
Overview

This standard is about the skills and knowledge needed for you to check food safety management procedures (FSMP) in poultry cutting plants. Checking FSMP in poultry cutting plants is important to the production of a final product that meets organisational and regulatory requirements.

This standard applies to those who are involved in monitoring of FSMP in poultry cutting plants. You will need to be able to:

- Verify the business' Food Safety Management Procedures
- Detect and deal with issues of non-compliance under organisational Food Safety Management Procedures
- Check in support of Official Veterinary audit

This standard is for you if you work in food manufacture and/or supply operations and are involved in checking food safety management procedures in poultry cutting plants.

Performance criteria

You must be able to:

Check hygiene, reception, storage, cutting and packing of poultry meat

1. check that the reception of carcasses and poultry meat into cutting and packing plants is carried out in a hygienic manner according to organisational FSMP requirements
2. check that the pre-boning inspection of meat entering cutting premises and final product compliance of meat leaving cutting premises is carried out
3. check that the room and product temperatures are in accordance with organisational FSMP
4. check that wrapping and packaging of poultry carcasses, poultry meat and poultry meat products conform to the standards of organisational FSMP
5. check that the handling, removal and storage of edible offal and by-products is carried out according to organisational FSMP
6. identify any non-compliance and take the appropriate action

Check the maintenance and management of hygiene of the premises

7. monitor and check structural aspects, equipment, products and staff in accordance with food safety

Ensure identification marking is carried out

8. check that correct identification marking materials are being used appropriately as determined by regulations

Knowledge and understanding

You need to know and understand:

1. the temperature control requirements of organisational FSMP
2. the food safety requirements for the reception of carcasses and poultry meat into cutting plants
3. methods of checking carcasses prior to boning and methods of checking final product for bone splinters and blood clots
4. the possible contaminants and factors affecting food safety that relate to the cutting processing and packaging of poultry meat and carcasses
5. the standards of cleanliness required in poultry and cutting plants
6. the defined procedures for the wearing of protective clothing for specific operations in plants and their conformance with current legislative requirements
7. organisational FSMP for the sterilisation of knives and knife control
8. the action to be taken following contamination of carcasses and cuts of poultry meat
9. problems involving the fabric of premises which might cause product contamination
10. signs of ineffective pest control in premises
11. the procedures and requirements involved in the maintenance of adequate separation of "clean" and "dirty" sides of the premises
12. organisational FSMP for the handling, storage and despatch of waste materials for poultry plants
13. the standards of hygiene required by current regulations and the action to be taken when deficiencies are encountered
14. the protective measures necessary to protect the product from foreign body contamination in poultry plants
15. identification marking requirements
16. what constitutes non-compliance under the terms of organisational FSMP
17. the appropriate action to be taken when non-compliance against the organisational FSMP

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Check food safety management procedures (poultry cutting plants)



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