

Overview

This standard is about the packing of live shellfish for dispatch. It details the skills and knowledge required to prepare for and pack live shellfish. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to pack live shellfish. You must also be able to pack live shellfish. You must also be able to complete the shellfish packing process.

This standard is for you if you work in the shellfish industry and are involved in the packing of live shellfish.

Pack live shellfish for dispatch

Performance criteria

You must be able to:

1. pack live shellfish for dispatch in accordance with organisational standards
2. prepare and maintain work area throughout the process
3. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
4. obtain packing specification
5. obtain and prepare packaging ready to receive live shellfish
6. obtain shellfish to meet required specification
7. decant and check quality and condition of live shellfish
8. remove dead and damaged shellfish, minimising disturbance to the remaining shellfish
9. pack shellfish and add chilling agent according to specification
10. label shellfish according to specification
11. handle shellfish in a manner which minimises stress
12. forward packed shellfish for dispatch
13. maintain environmental conditions within the processing area
14. make sure the live shellfish are dispatched safely
15. deal with materials that can be re-cycled or re-worked
16. clean work area into a hygienic condition in preparation for the next shellfish batch
17. dispose of waste in accordance with organisational requirements
18. maintain communication
19. maintain records of packing according to organisational requirements

Knowledge and understanding

You need to know and understand:

1. what the organisational standards are and what may happen if they are not followed
2. the hygiene requirements associated with the handling of live shellfish
3. your responsibilities under animal welfare legislation
4. the handling requirements for live shellfish
5. why speed and temperature control is important during the packing process
6. how to assess the quality and condition of live shellfish
7. why it is important to remove dead or damaged shellfish before dispatch
8. when shellfish are not in a condition suitable for live transport
9. the environmental conditions required by live shellfish
10. the packaging requirements for live shellfish including how to ensure that packaging is suitable for receiving live shellfish
11. how to pack live shellfish
12. the methods used to control the temperature of shellfish during transport
13. how ambient atmospheric temperature can impact on the shellfish health
14. how live shellfish can become stressed and why it is important to minimise the stress caused to shellfish
15. the storage conditions required to maintain the quality of live shellfish
16. how shellfish can become contaminated
17. the labelling requirements associated with the dispatch of live shellfish
18. the limits of your own authority and competence and why it is important to work within those limits
19. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

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