

14932 version 2

Manage hygiene 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.

Food Safety Programme - A programme based on the principles of Hazard Analysis Critical Control Point (HACCP), designed to identify and control food safety risk factors, in order to establish and maintain food safety. Risks may relate to production, manufacture, preparation, packaging, storage, handling, distribution, or sale of food.

2 Legislation relevant to this unit standard includes but is not limited to the: Food Act 1981, Australia and New Zealand Food Code, Food Hygiene Regulations 1974, Health and Safety in Employment Act 1992, Biosecurity Act 1993, Animal Products Act 1999 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

Demonstrate knowledge of unhygienic meat practices and conditions.

Range: any three of the following practices - processing methods, personal cleanliness, cleaning methods, waste disposal;
any three of the following conditions - buildings, storage facilities, equipment, working surfaces, tools.

Performance Criteria	Candidate	Assessor
1.1 Practice and conditions indicating contamination are described in accordance with the company's Food Safety Programme. Range: any three of - moulds, accumulated food deposits, rodents, insects, malfunctioning refrigeration, smells, personal habits.	Describe unhygienic meat practices and conditions. any two of the following practices - processing methods, personal cleanliness, cleaning methods, waste disposal and any two of the following conditions - buildings, storage facilities, equipment, working surfaces, tools. Describe three practices and conditions indicating contamination in accordance with the company's Food Safety Programme.	any three of - moulds, accumulated food deposits, rodents, insects, malfunctioning refrigeration, smells, personal habits
1.2 A systematic approach is used to identify unhygienic practice and conditions and results in the restoration of hygiene in accordance with the company's Food Safety Programme.	Use a systematic approach is used to identify unhygienic practice and conditions and results in the restoration of hygiene in accordance with the company's Food Safety Programme	

Element 2

Implement written meat hygiene standards and procedures contained in a HACCP based Food Safety Programme or a Risk Management Programme.

Range: Procedures for cleaning, sanitising, handling meat, cooking meat, storing meat, temperature control, dress, personal adornments, jewellery, personal health and waste disposal. Evidence of a minimum of two is required.

Performance Criteria	Candidate	Assessor
2.1 Procedure and tasks are performed to HACCP requirements.	Procedures for cleaning, sanitising, handling meat, cooking meat, storing meat, temperature control, dress, personal adornments, jewellery, personal health and waste disposal are performed to HACCP requirements.	Evidence of a minimum of two procedures are required
2.2 HACCP controls are in place and measured according to HACCP plan.		

Element 3

Monitor and control meat hygiene standards.

Performance Criteria	Candidate	Assessor
3.1 Personal hygiene is practised by staff consistently in accordance with legislative requirements.	Monitor and control meat hygiene standards in a retail meat outlet by ensuring that: <ul style="list-style-type: none"> ▪ Personal hygiene is practised by staff consistently in accordance with legislative requirements. ▪ Premises, equipment and tools are maintained in a hygienic condition in accordance with legislative requirements. ▪ HACCP controls are in place and measured according to HACCP plan. 	
3.2 Premises, equipment and tools are maintained in a hygienic condition in accordance with legislative requirements.		