

<b>Title</b>	<b>Demonstrate knowledge of and use hygienic work practices while working with seafood</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to demonstrate knowledge of hygienic work practices, and techniques for the prevention of food borne diseases in seafood products. They are also able to use hygienic work practices.</p>
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<b>Classification</b>	Seafood > Seafood Processing
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 All evidence presented in this unit standard must be in accordance with:
  - Workplace procedures;
  - Animal Products Act 1999;
  - Food Act 2014;
  - Health and Safety at Work 2015; and any subsequent amendments.
- 2 Definitions
 

*Notifiable disease* refers to any infectious disease in a communicable form and includes but is not limited to any communicable disease defined in the Health Act 1956.

*Workplace procedures* refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must be consistent with current legislative requirements and manufacturer's recommendations or instructions where relevant.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of hygienic work practices.

**Performance criteria**

- 1.1 Describe the reasons for use of hygienic work practices.
- Range reasons must include but are not limited to – food safety, legislative requirements.
- 1.2 Describe potential causes of seafood product contamination.
- Range evidence of two causes of product contamination is required.
- 1.3 Describe hygienic work practices used to prevent seafood product contamination.
- Range may include but is not limited to – personal hygiene, protective clothing; personal behaviour; cleaning of equipment, work surfaces and containers; use of hoses; packaging; ingredients; evidence of ten examples is required.

**Outcome 2**

Demonstrate knowledge of techniques for the prevention of food borne diseases in seafood products.

**Performance criteria**

- 2.1 Describe possible sources of food borne diseases relating to seafood product.
- Range sources – product handler, environment, seafood product.
- 2.2 Describe the procedures for dealing with sores, illness and notifiable diseases.
- 2.3 Describe the procedures to prevent the growth of microorganisms that cause food borne diseases.
- 2.4 Describe the procedures for dealing with product that has become contaminated.

**Outcome 3**

Use hygienic work practices.

**Performance criteria**

- 3.1 Use hygienic work practices relating to the wearing, cleaning and storing of protective clothing.

3.2 Use hygienic work practices while handling seafood product.

Range may include but is not limited to – entry procedures, hand washing, health, not eating or drinking in product areas; not sneezing, coughing or scratching over product; not spitting; evidence of four practices is required.

3.3 Use hygienic work practices while using tools and equipment.

<b>Planned review date</b>	31 December 2023
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#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	18 December 1996	31 December 2011
Review	2	27 November 1998	31 December 2011
Revision	3	4 October 2000	31 December 2011
Revision	4	12 June 2001	31 December 2011
Review	5	29 March 2006	31 December 2011
Review	6	9 December 2010	31 December 2019
Review	7	1 November 2018	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0123
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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](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.