

Receive poultry in food operations

Overview

This standard covers the skills and knowledge needed to receive poultry in food operations.

Receiving poultry into a plant is a critical time for animal welfare. This movement between the poultry farm and the poultry plant is also a vital link in the essential chain of traceability.

In this standard you will need to understand how to and show that you can follow animal welfare procedures and deal with animal welfare problems. You will also need to understand how to and prove that you deal with the documents recording the delivery.

This standard is for you if you work in food operations and the associated supply operations and your role involves working in a transport yard and pre-slaughter area.

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Performance criteria

You must be able to:

Receive and prepare to unload poultry

1. check that the delivery vehicle is in the agreed location for checking of birds
2. assist with parking the vehicle in a position that avoids stress to birds
3. arrange for appropriate space to receive birds
4. check that handling equipment is available and complies with safety regulations for unloading poultry
5. receive documentation from the delivery driver and carry out appropriate checks

Unload poultry

6. check the condition of the poultry and their suitability for acceptance complies with company policies
7. direct vehicles to the area for unloading of poultry
8. check that the vehicle is secured and safe to unload and complies with health and safety regulations
9. assist with or monitor the unloading of poultry to check that it complies with health, safety and welfare regulations
10. assist with the movement or despatch of vehicles when unloading is completed

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Knowledge and understanding

You need to know and understand:

1. your responsibilities under animal welfare regulations and legislation
2. your responsibilities under health and safety regulations and legislation
3. why dead, moribund, diseased, injured or dirty birds must be identified
4. how to recognise signs of ill-health in live poultry
5. how to maintain the health of live poultry during transfer and minimise the chances of stress or injury
6. effects of stress and damage on carcass meat
7. methods of securing the vehicle and preparing it for unloading and why that is important
8. how to check and prepare facilities and equipment for unloading
9. regulations relating to holding locations for vehicles containing live poultry
10. why environmental conditions for holding live poultry are important
11. company procedures for the receipt of live poultry
12. documentation and reporting procedures
13. reasons for keeping records and the importance of meeting company standards

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