

## Control an automated bleeding system

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### Overview

This standard is about the skills and knowledge needed for you to control an automated bleeding system in food manufacture and/or supply operations. Controlling an automated bleeding system is important to maintaining supply to the meat and poultry production process. It is also important to maintaining the safe, hygienic production of meat and poultry.

You will need to be able to prepare an automated system for bleeding operations. You also need to show you can control the bleeding system adhering to organisational and regulatory requirements.

This standard is for you if you work in food manufacture and/or supply operations and are involved in controlling an automated bleeding system.

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### Performance criteria

*You must be able to:*

#### **Prepare to control an automated bleeding system**

1. prepare to control an automated bleeding system in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check that power is switched on and the equipment is working before birds are fed into the system
4. check that the feed to the cutting equipment is switched on and is operating at the required speed
5. check or set the cutting equipment to the height and pitch that matches the size of the birds to be processed
6. check the first birds into the equipment to ensure they are being cut effectively and humanely
7. deal with any problems that might mean that cutting is not safe, hygienic or humane in accordance with organisational procedures

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8. monitor the feed into the cutting point and make sure birds are fed in meeting regulatory requirements and at the speed of production
9. monitor cutting to make sure birds are properly cut in line with regulatory requirements
10. take the necessary action to deal with birds that are not properly cut
11. monitor the flow of birds from the cutting point to make sure there are no delays or breaks in production
12. work within the limits of your responsibility

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### Knowledge and understanding

*You need to know and understand:*

1. why it is important to follow organisational and regulatory quality and welfare standards when controlling an automated bleeding system
2. how to access organisational standard operating procedures
3. why animals are bled before human consumption
4. the key features of an automated bleeding system
5. why it is important to check the cleanliness of tools and equipment
6. how to maintain tools and equipment for bleeding and cutting to ensure they are effective, safe and meet the required hygiene standards
7. how to check for signs of ineffective stunning
8. the key features of an automated bleeding system and how they are controlled
9. how to control the automated bleeding system
10. ways of monitoring the feed into and from the cutting equipment and why monitoring is important
11. signs of effective and ineffective bleeding
12. quality and welfare problems resulting from improper sticking or cutting of meat or poultry species
13. ways of ensuring animals are insensible to pain before sticking and bleeding and why that is important
14. how ineffective bleeding can lead to wastage, potential customer complaints and lost revenue
15. how to deal with operating problems within the limits of your authority

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