

Title	Describe controls of risk organisms in the transportation of dairy products in the dairy industry		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to describe: the features, characteristics and impacts of risk organisms; the responsibilities for controlling a risk organism across milk collection; the actions required to minimise the spread of risk organisms; sanitisation requirements for control of risk organisms; a site response plan for transport of liquid dairy products in or out of a dairy processing site during a risk organism outbreak; and the requirements for categorising product into the correct risk organism status.
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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 includes but is 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

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

Risk organisms – may include but are not limited to foot-and-mouth disease, mycoplasma bovis or any other organism nominated by the Ministry for Primary Industries that could evoke a business unit to apply rules and regulations as outlined in *Animal Products Industry Guidelines for Risk Organism Preparedness and Response*, available on website www.mpi.govt.nz.

Outcomes and performance criteria

Outcome 1

Describe the features, characteristics and impacts of risk organisms.

Performance criteria

- 1.1 Describe the features of risk organisms in relation to the effect on animals and impacts to New Zealand.

Range evidence of two risk organisms is required.

- 1.2 Describe the characteristics of risk organisms in relation to how the organisms spread.

Range evidence of two risk organisms is required.

Outcome 2

Describe the responsibilities for controlling a risk organism across milk collection.

Performance criteria

- 2.1 Describe the responsibilities of personnel involved in risk organism control in accordance with organisational requirements.

Range requirements include but are not limited to – milk collection, milk reception, product identification and segregation.

Outcome 3

Describe the actions required to minimise the spread of risk organisms in the dairy industry.

Performance criteria

- 3.1 Describe environmental controls of product, movement and safe waste disposal in accordance with organisational requirements.

- 3.2 Describe requirements for decontamination of personnel moving out of high-risk area in accordance with organisational requirements.

Range requirements include but are not limited to – use of footbaths, clothing changes, showering, signage.

Outcome 4

Describe sanitisation requirements for control of risk organisms in the dairy industry.

Performance criteria

- 4.1 Describe approved chemicals for sanitisation in accordance with organisational requirements.

- 4.2 Describe sanitising requirements to control a risk organism in accordance with legislative requirements.

Range sanitising requirements may include but are not limited to – milk spills, reusable articles including overalls, wet weather gear, product waste, cleaning items and tools, sensitive items, high risk areas, tankers;
evidence of six sanitising requirements is required.

- 4.3 Describe the preparation and testing of sanitiser required to control a risk organism in accordance with manufacturer's instructions.

Outcome 5

Describe a site response plan for transport of liquid dairy products in or out of a dairy processing site during a risk organism outbreak.

Performance criteria

- 5.1 Describe features of the site response plan in relation to areas of responsibility.

Range areas of responsibility may include but are not limited to – site and personnel control, milk and dairy raw materials treatment, site services;
evidence of two areas of responsibility is required.

- 5.2 Describe immediate response features of the site response plan effecting liquid dairy product transportation in accordance with organisational requirements.

Range features include but are not limited to – notification of risk organism; emergency product and personnel control; movement restrictions into, within and out of a processing site; high risk area, decontamination procedures; equipment and chemical requirements; product identification and segregation; waste disposal; sampling procedures.

- 5.3 Describe the controlled operations of the site response plan in accordance with legislative requirements.

Range features include but are not limited to – site monitoring, maintaining and monitoring procedures implemented for control of product and personnel movement, product processing, testing and storage.

Outcome 6

Describe requirements for categorising product into the correct organism risk status.

Performance criteria

6.1 Describe terminology for categorising product in accordance with legislative requirements.

Range terminology includes but is not limited to – treated, safe, suspect, untreated.

6.2 Describe factors which may cause the categorising of product to change in accordance with legislative requirements.

6.3 Describe how product category determines segregation and traceability of product in accordance with legislative requirements.

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	0022
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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.