Modification history

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

| AMPMSY4X14 | Conduct ante and post-mortem inspection in micro meat processing premises |
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| Application | This unit describes the skills and knowledge required to perform ante-mortem and post-mortem inspection duties on food animals in micro meat processing premises, processing in accordance with the relevant Australian Standard.  This unit applies to individuals who carry out work as a meat inspector or a meat safety officer in a micro meat processing premises where meat is processed for the Australian domestic market.  For the purpose of this unit, a micro meat processing premises is defined by the controlling authority, and as a guide, as operating less than four days a week with a small throughput for one or more species or employing fewer than five workers on the slaughter floor.  This unit must only be selected for workers in micro meat processing premises when 100 hours of performance evidence for assessment is unachievable within a reasonable timeframe.  Users must note that this unit will not satisfy the regulatory requirements for meat inspection work in export premises or larger domestic premises.  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. Users must check with the relevant regulatory authority before delivery. |
| Prerequisite Unit | AMPLSK3X1 Handle animals humanely while conducting ante-mortem inspection |
| 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 reasons for ant-mortem inspection  1.2 Identify regulatory requirements associated with ante-mortem inspection  1.3 Identify workplace health and safety hazards associated with ante-mortem inspection and control risks, including using personal protective equipment (PPE)  1.4 Identify procedures and principles for humane handling of food animals  1.5 Identify quality assurance requirements for ante-mortem inspection of food animals  1.6 Identify procedures for euthanising animal and processing it as an emergency kill  1.7 Identify procedures for euthanising an animal, condemning and disposing of the carcase |
| 2. Perform ante-mortem inspection | 2.1 Perform ante-mortem inspection of food animals according to regulatory requirements  2.2 Detect and identify signs of common conditions responsible for abnormalities at ante-mortem  2.3 Detect signs of common emergency or notifiable diseases  2.4 Report any identified conditions or diseases according to regulatory and workplace requirements  2.5 Segregate suspect food animals according to regulatory and workplace requirements  2.6 Make disposition as a result of inspection and take appropriate action |
| 3. Monitor stunning and slaughter of food animals | 3.1 Identify requirements for effective stunning and slaughter of food animals  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 workplace health and safety hazards associated with post-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 food animals | 5.1 Follow procedures and regulatory requirements for post-mortem inspection of food animals  5.2 Follow hygiene and sanitary sequence requirements when performing post-mortem inspections  5.3 Detect and identify abnormalities  5.4 Identify any quality assurance issues of post-mortem inspection  5.5 Make disposition as a result of post-mortem inspection and take appropriate action |
| 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 Australian Standards |
| 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 and condemnation cards |
| Oral communication | * Interact effectively with those employed at slaughtering premises |
| Numeracy | * Estimate percentage of group 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 |
| AMPMSY4X14 Conduct ante and post-mortem inspection in micro meat processing premises | Not applicable | The unit has been created to address a skill or task required by industry that is not covered by an existing unit | Newly created |

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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 AMPMSY4X14 Conduct ante and post-mortem inspection in micro meat processing premises |
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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 conducted ante-mortem and post-mortem inspection of food animals in a micro meat processing premises, including:   * performed at least 10 (?) ante-mortem inspections of food animals for each species covered at the premises * performed at least 10 (?) post-mortem inspections of food animals for each species covered at the premises * adhered to regulatory requirements, including Australian Standard 4696:2007 Hygienic Production and Transportation of Meat and Meat Products for Human Consumption, or its successor * made correct dispositions for the common diseases and conditions found at ante and post-mortem in accordance with AS 4696:2007, Schedule 3. | |

| 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:   * target market for the species being inspected and purpose of ante and post-mortem inspections * key requirements of Australian Standards relevant to slaughtering of food animals * steps in ante-mortem and post-mortem inspections * common abnormalities, diseases and conditions that affect targeted food animals * common ante-mortem and post-mortem dispositions * notifiable diseases that affect food animals within jurisdiction * humane and efficient slaughtering techniques including restraint, stunning and bleeding * workplace health and safety hazards and workplace requirements * equipment used for post-mortem inspections * 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 * types of specimens removed from food animals for testing * role of National Association of Testing Authorities (NATA) accredited laboratories * segregation requirements for suspect animals * workplace procedures and regulatory requirements for: * ante and post-mortem inspection of food animals * emergency kills * hygiene and sanitation * hygiene and sanitary sequence requirements * retaining carcases * identifying, collecting and submitting specimens * humane destruction of food animals * emergency and suspect slaughter * disposal of condemned carcase * reporting on ante and post-mortem inspections * the relevant registration processes and procedures for meat inspectors at their specific premises. |

| 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 premises * resources, equipment and materials: * food animals for slaughtering * food animal carcases * sampling equipment * specifications: * workplace standard operating procedures * relevant Australian Standards * regulatory requirements for site * relationships: * under the supervision of a meat inspector * 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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