
Overview

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

This standard applies to activities specific to the checking of FSMP in poultry slaughterhouses. You must be able to:

- Check the slaughter, dressing and evisceration of poultry to ensure that food safety standards are being maintained
- Detect deficiencies in dressing standards and carcass food safety
- Check the post-mortem handling of carcasses
- Check the handling of edible and inedible offal
- Check the maintenance of hygiene standards

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

Performance criteria

You must be able to:

Check slaughter and dressing practices

1. check that food safety conditions are maintained at the slaughter and bleeding points and procedures are followed in accordance with organisational requirements
2. check that scalding tanks are maintained in the appropriate manner to meet the requirements of organisational FSMP
3. check that plucking (wet or dry) is completed before any skinning or cutting takes place and that plucking operations are carried out in accordance with the requirements of organisational FSMP
4. check that dressing and evisceration operations are carried out to the standards required by current regulations and that there is proper correlation of offal and carcasses when presented for inspection
5. check that offal harvesting, carcass finishing and washing of poultry is carried out in a manner that conforms to organisational FSMP
6. detect and take appropriate action when there are any deficiencies in dressing standards, carcass hygiene and any instances of non-compliance

Check post inspection handling and ensure identification marking is carried out

7. check that carcasses and offal of poultry are chilled in accordance with the current regulations and specified procedures after the slaughter and dressing process are completed
8. check that handling, removal and storage of edible offal and by-products are carried out according to current regulations
9. check that correct identification marking materials are being used appropriately as required by regulations
10. identify any non-compliance and take the appropriate action within limits of your responsibility

Check the maintenance and management of hygiene of premises

11. check that staff involved in processing operations are wearing the appropriate protective clothing and that the sterilisation of knives

and similar equipment is being carried out in accordance with regulatory requirements

12. monitor and check structural aspects, equipment, products and staff in accordance with organisational and regulatory requirements

Knowledge and understanding

You need to know and understand:

1. the use of correct identification marks
2. food safety management procedures relating to:
 - the design and maintenance of premises and equipment
 - pre-operational, operational and post-operational hygiene
 - operative personal hygiene
 - training in hygiene and in work procedures
 - pest control
 - water quality
 - temperature control
 - controls on food entering and leaving the establishment and any accompanying documentation
3. what constitutes non-compliance and/or offences in accordance with organisational FSMP
4. the appropriate action to be taken when non-compliance against organisational procedures are identified
5. production flow relating to:
 - de-feathering – wet and dry
 - evisceration
 - chilling / temperature control
6. Hazard Analysis Critical Control Points (HACCP) and its importance to food safety
7. the role of HACCP based food safety management procedures in meat or poultry production and inspection
8. the organisational and regulatory requirements relating to HACCP based procedures
9. the importance of hazard analysis and how it is carried out
10. the importance of critical control points and critical limits and how they are identified
11. why critical control points are monitored
12. the importance of taking action when critical limits are exceeded
13. justify why HACCP based procedures should be validated and verified
14. how HACCP based food safety management procedures (FSMP) are applied in the production of meat or poultry
15. explain the importance of pre-requisites
16. identify common hazards, critical control points and critical limits
17. describe appropriate monitoring procedures and corrective

actions

18. outline methods for validating and verifying HACCP based procedures
19. summarise the documentation and records required for HACCP based procedures
20. the audit requirements for HACCP based food safety managements procedures in meat operations
21. explain the requirements for audit of HACCP based procedures
22. describe the roles of the authorised officers in the audit process

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