

## 2101 Maintain food safety during delivery (Skills for Logistics 159)

**SQA Unit Code**

**FA0X 04**

**Level 2**

**SCQF Level 5**

**Credit value 2**

### Unit Summary

#### What this standard is about

This standard is about maintaining food safety during delivery in a logistics environment. It covers the knowledge and skills required of workers in the logistics sector in relation to the EU regulations that make it a legal requirement for all businesses that deal with food (ie food, drink and animal feeds) to have Food Safety Management Systems embedded into their operating and management systems.

#### Who this standard is for

This standard is relevant to those who work in all parts of the food supply chain, including vehicle drivers, warehousing and storage operatives, supervisors and managers

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:

You need to show:

Evidence must be work-based, simulation alone is only allowed where shown in ***bold italics***

1. Maintain food safety during delivery

This means you:

Check that the correct records are ready for the recipient of the food items to verify

Ensure that items due for delivery have not been damaged during transit

Ensure action is taken to maintain the required environmental conditions of the vehicle load area during unloading

Unload food items to a location agreed with the client and which maintains the safety of the food items

Take the appropriate action to ensure that risks are minimised when clients refuse to accept food

Evidence of maintaining food safety during delivery as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.

items due to concerns regarding its safety, or for any other reasons

Check and agree with the client that the correct food items have been delivered

Obtain the relevant paperwork from the client as a record and confirmation of delivery

You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. why it is important to keep the vehicle clean and hygienic
2. the temperature levels that apply to the various categories of temperature controlled food items carried.
3. why it is important to maintain the required temperature of the load area of the vehicle
4. the role that temperature control plays in maintaining food safety
5. the hazards that may lead to a delivery area being viewed as being unsafe
6. why it is important to maintain the traceability of food through the use of accurate records of food that has been delivered or returned.
7. the reasons why clients may refuse food items
8. organisational procedures for recording and handling items for return.

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written