

## Overview

This standard is about the skills and knowledge needed for you to eviscerate meat or poultry in food manufacture and/or supply operations. Evisceration is the removal of the internal organs of an animal. It includes the removal of category 2 and 3 animal by-products including those intended for disposal or human consumption. Complete evisceration is important in maximising the economic revenue from a carcass and in ensuring meat entering the food chain adheres to food safety standards.

You will need to be able to eviscerate meat or poultry species manually using the correct tools and equipment, adhering to regulatory and organisational standards.

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

### **Eviscerate meat or poultry**

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

## Knowledge and understanding

*You need to know and understand:*

1. why it is important to follow organisational and regulatory standard operating procedures while eviscerating meat or poultry by hand
2. why meat or poultry species are eviscerated
3. the evisceration process for meat or poultry
4. the viscera of meat or poultry
5. why it is important to check the cleanliness of tools and equipment used in the manual evisceration of meat or poultry species
6. how to handle the meat or poultry carcass to maintain its quality
7. how to avoid contamination of the carcass during evisceration
8. how to access organisational quality and yield specifications relating to the manual evisceration of meat and poultry species
9. the work area, tools and equipment needed to carry out manual evisceration
10. how to store viscera and animal processing by-products according to organisational procedures
11. how ineffective evisceration can lead to wastage, potential customer complaints and lost revenue
12. why it is important to work within the limits of your responsibility
13. how to address problems outside the limits of your responsibility

## Eviscerate meat or poultry

<b>Developed by</b>	NSAFD
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<b>Validity</b>	Current
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<b>Status</b>	Original
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<b>Originating Organisation</b>	Improve
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<b>Relevant Occupations</b>	Process Operatives; Process, Plant and Machine Operatives; Manufacturing technologies; Plant and Machine Operatives
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<b>Suite</b>	Meat and Poultry Processing
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<b>Keywords</b>	Meat; poultry; eviscerate; food; drink; hand
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