

14931 version 2

Manage occupational safety and health in a retail meat outlet

Level: 4 Credits: 5

Entry information: Open.

Special notes

1 Definition

Companies includes independent retail meat outlets, retail meat franchises, and supermarkets with retail meat departments. It includes all butcheries.

2 Legislation relevant to this unit standard includes but is not limited to the: Food Act 1981, Australia and New Zealand Food Code 2002, Food Hygiene Regulations 1974, Health and Safety in Employment Act 1992, Health and Safety in Employment Regulations 1995, and their subsequent amendments, or replacement legislation and regulations.

3 This unit standard may be assessed on the basis of evidence of demonstrated performance in the workplace or in simulated work situations such as at a regional assessment centre. In practice, this will call for a variety of modes of assessment and forms of evidence. Evidence is also required to demonstrate knowledge, understanding, and skill in the principles and practices directly relating to the competent performance of elements and performance criteria.

Judgment statement

Verifier: The trainee has shown ability to meet the standard stated within this unit in accordance with company specifications, procedures and where appropriate manufacturer's instructions.

Assessor: Based on the evidence of the verifier and demonstrated skills and knowledge the candidate has met the criteria as specified within this unit including all range statements.

Focus: Throughout this area of assessment the candidate will need to consistently apply knowledge learned relating to: sound businesses practices, organisational business rules and legislative requirements relating to acts, codes and legislation listed above.

Element 1

Implement and communicate written safety plans and procedures to monitor and control safety in a retail meat outlet.

Performance Criteria	Candidate	Assessor
<p>1.1 Plans and procedures are implemented and communicated in accordance with Occupational Health and Safety Regulations, equipment manufacturers' recommendations and company recommendations, and cover potential hazards and emergencies.</p> <p>Range: fire, earthquake, chemical spills, hypothermia, electric shock, slippery floors, cutting injuries, lifting injuries, biological contamination, safety equipment.</p>	<p>Implement and communicate written safety plans and procedures to monitor and control safety in a retail meat outlet in accordance with Occupational Health and Safety Regulations, equipment manufacturers' and company recommendations. Cover potential hazards and emergencies.</p>	<p>The owner/manager may require expert input prior to signing off this element to ensure legislative requirements as well as company requirements have been met.</p>
<p>1.2 Hazards are identified as they arise and eliminated, minimised or isolated in accordance with legislative requirements.</p>	<p>Plans and procedures need to cover fire, earthquake, chemical spills, hypothermia, electric shock, slippery floors, cutting injuries, lifting injuries, biological contamination, safety equipment.</p>	
<p>1.3 Unsafe work practices are identified and corrective action taken.</p> <p>Range: examples of corrective methods include – training, safety drills, supervisory feedback, disciplinary action and procedural changes.</p>	<p>Identify hazards as they arise and eliminated, minimised or isolated with protection provided against all potential hazards which cannot be eliminated. Examples of protection include warning signs, fire fighting equipment, protective or safety clothing, machinery safety guards, isolating devices, alarms</p>	<p>Verify that staff comply with safety plans and procedures in accordance with company requirements</p>
<p>1.4 Protection is provided against all potential hazards which cannot be eliminated.</p> <p>Range: examples of protection include – warning signs, fire fighting equipment, protective or safety clothing, machinery safety guards, isolating devices, alarms.</p>	<p>Unsafe work practices are identified and corrective action taken such as training, safety drills, supervisory feedback, disciplinary action and procedural changes.</p>	
<p>1.5 Staff comply with safety plans and procedures in accordance with company requirements.</p>	<p>Implementation includes making sure staff comply with safety plans and procedures in accordance with company requirements</p>	

Element 2

Demonstrate knowledge of how to investigate and report on work accidents.

Performance Criteria		Candidate	Assessor
2.1	Knowledge of method of investigation using a logical process is demonstrated.	Demonstrate knowledge of how to investigate and report on work accidents by demonstrating a method of investigation.	The owner/manager may require expert input prior to signing off this element to ensure legislative requirements as well as company requirements have been met.
2.2	Alternative solutions are listed and evaluated against legislative requirements and company safety criteria.	Leading on from the investigation list alternative solutions and evaluate them against legislative requirements and company safety criteria.	
2.3	Demonstrate a process to implement solutions for preventing further accidents in accordance with company requirements.	Demonstrate a process to implement solutions for preventing further accidents in accordance with company requirements	
2.4	A written register of all accidents is maintained in accordance with company requirements.	Maintain a written register of all accidents in accordance with company requirements	