Title	Carry out cusum inspections in a meat processing operation

Level	4	Credits	5

Purpose	This unit standard is for experienced people who are employed in a meat processing operation and are required to carry out cusum inspections. People credited with this unit standard are able to select samples for cusum inspection, and examine products for defects using cusum inspection in a meat processing operation.

Classification	Meat Processing > Meat Quality

Available grade	Achieved

Explanatory notes

1   Normal production speeds apply to the performance of this activity.

2   Legislation relevant to this unit standard includes but is not limited to – Health and Safety in Employment Act 1992, Animal Products Act 1999.

3   Resource documents include but are not limited to – *Industry Standard 6/Industry Agreed Standard 6 (IS6/IAS6) – Processing of Edible Product*, available from the Ministry for Primary Industries at http://www.foodsafety.govt.nz/industry/sectors/meat-ostrich-emu-game/meatman/is6/index.htm.

4   Definitions
Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.
Cusum inspections – monitoring the effectiveness of the hygiene trimming procedures in eliminating contaminants from the process. Inspections should be carried out by experienced staff familiar with cusum policy requirements.

5   Range
Visible defects include but are not limited to – parasitic lesions in excess of those permitted in the post-mortem criteria, bruises, blood clots, clusters of hair or wool, hide, rail dust, dirt, stains, grease, extraneous material.

Outcomes and evidence requirements

Outcome 1

Select samples for cusum inspection in a meat processing operation

Evidence requirements

1.1   Inspection start time is selected in accordance with organisational requirements.

1.2   The product is collected for inspection in accordance with organisational requirements.

1.3   Samples are recorded in accordance with organisational requirements.

Outcome 2

Examine products for defects using cusum inspection in a meat processing operation

Evidence requirements

2.1   Samples are examined and defects identified in accordance with organisational requirements.

2.2   Defects are removed in accordance with organisational requirements.

2.3   Defects are classified in accordance with regulatory requirements.

2.4   Cusum values are calculated for total and major defects in accordance with the cusum plan.

2.5   Cusum values are recorded in accordance with organisational requirements.

2.6   Cusum defects are actioned in accordance with organisational requirements.

Planned review date	31 December 2019

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	22 April 2004	31 December 2012
Review	2	21 October 2004	31 December 2012
Review	3	21 July 2011	31 December 2016
Review	4	27 January 2015	N/A

| Consent and Moderation Requirements (CMR) reference | 0033 |

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

Please note
Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

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.