
Overview

This standard is about the skills and knowledge needed for you to check slaughterhouse food safety management procedures (FSMP) in red meat. Checking slaughterhouse FSMP is important to the maintenance of red meat welfare and the production of a final product that meets organisational and regulatory requirements. This standard applies to all work activities relating to the monitoring of organisational FSMP in red meat slaughterhouses. You will need to be able to:

- Check the slaughter, dressing and evisceration of red meat species to ensure that food safety is being maintained
- Check in support of Official Veterinarian audit
- Check the presentation of carcasses for inspection to ensure their presentation complies with the requirements of the business FSMP
- Check the post-mortem handling of carcasses and the implementation and maintenance of temperature controls
- Check the maintenance of hygiene standards in relation to the premises and the protection of the product from foreign body contamination

This standard is for you if you work in food manufacture and/or supply operations and are involved in checking slaughterhouse food safety management procedures (red meat).

Performance criteria

You must be able to:

Check slaughter and dressing operations

1.
check effective slaughter of red meat species
2.
check effective and hygienic dressing of red meat species
3.
assist the Official Veterinarian in all abattoir functions, including the collection of audit information
4.
recognise and act appropriately on any deficiencies in dressing standards, carcass hygiene, and any instances of carcass noncompliance
Check the structure and hygiene of carcass and offal handling
5.
check that preparation and packaging of offal is carried out in separate rooms as specified in organisational FSMP except for those actions specified as permissible to be carried out during the process of slaughter
6.
identify any non-compliance and take the appropriate action
Check the maintenance and management of hygiene of the premises
7.
monitor and check structural aspects, equipment, products and staff in accordance with organisational FSMP

Knowledge and understanding

You need to know and understand:

1.
the principles of red meat species welfare and the slaughter
practices permissible under relevant regulations
 - 1.1 the importance of and methods of humane and careful handling of

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Check slaughterhouse food safety management procedures (red meat)
LEGACY



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