

## Overview

This standard is about the skills and knowledge needed for you to check the application of specified risk material procedures in meat or poultry processing. Checking the application of specified risk material in meat or poultry processing is important to the production of a final product that meets organisational and regulatory requirements.

This standard applies to the activities involved with the implementation of the current procedures for dealing with specified risk material.

- Classify the relevant live meat or poultry species and their carcasses in accordance with the regulations
- Ascertain the age of specified meat and poultry species by checking their dentition
- Correlate carcasses with accompanying documentation
- Monitor the removal of Specified Risk Material from carcasses and offal
- Examine carcasses after washing to ensure proper removal of Specified Risk Material and associated debris
- Monitor the separation, staining, weighing, storage and despatch of Specified Risk Material and the despoiling of cull meats and offal

This standard is for you if you work in food manufacture and/or supply operations and are involved in checking the application of specified risk material procedures in meat or poultry processing.

## Performance criteria

*You must be able to:*

### **Identify Specified Risk Material, relevant animals, carcasses and documentation**

1. identify live meat and poultry species and the carcasses as classified in Food Safety Management Procedures
2. check the dentition of animals at post mortem and confirm the number of incisors of cattle, sheep and goats in all cases
3. correlate carcasses with the appropriate documentation and ear-tag numbers
4. check identification of animals requiring TSE testing
5. identify those parts of the meat or poultry species listed as specified risk material and the associated debris that needs to be removed
6. identify any non-compliance with organisational food safety management procedures and take the appropriate action

### **Supervise procedures for dealing with Specified Risk Material**

7. verify Food Business Operator responsibilities regarding TSE legislation
8. monitor the hygienic removal and preparation of tongues
9. monitor the removal of Specified Risk Material in accordance with Food Safety Management Procedures
10. check Food Safety Management Procedures are applied to bovines requiring TSE testing
11. monitor the separation, staining, weighing, storage, and despatch of Specified Risk Material
12. check for any non-compliance and take appropriate action

### **Complete records relating to Specified Risk Material**

13. check the accuracy of cattle movement documentation
14. check that cross referencing in respect of cattle movements and the appropriate documentation takes place
15. monitor the record keeping of Specified Risk Material
16. monitor the recording of the removal and staining of Specified Risk Material and that other relevant records are maintained
17. complete documentation relating to Specified Risk Material

## Knowledge and understanding

*You need to know and understand:*

1. the range of live animals classified in the Specified Risk Material regulations
2. the range of carcasses specified in the current Specified Risk Material legislation
3. the range of meat and poultry species that require TSE testing
4. the principles of ageing by dentition in animals
5. the range of documentation accompanying cattle and the importance of its correlation with ear-tag number
6. those parts of the carcass and offals and associated debris identified as Specified Risk Material
7. the procedures and requirements for the removal of Specified Risk Material and associated debris from carcasses and offal of specified animals intended for human consumption
8. methods of removal and hygienic preparation of tongues
9. the examination processes and procedures to determine the presence of Specified Risk Material and associated debris in carcasses and offal
10. the procedures for the removal, separation, staining, storage and despatch of Specified Risk Material according to legislation
11. the procedures for the despoiling, handling, crating, storage and despatch of meat from culled animals
12. the information required on cattle movement documentation, the reasons for and the importance of checking cattle movement documentation
13. the function and methods of cross referencing with competent authorities with regard to cattle movements
14. the record to be kept by the occupier and by the inspectorate under Food Safety Management Procedures for the handling of Specified Risk Material and the correct method of completing such records
15. the procedures and conditions relative to the application of personal stamp and the YL and YG stamps
16. what constitutes non-compliance under the terms of organisational Food Safety Management Procedures
17. the appropriate action to be taken when non-compliance under organisational Food Safety Management Procedures is identified
18. the additional requirements for the processing of Over Thirty

Month cattle in line with the agreed Recommended Method of Operation

19. how primary processing of meat or poultry is carried out in large and small scale processing environments
20. the key features of large scale primary processing equipment
21. how poultry and game birds can be de-feathered manually
22. the major features of large scale de-feathering equipment
23. the importance of scald time and temperature to the de-feathering of poultry or game birds
24. which meat species undergo de-hairing before further processing
25. how meat species are de-haired and the major features of a de-hairing system
26. how meat species are skinned and the importance of lines of rip
27. the evisceration of meat or poultry and its importance to final product quality and food safety
28. how meat or poultry is eviscerated
29. why meat carcasses are split and its importance in the removal of specified risk material
30. how whole poultry carcasses are prepared for further sale or processing
31. the importance of chilling in the production of meat or poultry production and storage

IMPMP311

Check the application of specified risk material procedures in meat or poultry processing



---

**Developed by** NSAFD

---

**Version Number** 2

---

**Date Approved** January 2019

---

**Indicative Review Date** January 2024

---

**Validity** Current

---

**Status** Original

---

**Originating Organisation** Improve

---

**Original URN** IMPMP312K, IMPMP313K

---

**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; poultry; risk; procedures; carcass; dentition; offal

---