

Carry out rodding and clipping of meat carcasses

Overview

This standard is about the skills and knowledge needed for you to carry out rodding and clipping of cattle, sheep and goat carcasses in food manufacture and/or supply operations. Rodding and clipping is also known as sealing the alimentary canal and weasand sealing. It is important in ensuring the production of a hygienically clean carcass. Sealing the oesophagus prevents contamination of the carcass with gut contents. You will need to be able to prepare equipment and work area needed to carry out rodding and sealing operations. You also need to be able to work to organisational and regulatory requirements, work within the limits of your responsibility and refer problems to the relevant people. This standard is for you if you work in food manufacture and/or supply operations and are involved in carrying out rodding and clipping of meat in food production.

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Performance criteria

You must be able to: Prepare to carry out rodding and clipping

1. prepare to carry out rodding and clipping in accordance with organisational standards
2. wear and use personal protective equipment in accordance with regulatory standards and organisational requirements
3. check the availability and cleanliness work area, tools equipment and sealing clips or bands
4. make sure the carcass is in the most effective position for rodding and clipping
5. place yourself in the most effective place and position for rodding and clipping

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6. use equipment to carry out rodding adhering to organisational standards, operating procedures and specifications
7. maintain pace of rodding according to organisational production requirements
8. clip oesophagus ensuring oesophagus is sealed
9. work within the limits of your responsibility
10. check carcass is available for next stage of process
11. store waste for disposal according to regulatory and organisational standard procedures

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Knowledge and understanding

You need to know and understand:

1. why it is important to follow organisational and regulatory operating procedures when carrying out rodding and clipping operations
 2. the work area tools, equipment and disposables needed to carry out rodding and clipping
 3. why it is important to check the cleanliness of work area, tools and equipment
 4. how to avoid contamination and maintain food safety during rodding and clipping operations
 5. how to handle the meat carcass to maintain its quality
 6. why precision clipping is important to rodding and clipping
 7. why it is important to maintain the flow of production to organisational requirements
 8. why it is important to adhere to organisational yield and quality requirements
 9. how to store waste products for disposal
 10. how ineffective rodding and clipping can lead to wastage, potential customer complaints and lost revenue
 11. how to deal with operating problems within the limits of your responsibility

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