

Carry out post-mortem inspection activities (poultry)

Overview

This standard is about the skills and knowledge needed for you to carry out post-mortem inspection activities in poultry. Carrying out post-mortem inspection activities in poultry is important to the production of a final product that meets organisational and regulatory requirements.

This standard applies specifically to work activities in relation to the provision of assistance to the Official Veterinarian. You will need to be able to:

- Carry out inspections of the carcass and offals of each designated species of food bird
- Follow regulatory and organisational procedures for detention, partial rejection and total rejection of carcasses and offal
- Make a range of judgements with regard to specific conditions and carry out any further designated action relevant to the species of poultry involved

This standard is for you if you work in food manufacture and/or supply operations and are involved in carrying out post-mortem inspection activities (poultry).

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Performance criteria*You must be able to:***Prepare to carry out post-mortem health inspections**

1. wear and use personal protective equipment required when carrying out pre-slaughter inspection activities in accordance with regulatory standards and organisational requirements
2. check availability and cleanliness of equipment and work area
3. access regulatory and organisational specifications and standard operating procedures

Undertake inspections

4. recognise normal and abnormal poultry and take appropriate action
5. carry out inspections of uneviscerated birds in accordance with regulatory and organisational requirements
6. carry out inspections of carcasses, cavity inspections and viscera and other specified by-products
7. check that the carcasses of birds and offal unfit for human consumption are rejected and removed appropriately from the edible processing operation
8. collect and initiate communication of inspection results to relevant people
9. make judgements on the fitness or unfitness for human consumption of the carcasses and offal of the birds presented for inspection

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Knowledge and understanding

You need to know and understand:

1. the correct personal protective equipment and the equipment and facilities to carry out the appropriate inspections
2. the required form of presentation for carcasses and offal for inspection/s
3. the method of inspection as required by the relevant regulation/s
4. the significance of abnormal poultry
5. the basic principles of poultry diseases including zoonotic and notifiable diseases
6. the procedures for detention, partial rejection and total rejection of carcasses and offal
7. the importance of, the purpose of and the method of reporting and recording the reasons for rejections of carcass meat and offal

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| Developed by | NSAFD |
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| Validity | Current |
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| Status | Original |
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| Originating Organisation | Improve |
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| Original URN | IMPMP305S, IMPMP306K |
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| Relevant Occupations | Engineering and manufacturing technologies; Manufacturing technologies; Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives |
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| Suite | Meat and Poultry Processing |
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| Keywords | Poultry; post-mortem; inspection; carcass; offal |
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