



Australian Government

AMPQUA423 Participate in the ongoing development and implementation of a HACCP based QA system

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Application

This unit describes the skills and knowledge required to develop and manage a Hazard Analysis and Critical Control Points (HACCP)-based Quality Assurance (QA) program.

This unit applies to QA personnel and supervisors who are responsible for developing or implementing a HACCP-based QA system in a meat processing premises. In this role, individuals take responsibility for their own work and for the quality of others' work within known parameters. They provide and communicate solutions to a range of predictable and sometimes unpredictable problems.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Quality Assurance (QUA)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Involve management and staff in developing	1.1 Involve relevant staff members and managers in clarifying purpose and scope of program

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
the quality system	1.2 Clearly define workplace needs and expectations 1.3 Incorporate other systems, including AUS-MEAT, workplace health and safety and meat inspection according to workplace needs
2. Establish the scope of the system	2.1 Define the scope of the HACCP-based QA system to encompass food safety, quality, regulatory compliance, animal welfare and preventative maintenance 2.2 Set up the system to prevent and control food safety hazards and other hazards, including product quality and workplace health and safety hazards 2.3 Seek consensus from relevant workplace areas on coverage and scope of system
3. Conduct hazard analysis and assessment	3.1 Assess every step in the production process for potential food safety hazards 3.2 Establish critical control points (CCPs) to identify methods for preventing and controlling significant hazards 3.3 Establish critical limits for each CCP 3.4 Assign measurable or recognisable standards for each CCP to define the critical limits 3.5 Technically and scientifically validate critical limits
4. Ensure all documents, work procedures and processes required for the system are developed, available and in use	4.1 Describe all products and processes covered by the HACCP-based QA system in a standardised format defining product characteristics relevant to food safety 4.2 Review work instructions and standard operating procedures (SOPs) for accuracy, relevancy and sufficiency to prevent potential hazards 4.3 Implement documented procedures for monitoring CCPs 4.4 Implement documented procedures designed to ensure any CCPs that are out of control are brought back under control, and any affected products are suitably handled 4.5 Implement documented procedures to ensure the whole HACCP-based QA system is regularly audited and verified as working effectively 4.6 Ensure availability, currency and current usage of all documents and records required for system

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
5. Audit, verify and validate the system	5.1 Routinely revise, verify and validate HACCP plan through reassessing hazards, CCPs, critical limits, testing methods, and all related HACCP system procedures, to ensure their ongoing relevancy to plant operations 5.2 Take corrective action and record follow-up on audit findings 5.3 Review HACCP-based QA system to account for any process or product changes

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Learning	• Use problem-solving skills to investigate non-conformance • Use technology and systems for quality control
Reading	• Interpret food safety plan details • Interpret workplace food safety practices and procedures
Oral communication	• Interact effectively with team members about CCP monitoring
Numeracy	• Interpret sampling requirements and test results • Recognise trends in data

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA423 Participate in the ongoing development and implementation of a HACCP based QA system	AMPX420 Participate in the ongoing development and implementation of a HACCP and Quality Assurance system	Unit code and title updated Performance Criteria clarified Foundation Skills added	Equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
		Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>

Assessment Requirements for AMPQUA423 Participate in the ongoing development and implementation of a HACCP based QA system

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has participated in the ongoing development and implementation of a Hazard Analysis and Critical Control Points (HACCP)-based quality assurance (QA) system, using an existing and approved HACCP plan, including:

- monitored critical control points (CCPs)
- recorded and analysed monitoring and verification data
- verified and validated CCPs and critical limits
- developed and implemented changes in a HACCP-based QA system.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- objectives of a HACCP-based QA system
- the process for validating critical limits and CCPs
- the role of prerequisite programs and good manufacturing practices (GMPs) in a HACCP-based program
- the process of auditing and verifying a HACCP-based QA system
- the steps involved in developing a HACCP-based QA system
- the steps involved in systematically introducing a HACCP-based QA system
- the documentation required to support a HACCP-based QA system.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in a meat processing premises or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - real monitoring data
 - HACCP-based QA system
- specifications:
 - HACCP plan for the work area that identifies CCPs, control measures and corrective actions
- relationships:
 - interactions with work team.

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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