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## Overview

This standard is about the skills and knowledge needed for you to carry out post-mortem inspection activities in wild game. Carrying out postmortem inspection activities in wild game is important to the production of a final product that meets organisational and regulatory requirements. This standard applies to all activities in relation to the carrying out of post-mortem inspections on the carcass and offal of the main species of wild game. You will need to be able to:

- carry out inspections of the carcass and offal of each designated species of wild game
- follow procedures for detention, partial rejection and total rejection of carcasses and offal
- make a range of judgements with regard to specific conditions and carry out any further designated action relevant to the species of wild game
- record and report reasons for rejections
- carry out health marking according to regulatory requirements

This standard is for you if you work in food manufacture and/or supply operations and are involved in carrying out post-mortem inspection activities (wild game).

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## Performance criteria

### *You must be able to:*

Prepare to carry out post-mortem inspections of wild

game

1.  
wear and use personal protective equipment required when carrying out pre-slaughter inspection activities in accordance with regulatory standards and organisational requirements
  2.  
check availability and cleanliness of equipment and work area
  3.  
access regulatory and organisational specifications and standard operating procedures
- Carry out post-mortem inspections of wild game
4.  
recognise normal and abnormal wild game meat, determine the significance of public and animal health, animal welfare, and recognise the limitations of post mortem inspections and take appropriate action
  5.  
carry out inspection/s of edible and inedible offal in accordance with the requirements of legislation
  6.  
carry out inspection/s of carcasses in accordance with legislation
  7.  
follow specified procedures for detention, the partial rejection and the total rejection of offal and carcass meat
  8.  
make judgements with regard to specific conditions and follow the detailed instructions contained in current regulations
  9.  
collect and communicate inspection results
  10.  
collect samples and information pertaining to notifiable diseases

11.

carry out a final check for the effective removal of specified risk material

Complete and record post-mortem of wild game

12.

check that the wild game meat to which the health mark is being applied is eligible to be marked in the manner intended

13.

apply the health mark in a manner that ensures it is clearly legible and meets regulatory requirements

14.

check the health mark stamp issued is retained in your possession at all times during the period of issue and handled in accordance with security procedures

15.

identify any non-compliance with organisational food safety management procedures

16.

take appropriate action to address non-compliance and work within the limits of your responsibility

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## Knowledge and understanding

*You need to know and understand:*

1.  
why it is important to wear and use personal protective equipment  
required when carrying out pre-slaughter inspection activities
  - 1.1 the required form of presentation of wild game carcasses and offal

IMPMP309L

Carry out post-mortem inspection activities (wild game) LEGACY



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