used by the organisation carrying out the work and applicable to the tasks being carried out. They may include but are not limited to – standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality management practices and standards, procedures to comply with legislative and local body requirements.

3 Assessment information

Evidence presented for assessment against this unit standard must be consistent with safe working practices and be in accordance with applicable industry information, workplace procedures and legislative requirements. This includes the knowledge and use of suitable tools and equipment.

Outcomes and performance criteria

Outcome 1

Make and record observations and measurements using food control plan principles in a retail or wholesale meat operation.

Range three of – storage temperatures and times; cooking and cooling temperatures and times; work area cleanliness; supplied product, raw materials and additives; microbiological requirements; staff training; staff sickness; staff non-compliance with plan.

Performance criteria

- 1.1 Observations and measurements are made and compared with established critical limits.
- 1.2 Observations and measurements are recorded in accordance with the food control plan.

Outcome 2

Maintain effective personal hygiene when working with food in a retail or wholesale meat operation.

Performance criteria

- 2.1 Hygiene requirements for body, clothing, and footwear, are applied before and during working with food in accordance with workplace procedures.

Range body includes – hands, nails, jewellery removed, hair.
- 2.2 Skin conditions that may cause contamination are described and effective procedures to cover them are explained.

- 2.3 Effective ways for dealing with illnesses that may cause contamination of food are explained.
- Range illnesses include – vomiting, diarrhoea, sinus infections, colds and flu, Hepatitis A.
- 2.4 Workplace procedures that prevent contamination are identified and carried out.
- Range work procedures may include – use of disposable gloves, use of tongs, handling food with utensils, use of hand drying facilities.
- 2.5 Personal habits that may cause contamination are identified and refrained from while handling food.
- Range habits include – touching hair, nose, mouth, infections; scratching; spitting.

Outcome 3

Prevent contamination in a retail or wholesale meat operation.

Performance criteria

- 3.1 Work area and equipment are maintained in a clean and sanitised condition, using cleaning agents prepared in accordance manufacturers' instructions.
- 3.2 Meat and meat products are controlled within best before and expiry dates.
- 3.3 Food items are handled under conditions which prevent contamination and are appropriate for meat type.
- Range handling may include – receiving, storing, preparing, processing, transferring.
- 3.4 Rubbish is stored and removed.
- 3.5 Retail butchery pests are identified and procedures used to prevent and treat infestations are explained.
- Range pests include – insects, rodents, domestic animals, birds.

Outcome 4

Measure and record temperatures in a retail or wholesale meat operation.

Performance criteria

4.1 Critical temperature and time limits for different meat states are identified and explained.

Range meat states may include – uncooked, cooked, re-heated, value added;
evidence relating to two meat states is required.

4.2 Meat temperatures are measured and recorded.

Planned review date	31 December 2029
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	16 March 2017	31 December 2027
Review	2	27 February 2025	N/A

Consent and Moderation Requirements (CMR) reference	0013
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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 Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council info@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.