

Title	Operate equipment to remove viscera by-products from carcasses in a meat processing operation		
Level	4	Credits	10

Purpose	People credited with this unit standard are able to: operate equipment to remove viscera by-products from carcasses 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 Resource documents include but are not limited to – *Red Meat Code of Practice Chapter 5: Slaughter and Dressing*, available from the Ministry for Primary Industries at: <https://www.mpi.govt.nz/dmsdocument/21659-slaughter-and-dressing-red-meat-code-of-practice-chapter-5%20>.
- 3 Definitions

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

Manufacturer’s specifications – instructions from the manufacturer which outline the specifications, parts, maintenance, service schedule, repair and running of specific equipment.
- 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 Range

Carcasses may include but are not limited to – bobby calves, cattle, sheep, lambs, deer, pigs, goats, horses, other animals used in the meat processing sector.

Outcomes and performance criteria

Outcome 1

Operate and remove viscera by-products from a carcass in a meat processing operation.

Range viscera by-products may include but are not limited to – hearts, kidneys, livers, lungs, aorta, intestines, stomach, diaphragm.

Performance criteria

1.1 Use evisceration equipment in accordance with organisational requirements and manufacturer’s specifications.

Range may include but not limited to – knife, clever, saw, mechanical rectum loosener, rods, bungs, shackles, hooks, sterilisers automated evisceration machines, isolation bags.

1.2 Remove viscera by-products in accordance with organisational requirements.

1.3 Remove by-products without damage to or contamination of recoverable products in accordance with organisational requirements.

1.4 Place viscera by-products in receptacles in accordance with organisational requirements.

1.5 Treat any viscera by-products stamped by legislative authorities as contaminated.

Replacement information	This unit standard was replaced by skill standard 40748.
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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	21 October 2004	31 December 2016
Review	2	19 June 2009	31 December 2016
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	31 December 2027
Review	7	28 August 2025	31 December 2027

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>.

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