

## Overview

This standard is about the skills and knowledge needed for you to check slaughterhouse Food Safety Management Procedures (FSMP) in red meat. Checking slaughterhouse FSMP is important to the maintenance of red meat welfare and the production of a final product that meets organisational and regulatory requirements.

This standard applies to all work activities relating to the monitoring of organisational FSMP in red meat slaughterhouses. You will need to be able to:

Check the slaughter, dressing and evisceration of red meat species to ensure that food safety is being maintained

Check in support of Official Veterinarian audit

Check the presentation of carcasses for inspection to ensure their presentation complies with the requirements of the business' FSMP

Check the post-mortem handling of carcasses and the implementation and maintenance of temperature controls

Check the maintenance of hygiene standards in relation to the premises and the protection of the product from foreign body contamination

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 supply operations and are involved in checking slaughterhouse FSMP (red meat).

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## Performance criteria

*You must be able to:*

1. check effective slaughter of red meat species
2. check effective and hygienic dressing of red meat species
3. assist the Official Veterinarian in all abattoir functions, including the collection of audit information
4. recognise and act, according to organisational requirements, on any deficiencies in dressing standards, carcass hygiene, and any instances of carcass non-compliance
5. check that preparation and packaging of offal is carried out in separate rooms as specified in organisational FSMP except for those actions specified as permissible to be carried out during the process of slaughter
6. identify any non-compliance and take the appropriate action
7. monitor and check structural aspects, equipment, products and staff according to organisational FSMP

## Knowledge and understanding

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

1. the principles of red meat species welfare and the slaughter practices permissible under relevant regulations
2. the importance of and methods of humane and careful handling of animals at slaughter, including the use and misuse of restraining equipment
3. recognition of the signs of an effective stun
4. recognition of signs of inefficiency in the slaughter or killing operation
5. familiarity with the meat industry organisation, production methods and slaughter technology
6. basic knowledge of hygiene and good hygienic practices, and in particular industrial hygiene, slaughter and storage hygiene and hygiene of working practices
7. a working knowledge of organisational FSMP
8. the principles of collecting information that informs to the Official Veterinarian audit process
9. the requirements for presentation of carcasses and offal for inspection under the requirements of current regulations
10. what constitutes deficiencies in dressing standards, carcass hygiene and action to be taken
11. regulatory and organisational requirements relevant to the post-mortem handling and despatch of carcasses from slaughterhouses
12. the current requirements for the handling, preparation and packaging of offal in slaughterhouses
13. the “cold chain” and the importance of maintaining the “cold chain” in the handling of meat or meat products
14. the cleaning methods suitable for use in slaughterhouse and methods of monitoring the effectiveness of cleaning operations
15. an understanding of the procedures for good housekeeping and structural maintenance of the fabric of the building and the equipment so as to maintain a hygienic working environment
16. the organisational and regulatory requirements and procedures involved in the maintenance of separation of “clean” and “non-clean” areas and of “edible” and “inedible” offal
17. what constitutes non-compliance under the organisational FSMP and the appropriate action to take within the limits of your responsibility

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18. the limits of your own authority and competence and why it is important to work within those limits
  19. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

IMPMP321

Check slaughterhouse food safety management procedures (red meat)



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