

<b>Title</b>	<b>Recover viscera by-products 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: present inedible and edible offal for inspection and maintain knife hygiene between carcasses; dispatch recoverable product for further processing and dispose of unrecoverable product; and wash and sterilise viscera equipment and reposition to designated waiting area for inspection, 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 All performance criteria in this unit standard must be in accordance with organisational requirements.
- 3 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.
- 4 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/>.
- 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.
- 6 Range  
Viscera equipment may include but is not limited to – gut buggy, viscera trays.

## Outcomes and performance criteria

### Outcome 1

Present inedible and edible offal for inspection and maintain knife hygiene between carcasses in a meat processing operation.

#### Performance criteria

- 1.1 Present inedible and edible offal for inspection.
- 1.2 Maintain hygiene requirements of knives and equipment between carcasses.

### Outcome 2

Dispatch recoverable product for further processing and dispose of unrecoverable product in a meat processing operation.

#### Performance criteria

- 2.1 Place recoverable product in the chute or container for further processing.
- 2.2 Dispose of unrecoverable or condemned product.

### Outcome 3

Wash and sterilise viscera equipment and reposition to designated waiting area for inspection in a meat processing operation.

#### Performance criteria

- 3.1 Wash and sterilise viscera equipment.
- 3.2 Reposition viscera equipment in the designated waiting area for inspection, as required.

<b>Replacement information</b>	<p>This unit standard was replaced by skill standard 40752.</p> <p>This unit standard replaced unit standard 20729 and unit standard 27002.</p>
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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	27 January 2015	31 December 2021
Review	2	24 October 2019	31 December 2027
Review	3	28 August 2025	31 December 2027

<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>.