

Overview

This standard is about the skills and knowledge needed for you to remove specified risk material (SRM) in meat processing in food manufacture and/or supply operations. SRM is the tissues of cattle, sheep or goats which cannot be passed for human consumption. SRM is the part of the animal most likely to contain transmissible spongiform encephopathy (TSE). TSE conditions affect the brain and nervous system of animals including humans. They include bovine spongiform encephopathy (BSE) in cattle and scrapie in sheep and goats. Tissue potentially carrying SRM includes the brain, spinal cord and thymus. SRM can be removed manually or using a vacuum removal system and is essential in the production of a final meat product that adheres to food safety requirements.

You will need to be able to identify SRM and remove it 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 the removal of category 1 SRM in meat processing.

Performance criteria*You must be able to:***Prepare to remove specified risk material**

1. prepare to remove specified risk material in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. assemble tools and equipment needed for removing specified risk material
4. check equipment is operating in accordance with organisational standards
5. check availability of meat carcass
6. check availability of storage area for specified risk material and carcass with relevant people

Eviscerate meat or poultry

7. identify the specified risk material you are required to remove from the carcass
8. remove specified risk material from carcass to organisational standards
9. store specified risk material for staining and disposal adhering to organisational standards
10. 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 when removing specified risk material in meat processing
2. the regulatory definition of specified risk material
3. the tissues and organs of cattle or sheep classed as SRM
4. why specified risk material is removed from meat
5. why it is important to check the cleanliness of tools and equipment used when removing specified risk material
6. how to hygienically handle meat carcass to maintain its quality
7. how to avoid contamination of the carcass when removing specified risk material and why it is important to do so
8. how to access organisational specifications relating to the removal of specified risk material
9. the work area, tools and equipment needed to remove specified risk material from meat
10. how to store specified risk material
11. how ineffective removal of specified risk material can lead to wastage, food safety issues 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

Remove category 1 specified risk material in meat processing

Developed by NSAFD

Version Number 3

Date Approved January 2019

Indicative Review Date January 2024

Validity Current

Status Original

Originating Organisation Improve

Original URN IMPMP130

Relevant Occupations Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives; Manufacturing technologies

Suite Meat and Poultry Processing

Keywords Meat; poultry; risk; material; processing; food; safety
