

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

<b>Purpose</b>	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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<b>Classification</b>	Meat Processing > Pre and Post Slaughter and Dressing
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<b>Available grade</b>	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 Definition
 

*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.

<b>Planned review date</b>	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	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	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0033
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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**Comments on this unit standard**

Please contact the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.