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| <b>Title</b> | <b>Describe the requirements of a food control plan as applicable to a retail or wholesale meat operation</b> |                |          |
| <b>Level</b> | <b>3</b>  | <b>Credits</b> | <b>4</b> |

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| <b>Purpose</b> | People credited with this unit standard are able to: describe the requirements of a food control plan as applicable to a retail or wholesale meat operation. |
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| <b>Classification</b> | Meat Processing > Meat Retail Butchery |
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| <b>Available grade</b> | Achieved |
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## Guidance Information

- 1 Legislation and references  
Legislation, regulations and/or industry standards relevant to this unit standard include but are not limited to the:  
Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>;  
Animal Products Act 1999;  
Animal Products (Ancillary and Transitional Provisions) Act 1999;  
Biosecurity Act 1993;  
Biosecurity Amendment Act 2015;  
Consumer Guarantees Act 1993;  
Fair Trading Act 1986;  
Fair Trading Amendment Act 2013;  
Food Act 2014;  
Food (Safety) Regulations 2002;  
Health and Safety at Work Act 2015;  
Resource Management Act 1991;  
Sale of Goods Act 1908;  
Weights and Measures Act 1987;  
and any subsequent amendments.

Any new, amended or replacement Acts, regulations, standards, codes of practice, guidelines, or authority requirements or conditions affecting this unit standard will take precedence for assessment purposes, pending review of this unit standard.

- 2 Definitions  
*Food control plan* – or customised food control plan, a document that outlines how a butchery or food business will manage food safety practices through staff training, record keeping, and verification, essential to ensure that all meat products are safe and suitable for consumption.

*Workplace procedures* – procedures used by the organisation carrying out the work and applicable to the tasks being carried out. They may include but are not limited to – standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality management practices and standards, procedures to comply with legislative and local body requirements.

### 3 Assessment information

Evidence presented for assessment against this unit standard must be consistent with safe working practices and be in accordance with applicable industry information, workplace procedures and legislative requirements. This includes the knowledge and use of suitable tools and equipment.

## Outcomes and performance criteria

### Outcome 1

Describe the requirements of a food control plan as applicable to a retail or wholesale meat operation.

### Performance criteria

- 1.1 Food control plans are described in terms of their application.
- 1.2 Consequences of a company failing to comply with their food control plan are outlined.
- 1.3 Control measures required for a food control plan in a retail or wholesale meat operation are described.

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| <b>Planned review date</b> | 31 December 2029 |
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### Status information and last date for assessment for superseded versions

| Process      | Version | Date             | Last Date for Assessment |
|--------------|---------|------------------|--------------------------|
| Registration | 1       | 27 February 2025 | N/A                      |

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| <b>Consent and Moderation Requirements (CMR) reference</b> | 0013 |
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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 Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council [info@hangaarorau.nz](mailto:info@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.