

COGPACK40

Maintain hygiene standards in handling and storing food products



Overview

This unit is about handling and storing food hygienically so that it remains safe for customers to eat. You will need to understand how food can become contaminated and how to prevent this from happening. You will need to demonstrate that you take the necessary precautions to keep the food you store and handle from becoming contaminated.

Assessment for this unit will be undertaken through naturally occurring work activities; simulation is not acceptable for assessment purposes.

This unit deals with the following:

- 1 Maintain hygiene standards in handling and storing food products

During this work you must take account of the relevant worksite operational requirements, procedures and safe working practices AS THEY APPLY TO YOU.

Previous Version

Unit 4.11 SEMTA National Occupational Standards in Packaging (STM4)

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Performance criteria

You must be able to:

- P1 clean your hands and fingernails before handling food
- P2 make sure that you comply with regulations for tying back and covering your hair
- P3 correct use of appropriate protective clothing
- P4 put protective clothing in the right place after taking it off
- P5 leave the washroom clean and tidy after you have used it
- P6 put food away in the correct places
- P7 follow procedures for storing food at the correct temperature, checking regularly that the temperature is maintained and adjusting the temperature if necessary
- P8 follow the procedures for rotating stock
- P9 recognise deteriorated stock and disposing of it correctly
- P10 follow procedures for cleaning the work area and equipment
- P11 store equipment and materials in the correct places
- P12 follow procedures for disposing of food waste
- P13 recognise the signs of contamination or infestation and show to tell the right person

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Knowledge and understanding

You need to know and understand:

- K1 the importance of workplace hygiene to customer confidence and loyalty
- K2 your organisation's requirements for keeping yourself and your clothes clean
- K3 your organisation's procedures for storing food hygienically
- K4 your organisation's procedures for keeping the work area hygienic
- K5 the legal requirements for handling and storing food hygienically
- K6 how food can become contaminated in storage
- K7 how food can become contaminated during handling
- K8 how contaminated food can harm people
- K9 how to recognise the signs that food has become unsafe to eat
- K10 how to recognise the signs that the workplace has become infested
- K11 whom to tell about any contamination or infestation
- K12 how to keep your hands and fingernail clean enough for the work that you do
- K13 what to do with your hair before handling food
- K14 the protective clothing to wear and how to put it on
- K15 how to dispose of used clothing
- K16 how to keep the washroom hygienic
- K17 where to store different types of food
- K18 how to store food at the correct temperature
- K19 how to rotate stock
- K20 how to recognise and dispose of deteriorated stock
- K21 how to keep your work area clean and tidy
- K22 how to clean your equipment when you have finished using it
- K23 where to store your equipment and materials
- K24 how to clear away any food waste

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Developed by Cogent

Version number 1

Date approved June 2009

Indicative review date June 2011

Validity Current

Status Original

Originating organisation SEMTA

Original URN STM4

Relevant occupations Engineering and manufacturing technologies; Manufacturing technologies; Process, Plant and Machine Operatives; Process Operatives

Suite Packaging

Key words storage, hygiene, standards, storing, work area, equipment, contaminated, precautions, food products