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## Overview

This standard is about the skills and knowledge needed for you to check the controlled removal of food waste, animal products and edible co-products. Checking the controlled removal of food waste, animal products and edible co-products is important to the maintenance of food safety in meat or poultry processing.

This standard applies to the activities about monitoring the controlled removal of food waste, animal by-products and edible co-products. You must be able to:

- classify waste by-products into their different categories
- monitor and verify the Food Business Operative's responsibilities
- remove of waste and by-products
- dispose of waste and by-products and the adequacy of the resources required
- store waste and by-products
- ensure that risks of cross-contamination are minimised

This standard is for you if you work in food manufacture and/or supply operations and are involved in checking the controlled removal of food waste, animal products and edible co-products.

## Performance criteria

*You must be able to:*

### **Identify various types of waste, and by-products, their destination and procedures for removal**

1. monitor disposal of waste, by-products and co-products and check the necessary recording and reporting arrangements are maintained
2. monitor the removal of waste and by-products to ensure the methods meet the business' food safety management procedures for their effective disposal
3. monitor resources required for the adequate disposal of waste and by-products to ensure they are maintained in accordance with requirements
4. identify problems involved in waste disposal and removal and take the appropriate action which contributes to the resolution of such problems
5. identify any non-compliance with the organisational food safety management procedures and take the appropriate action

### **Monitor practices and procedures for the controlled removal of waste and by-products from fresh meat and poultry approved premises**

6. monitor the storage and disposal of waste at regular intervals as specified in procedures
7. check that records are accurate, legible and complete
8. check that by-products are separated into the specified categories so that the danger of cross-contamination is minimised
9. check that by-products are stored in accordance with statutory requirements
10. check that waste is separated into the specified categories in ways which enable subsequent handling to eradicate the risks of cross-contamination and non-conformance with organisational food safety management procedures
11. check that storage of waste is organised and checked to ensure it does not exceed levels that breach organisational food safety management procedures
12. identify any non-compliance with food safety management procedures and take the appropriate action

## Knowledge and understanding

*You need to know and understand:*

1. the different types, categories, methods of disposal and uses of food waste, animal by-products and edible co-products
2. the different processing methods and uses of food waste, animal by-products and edible co-products
3. how food waste, animal by-products and edible co-products are disposed of
4. the risks associated with the processing, storage, removal, and disposal of food waste, animal by-products and edible co-products from food businesses
5. what constitutes non-compliance
6. the appropriate action to be taken when non-compliance is identified
7. the organisational responsibilities for monitoring and evaluating the procedures for handling, storage and disposal of food waste, animal by-products and edible co-products
8. the regulatory and organisational requirements for document control

IMPMP316

Check the controlled removal of food waste, animal products and edible co-products



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