

Title	Maintain food or related products storage buildings		
Level	3	Credits	5

Purpose	<p>This unit standard is for people working in the food processing industry who are responsible for maintaining storage buildings.</p> <p>People credited with this unit standard are able to: use safe working practices; identify requirements for maintaining food or related products storage buildings; and maintain food or related products storage buildings.</p>
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Classification	Food and Related Products Processing > Food and Related Product Storage and Distribution
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Available grade	Achieved
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Guidance information

1 References

Enactments and codes relevant to this unit standard include but are not limited to the: Food Act 2014; Health and Safety at Work Act 2015; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/Pages/default.aspx>.

2 Definitions

Organisational procedures refer to documents that include worksite rules, codes, and practices; equipment operating instructions; production specifications; documented quality management systems; and health and safety requirements.

PPE refers to personal protective equipment such as protective clothing, gloves, safety glasses/headwear/footwear, hearing protection, and safety devices.

Related products refer to beverages, household products, or personal care products.

Storage buildings refer to warehouses which may or may not be temperature controlled and consist of items such as lighting, walls, floors, ceilings, storage bins, skylights, netting, doors, exits, access points, pallets, and racking systems.

3 Range

Competence is to be demonstrated on three occasions of maintaining food or related products storage buildings.

Maintenance includes internal and external maintenance.

Outcomes and performance criteria

Outcome 1

Use safe working practices.

Performance criteria

- 1.1 PPE is used in accordance with organisational procedures.
- 1.2 Work environment is kept clean and free from hazards in accordance with organisational procedures.

Range hazards to – personnel, product, plant.
- 1.3 Documentation is referred to and/or completed in accordance with organisational procedures.

Outcome 2

Identify requirements for maintaining food or related products storage buildings.

Performance criteria

- 2.1 Maintenance requirements for storage buildings are identified in accordance with organisational procedures.
- 2.2 Operational requirements for maintaining storage buildings are identified and recorded in accordance with organisational procedures.
- 2.3 Schedule for maintaining storage buildings is developed and adhered to in accordance with organisational procedures.
- 2.4 Safety procedures and systems are identified and adhered to in accordance with organisational procedures.

Outcome 3

Maintain food or related products storage buildings.

Performance criteria

- 3.1 Storage buildings are maintained in accordance with organisational procedures.
- 3.2 Food or related products are kept in correct position in storage buildings with clear, accurate identification in accordance with layout plans and organisational procedures.
- 3.3 Food or related products are stored in a manner that prevents accidental damage to product, personnel, equipment, and storage facility.

- 3.4 Storage buildings are kept free from pests and hazards in accordance with organisational procedures.
- Range pests may include but are not limited to – rodents, birds, ants.
- 3.5 Storage buildings are secured with operational access and exit doors and screens, in accordance with organisational procedures.
- 3.6 Dust is minimised in accordance with organisational procedures.
- 3.7 Temperature required for storage of food or related products is maintained throughout the storage buildings in accordance with organisational procedures.
- 3.8 Signs and notifications are placed in correct position, legible, and visible to readers in accordance with organisational procedures.
- 3.9 Access control systems are implemented and maintained in accordance with organisational procedures.

Planned review date	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	27 August 1996	31 December 2019
Revision	2	15 May 1998	31 December 2019
Review	3	19 August 2004	31 December 2019
Review	4	11 December 2009	31 December 2019
Review	5	1 November 2018	31 December 2019
Reinstatement	6	28 February 2019	N/A

Consent and Moderation Requirements (CMR) reference	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 Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.