

Title	Describe, and comply with, hygiene requirements for a petfood processing operation		
Level	3	Credits	3

Purpose	People credited with this unit standard are able to describe causes and significance of contamination of petfood products during processing; describe personnel and workplace hygiene practices required for the prevention of product contamination during petfood processing; and comply with personnel and workplace hygiene practices required for the prevention of product contamination during petfood processing.
----------------	---

Classification	Meat Processing > Animal Product Examination
-----------------------	--

Available grade	Achieved
------------------------	----------

Guidance Information

- Legislation relevant to this unit standard may include but is not limited to:
 - Health Act 1956
 - Health and Safety at Work Act 2015
 - Animal Products Act 1999
 - Workplace procedures
 and any subsequent amendments.
- Resource documents can be accessed on the website of the Ministry for Primary Industries and include but are not limited to:
 - Animal Products (Recognised Agencies and Person Specifications) Notice 2007
 - Animal Products (Specifications for Products Intended for Animal Consumption) Notice 2006
 - Ministry for Primary Industries' Operational Codes available at <https://www.mpi.govt.nz/legal/compliance-requirements/codes-of-practice/>.
- Definitions

Contamination – physical, chemical, biological contamination.

Product and processing – have the meanings listed in part 1 of the Animal Products Act 1999.

Workplace procedures – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace.
- Assessment

The application of hygiene and food safety procedures must relate to the learner's immediate work area and responsibilities.

- 5 Evidence for the practical components of this unit standard must be supplied from within the workplace.

Outcomes and performance criteria

Outcome 1

Describe causes and significance of contamination of petfood products during processing.

Performance criteria

- 1.1 Potential causes of contamination of meat and meat products during processing are described.
- Range causes include – animal disease and abnormality, incorrect operator technique, inadequate workplace and personnel hygiene practices.
- 1.2 Types of contamination that may affect meat and meat products are described.
- Range contamination includes – physical contamination, chemical contamination, biological contamination.
- 1.3 Consequences of product contamination are described.
- Range consequences include – fitness for purpose (human health, animal health, wholesomeness), product shelf life, animal food poisoning, human food poisoning from accidental or intentional human consumption, cross-contamination in the household environment.

Outcome 2

Describe personnel and workplace hygiene practices required for the prevention of product contamination during petfood processing.

Performance criteria

- 2.1 Hygiene practices that minimise the risk of product contamination and operator infection in accordance with legislative and workplace requirements are described.
- Range practices include – personal hygiene, protective clothing and equipment.
- 2.2 Hygiene requirements for handling contaminated products, surfaces, machinery, equipment, and material in accordance with legislative and workplace requirements are described.

Outcome 3

Comply with personnel and workplace hygiene practices required for the prevention of product contamination during petfood processing.

Performance criteria

- 3.1 Personal and workplace hygiene practices in accordance with workplace requirements are followed.

Planned review date	31 December 2028
----------------------------	------------------

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	14 December 2023	N/A

Consent and Moderation Requirements (CMR) reference	0033
--	------

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council qualifications@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.