

## Carry out pre-slaughter inspection activities (red meat)

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### Overview

This standard is about the skills and knowledge needed for you to carry out pre-slaughter inspection activities in red meat. Carrying out pre-slaughter inspection activities is important to the maintenance of red meat species welfare and the production of a final product that meets organisational and regulatory requirements.

This standard applies specifically to work activities in relation to the provision of assistance to the Official Veterinarian. You will need to be able to:

Be equipped and attired to carry out the inspections

Carry out inspections of the carcass and offals of each designated red meat species

Follow the procedures for detention, partial rejection and total rejection of carcasses and offal

Make a range of judgements with regard to specific conditions and carry out any further designated action relevant red meat species involved

Record and report reasons for rejections

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 carrying out pre-slaughter inspection activities (red meat).

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## Performance criteria

*You must be able to:*

1. wear and use personal protective equipment required when carrying out pre-slaughter inspection activities according to regulatory standards and organisational requirements
2. check availability and cleanliness of equipment and work area
3. access regulatory and organisational specifications and standard operating procedures
4. recognise normal and abnormal red meat species and take appropriate action according to organisational requirements
5. carry out inspections of uneviscerated red meat species according to regulatory and organisational requirements
6. carry out inspections of carcasses, cavity inspections and viscera and other specified by-products according to organisational and regulatory requirements
7. check that the carcasses of red meat and offal unfit for human consumption are rejected and removed from the edible processing operation
8. collect and initiate communication of inspection results to the relevant people
9. make judgements on the fitness or unfitness for human consumption of the carcasses and offal of the red meat presented for inspection

## Knowledge and understanding

### *You need to know and understand:*

1. the correct personal protective equipment and the equipment and facilities to carry out the appropriate inspections
2. the required form of presentation for carcasses and offal for inspection
3. the method of inspection as required by the relevant regulation/s
4. what is abnormal red meat and its significance
5. the basic principles of red meat species diseases including zoonotic and notifiable diseases
6. the procedures for detention, partial rejection and total rejection of carcasses and offal
7. the importance of, the purpose of and the method of reporting and recording the reasons for rejections of carcass meat and offal
8. the limits of your own authority and competence and why it is important to work within those limits
9. 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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**Suite** Production and Control Operations in Food Manufacture

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