
Overview

This standard is about the skills and knowledge needed for you to check food safety management procedures (FSMP) in approved cold stores. Checking FSMP in approved cold stores 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 at approved cold stores. You will need to be able to:

- Check operational records relating to temperature control and movement of meat in and out of the store
 - Reconcile documentation with identification marked products
 - Monitor the separation and storage of meat or poultry products in cold storage
 - Check records of identification mark labels carried out in the cold store (if appropriate)
- This standard is for you if you work in food manufacture and/or supply operations and are involved in checking food safety management procedures in approved cold stores.

Performance criteria

You must be able to:

Check slaughter and dressing operations

1. check effective slaughter of animals
2. check effective and hygienic dressing of animals appropriate to the species
3. assist the Official Veterinary in the collection of audit information
4. recognise and act appropriately on any deficiencies in dressing standards, carcass hygiene, and any instances of carcass noncompliance
5. take appropriate action within the limits of your responsibility
Check the structure and hygiene of carcass and offal handling
6. check that preparation and packaging of offal is carried out in separate rooms as specified in food safety management systems except for those actions specified as permissible to be carried out during the process of slaughter
7. identify any non-compliance with organisational FSMP and take the appropriate action
Check the maintenance and management of hygiene of the premises
8. monitor and check structural aspects, equipment, products and staff in accordance with organisational FSMP

Knowledge and understanding

You need to know and understand:

1. the range of records and the completion of the records relating to temperature control in cold stores
 2. the range of records involved with moving meat in and out of cold stores and their completion
 3. the procedures reconciling the various types of documentation with identification marked products and for identification marking products held at cold stores
 4. organisational FSMP for the storage of meat in cold stores
 5. the adequate facilities from which and in which to carry out meat hygiene inspection duties and that the appropriate facilities for staff required by organisational FSMP are present and functional
6. the efficiency and adequacy of temperature recording systems and devices
 7. why it is important that wrapped and packed meat is not exposed in any way subject to exemptions specified by organisational FSMP
 8. why the appropriate systems and facilities are maintained to a functional standard where un-wrapped meat or wrapped meat which is not packaged is handled
 9. why it is important that any identification marking is carried out in the manner consequent with the requirements of organisational

FSMP

10. the principles of separation of foodstuff intended for human consumption, why these must be maintained and why unfit meat is stored in a separate chamber from food intended for human consumption

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

12. the appropriate action to be taken when non-compliance against the organisational FSMP is identified

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