
Overview

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

- Monitor dressing and evisceration of wild game species to ensure that food safety standards are being maintained
- Detect deficiencies in dressing standards, carcass hygiene and any instances of carcass non-compliance and the taking of the required action
- Monitor the presentation of carcasses for inspection to ensure their presentation complies with the requirement of current legislation
- Monitor the post-mortem handling of carcasses and the implementation and maintenance of temperature controls
- Monitor the handling of edible and inedible offal

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

Performance criteria

You must be able to:

Monitor safe practices, processes and procedures in wild

game meat premises

1.
check that dressing is being carried out hygienically and that all skins of animals flayed during slaughter are removed prior to inspection
2.
check if the general hygiene conditions in the plant are being maintained to standards consistent with the requirements of organisational FSMP
3.
check that evisceration operations are being carried out hygienically
4.
check that carcasses and offal do not come into contact with each other prior to final inspection
5.
check that all appropriate parts of the carcass and offals are made available for inspection, correctly correlated, and are presented for inspection in the manner prescribed by organisational FSMP
6.
check that carcasses and offal are chilled to the required temperature and maintained as specified in organisational FSMP
7.
check that carcasses and offal are not exposed to contamination post arrival at the approved premises and prior to despatch
8.
periodically monitor that checks of records and recording of the temperatures within chilling facilities and of the product are carried out
9.
monitor the temperature of incoming carcasses and those

awaiting despatch

10.

check that the 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

11.

identify any non-compliance with organisational FSMP and take the appropriate action

Carry out post-mortem health inspection on wild game meat

12.

check that the proper attire is being worn and that all the necessary ancillary equipment and facilities are available to carry out the appropriate inspection

13.

check that carcasses and offal, where present, are properly presented for inspection and carry out inspection of all carcasses, edible and inedible offal, where present, in accordance with organisational FSMP

14.

follow specified procedures for the detention, partial rejection and total rejection of offal, where present, and carcass meat

15.

make judgements with regard to specific conditions and follow the detailed instructions contained in the organisational FSMP

16.

check the appropriate ancillary equipment is available to carry out marking of carcasses and that the meat to which the health mark is eligible to be applied is marked in the manner prescribed

17.

apply the health mark at the time of inspection in a manner that ensures it is clearly legible and in the correct location as specified in the organisational FSMP

Knowledge and understanding

You need to know and understand:

1.
the procedures, practices and problems involved in the killing,
dressing and evisceration of wild game
 - 1.1 the FSMP relevant to hygienic operations in a wild game meat

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Check food safety management procedures (wild game meat) LEGACY



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