

2104 Maintain food safety during transport (Skills for Logistics 154)

SQA Unit Code

FA0T 04

Level 2

SCQF Level 4

Credit value 3

Unit Summary

What this standard is about

This standard is about maintaining food safety during transport 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:
<p>1. Maintain food safety during transport</p> <p>This means you:</p> <p>Check that the vehicle is clean and hygienic in accordance with organisational procedures</p> <p>Establish what goods are being delivered and any specific food safety requirements</p> <p>Make specific checks on the vehicle, as necessary, to establish whether the vehicle is compatible with the safety of the food</p> <p>Check the condition of the load for potential food safety hazards</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of maintaining food safety during transport as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Check that any codes on the food match documentation, where appropriate</p> <p>Record checks and work activities in the appropriate information systems according to organisational procedures</p> <p>Deal promptly and appropriately with indicators of potential food safety hazards when you have the authority to do so</p> <p>Where you do not have the authority to deal with indicators of potential food safety hazards yourself, report promptly to the appropriate person</p>	
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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 nature and characteristics of the potential food safety hazards associated with the food being transported and delivered
3. The role that temperature control plays in maintaining food safety
4. The main types of checks to make on vehicles and food being transported
5. What to do in the case of an event such as accident, breakdown, or other emergency in order to maintain food safety
6. Legislation that applies to your area of responsibility
7. Reporting responsibilities and systems used by the organisation
8. Working practices and operating procedures
9. Role and responsibilities of colleagues
10. Whom to report to

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