



**Australian Government**

# **MSMSUP301 Apply HACCP to the workplace**

**Release: 1**

# MSMSUP301 Apply HACCP to the workplace

## Modification History

Release 1. Supersedes and is equivalent to MSAPMSUP301A Apply HACCP to the workplace

## Application

This unit of competency covers the skills and knowledge required to apply the hazard analysis and critical control point (HACCP) principles to the manufacture of products to be used in contact with food, beverages, pharmaceuticals or similar situations.

It applies to senior operators who are required to use a HACCP-based approach to analyse food, beverage or pharmaceutical safety risks, define controls and corrective action procedures, and ensure the system is working effectively.

The operator will have detailed operational and process knowledge but is not required to demonstrate 'hands on' operation of equipment as part of this competency.

**HACCP** is an internationally recognised systematic approach to identifying and controlling food and related safety hazards.

Related acronyms are used in this competency:

- CCP - critical control points
- CCF - critical control factors
- CCL - critical control limits
- HAT - hazard analysis table.

This unit of competency applies to an individual working alone or as part of a team or group and working in liaison with other shift team members and the control room operator as appropriate.

This unit of competency applies to all work environments and sectors within the industry where the product comes into contact with food, beverages or pharmaceuticals or otherwise requires 'food standards' to be maintained.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

## Pre-requisite Unit

Nil

## Competency Field

Support

## Unit Sector

### Elements and Performance Criteria

Elements describe the essential outcomes

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

- |   |                                       |     |   |
|---|---------------------------------------|-----|---|
| 1 | Apply a HAT to an existing process    | 1.1 | Identify CCPs   |
|   |                                       | 1.2 | Recognise CCFs which are outside of or approaching CCLs   |
|   |                                       | 1.3 | Describe hazard related to CCFs and CCLs  |
|   |                                       | 1.4 | Implement corrective action in accordance with HAT  |
| 2 | Develop/modify a HACCP                | 2.1 | Conduct a hazard analysis   |
|   |                                       | 2.2 | Determine the CCPs  |
|   |                                       | 2.3 | Establish critical limits   |
|   |                                       | 2.4 | Establish/modify a system to monitor control of the CCPs  |
|   |                                       | 2.5 | Establish the corrective action to be taken when monitoring indicates that a particular CCP is not under control            |
|   |                                       | 2.6 | Establish procedures for verification to confirm that the HACCP system is working effectively                               |
|   |                                       | 2.7 | Establish/modify documentation concerning all procedures and records appropriate to these principles and their application. |
| 3 | Interpret HACCP/HAT to another worker | 3.1 | Explain the purpose and rationale of HACCP  |
|   |                                       | 3.2 | Identify CCPs, CCFs and CCLs  |
|   |                                       | 3.3 | Describe indicators of CCFs not within their CCLs   |
|   |                                       | 3.4 | Describe impact of non-conformances   |

3.5 Demonstrate corrective action

3.6 Monitor worker implementing HACCP in their job

## 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.

### Regulatory framework

The latest version of all legislation, regulations, industry codes of practice and Australian/international standards, or the version specified by the local regulatory authority, must be used, and include one or more of the following:

- Codex Alimentarius
- legislative requirements, including work health and safety (WHS)
- industry codes of practice and guidelines
- environmental regulations and guidelines
- Australian and other standards
- licence and certification requirements

### Procedures

All operations must be performed in accordance with relevant procedures.

Procedures are written, verbal, visual, computer-based or in some other form, and include one or more of the following:

- work instructions
- standard operating procedures (SOPs)
- safe work method statements (SWMS)
- formulas/recipes
- batch sheets
- temporary instructions
- any similar instructions provided for the smooth running of the plant.

**Hazards**

Hazards include one or more of the following:

- biological
- chemical
- physical
- product contamination
- material contamination
- methods/routes of exposure and contamination

**Non-routine problems**

Non-routine problems must be resolved by applying operational knowledge to develop new solutions, either individually or in collaboration with relevant experts to:

- determine problems needing action
- determine possible fault causes
- develop solutions to problems which do not have a known solution
- follow through items initiated until final resolution has occurred
- report problems outside area of responsibility to designated person

Non-routine problems are unexpected problems, or variations of previous problems and include one or more of the following

- recognising CCFs approaching the CCLs
- determining corrective action from HAT
- applying HACCP principles to situations not directly covered by HAT
- recognising the need for a new/modified HACCP/HAT
- modifying HACCP/HAT to meet changes circumstances

Operational knowledge includes one or more of the following:

- procedures
- training
- technical information, such as journals and engineering specifications
- remembered experience
- relevant knowledge obtained from appropriate people

**Unit Mapping Information**

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## **Links**

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=d1287d36-dff4-4e9f-ad2c-9d6270054027>