

## Overview

This standard is about the skills and knowledge needed for you to sort meat or poultry by-products in food manufacture and/or supply operations. Meat and poultry by-products can be sorted into category 1, 2 or 3. Sorting meat and poultry by-products into the correct category is important in maintaining the food safety supply chain and in the maximisation of profit from a carcass.

You will need to be able to prepare to sort meat or poultry processing by-products and carry out sorting adhering to regulatory and organisational requirements.

This standard is for you if you work in food manufacture and/or supply operations and are involved in the sorting of meat or poultry offal and processing by-products.

**Performance criteria***You must be able to:***Receive offal or by-products**

1. prepare to receive offal or by-products in accordance with organisational standards
2. wear and use personal protective equipment required in the sorting of by-products in accordance with regulatory standards and organisational requirements
3. check availability and cleanliness of equipment and work area for sorting products
4. check that there is a clear flow from the point of removal of the by-product from the carcass to the sorting work area
5. check that facilities are available for receiving the different categories of by-product

**Sort offal or by-products**

6. sort the by-product into the correct category
7. check by-product conforms to organisational specification
8. inform relevant people if by-product does not conform to specification
9. sort specific by-product into correct storage area
10. put by-products in the correct storage vessel after processing
11. work to organisational specifications and within limits of your responsibility

## Knowledge and understanding

*You need to know and understand:*

1. the regulatory and organisational requirements relating to the sorting of meat or poultry by-products for processing
2. the tools, equipment and storage facilities needed to sort meat or poultry processing by-products
3. why meat and poultry by-products are sorted into category 1, 2 and 3
4. the viscera identified in each of the 1, 2 and 3 categories
5. why it is important to sort meat or poultry by-products into that which is fit for human consumption and that which is not
6. the impact of inaccurate sorting of meat and poultry by-products on cost recovery
7. the importance of maximising yield when processing meat or poultry by-products to the economic category by-product value
8. how to access organisational specifications relating to the sorting of meat or poultry by-products
9. why it is important to inform relevant people if incoming meat or poultry by-products do not adhere to organisational specifications
10. the importance of adhering to quality specifications to organisational and customer requirements when sorting meat or poultry by-products

## Sort meat or poultry processing by-products

<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; offal; processing; by-products; food; drink
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