

## Carry out post-mortem inspection activities (red meat)

---

### Overview

This standard is about the skills and knowledge needed for you to carry out post-mortem inspection activities in red meat. Carrying out post-mortem inspection activities in red meat is important to the production of a final product that meets customer requirements, 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:

- Be properly equipped and attired to carry out the inspections
- Carry out inspections of the carcass and offal of each designated red meat species
- Follow the 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 animal involved
- Record and report reasons for rejections
- Carry out health marking according to specified procedures

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 (red meat).

## Carry out post-mortem inspection activities (red meat)

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

**Carry out post-mortem inspections**

4. recognise normal and abnormal red meat, determine the significance of public and animal health, animal welfare, and recognise the limitations of post mortem inspections
5. carry out inspection of edible and inedible offal in accordance with the regulatory and organisational requirements
6. carry out inspection of carcasses in accordance with the regulatory and organisational requirements
7. follow regulatory and organisational procedures for detention, the partial rejection and the total rejection of offal and carcass meat
8. make judgements with regard to specific conditions and follow the detailed instructions contained in current regulations
9. collect and communicate inspection results to relevant people
10. collect samples and information pertaining to notifiable diseases
11. carry out a check for the effective removal of specified risk material

**Carry out health marking**

12. check that the meat to which the health mark is being applied is eligible to be marked in the manner intended
13. apply the health mark in a manner that ensures it is clearly legible and complies with regulatory requirements

Carry out post-mortem inspection activities (red meat)

---

14. check the health mark stamp issued is retained in your possession at all times during the period of issue and handled in accordance with security procedures
15. identify any non-compliance with organisational food safety management procedures
16. take appropriate action to address non-compliance and work within the limits of your responsibility

## Carry out post-mortem inspection activities (red meat)

---

### Knowledge and understanding

*You need to know and understand:*

1. why it is important to wear and use personal protective equipment required when carrying out pre-slaughter inspection activities
2. the required form of presentation of carcasses and offal for inspection/s
3. the method of inspection as required by regulations
4. the significance of public, animal health and animal welfare, and the limitations of post mortem inspections
5. the basic principles of diseases including zoonotic and notifiable diseases
6. the basic outline of anatomy, physiology and pathology in red meat
7. the procedures for detention, partial rejection and total rejection of carcasses and offal
8. the judgements with regard to specific conditions and the detailed procedures applicable to specific conditions
9. the importance, purpose and the method of carrying out the final check for the effective removal of specified risk material
10. the importance of, reasons for, and the method of reporting and recording the reasons for rejection of carcass red meat and offal
11. carry out health marking in accordance with the regulatory and organisational requirements
12. what constitutes non-compliance under the terms of regulations
13. the appropriate action to be taken when non-compliance is identified

Carry out post-mortem inspection activities (red meat)

---

**Developed by** NSAFD

---

**Version Number** 2

---

**Date Approved** January 2019

---

**Indicative Review Date** January 2024

---

**Validity** Current

---

**Status** Original

---

**Originating Organisation** Improve

---

**Original URN** IMPMP307S, IMPMP308K

---

**Relevant Occupations** Engineering and manufacturing technologies; Manufacturing technologies; Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives

---

**Suite** Meat and Poultry Processing

---

**Keywords** Meat; post-mortem; inspection; carcass; offal

---