

## 40393 Remove and dispose of non-conforming product in a meat processing operation

<b>Kaupae   Level</b>	3
<b>Whiwhinga   Credit</b>	10
<b>Whāinga   Purpose</b>	<p>This skill standard recognises the skills required to identify non-conforming product, describe the procedures for processing, and remove and dispose of contaminated meat carcasses and/or diseased meat product, in a meat processing operation.</p> <p>This skill standard can be used in the New Zealand meat processing qualifications at Level 3 and above.</p>

### Hua o te ako me Paearu aromatawai | Learning outcomes and assessment criteria

Hua o te ako   Learning outcomes	Paearu aromatawai   Assessment criteria
1. Identify non-conforming product in a meat processing operation.	a. Identify contaminated meat using appropriate identification methods according to organisational requirements.
	b. Identify sources of contamination.
2. Describe procedures for processing contaminated meat carcasses and/or diseased meat product in a meat processing operation.	a. Describe the procedures for processing contaminated meat carcasses and/or diseased meat product according to organisational requirements.
3. Remove and dispose of contaminated meat carcasses and/or diseased meat product in a meat processing operation.	a. Remove contaminated meat carcasses and/or diseased meat product to minimise cross contamination according to organisational requirements.
	b. Dispose of contaminated meat carcasses and/or diseased meat product according to organisational requirements.

### Pārongo aromatawai me te taumata paearu | Assessment information and grade criteria

#### Assessment specifications:

Guidelines and codes of practice applicable to this standard include:

- Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

## Evidence requirements:

- Evidence of observation assessment may include photos, drawings, workplace verification of verbal answers and/or explanations.
- Meat contamination source such as – faecal, ingesta, dust, wool and/or hair, disease, milk.  
Evidence of three sources required.
- Identification methods such as – colour ended tickets, observation, separation.  
Evidence of two methods required.

**Ngā momo whiwhinga | Grades available**

Achieved

**Ihirangi waitohu | Indicative content**

Meat Inspection Ticket Identification Process.

**Rauemi | Resources**

- Meat Inspection Ticket Identification Process
- Health and Safety at Work Act 2015
- Animal Products Act 1999
- Ministry for Primary Industries *Code of Practice Red Meat: Slaughter and Dressing, Chapter 5*; available at: <https://www.mpi.govt.nz/dmsdocument/21659/direct>
- *Code of Practice Red Meat: Post Slaughter Activity, Chapter 9*, available at: [Operational code: Red meat post slaughter activity Code of Practice Chapter 9 \(mpi.govt.nz\)](#)

and any subsequent amendments.

**Pārongo Whakaū Kounga | Quality assurance information**

<b>Ngā rōpū whakatau-paerewa  </b> Standard Setting Body	Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council
<b>Whakaritenga Rārangi Paetae Aromatawai  </b> DASS classification	Manufacturing > Meat Processing > Pre and Post Slaughter and Dressing
<b>Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga  </b> CMR	0033

<b>Hātepe   Process</b>	<b>Putanga   Version</b>	<b>Rā whakaputa   Review Date</b>	<b>Rā whakamutunga mō te aromatawai   Last date for assessment</b>
<b>Rēhitatanga   Registration</b>	1	27 March 2025	N/A
<b>Kōrero whakakapinga   Replacement information</b>	This skill standard replaced unit standard 16496.		
<b>Rā arotake   Planned review date</b>	31 December 2029		

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council at [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) to suggest changes to the content of this skill standard.