
Overview

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

- Check the implementation and the maintenance of the “cold chain”
- Check in support of Official Veterinary audit
- Check food safety on the reception, storage, cutting and packing of meat
- Check the handling and treatment of waste and by-products
- Detect any non-compliance and offences under the business Food Safety Management Procedures and take the appropriate action
- Check compliance with the current specified risk material regulations relevant to the inspectors duties in red meat cutting plants

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

Performance criteria

You must be able to:

Check that specified risk material and material unfit for human consumption is dealt with in the manner specified in current regulations

1.
check that the occupier of the premises ensures that in the case of fresh meat from bovine animals obvious nervous and lymphatic tissue is removed and that any nervous and lymphatic tissue removed from the fresh meat of bovine animals is collected in the appropriate receptacles
2.
verify FBO responsibilities regarding TSE legislation
3.
detect any non-compliance and take the appropriate action
Check the maintenance and management of hygiene of the premises
4.
monitor and check structural aspects, equipment, products and staff in accordance with food safety
Ensure identification marking is carried out
5.
check that correct identification marking materials are being used appropriately as required by regulations

Knowledge and understanding

You need to know and understand:

1.
the temperature control requirements of organisational FSMP and
monitoring their implementation
 - 1.1 methods of checking carcass meat prior to boning and methods of

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Check food safety management procedures in red meat cutting plants
LEGACY



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