

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

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 sampling operations in meat or poultry processing.

Performance criteria

You must be able to:

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
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
12. attach relevant labels to sample according to regulatory and organisational requirements
13. prepare the sample for despatch and send according to 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 (FSMP)

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
2. why samples need to be collected exactly as prescribed and in the month or quarter specified in the sample request plan
3. the checks that need to be carried out to confirm that sampling methods, materials and equipment conform to the procedural specifications
4. the importance of ensuring only meat or poultry species identifiable as suitable for sampling, according to current regulations, and are intended for human consumption are identified and marked prior to slaughter
5. how and why meat or poultry are individually identified and marked before slaughter
6. the importance of obtaining indisputable evidence of the origin of animals sampled
7. the safety systems and standard operating procedures to be followed
8. the importance of ensuring samples required for a specified period are collected during the period stated
9. why samples to be collected during a period should be spread as evenly as possible throughout the period
10. the importance and the requirements of organisational standard operating procedures to be followed when obtaining the sample
11. the importance of and the method of selecting animals which fit the information provided against the sampling request
12. how and why the sample should be clearly identified and labelled
13. the importance of using the appropriate adhesive label with the description of the sample, sample reference number and the bar code printed on it
14. the importance and the nature of the correct type of label to accompany the sample and the importance of its secure attachment
15. the method of preparing samples for despatch
16. the importance of despatching the samples according to prescribed requirements and within the specified time
17. why and how the date of despatch of the sample is recorded
18. the importance of despatching the sample to the specified laboratory
19. the procedure for dealing with a failure in collection of samples and the

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appropriate recording and reporting procedures to follow

20. the requirements to be followed in organisational FSMP

21. the limits of your own authority and competence and why it is important to work within those limits

22. 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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