
Overview

This standard is about the skills and knowledge needed for you to carry out sampling operations in meat or poultry processing. Carrying out sampling operations in meat or poultry processing is important to the production of a final product that meets organisational and regulatory requirements. This standard applies to the activities specific to the obtaining and despatch of samples, for example residue, microbiological, disease and organoleptic abnormalities. You will need to be able to:

- Determine the number, types, specific requirements for collection and dates for collection according to the sample request plan or requirement
- Determine the suitability of meat or poultry for sampling, their origins and other relevant data to enable traceability
- Identify and mark meat or poultry for sampling prior to slaughter
- Clearly identify and label samples
- Record the age, sex, identification number and breed of animal and obtain other information from farm and slaughterhouse records as required

This standard is for you if you work in food manufacture and/or supply operations and are involved in carrying out sampling operations in meat or poultry processing.

Performance criteria

You must be able to:

Prepare to carry out sampling operations

1.
determine that the number, types, specific requirements and date for collection are as prescribed in sample request plan
2.
check that samples are collected exactly as prescribed and at the time specified in the sample request plan
3.
check to confirm that sampling methods, materials and equipment conform to the procedural specifications
4.
monitor that only meat or poultry identifiable as suitable for sampling, according to current requirements, and are intended for human consumption are individually identified and marked before slaughter
5.
check that indisputable evidence is obtained of the origin of animals

Obtain samples

6.
check that samples required for a specified period are collected during the period stated and spread as evenly as possible throughout the period
7.
check that organisational standard operating procedures are followed when obtaining the sample
8.
select meat or poultry which fit the information provided against the sampling request
9.
identify and label the sample with an adhesive label with the description of the sample, sample reference number and the bar code printed on it

10.
record the sex, age, identification number and breed of the animal sampled and obtain further prescribed information from farm and slaughterhouse records as required
11.
follow the procedures for maintaining the security of samples, integrity of samples and continuity of evidence
Store and despatch samples
12.
attach relevant labels to sample according to regulatory and organisational requirements
13.
prepare the sample for despatch and send in accordance with prescribed requirements and within the specified time
14.
record the date of despatch of the sample and send to the specified laboratory
15.
follow the appropriate recording and reporting procedures where there is a failure in collection of samples
16.
follow organisational Food Safety Management Procedures

Knowledge and understanding

You need to know and understand:

1.
the importance of determining clearly the number, types, specific requirements and dates for collection of samples
 - 1.1 why samples need to be collected exactly as prescribed and in

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Carry out sampling operations in meat or poultry processing LEGACY



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