

Maintain lairage and ante mortem facilities in food operations

Overview

This standard covers the skills and knowledge needed to maintain lairage and ante mortem facilities in food operations.

You will need to understand how to and show you can monitor people and livestock you are responsible for. You will need to understand how to and show you are able to follow health, safety, environmental and animal welfare regulations and legislation when maintaining lairage and ante mortem facilities.

This standard is for you if you work in food operations and the associated supply operations and your role requires you to monitor lairage and ante mortem facilities.

Maintain lairage and ante mortem facilities in food operations

Performance criteria

You must be able to:

Maintain lairage and ante mortem facilities

1. monitor people that you are responsible for and give them accurate and clear information about safe, humane and efficient practices for the movement and treatment of livestock in holding areas
2. monitor and maintain holding areas for livestock in line with operational and statutory requirements
3. identify problems in the livestock holding areas or whilst holding isolated livestock and take relevant remedial action
4. monitor the welfare of livestock in line with operational and statutory requirements
5. hold and treat isolated livestock in line with operational and statutory requirements
6. control the feeding of livestock into the processing lines to maintain the processing line speeds required
7. agree with the relevant person actions to take with livestock that do not conform to requirements or specifications
8. supervise relevant person(s) to check that the corrective actions are carried out
9. complete documentation according to company procedures and make it available to the relevant person(s)

Maintain lairage and ante mortem facilities in food operations

Knowledge and understanding

You need to know and understand:

1. how to monitor the welfare of livestock
2. how to handle, move and treat livestock
3. how to monitor and inform others about handling, moving and treating livestock
4. types of treatments which may be given to isolated livestock
5. reasons why livestock may need to be isolated and what holding methods are available
6. how to feed livestock into the processing lines
7. the effect of different line speeds on feeding livestock into the processing lines
8. how to monitor and maintain the livestock holding areas and why this is important
9. types of problems that may occur in holding areas and what corrective actions you can take
10. effects of over-crowding, lack of amenities, improper treatment, unsafe or unhygienic holding areas, and how they can be avoided

Maintain lairage and ante mortem facilities 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 | IMPSD527S, IMPSD528K |
| 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; Lairage; Ante mortem |