

Overview

This standard is about the skills and knowledge needed for you to eviscerate meat or poultry in food manufacture and/or supply operations.

After Shechita, the internal organs of animals or birds must be removed if the meat is to be suitable for food. This is called evisceration. Some of the internal organs can be eaten and are sold for valuable extra income. Some are used for further processing and manufacture of meat products. The waste must be dealt with safely and hygienically.

All the organs must be handled and processed carefully so that the maximum possible value can be gained from them. The knowledge required to eviscerate will contribute towards gaining the maximum value from the internal organs.

This standard is for you if you work in food manufacture and/or supply operations and are involved in the evisceration of meat or poultry by hand.

Performance criteria

You must be able to:

Prepare to eviscerate

1. follow procedures according to your religion
2. prepare to eviscerate animals and birds for Kosher meat and poultry in accordance with organisational standards
3. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
4. check availability of meat or poultry for evisceration
5. assemble tools and equipment needed for evisceration
6. check availability of facilities for viscera and carcass with relevant people
7. check appropriate preparation of meat or poultry has taken place for clean efficient evisceration
8. position the carcass for the safe, hygienic removal of viscera
9. open the carcass following organisational standards

Eviscerate meat or poultry

10. identify the viscera you are required to remove from the carcass
11. locate and sever the membranous attachments that secure the viscera
12. remove viscera from carcass
13. trim edible viscera to organisational and regulatory specifications
14. store edible and inedible viscera separately according to organisational standards
15. work within the limits of your responsibility and refer problems to relevant people

Knowledge and understanding

You need to know and understand:

1. the purpose of eviscerating animals or birds
2. the evisceration process for animals or birds according to Halacha
3. the internal organs of animals or birds and the examination process required
4. the problems that can result from ineffective evisceration
5. the differences in treatment of edible and inedible offal
6. company procedures for opening carcasses in accordance with Halacha
7. the tools and equipment used for evisceration
8. company procedures for maintaining the hygiene of evisceration tools and equipment
9. inspection procedures and standards for offal
10. the legal requirements for evisceration procedures
11. the rules of Kashrut to determine what can be used and what should be removed in accordance with Halacha
12. the workplace controls involved in evisceration

Eviscerate animals or birds for Kosher meat and poultry

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