

LANAqu32 SQA Unit Code HC1A 04

Plan and manage shellfish depuration operations



Overview

This standard is about planning and managing the depuration operation for the purification of shellfish for human consumption. It can be applied to any shellfish farm operating a depuration unit.

This standard includes the ability to plan and manage depuration activities to meet production requirements, and establish operational procedures to monitor and control the process.

This standard is for those who plan and manage shellfish depuration operations to prepare shellfish.

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Performance criteria

You must be able to:

- P1 implement procedures to ensure a healthy, safe and secure working environment
- P2 plan shellfish depuration operations to meet production requirements
- P3 plan the resources required to support the planned shellfish depuration operations
- P4 ensure planned depuration operations meet relevant legal food safety requirements
- P5 ensure that those involved in operating the depuration system are fully trained according to legal requirements
- P6 manage depuration operations to meet production requirements and make best use of available facilities and resources
- P7 develop operational procedures to maintain environmental conditions in depuration facilities and achieve required shellfish purification
- P8 develop systems to effectively monitor depuration and warn of potential or actual variations from planned purification
- P9 develop operational procedures to deal with emergencies and system failures
- P10 develop procedures to support the despatch of shellfish according to legal requirements
- P11 develop procedures for the disposal of mortalities and waste
- P12 evaluate the success of depuration operations
- P13 manage records of shellfish depuration in accordance with food safety legislation and site procedures

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Knowledge and understanding

You need to know and understand:

- K1 relevant legal and organisational requirements for health, safety and security associated with shellfish depuration
- K2 **shellfish growing areas** and seawater classifications and their associated purification requirements
- K3 legal food safety requirements, including personal hygiene, Hazard Analysis and Critical Control Points (HACCP) and the controls associated with despatch centres for shellfish
- K4 your own responsibilities under relevant food safety legislation
- K5 end-product standard requirements
- K6 the principles of depuration as a process of purifying shellfish
- K7 the production capabilities and characteristics of the depuration systems
- K8 the resources required to manage the depuration operation
- K9 the environmental conditions required to support purification
- K10 the activities that need to be completed to establish and maintain shellfish under required conditions
- K11 shellfish despatch requirements
- K12 legal requirements controlling the disposal of mortalities and waste
- K13 methods used to monitor and evaluate depuration operations
- K14 the legal records that are required by shellfish depuration (despatch) centres

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Glossary

shellfish growing areas - these can be found on the Food Standards Agency website

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