

Title	Recover viscera by-products in a meat processing operation		
Level	4	Credits	10

Purpose	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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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 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.

Replacement information	This unit standard replaced unit standard 20729 and unit standard 27002.
Planned review date	31 December 2024

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	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.