Title	Compliance check inedible areas of premises licensed or approved under the Animal Products Act		
Level	5	Credits	10

Purpose	This unit standard is for people who are employed in or by meat processing operations to carry out compliance checks under the Animal Products Act 1999.
	People credited with this unit standard are able to: demonstrate understanding of the compliance standards that apply to inedible areas; and perform compliance checks in inedible areas under the Animal Products Act 1999.

Classification	Meat Processing > Animal Product Examination	
Available grade	Achieved	

Guidance Information

- Demonstration of competency for all outcomes must be consistent with all relevant legislation and subsequent amendments; this includes but is not limited to:
 - Organisational requirements
 - Industry standards
 - Health and Safety at Work Act 2015
 - Animal Products Act 1999.
- 2 Industry standards refer to:
 - Ministry for Primary Industries, Industry Agreed Standard 2 Design and Construction; Industry Standard 4 – Procurement of Animals for Food
 - Industry Standard 7 Byproducts
 - Industry Standard 8 Quality Assurance, all available at http://www.foodsafety.govt.nz/industry/sectors/meat-ostrich-emu-game/meatman/index.htm.
- 3 Definition

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

- 4 Range Inedible areas include but are not limited to inedible support areas in premises registered or approved under the Animal Products Act 1999.
- In the context of this unit standard, *understanding* means that there should be evidence of a learners' thorough comprehension of a topic. A learner with a good

understanding of a topic should have applied, or should be able to apply what they have learnt to a workplace situation and will be able to alter their practices to the different contexts they are applying their learning to. Assessors should be confident that the learners' understanding is embedded in their practices and behaviour.

Outcomes and performance criteria

Outcome 1

Demonstrate understanding of the compliance standards that apply to inedible areas.

Range

standards include but are not limited to – construction and maintenance of premises, plant and equipment; cleanliness of inedible areas, plant and equipment; personal protective clothing, equipment and amenities; preslaughter stock handling and inspection; inedible product inspection standards for certification purposes; control and disposal of condemned material; rendering operations.

Performance criteria

1.1 Describe compliance standards in terms of the requirements for inedible areas.

Outcome 2

Perform a compliance check in inedible areas under the Animal Products Act 1999.

Performance criteria

- 2.1 Describe procedures for performing a compliance check in inedible areas.
- 2.2 Identify and describe non-complying situations in terms of industry standards.
- 2.3 Perform compliance checks without compromising the safety or health of self or company personnel.
- 2.4 Perform compliance checks without compromising the status of any product or inedible support material.
- 2.5 Describe the procedures for corrective actions for non-complying situations.

Planned review date 31 December 2022	Planned review date
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	23 April 1998	31 December 2015
Review	2	23 June 2000	31 December 2015
Revision	3	20 August 2001	31 December 2015

Process	Version	Date	Last Date for Assessment
Rollover and Revision	4	20 June 2006	31 December 2015
Review	5	25 February 2008	31 December 2016
Review	6	19 July 2012	31 December 2018
Review	7	27 January 2015	31 December 2019
Revision	8	17 September 2015	N/A
Revision	9	17 September 2015	31 December 2019
Review	10	20 July 2017	N/A

Consent and Moderation Requirements (CMR) reference	0033
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This CMR can be accessed at http://www.nzqa.govt.nz/framework/search/index.do.

Comments on this unit standard

Please contact the Primary Industry Training Organisation <u>standards@primaryito.ac.nz</u> if you wish to suggest changes to the content of this unit standard.