

<b>Title</b>	<b>Pasteurise food products using automated pasteurisation equipment</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for people who work, or intend to work in the food processing industry.</p> <p>People credited with this unit standard are able to: use safe working practices; prepare to pasteurise, and pasteurise, food products using automated pasteurisation equipment; and shut down and clean automated pasteurisation equipment.</p>
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<b>Classification</b>	Food and Related Products Processing > Food and Related Product Production
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<b>Available grade</b>	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.aspxh>.

### 2 Definitions

*Equipment* refers to automatic pasteurising equipment.

*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 and may include but is not limited to protective clothing, gloves, safety glasses/headwear/footwear, hearing protection, safety devices.

### 3 Range

Competence is to be demonstrated on three occasions of pasteurising food products using automated production equipment.

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## 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 Safe techniques for the handling of equipment used for meat preparation are used in accordance with organisational procedures.
- 1.4 Documentation is referred to and/or completed in accordance with organisational procedures.

**Outcome 2**

Prepare to pasteurise food products using automated pasteurisation equipment.

Range food products may be packaged or unpackaged.

**Performance criteria**

- 2.1 Food products for pasteurisation are prepared in accordance with organisational procedures.
- 2.2 Availability, operability, and fitness for purpose of equipment are checked in accordance with organisational procedures.
- 2.3 Prior to use, filters and screens are checked to ensure they are clear and free from contamination in accordance with organisational procedures.
- 2.4 Prior to use, temperature and pressure of equipment is checked to ensure it conforms to product specifications in accordance with organisational procedures.
- 2.5 Monitoring equipment is checked for operability and is loaded in accordance with organisational procedures.
- Range monitoring equipment may include but is not limited to – recording quantity, temperature.
- 2.6 Prior to use, automated equipment is checked to ensure that it is free from leaks, rust, and contamination in accordance with organisational procedures.
- 2.7 Any variations in specified technical performance of automated pasteurisation equipment are identified, and corrective action is taken in accordance with organisational procedures.
- Range variations may include but are not limited to – quality, quantity, safety.

**Outcome 3**

Pasteurise food products using automated pasteurisation equipment.

**Performance criteria**

- 3.1 Automated pasteurisation equipment is operated and maintained in accordance with organisational procedures.
- 3.2 Temperature and pressure of equipment is maintained in accordance with product size and specifications.
- 3.3 Product is pasteurised for correct time in accordance with product size and specifications.
- 3.4 Pasteurised product is kept free from microbiological contamination.
- 3.5 Any variations in specified technical performance of automated pasteurisation equipment are identified and corrective action is taken in accordance with organisational procedures.

Range variations may include but are not limited to – quality, quantity, safety.

**Outcome 4**

Shut down and clean automated pasteurisation equipment.

**Performance criteria**

- 4.1 Automated pasteurisation equipment is prepared for shut-down and cleaned in accordance with organisational procedures.
- 4.2 Automated pasteurisation equipment is shut down and free from product in accordance with organisational procedures.
- 4.3 Water pressure and steam services to automated pasteurisation equipment are isolated in accordance with organisational procedures.
- 4.4 Equipment and filters are cleaned and freed from contamination in accordance with organisational procedures.
- 4.5 Clean automated pasteurisation equipment is left available and in an operational condition for the next user in accordance with organisational procedures.

<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	27 August 1996	31 December 2019
Revision	2	15 May 1998	31 December 2019
Review	3	19 August 2004	31 December 2019
Review	4	19 March 2010	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

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](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.