

Title	Supply, inspect and maintain skids and gambrels in a meat processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: collect skids and gambrels and prepare for inspection; inspect and service skids and gambrels; and supply skids and gambrels and protect them from possible contamination during delivery, 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;
 - Hazardous Substances and New Organisms Act 2015;
 - Resource Management Act 1991; 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*, available from the Ministry for Primary Industries 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 Definitions

Company specifications – product specifications set by the company relating to cuts, weights, presentation, and packaging.

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

Collect skids and gambrels and prepare for inspection in a meat processing operation.

Performance criteria

- 1.1 Collect skids and gambrels and remove from collection area.
- 1.2 Prepare skids and gambrels for inspection.

Outcome 2

Inspect and service skids and gambrels in a meat processing operation.

Performance criteria

- 2.1 Inspect skids and gambrels.

Range	checks include but are not limited to – rust, abnormal wear and tear, security and condition of plastic and/or nylon runner guides.
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- 2.2 Separate defective items and send for evaluation.
- 2.3 Service inspected items.
- 2.4 Maintain acid and waxing bath at correct operating temperature in accordance with company specifications.
- 2.5 Replace acid and wax solutions in accordance with legislative requirements.
- 2.6 Dispose of acid and wax waste from skids and gambrels in accordance with legislative requirements.

Outcome 3

Supply skids and gambrels and protect them from possible contamination in a meat processing operation.

Performance criteria

- 3.1 Supply serviced skids and gambrels to the correct departments.
- 3.2 Protect skids and gambrels from possible contamination during delivery.

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	26 May 2004	31 December 2012
Review	2	19 June 2009	31 December 2012
Review	3	21 July 2011	31 December 2018
Review	4	27 January 2015	31 December 2021
Revision	5	17 September 2015	31 December 2021
Review	6	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.