Modification history

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

| AMPQUA3X6 | Perform boning room Meat Hygiene Assessment |
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| Application | This unit describes the skills and knowledge required to perform quality control and Meat Hygiene Assessment (MHA) checks (or equivalent) on carton meat or offal for contamination or defects as part of a quality control program. It covers the implementation of specifications, critical limits, tolerances and sampling programs.  This unit applies to individuals who monitor quality and who are responsible for MHA and quality control checks on carton meat and offal. In this role, workers take responsibility for their own work, they may take limited responsibility for the work of others, and also contribute to problem solving workplace issues.  All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety, food and meat safety regulations, legislation and standards that apply to the workplace.  No licensing, legislative or certification requirements apply to this unit at the time of publication. |
| Prerequisite Unit | Nil |
| Unit Sector | Quality Assurance (QUA) |

| 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 work | 1.1 Receive work instructions and clarify where required  1.2 Identify health, safety and food safety hazards for task and control associated risks  1.3 Wear appropriate personal protective equipment and clothing and ensure correct fit  1.4 Identify sampling plan for sample size and frequency |
| 2. Inspect samples of carton meat for defects | 2.1 Take samples of product from each line of product according to a pre-determined sampling plan  2.2 Inspect sample for defects in accordance with regulatory and workplace requirements as established in an approved Hazard Analysis Critical Control Point (HACCP) program  2.3 Report defects in accordance with workplace requirements |
| 3. Assess samples against pre-determined defect tolerances | 2.1 Assess levels of defects against established tolerances  2.2 Report samples outside tolerance to supervisor and take corrective action  2.3 Adhere to sampling program and record results according to workplace requirements  2.4 Keep sampling area clean and neat to avoid contamination between samples  2.5 Identify and follow dropped meat procedures according to workplace 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 work instructions and standard operating procedures (SOPs) |
| Writing | * Record defects using paper based and/or digital format |
| Numeracy | * Determine conformance levels expressed as percentages (%) * Use conformity index formulae |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPQUA3X6 Perform boning room Meat Hygiene Assessment | AMPA3074 Perform boning room Meat Hygiene Assessment | Unit code updated.  Performance Criteria clarified.  Foundation skills added.  Performance Evidence, Knowledge evidence and Assessment Conditions revised. | Equivalent |

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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 AMPQUA3X6 Perform boning room Meat Hygiene Assessment |
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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 Meat Hygiene Assessment (MHA) checks in a boning room, on carton meat or offal, on at least one occasion, including:   * identified defects and the associated relevant critical limits and specifications * interpreted details of out of tolerance samples * taken corrective actions where defect tolerances are exceeded * followed safe work practices * maintained hygiene and sanitation standards. | |

| 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:   * purpose of an MHA process monitoring program and what is being monitored * regulatory and workplace requirements for MHA monitoring * purpose of the sampling plan and consequence of not following it * sampling methods * the consequences of microbiological contamination * types of defects identified in carton meat and offal * tolerance levels * procedures for reporting defects outside tolerance * types of corrective actions to be taken * levels of macro-contamination that is acceptable, marginal or unacceptable * hygiene and sanitation requirements when monitoring product * when and how corrective actions are to be taken in response to monitoring outcomes   workplace health and safety requirements when monitoring product. |

| Assessment Conditions |
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| Assessment of skills in this unit of competency must take place under the following conditions:   * physical conditions: * skills must be demonstrated in a boning room of a registered meat processing plant or an environment that accurately represents a real workplace * resources, equipment and materials: * MHA monitoring system * carton meat and offal * cleaning and sanitising equipment according to workplace requirements * PPE * specifications: * workplace standard operating procedures and task-related documents * timeframes * within typical operating and production conditions for the workplace.   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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