

Care for poultry pre-slaughter in food operations

Overview

This standard covers the skills and knowledge needed to care for poultry pre-slaughter in food operations.

Poultry may be held awaiting slaughter after arriving on the site. If this happens, the poultry will need to be cared for during that time to check they do not suffer and their condition is maintained.

The welfare of poultry is most important throughout this time and can directly affect the quality of the meat after slaughter.

You will need to understand how to and show you can monitor the condition of the poultry between the arrival of poultry on the site and movement to the line for slaughter. You will need to understand how to and show you can handle the poultry in compliance with animal welfare regulations.

This standard is for you if you work in food operations and the associated supply operations and your role involves dealing with poultry in pre-slaughter.

Care for poultry pre-slaughter in food operations

Performance criteria

You must be able to:

Monitor the welfare of poultry

1. check the condition of poultry waiting to be unloaded
2. identify dead-on-arrival, moribund, diseased or injured birds
3. check environmental conditions to ensure the welfare of poultry awaiting slaughter
4. follow company procedures to deal with problems with the environmental conditions and the conditions of poultry awaiting slaughter
5. follow company procedures to inform appropriate people about dead-on-arrival, moribund, diseased or injured birds

Care for poultry pre-slaughter

6. handle birds within health, safety and welfare regulations
7. de-crate birds in compliance with health, safety and welfare regulations
8. separate birds which are dead-on-arrival, moribund, diseased or injured
9. handle birds in compliance with health, safety and welfare regulations

Care for poultry pre-slaughter in food operations

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. how to assess the suitability of environmental conditions and why that is important
4. how to check vehicles, crates and birds in holding areas
5. how to deal with birds that are separated
6. company procedures for moving poultry between different locations on site
7. company procedures for separating poultry
8. company procedures for monitoring poultry
9. company procedures for handling birds
10. how to handle poultry in a way that minimises stress
11. how to recognise different problems with poultry and how to deal with them
12. how to identify birds that need separating
13. how to separate poultry safely with minimum stress
14. how to recognise stress in poultry

Care for poultry pre-slaughter in food operations

Developed by	NSAFD
Version Number	2
Date Approved	September 2017
Indicative Review Date	January 2022
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	IMPSD521S, IMPSD522K
Relevant Occupations	Manufacturing technologies; Food Preparation Trades; Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives
Suite	Supply Chain Management
Keywords	Livestock; Droving; Poultry; Pre-slaughter; Care