

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,
Code of Practice Red Meat: Post Slaughter Activity, Chapter 9, available at
<https://www.mpi.govt.nz/processing/meat-and-game/meat-and-game-processing/codes-of-practice-rmp-templates-and-plans/>.
- 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.

Planned review date	31 December 2024
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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	N/A

Consent and Moderation Requirements (CMR) reference

0033

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 standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.