

2102 Maintain food safety during loading and unloading (Skills for Logistics 157)

SQA Unit Code

FA0V 04

Level 2

SCQF Level 5

Credit value 2

Unit Summary

What this standard is about

This standard is about maintaining food safety during loading or unloading 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 storage during loading and unloading

This means you:

Check that food and/or its wrapping/packaging is undamaged, is at the correct temperature, and within its use by date on arrival and dispatch

Look at and record any important information on the labelling

Prepare food for storage and put it in the correct location as quickly as is necessary to maintain its safety

Avoid the risk of cross-contamination

Deal with any spillages or damages in an appropriate manner in accordance with food

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

<p>safety management procedures</p> <p>Keep necessary records up to date</p> <p>Handle food in a way that ensures that food safety is maintained</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> <p>Before loading check the vehicle is clean and at the correct temperature</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 make sure food deliveries are undamaged, at the correct temperature and within their 'use-by date' and how to do this
2. Why it is important to prepare food for storage –for example by removing and disposing of outer packaging (while retaining any important information on the wrapping, e.g., instructions for use, information on allergens)
3. Why food must be put in the correct storage area and the temperatures that different foods should be stored at
4. Why it is important that storage areas are clean and tidy and what to do if they are not
5. Why it is important to store food at the correct temperatures, and how to achieve this

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