Modification history

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

| AMPQUA3X3 | Identify and control contaminants to meat |
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| Application | This unit of competency describes the skills and knowledge required to control contamination of meat and safety risks, including physical, chemical, microbiological risks, within a meat processing facility.  This unit applies to individuals who take responsibility for operational activities in a meat processing environment.  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. Identify regulatory requirements for controlling contamination of meat | 1.1 Identify different types of meat contamination and cross contamination  1.2 Identify regulatory requirements for controlling microbiological, chemical and physical contamination in meat |
| 2. Identify and control microbiological contaminants for meat and meat safety | 2.1 Identify types and sources of microbiological contamination at the meat processing site  2.2 Identify risks of microbiological contamination to meat processing, product and consumer  2.3 Assess workplace procedures and practices to determine level of risk for microbiological contaminants  2.4 Identify critical control points (CCPs) for prevention and control of bacterial contamination  2.5 Identify relevant microbiological tests and interpret test results  2.6 Determine control measures to eliminate or reduce risks of microbiological contamination |
| 3. Identify and address chemical contaminants for meat and meat safety | 3.1 Identify types and sources of chemical contamination that may affect meat  3.2 Identify risks of chemical contamination to meat processing, product packaging and consumers  3.3 Assess workplace procedures and practices to determine level of risk for chemical contaminants  3.4 Determine control measures to eliminate or reduce risks of chemical contamination  3.5 Identify chemical residue testing programs and tolerance requirements |
| 4. Identify and address physical contamination on meat and meat products | 4.1 Identify types and sources of physical contamination that may affect meat  4.2 Identify risks of physical contamination to meat processing, product packaging and consumers  4.3 Assess workplace procedures and practices to determine level of risk for physical contaminants  4.4 Determine control methods to prevent contamination reaching an unacceptable level |
| 5. Implement control measures to manage food safety risks | 5.1 Implement control measures to minimise contaminants as part of work operations  5.2 Identify corrective actions and conditions for implementation  5.3 Identify and complete reporting and documentation associated with controls, as required  5.4 Conduct control measures in accordance with workplace environmental guidelines  5.5 Identify opportunities for improvements to workplace procedures to control contaminants |

| 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 | * Read and interpret meat safety requirements * Interpret workplace food safety practices, procedures and control measures |
| Writing | * Record results of inspection, sampling and testing using digital and/or paper-based formats * Complete food safety/hygiene reports required for compliance with regulations |
| Numeracy | * Monitor and interpret test results * Monitor and interpret process control indicators and data including temperature (°C) |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AMPQUA3X3 Identify and control contaminants to meat | AMPA3071 Implement food safety program | Unit code and title updated to reflect content.  Performance Criteria refined.  Foundation skills added.  Assessment requirements revised. | Not 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 AMPQUA3X3 Identify and control contaminants to meat |
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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 implemented controls to eliminate microbiological, physical and chemical risks for at least one meat processing site or meat processing line. | |

| 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 purpose and intent of food and meat safety legislation and control measures for physical, chemical, microbiological and allergenic risks to meat and/or meat products processed at work site * typical tests undertaken at a meat processing site * effects of microbial growth on meat * microbiological threats to meat, including bacteria and some yeasts and moulds) * typical microbial contaminants to meat (Escherichia coli, Salmonella, Staphylococcus aureus, and Listeria monocytogenes) * roles and responsibilities for development and maintenance of the control measures * meat processing methods used at the site or work area, and the risks to food safety * main sources and types of physical, chemical, microbiological hazards to meat processed at site * sources of technical expertise on contaminants and cross contaminants * the critical control points (CCPs) and role of control measures in the food safety program * documentation relating to the food safety program, including process flow diagrams, hazard analysis charts and tables, support program requirements, data analysis reports, corrective action reports and verification reports * acceptable control methods for the hazards identified, and required corrective action when control requirements are not met * Food Standards Code in relation to meat product and site * key requirements of Australian Standard 4696:2007 Hygienic production and transportation of meat and meat products for human consumption * local state and/or territory laws that cover meat safety requirements * recording requirements to support communication and monitoring of the food safety program, including procedures for maintaining and updating relevant documents, including operating procedures * traceability requirements of meat and/or meat products processed at work site. |

| 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 a meat processing workplace or an environment that accurately represents workplace conditions * specifications: * workplace procedures, including advice on safe work practices, meat safety, quality and environmental requirements * information on monitoring requirements, control methods and corrective actions for risks * recording requirements, documentation and procedures.   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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