



Australian Government

MSL933003 Apply critical control point requirements

Release: 1

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Modification History

Release 1. Supersedes and is equivalent to MSL933003A Apply critical control point requirements

Application

This unit of competency covers the ability to monitor critical, quality and regulatory control points related to a person's work responsibilities. This unit of competency also covers support for ongoing improvement of the workplace hazard analysis and critical control points (HACCP) plan.

This unit of competency is applicable to production operators and laboratory assistants in the food processing and manufacturing sectors. Control points refer to those key points in a work process that must be monitored and controlled.

While no specific licensing or certification requirements apply to this unit at the time of publication, laboratory operations are governed by relevant legislation, regulations and/or external accreditation requirements. Local requirements should be checked.

Pre-requisite Unit

Nil

Competency Field

Quality

Unit Sector

Elements and Performance Criteria

Elements describe the essential outcomes.

Performance criteria describe the performance needed to demonstrate achievement of the element.

1	Provide routine input to the HACCP plan	1.1	Obtain information about control points in the manufacturing process
		1.2	Locate control points for own work area responsibilities
		1.3	Perform relevant checks and inspections on materials and equipment to establish conformance to meet

		requirements
		1.4 Identify variations or common faults
		1.5 Record inspection results and report to appropriate personnel
2	Contribute to the continuous improvement of the HACCP plan	2.1 Recognise non-conformance to the HACCP plan
		2.2 Identify likely causes for non-conformance
		2.3 Record and report non-conformances to appropriate personnel
3	Maintain a safe work environment	3.1 Use established safe work practices and personal protective equipment (PPE) to ensure personal safety and that of other personnel
		3.2 Report potential hazards and/or maintenance issues in own work area to designated personnel
		3.3 Minimise the generation of waste and environmental impacts
		3.4 Dispose of waste in accordance with workplace procedures, relevant codes and regulations

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential to performance.

Foundation skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

This field allows for different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Standards, codes, procedures and/or workplace requirements

Standards, codes, procedures and/or workplace requirements include the latest version of one or more of:

- Australian and international standards, legislation, regulations and codes, such as Australia New Zealand Food Standards (ANZFS) Code, Australian code of good manufacturing practice for medicinal products (GMP), and principles of good laboratory practice (GLP)
- state/territory/national legislation covering food safety
- workplace plans, such as food safety plans and/or pharmaceutical safety requirements, HACCP plans/documents/procedures, product safety plans and production/quality procedures/requirements
- workplace documents, such as standard operating procedures (SOPs), quality and equipment manuals, calibration and maintenance schedules, material safety data sheets (MSDS) and safety procedures, material, production and product specifications, production and laboratory schedules, workplace recording and reporting procedures, waste minimisation and safe disposal procedures

Products/materials handled by laboratory assistants

Products/materials handled by laboratory assistants include one or more of:

- raw materials, ingredients, food additives, adjuncts/process aids and finished products
- consumables, such as chemicals

Work health and safety (WHS) and environmental management requirements

WHS and environmental management requirements include:

- complying with WHS and environmental management requirements at all times, which may be imposed through state/territory or federal legislation. These requirements must not be compromised at any time
- applying standard precautions relating to the potentially hazardous nature of samples
- accessing and applying current industry understanding of infection control issued by the National Health and Medical Research Council (NHMRC) and State and Territory Departments of Health, where relevant

Unit Mapping Information

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Links

MSA Training Package Implementation Guides - <http://mskills.org.au/training-packages/info/>