

Title	Demonstrate knowledge of contamination, and clean and sanitise a seafood operation		
Level	3	Credits	10

Purpose	<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: contamination; a cleaning and sanitisation programme; and clean and sanitise, in a seafood operation.</p>
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Classification	Seafood > Seafood Processing
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Available grade	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 Act 2015; and any subsequent amendments.
- 2 Definition

Workplace procedures refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must reflect current legislative requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of contamination in a seafood operation.

Performance criteria

- 1.1 Describe the sources of contamination found in a seafood operation.

Range sources – staff, environment, seafood product.
- 1.2 Describe examples of contaminants from each type of contamination.

Range types of contamination – bacterial, physical, chemical.

1.3 Describe the consequences of contamination.

Range evidence of three consequences is required.

Outcome 2

Demonstrate knowledge of a cleaning and sanitation programme implemented in a seafood operation.

Performance criteria

2.1 Describe the difference between cleaning and sanitising.

2.2 Describe the importance of maintaining an effective cleaning and sanitation programme.

2.3 Describe the procedures in the cleaning and sanitation programme.

2.4 Describe factors that are important in the use of sanitisers and detergents, to ensure their effectiveness.

2.5 Describe the consequences of not meeting the parameters and procedures of cleaning and sanitising.

2.6 Describe the tests that can be used to judge cleanliness and sanitation of surfaces.

Outcome 3

Clean and sanitise a seafood operation and equipment.

Performance criteria

3.1 Prepare the areas to be cleaned and sanitised.

3.2 Follow the required cleaning and sanitation procedures.

3.3 Check the effectiveness of the cleaning procedure by ensuring no product, grease, oil or dirt remain on the surfaces, prior to sanitation.

3.4 Complete final cleaning and sanitation checks and any associated records.

3.5 Store all cleaning chemicals and equipment away after use.

Planned review date	31 December 2028
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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
Review	4	29 March 2006	31 December 2011
Review	5	9 December 2010	31 December 2020
Review	6	1 November 2018	N/A
Rollover	7	29 February 2024	N/A

Consent and Moderation Requirements (CMR) reference

0123

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

Comments on this unit standard

Please contact Muka Tangata - People, Food and Fibre Workforce Development Council qualifications@mukatangata.nz if you wish to suggest changes to the content of this unit standard.