

## Carry out pre-slaughter inspection activities (red meat)

**Overview**

This standard is about the skills and knowledge needed for you to carry out pre-slaughter inspection activities in red meat. Carrying out pre-slaughter inspection activities is important to the maintenance of red meat species welfare and 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:

- Be properly equipped and attired to carry out the inspections
- Carry out inspections of the carcass and offals 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 red meat species involved
- Record and report reasons for rejections

This standard is for you if you work in food manufacture and/or supply operations and are involved in carrying out pre-slaughter inspection activities (red meat).

## 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 red meat species and take appropriate action in accordance with organisational requirements
5. carry out inspections of uneviscerated red meat species in accordance with regulatory and organisational requirements
6. carry out inspections of carcasses, cavity inspections and viscera and other specified by-products according to organisational and regulatory requirements
7. check that the carcasses of red meat 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 the relevant people
9. make judgements on the fitness or unfitness for human consumption of the carcasses and offal of the red meat 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
3. the method of inspection as required by the relevant regulation/s
4. what is abnormal red meat and its significance
5. the basic principles of red meat species 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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<b>Developed by</b>	NSAFD
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<b>Version Number</b>	2
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<b>Date Approved</b>	January 2019
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<b>Indicative Review Date</b>	January 2024
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<b>Validity</b>	Current
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<b>Status</b>	Original
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<b>Originating Organisation</b>	Improve
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<b>Original URN</b>	IMPMP303S, IMPMP304K
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<b>Relevant Occupations</b>	Engineering and manufacturing technologies; Manufacturing technologies; Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives
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<b>Suite</b>	Meat and Poultry Processing
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<b>Keywords</b>	Meat; pre-slaughter; inspection; welfare; carcass; offal
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