

Control an automated bleeding system

Overview

This standard is about the skills and knowledge needed for you to control an automated bleeding system in food operations. Controlling an automated bleeding system is important to maintaining supply to the meat and poultry production process. It is also important to maintaining the safe, hygienic production of meat and poultry.

You will need to be able to prepare an automated system for bleeding operations. You also need to show you can control the bleeding system adhering to organisational and regulatory requirements.

You must also know how to address problems and adhere to regulatory standards and standard operating procedures and be able to apply your skills and knowledge within food safety and health and safety regulations and any relevant international industry codes. You should also have an understanding of how the green circular economy supports repeated use of resources and products within your organisation.

This standard is for you if you work in food operations and are involved in controlling an automated bleeding system.

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Performance criteria

You must be able to:

1. prepare to control an automated bleeding system according to organisational requirements and standards
2. wear and use personal protective equipment according to regulatory standards and organisational requirements
3. check that power is switched on and the equipment is working before birds are fed into the system
4. check that the feed to the cutting equipment is switched on and is operating at the required speed
5. check or set the cutting equipment to the height and pitch that matches the size of the birds to be processed
6. check the first birds into the equipment to ensure they are being cut according to organisational and legal requirements
7. deal with any problems that might mean that cutting is not safe, hygienic or humane in accordance with organisational procedures
8. monitor the feed into the cutting point and make sure birds are fed in meeting regulatory requirements and at the speed of production
9. monitor cutting to make sure birds are cut in line with regulatory requirements
10. take the necessary action to deal with birds that are not cut in line with regulatory requirements
11. monitor the flow of birds from the cutting point to make sure there are no delays or breaks in production

Knowledge and understanding

You need to know and understand:

1. why it is important to follow organisational and regulatory quality and welfare requirements and standards when controlling an automated bleeding system
2. how to access organisational standard operating procedures
3. why animals are bled before human consumption
4. the key features of an automated bleeding system
5. why it is important to check the cleanliness of tools and equipment
6. how to maintain tools and equipment for bleeding and cutting to ensure they are effective, safe and meet the required hygiene standards
7. how to check for signs of ineffective stunning
8. the key features of an automated bleeding system and how they are controlled
9. how to control the automated bleeding system
10. ways of monitoring the feed into and from the cutting equipment and why monitoring is important
11. signs of effective and ineffective bleeding
12. quality and welfare problems resulting from improper sticking or cutting of meat or poultry species
13. ways of ensuring animals are insensible to pain before sticking and bleeding and why that is important
14. how ineffective bleeding can lead to wastage, potential customer complaints and lost revenue
15. the limits of your own authority and competence and why it is important to work within those limits
16. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

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