

Handle chemicals safely in food or related product production environments

Level 2

Credits 2

Purpose This unit standard is for people who are currently working in jobs in food or related product production environments which involve the handling of chemicals. This is seen as a unit for the learner to indicate that they are able to use chemicals safely in the food or related product production environments.

People credited with this unit standard are able to prepare to handle chemicals safely, and handle chemicals safely.

Subfield Food and Related Products Processing

Domain Food and Related Product Processing - Safety and Health

Status Registered

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Entry information Recommended: Unit 7755, *Apply safe working practices in the food or related product processing workplace.*

Accreditation Evaluation of documentation by NZQA and industry.

Standard setting body (SSB) Competenz (Food and Beverage)

Accreditation and Moderation Action Plan (AMAP) reference 0111

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

Special notes

- 1 Legislation relevant to this unit standard may include but is not limited to the: Health and Safety in Employment Act 1992; Health and Safety in Employment Regulations 1995; Food Act 1981; Food Hygiene Regulations 1974; Food (Safety) Regulations 2002; Resource Management Act 1991; and their associated regulations and subsequent amendments.

- 2 *Related products* may include: beverages, household products, or personal care products.
- 3 **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.
Chemicals refers to chlorine based, caustics, sanitisers, detergents and/or flammable and/or gas and/or solvents;
Clothing refers to safety, protective: gloves, face masks, goggles, overalls, sleeve protectors, wet weather gear, safety shoes, boots.
- 4 Competence is to be demonstrated on at least three occasions of handling chemicals safely in food or related product production environments.

Elements and performance criteria

Element 1

Prepare to handle chemicals safely.

Performance criteria

- 1.1 Correct authorised chemicals are available in correct concentration within agreed timeframe in accordance with production schedule.
- 1.2 Labels on chemical containers are complete and clear to read.
- 1.3 Correct clothing is worn in a manner that protects personnel and product and complies with organisational policy and legislation.
- 1.4 Chemical handling procedures are complete and available.
- 1.5 Preparation to handle chemicals complies with organisational policies, procedures, and legislation.
- Range policies and procedures – work instructions and/or manuals and/or operating procedures and/or quality standards.
- 1.6 Equipment for use in handling chemicals is operational and fit for purpose within agreed timeframe.
- 1.7 Work environment is clean and free from hazards.
- Range hazards – to personnel and/or product and/or plant; caused by personnel and/or equipment; environment.
- 1.8 Personnel affected by preparation of chemicals are notified within a timeframe that promotes workplace and team mate safety.

- 1.9 Knowledge of first aid and safety procedures are demonstrated prior to commencement of chemical handling.

Element 2

Handle chemicals safely.

Performance criteria

- 2.1 Chemicals are handled in a manner that maximises operator and product safety.
- 2.2 Correct chemicals at correct quantity and dilution are used in compliance with production schedule requirements.
- 2.3 Safety equipment is operational and available during period of chemical handling.
- 2.4 Chemicals are handled in a manner that complies with organisational policies, procedures, and legislation.
- Range policies and procedures – work instructions and/or manuals and/or operating procedures and/or quality standards and/or emergencies and/or disposal.
- 2.5 Opportunities to improve safety of chemical handling are identified, and are actioned with personnel responsible for initiating changes.
- 2.6 Correct clothing is worn in a manner that protects personnel and product and complies with organisational policy and legislation.
- 2.7 Work environment is clean and free from hazards.
- Range hazards – to personnel and/or product and/or plant; caused by personnel and/or equipment; environment.
- 2.8 Wastage of chemicals due to handling is minimised.

Please note

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

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