
Overview

This standard is about the skills and knowledge needed for you to check the controlled removal of food waste, animal products and edible co-products. Checking the controlled removal of food waste, animal products and edible co-products is important to the maintenance of food safety in meat or poultry processing.

This standard applies to the activities about monitoring the controlled removal of food waste, animal by-products and edible co-products. You must be able to:

- classify waste by-products into their different categories
- monitor and verify the Food Business Operative's responsibilities
- remove waste and by-products
- dispose of waste and by-products and the adequacy of the resources required
- store waste and by-products
- ensure that risks of cross-contamination are minimised

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 checking the controlled removal of food waste, animal products and edible co-products.

Performance criteria

You must be able to:

1. monitor disposal of waste, by-products and co-products and check the necessary recording and reporting arrangements are maintained
2. monitor the removal of waste and by-products to ensure the methods meet the business' Food Safety Management Procedures (FSMP) for their effective disposal
3. monitor resources required for the adequate disposal of waste and by-products to ensure they are maintained according to requirements
4. identify problems involved in waste disposal and removal and take the appropriate action which contributes to the resolution of such problems
5. identify any non-compliance with the organisational FSMP and take the appropriate action
6. monitor the storage and disposal of waste at regular intervals as specified in procedures
7. check that records are accurate, legible and complete
8. check that by-products are separated into the specified categories so that the danger of cross-contamination is minimised
9. check that by-products are stored according to statutory requirements
10. check that waste is separated into the specified categories in ways which enable subsequent handling to eradicate the risks of cross-contamination and non-conformance with organisational FSMP
11. check that storage of waste is organised and checked to ensure it does not exceed levels that breach organisational FSMP
12. identify any non-compliance with FSMP and take the appropriate action

Knowledge and understanding

You need to know and understand:

1. the different types, categories, methods of disposal and uses of food waste, animal by-products and edible co-products
2. the different processing methods and uses of food waste, animal by-products and edible co-products
3. how food waste, animal by-products and edible co-products are disposed of
4. the risks associated with the processing, storage, removal, and disposal of food waste, animal by-products and edible co-products from food businesses
5. what constitutes non-compliance
6. the appropriate action to be taken when non-compliance is identified
7. the organisational responsibilities for monitoring and evaluating the procedures for handling, storage and disposal of food waste, animal by-products and edible co-products
8. the regulatory and organisational requirements for document control
9. the limits of your own authority and competence and why it is important to work within those limits
10. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

IMPMP316

Check the controlled removal of food waste, animal products and edible co-products



Developed by	Improve
Version Number	1
Date Approved	13 Mar 2025
Indicative Review Date	13 Mar 2028
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	IMPMP316
Relevant Occupations	Engineering and Manufacturing Technologies, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives
Suite	Production and Control Operations in Food Manufacture
Keywords	Meat, poultry, waste, animal, identification, removal, contamination
