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## Overview

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

This standard applies to activities in relation to the monitoring of FSMP in red meat cutting plants. You will need to be able to:

- Check the implementation and the maintenance of the “cold chain”

- Check in support of Official Veterinary audit

- Check food safety on the reception, storage, cutting and packing of meat

- Check the handling and treatment of waste and by-products

- Detect any non-compliance and offences under the business’ FSMP and take the appropriate action

- Check compliance with the current specified risk material regulations relevant to the inspector’s duties in red meat cutting plants

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 FSMP in red meat cutting plants.

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## Performance criteria

### *You must be able to:*

1. check that the occupier of the premises ensures that in the case of fresh meat from bovine animals obvious nervous and lymphatic tissue is removed
2. check that any nervous and lymphatic tissue removed from the fresh meat of bovine animals is collected in the appropriate receptacles
3. verify Food Business Operator (FBO) responsibilities regarding Transmissible Spongiform Encephalopathies (TSE) legislation
4. detect any non-compliance and take the appropriate action
5. monitor and check structural aspects, equipment, products and staff according to food safety
6. check that correct identification marking materials are being used as required by regulations

## Knowledge and understanding

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

1. the temperature control requirements of organisational FSMP and monitoring their implementation
2. methods of checking carcass meat prior to boning and methods of checking final product
3. the possible contaminants and factors affecting food safety that relate to the cutting, processing and packing of meat
4. the requirements for the handling, removal and storage of contaminated meat and trimmings, waste and by-products according to organisational FSMP
5. the requirements for the wrapping and packaging of meat relevant to organisational FSMP
6. the procedures and requirements involved in the maintenance of separation of different classes of meat according to organisational FSMP
7. the conditions for the storage despatch and loading of meat relevant to the purpose, the importance and the method of carrying out non-discriminating spot checks on imported consignments of meat at the point of destination
8. the purpose, the importance and the ways of maintaining the cold-chain throughout reception, processing, storage and despatch of meat, meat products and edible by-products
9. the purpose and the importance of constant operative checking in the maintenance of food safety standards and reduction of contaminants, bone splinters and blood clots
10. the need and the method of checking fresh meat from bovine animals to ensure that nervous and lymphatic tissue is removed and collected in the appropriate receptacles
11. the need and the method of checking to ensure that the spinal cord is removed from meat derived from carcasses according to organisational FSMP
12. the purpose, the importance and the ways of ensuring that Specified Risk Material (SRM) is not used for human consumption
13. the procedures and the problems of dealing with imported meat at approved premises cutting plant
14. the conditions relating to the unloading of meat not yet classified as free of SRM and its disposal
15. the various methods of health/identification marking meat that enters cutting

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plants

16. the appropriate documentation accompanying consignments of meat entering a cutting plant

17. the organisational FSMP governing the application of the identification mark at cutting plants

18. the problems associated with identification marking of meat at cutting plants

19. what constitutes non-compliance under the terms of organisational FSMP

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

21. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

IMPMP327

Check food safety management procedures (red meat cutting plants)



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