

Title	Describe environmental cleaning hazards, processes, and consumables' handling in a dairy processing context		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: describe environmental cleaning processes; identify operational hazards associated with environmental cleaning; and describe consumables' handling and control, in a dairy processing operation.
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Classification	Primary Products Food Processing > Primary Products Food Processing - Core Skills
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Available grade	Achieved
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Guidance Information

- 1 Legislation and regulations relevant to this unit standard include but are not limited to:
 - Animal Products Act 1999;
 - Health and Safety at Work Act 2015;
 - Animal Products (Dairy) Regulations 2005; and any subsequent amendments.

- 2 Definitions

Consumables – commodities that are used relatively quickly, for example, hair nets, beard masks and overshoes, safety glass cleaner, hand soap, paper towels and hand sanitiser.

Environmental cleaning – cleaning of the wider dairy processing environment which includes facilities outside the processing environment, for example, administration blocks, clothing exchange areas, ablution blocks, silo bunds and cafeterias.

Organisational requirements – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace. These requirements include but are not limited to – site specific requirements, company quality management requirements, hygiene, health and safety, regulatory and legislative requirements.

- 3 Reference

Pathogen Management Plan Guidance Material (2006), New Food Safety Authority, available on website www.mpi.govt.nz.

Outcomes and performance criteria

Outcome 1

Describe environmental cleaning processes in a dairy processing operation.

Performance criteria

- 1.1 Describe the benefits of environmental cleaning activities within a dairy processing operation.
- Range benefits include but are not limited to – health and safety, microbiological control, product quality, hygiene, resource management.
- 1.2 Describe the implementation of cleaning standards for hygiene zones in relation to organisational requirements.
- Range hygiene zones may include but are not limited to – standard hygiene, high hygiene, critical hygiene; evidence of two hygiene zones is required.
- 1.3 Describe the application of cleaning standards in terms of organisational requirements.
- Range applications may include but are not limited to – organisational policies, standard operating procedures, market requirements, religious requirements; evidence of three applications is required.
- 1.4 Describe environmental cleaning frequency and auditing in terms of organisational requirements.
- 1.5 Describe reporting requirements in relation to undertaking environmental cleaning activities.

Outcome 2

Identify operational hazards associated with environmental cleaning in a dairy processing operation.

Performance criteria

- 2.1 Identify operational hazards associated with undertaking environmental cleaning actions.
- Range actions may include but are not limited to – cleaning plant, machinery and ancillary equipment; manual handling, handling and use of cleaning chemicals, sampling and testing, hygiene zoning; evidence of four actions is required.

Outcome 3

Describe consumables' handling and control in a dairy processing operation.

Performance criteria

- 3.1 Describe the handling of consumable items in accordance with organisational requirements.
- 3.2 Describe the process for ordering consumable items in accordance with organisational requirements.
- 3.3 Describe documentation and communication requirements in relation to the control of consumable items.

Planned review date	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	25 March 2021	N/A

Consent and Moderation Requirements (CMR) reference	0018
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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 if you wish to suggest changes to the content of this unit standard.