

<b>Title</b>	<b>Carry out intrusive activity inspections in a dairy processing operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to: describe intrusive activity; prepare to carry out intrusive activity; and carry out intrusive activity inspections, in a dairy processing operation.
----------------	---

<b>Classification</b>	Dairy Processing > Milk Products
-----------------------	----------------------------------

<b>Available grade</b>	Achieved
------------------------	----------

---

### Guidance Information

- 1 Legislation and regulations relevant to this unit standard include but are not limited to:
  - Health and Safety at Work Act 2015;
  - Animal Products Act 1999;
  - Animal Products (Dairy) Regulations 2005;
  - Food Act 2014;
 and any subsequent amendments.
- 2 All evidence presented in this unit standard must be in accordance with:
  - organisational requirements.
- 3 Definitions
 

*Intrusive activity* – refers to any activity that is carried out on a product contact surface.

*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, and company quality management requirements.

---

### Outcomes and performance criteria

#### Outcome 1

Describe intrusive activity in a dairy processing operation.

#### Performance criteria

- 1.1 Describe the differences between intrusive activity and standard operational maintenance in terms of maintaining the efficiency of a dairy processing operation.

- 1.2 Describe safety, hygiene, cleaning and sanitation procedures in terms of intrusive activity.
- 1.3 Describe the supplementary documentation required for situations involving intrusive activity.
- Range situations may include but are not limited to – hot work, cold work, working at height, confined space; evidence of two situations is required.
- 1.4 Describe the basic principles of intrusive activity inspections in a dairy processing operation.
- 1.5 Describe types of intrusive activity inspections in terms of the different frequencies of inspections required.
- Range evidence of three different frequencies is required.
- 1.6 Describe a control point in terms of inspection and re-validation following an intrusive activity.

## Outcome 2

Prepare to carry out intrusive activity in a dairy processing operation.

### Performance criteria

- 2.1 Identify production requirements to align with intrusive activity from workplace information.
- 2.2 Identify equipment being used and ensure work documentation is completed.
- 2.3 Review intrusive activity requirements before completing intrusive activity inspection.
- 2.4 Confirm that materials and services necessary for intrusive activity are available.
- 2.5 Check supplementary equipment used in intrusive activity in terms of status, condition and readiness for use.

## Outcome 3

Carry out intrusive activity inspection in a dairy processing operation.

### Performance criteria

- 3.1 Carry out an inspection to assess whether intrusive activity meets organisational requirements.
- Range evidence of three separate inspections is required.

- 3.2 Identify, rectify and/or report any out-of-specification findings.
- 3.3 Clean and sanitise equipment.
- 3.4 Collect, treat or dispose of waste for recycling.
- 3.5 Record the outcomes of an intrusive activity inspection.
- 3.6 Confirm active work permits aligned to an intrusive activity are closed.

<b>Planned review date</b>	31 December 2025
----------------------------	------------------

#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 May 2021	N/A
Revision	2	29 July 2021	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0022
--	------

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.