

Unit IMPFS110 (J5MM 04) Monitor Food Safety at Critical Control Points in Food and Drink Operations

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| This standard is about the skills and knowledge needed for you to monitor food safety at critical control points in processing operations. |

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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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| **Performance criteria** |
| **What you must do:** |
| There must be evidence for **all** Performance Criteria (PC). |
| **Identify and monitor critical control points**   1. Identify relevant food safety control measures. 2. Complete all specified operational controls and checks at the set time frequency in accordance with organisational requirements. 3. Keep complete records of checks in accordance with organisational requirements. 4. Obtain verification for completed checks, following organisational procedures.   **Respond to non-compliance at critical control points**   1. Take action when control measures fail in accordance with organisational requirements. 2. Report any specifications or procedures that are out of line with set limits in accordance with organisational requirements. 3. Seek expert advice and support for matters outside of own level of authority or expertise. |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | |
| **What you must do** | | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** |
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| **Knowledge and understanding** | | **Evidence reference**  **and date** |
| **What you must know and understand** | |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). | |
|  | What food safety management procedures and food safety management systems are and why it is important to have them in place. |  |
|  | What continuous improvement is and why it is important to contribute to the improvement process. |  |
|  | The concept of food safety management procedures and how they are applied within the organisation. |  |
|  | The concept of threat analysis and how it can be applied within the organisation. |  |
|  | What critical control points, control points, critical limits and relevant variance are. |  |
|  | Why it is important to monitor critical control points and control points, and how to do so. |  |
|  | Your responsibilities under your food safety management procedures, including the critical control points relating to your work activity. |  |
|  | The impact of variance at critical control points and control points on food safety, public health and your organisation. |  |
|  | The type and frequency of checks that you should perform to control food safety within your work activities, and how to obtain verification of those checks. |  |
|  | How to interpret and use specifications and standard operating procedures. |  |
|  | The reporting procedures when control measures fail. |  |
|  | The records required for controlling food safety and how to maintain them. |  |
|  | How traceability works and why it is important to food safety. |  |
|  | The impact that failure to have traceability measures can have on public health and on the business. |  |
|  | Types and methods of action to reduce, control or eliminate food safety hazards. |  |

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# Supplementary evidence

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| **Evidence** | | **Date** |
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| **Assessor feedback on completion of the unit** |
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