

2051 Monitor food hygiene standards using rapid test methods		
SQA Unit Code		H3CP 04
Level 2	SCQF Level 5	SCQF Credit value 5

Unit Summary

This unit is about following standard operating procedures to monitor food hygiene standards using rapid methods. You need to check and prepare equipment and the environment for testing; conduct sampling and record test results. You also need to interpret test results.

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:
<p>1. Prepare for testing</p> <p>This means you:</p> <p>Confirm that the correct documentation is available before testing begins</p> <p>Check that testing equipment is calibrated and in a serviceable condition</p> <p>Confirm that all required resources are available and prepared for use</p> <p>Identify and report unserviceable equipment</p> <p>Confirm the relevant areas to be sampled</p> <p>Check that the area is safe to sample especially if guards need to be removed or safety interlocked doors opened</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing for testing in accordance with workplace procedures</p>

<p>2. Prepare test samples</p> <p>This means you:</p> <p>Check the integrity of samples</p> <p>Handle and use samples safely using aseptic techniques</p>	<p>Evidence of preparing test samples in accordance with workplace procedures</p>
<p>3. Conduct tests and record results:</p> <p>This means you:</p> <p>Carry out tests in line with standard operating procedures</p> <p>Use positive and negative controls</p> <p>Follow standard operating procedures to record relevant information and data</p> <p>Interpret results (positive or negative)</p> <p>Identify potential false positive results</p> <p>Record, investigate and report deviations from expected results to relevant person(s)</p>	<p>Evidence of conducting tests and record results in accordance with workplace procedures</p>
<p>4. Work safely and hygienically</p> <p>This means you:</p> <p>Follow the environmental protection and health and safety requirements</p> <p>Handle and dispose of other equipment and materials safely and correctly</p> <p>Restore the working area to an appropriate condition</p>	<p>Evidence of working safely and hygienically in accordance with workplace procedures</p>

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. The environmental protection, health and safety requirements and procedures for preparation and testing including personal protective equipment
2. Why standard operating procedures are important and how to use them for quality control
3. How to prepare testing equipment
4. Features and limitations of testing equipment and how to use it safely
5. How the equipment is calibrated
6. Why it is important to ensure the fitness for purpose and serviceability of equipment
7. Why it is important to report defective equipment
8. How to identify suitable areas for testing
9. The correct procedures and methods of testing
10. Methods of safe storage and sample preparation
11. How to dispose of testing materials safely
12. Reporting procedures and actions to take in the event of product non-compliance
13. How to calculate test results
14. How to avoid (and detect) false positive results
15. How to assess hygiene standards against company specifications using approved methods
16. Acceptable levels of tolerance in quality interpretation and decision-making
17. Why it is important to keep records of assessment and findings
18. How to make recommendations for corrective actions
19. How to access and interpret quality standards

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

