Modification history

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| Release | Comments |
| Release 1 | This version released with AMP Australian Meat Processing Training Package Version 8.0. |

| AMPMSY4X3 | Perform ante and post-mortem inspection – Porcine |
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| Application | This unit describes the skills and knowledge required to perform ante-mortem and post-mortem inspection duties on pigs, in accordance with the Australian Standard 4696:2007 Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.  This unit applies to individuals who carry out work as a meat inspector or an Australian Authorised Officer (AAO) in facilities where meat is processed for the domestic or export markets.  All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, animal welfare regulations, legislation and standards that apply to the workplace.  Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities and where applicable the Australian Government export Authority. Users must check with the relevant regulatory authority before delivery. |
| Prerequisite Unit | Nil |
| Unit Sector | Meat Safety (MSY) |

| Elements | Performance Criteria |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1. Prepare for ante-mortem inspection | 1.1 Identify regulatory requirements associated with ante-mortem inspection  1.2 Identify health workplace health and safety hazards associated with ante-mortem inspection and control risks, including using personal protective equipment (PPE)  1.3 Identify importing country requirements for species and associated regulations, as required  1.4 Identify procedures and principles for humane handling of pigs  1.5 Identify quality assurance requirements for ante-mortem inspection of pigs  1.6 Identify procedures for emergency kills, euthanising and disposing of condemned carcases |
| 2. Perform ante-mortem inspection | 2.1 Identify quality assurance requirements for ante-mortem inspection  2.2 Perform ante-mortem inspection of pigs according to regulatory requirements  2.3 Detect and identify signs of common conditions responsible for abnormalities at ante-mortem  2.4 Identify signs of emergency or notifiable diseases  2.5 Report conditions or diseases according to regulatory and workplace requirements  2.6 Segregate suspect stock according to regulatory and workplace requirements  2.7 Make disposition as a result of inspection and take appropriate action |
| 3. Monitor stunning and slaughter of animals | 3.1 Identify requirements for effective stunning and slaughter of pigs  3.2 Check that animals are stunned and bled according to workplace and animal welfare requirements  3.3 Ensure corrective action is taken in the event of ineffective stunning or bleeding |
| 4. Prepare for post-mortem inspection | 4.1 Identify reasons for post-mortem inspection  4.2 Identify regulatory requirements associated with post-mortem inspection  4.3 Identify health workplace health and safety hazards associated with ante-mortem inspection and control risks, including using PPE  4.4 Identify hygiene and sanitation requirements of post-mortem inspection |
| 5. Perform post-mortem inspection of porcine species | 5.1 Follow procedures and regulatory requirements for post-mortem inspection of porcine species  5.2 Detect and identify abnormalities  5.3 Identify any quality assurance issues of post-mortem inspection |
| 6. Take samples to assist with identifying conditions | 6.1 Identify lesions and abnormal tissues that may indicate disease or condition  6.2 Collect pathological residue samples according to workplace procedures and dispatch for testing  6.3 Interpret test results  6.4 Retain carcases awaiting results according to workplace procedures |
| 7. Make disposition | 7.1 Demonstrate anatomical knowledge of carcase in the disposition process  7.2 Identify and detect common diseases and conditions responsible for abnormalities  7.3 Report common diseases and symptoms in line with workplace requirements  7.4 Make disposition in line with Schedule 3 of AS 4696:2007 |
| 8. Treat affected carcase | 8.1 Treat carcase in accordance with regulatory, hygiene and sanitation, and workplace health and safety requirements  8.2 Identify and describe procedures for retained carcase as set out workplace and regulatory requirements |

| Foundation Skills  This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria. | |
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| Skill | Description |
| Reading | * Interpret regulatory requirements, procedures and standards |
| Writing | * Complete ante-mortem cards |
| Oral communication | * Interact effectively with those employed at slaughtering establishment * Interact effectively with testing laboratories |
| Numeracy | * Estimate percentage of mob with conditions * Estimate animal numbers in pen (per m2) |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPMSY4X3 Perform ante and post-mortem inspection - Porcine | AMPA3120 Perform ante and post-mortem inspection - Ovine and Caprine | Unit code updated.  Prerequisite removed.  Performance Criteria clarified - some moved to Knowledge Evidence field.  Foundation skills added.  Performance Evidence, Knowledge evidence and Assessment Conditions revised. | Not equivalent (because prerequisites have been removed) |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet:  <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7> |

| TITLE | Assessment requirements for AMPMSY4X3 Perform ante and post-mortem inspection – Porcine |
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| Performance Evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that the individual has performed ante-mortem and post-mortem inspection of pigs, including:   * performed at least 10 ante-mortem inspections of ovine and/or caprine species * completed at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or on plant veterinary officer (note that this may be reduced to 50 hours if this is the second post-mortem inspection unit selected) * adhered to regulatory requirements, including Australian Standard 4696:2007 Hygienic Production and Transportation of Meat and Meat Products for Human Consumption * made correct dispositions for the emergency, notifiable and common diseases and conditions found at ante and post-mortem in accordance with AS 4696:2007. | |

| Knowledge Evidence |
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| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * the anatomy and physiology of pigs, including skeletal structure; organs; lymphatic, circulatory, digestive, urinary, nervous and respiratory systems * target market for the species being inspected and purpose of ante and post-mortem inspections * key requirements of AS 4696:2007 * steps in ante-mortem and post-mortem inspections * common ante-mortem and post-mortem dispositions * common diseases and conditions that affect pigs * notifiable diseases that affect pigs within jurisdiction * regulatory requirements associated with emergency or notifiable diseases * humane and efficient slaughtering techniques including restraint, stunning and bleeding * workplace health and safety hazards and workplace requirements * equipment used for post-mortem inspections * safe work procedures for working with, sharpening and storing knives * role of equipment for meeting hygiene and sanitation and workplace requirements * correct technique for incision of parts and organs * sampling methods to test for diseases and conditions in carcase * typical tests undertaken for specimens removed from pigs * role of National Association of Testing Authorities (NATA) accredited laboratories * segregation requirements for suspect animals * symptoms of common diseases and conditions * symptoms of major emergency or notifiable diseases * workplace procedures and regulatory requirements for: * ante and post-mortem inspection of pigs * emergency kills and euthanising stock in lairage * hygiene and sanitation * retaining carcases * identifying, collecting and submitting specimens * humane destruction of pigs * emergency and suspect slaughter * disposal of condemned carcase * reporting on ante and post-mortem * the relevant registration requirements for meat inspectors at their specific plant. |

| Assessment Conditions |
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| Assessment of the skills in this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a slaughtering establishment * resources, equipment and materials: * live pigs for slaughtering * pig carcases * sampling equipment * workplace diary or format to record post-mortem hours (including the number of livestock/carcases inspected and conditions detected) to be verified by supervising meat inspector or plant veterinary officer * specifications: * workplace standard operating procedures * AS 4696:2007 Hygienic Production and Transportation of Meat and Meat Products for Human Consumption * regulatory requirements for site * relationships: * under the supervision of a meat inspector or an on plant veterinary officer * timeframes: * post-mortem inspections must be performed at normal chain speed.   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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