

Monitor slaughter operations in meat processing

Overview

This standard is about the skills and knowledge you need to monitor slaughter processes in the context of an abattoir or meat processing business.

This includes monitoring the work of team members and ensuring that slaughter operations are carried out both safely and in accordance with organisational procedures.

This standard is for you if you work in a supervisory or team leader role within an abattoir or meat processing business.

Performance criteria

You must be able to:

Organise the slaughter process

1. select personal protective clothing and equipment suitable for the slaughter processes
2. contribute to the planning of the slaughter process to meet production requirements
3. confirm slaughter processing requirements and output targets
4. implement checks to ensure that slaughter equipment is working correctly and is suitably calibrated for use
5. check livestock are available to meet output targets
6. arrange slaughter areas to ensure that resources are available to meet business requirements
7. check that suitable tools and equipment are made available to meet the food business operating requirements for presentation, stunning and bleeding
8. allocate suitably skilled staff to specific tasks and duties
9. identify and report any non-compliance or shortfall in resource or staff requirements

Control the slaughter process

10. check that food chain information is available prior to slaughter
11. monitor the flow and yield of the slaughter process
12. provide support to staff to ensure output and yield is maintained
13. identify problems that may affect the quality and quantity of output from the slaughter process
14. respond to problems affecting the quality or quantity of output in accordance with the food business operating procedures
15. report problems affecting quality or quantity of output from the slaughter area
16. dispose of products that deviate from quality specifications or throughput schedules according to the food business operating procedures

Compile reports relating to the slaughter process

17. complete and make available information relating to the slaughter process
18. report faults and matters that affect processing performance

19. check that maintenance and cleaning records are complete
20. check that handover and shut down procedures are followed
21. make recommendations for improvements in the slaughter process

Knowledge and understanding

You need to know and understand:

1. the relevant legal and regulatory requirements, health and safety, hygiene and environmental standards and instructions and what might happen if they are not followed/met
2. the regulatory requirements relating to animal welfare when presenting animals for killing
3. the machinery, utilities and equipment used in slaughter operations
4. how throughput schedules and output targets for slaughter operations can be planned
5. how to organise livestock to meet output targets
6. how to allocate specific tasks and duties in the slaughter process to make best use of staff competence and experience
7. how to record, report and complete documentation for slaughter processes
8. how to identify and deal with non-compliance in slaughter operations
9. how to organise and control the slaughter area
10. how to ensure that physical resources needed for the slaughter process are available and are functioning
11. what the importance is of controlling the quality and quantity of output from slaughtering operations
12. what the problems affecting quality or quality of output from the slaughter area can be
13. how problems with animal welfare, technical issues, resource issues and compliance issues should be dealt with
14. how to deal with products that deviate from quality specifications or throughput schedules to comply with food business operators procedures

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