

Title	Demonstrate and apply knowledge of non-conforming product and procedures for processing and removal		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: identify non-conforming product; and describe procedures for processing, removing, and disposing of contaminated meat carcasses and/or diseased meat; in a meat processing operation.
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Classification	Meat Processing > Pre and Post Slaughter and Dressing
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
 - Health and Safety at Work Act 2015;
 - Animal Products Act 1999;
 - and any subsequent amendments.
- 2 All performance criteria in this unit standard must be in accordance with organisational requirements.
- 3 Resource documents include but are not limited to –

Code of Practice Red Meat: Slaughter and Dressing, Chapter 5,
<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 \(mpi.govt.nz\)](#).
- 4 Consistent organisational production output targets apply to the performance of this activity. These may include but are not limited to – hourly output, shift output, daily output.
- 5 Definition
Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

Outcomes and performance criteria

Outcome 1

Identify non-conforming product in a meat processing operation.

Performance criteria

1.1 Identify contaminated meat and the sources of contamination.

Range contamination may include but is not limited to – faecal, ingesta, dust, wool and/or hair, disease; evidence of three is required; identification methods may include but are not limited to – colour ended tickets, observation, separation; evidence of two is required.

Outcome 2

Describe procedures for processing contaminated meat carcasses and/or diseased meat in a meat processing operation.

Performance criteria

2.1 Describe the codes of practice for processing contaminated meat carcasses.

Outcome 3

Remove and dispose of contaminated meat carcasses and diseased meat in a meat processing operation.

Range minimum of evidence of one carcass disposal and two of diseased meat.

Performance criteria

3.1 Remove contamination and/or disease to maximise yield and minimise cross-contamination.

3.2 Dispose of contaminated and/or diseased material.

Replacement information

This unit standard was replaced by skill standard 40393.

This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	30 August 1999	31 December 2012
Revision	2	19 July 2001	31 December 2012
Review	3	27 April 2005	31 December 2012
Review	4	19 June 2009	31 December 2012
Review	5	21 July 2011	31 December 2018
Review	6	27 January 2015	31 December 2021
Revision	7	17 September 2015	31 December 2021
Review	8	24 October 2019	31 December 2027
Review	9	27 March 2025	31 December 2027

Consent and Moderation Requirements (CMR) reference

0033

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.