IMPMP231L

Monitor the recovery of co-products and disposal of waste in meat processing LEGACY

Overview

This standard is about the skills and knowledge you need to monitor the recovery of co-products during the meat processing operation in the context of an abattoir or meat processing business. This includes the safe handling and disposal of waste products. The standard describes the competency associated with the monitoring of work by team members and ensuring that processing operations are carried out both safely and in accordance with organisational procedures. This standard is for you if you work in a supervisory or team leader role within an abattoir or meat processing business.

Performance criteria

You must be able to:

Prepare for monitoring operations

1. select personal protective clothing and equipment suitable for the process

2. contribute to the planning of process operations to meet food business operating requirements

3. confirm processing requirements and output targets

4. check materials and supplies are available to meet output targets

5. arrange processing areas to ensure that resources are available to meet business requirements

6. allocate suitably skilled staff to specific tasks and duties

7. identify and report any non-compliance or shortfall in resource or staff requirements

   Control the recovery of co-products

8. organise work practices to recover co-products from waste

9. monitor the recovery of co-products to protect their value and achieve optimum yield

10. monitor the application of food business operating procedures for storing and forwarding of co-products

11. monitor the removal of waste to enable later handling and to avoid cross contamination

12. monitor the storage of waste to ensure that waste levels do not exceed acceptable volumes

13. respond to problems affecting the recovery of co-products in

accordance with the food business operating procedures

14. complete and make available the required processing

documentation

Control the disposal of waste and despatch of co-products

15. organise work practices to despatch co-products and to dispose

of waste

16. check that procedures are followed for the despatch of byproducts

17. check that procedures are followed for the disposal of waste

18. handle separated waste in a way that avoids contamination and a

reduction in their commercial value

19. deal with problems in accordance with the food business

operators procedures

20. complete and make available the required processing

documentation

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Knowledge and understanding

You need to know and understand:

1. how to use and interpret food business operating procedures for

monitoring the recovery of co-products and disposal of waste

2. the importance of allocating staff with the competences to perform

tasks and duties

3. why there is a need to update and amend schedules and resource

information to meet business needs

4. the probable impact of non-availability of staff or resources

5. the communication methods and approaches required to maintain

the monitoring of recovery of co-products and disposal of waste

6. the purpose of monitoring the recovery of co-products

7. how to identify when team or individual support is required and

how to provide effective support

8. what the food business operating arrangements are for

identifying, dealing with and reporting recovery operations

9. what the requirements are for applying quality control measures

10. how to recognise signs of pests and required actions

11. what the requirements are for and how to apply maintenance and

cleaning schedules

12. how to assess recovery performance in terms of operational yield,

target setting and achievement, compliance and operational

improvement

    13. the importance of reporting recovery performance and

improvement issues

    14. the purpose of monitoring the disposal of waste and despatch
        of

co-products

    15. what the food business operating arrangements are for

identifying, dealing with and reporting problems for the disposal of

waste and despatch of co-products

    16. how to assess the disposal and despatch performance in
        terms of

operational yield, target setting and achievement, compliance and

improvement

    17. the importance of reporting disposal and despatch
        performance

and improvement issues

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