

<b>Title</b>	<b>Implement and monitor food safety procedures in an apiculture operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	People credited with this unit standard are able to implement and monitor food safety procedures in an apiculture operation.
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<b>Classification</b>	Agriculture > Apiculture
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation and standards relevant to this unit standard includes but is not limited to:
  - Agricultural Compounds and Veterinary Medicines Act 1997;
  - Animal Products Act 1999;
  - Biosecurity Act 1993;
  - Biosecurity (National American Foulbrood Pest Management Plan) Order 1998;
  - Food Act 2014;
  - Food Standards Code and Food Standard: Tutin in Honey 2016;
  - Health and Safety at Work Act 2015;
  - Ministry of Primary Industries Manuka Honey Testing Procedures <https://www.mpi.govt.nz/growing-and-harvesting/honey-and-bees/manuka-honey/>;
 and any subsequent amendments.
- 2 For information on Manuka honey, refer to <https://www.mpi.govt.nz/dmsdocument/17374-manuka-honey-science-definition-infographic>.
- 3 Definition  
*Workplace procedures* refer to policies and procedures set by the employer or organisation on workplace safety, and food safety procedures.
- 4 Workplace procedures must align with the following references –  
Goodwin, Mark, *Elimination of American Foulbrood Disease without the use of Drugs: A Practical Manual for Beekeepers* (Otaki, New Zealand: National Beekeepers Association of New Zealand Inc., revised edition 2018) (also referred to as The Beekeeper’s Manual); and  
Goodwin, Mark and Taylor, Michelle, *Control of Varroa – A Guide for New Zealand Beekeepers* (Wellington, New Zealand: New Zealand Ministry of Agriculture and Forestry, revised edition 2007).  
All references are available from Apiculture NZ, PO Box 25207, Wellington 6146, New Zealand <http://apinz.org.nz/contact/> or email [info@apinz.org.nz](mailto:info@apinz.org.nz) ph + 64 4 471 6254.

- 5 For the purposes of assessment:
- evidence for the practical components of this unit standard must be supplied from the workplace;
  - evidence must be presented in accordance with workplace procedures.

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## Outcomes and performance criteria

### Outcome 1

Implement and monitor food safety procedures in an apiculture operation.

### Performance criteria

- 1.1 Identify food safety risks and critical control points in an apiculture operation.  
Range all critical control points for one beehive product in one workplace.
- 1.2 Describe workplace procedures to control or eliminate a food safety hazard at a critical control point.
- 1.3 Produce a contaminant free beehive product.
- 1.4 Report on food safety compliance.
- 1.5 Describe corrective actions where food safety limits are exceeded.
- 1.6 Coordinate record keeping.

<b>Planned review date</b>	31 December 2025
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### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	14 December 2017	31 December 2022
Review	2	24 September 2020	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 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.