

<b>Title</b>	<b>Remove non-viscera by-products from carcasses in a meat processing operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to remove non-viscera by-products from carcasses in a meat processing operation.
----------------	-----------------------------------------------------------------------------------------------------------------------------------

<b>Classification</b>	Meat Processing > Pre and Post Slaughter and Dressing
-----------------------	-------------------------------------------------------

<b>Available grade</b>	Achieved
------------------------	----------

### Guidance Information

- 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.
- Resource documents include but are not limited to – *Red Meat Code of Practice: Slaughter and Dressing, Chapter 5*, available from the Ministry for Primary Industries at: <https://www.mpi.govt.nz/dmsdocument/21659/direct>.
- 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.
- Definitions  
*Manufacturer's specifications* – instructions from the manufacturer which outlines the specifications, parts, maintenance, service schedule, repair and running of specific equipment.  
*Operator* – the candidate being assessed against this unit standard.  
*Organisational requirements* – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace, and are consistent with manufacturer's requirements.
- Range  
 Carcasses may include but are not limited to – bobby calves, cattle, sheep and lambs, deer, pig, goat, horses, and any other animals used in the meat processing sector.

---

## Outcomes and performance criteria

### Outcome 1

Remove non-viscera by-products from carcasses in a meat processing operation.

Range non-viscera by-products may include but are not limited to – testes, pizzles, cheeks, head meat, contaminated trimmings, condemned portions of carcasses, head, tails, hooves;  
evidence of four non viscera by-products is required.

### Performance criteria

- 1.1 Operate equipment for the removal of non-viscera by-product in accordance with organisational requirements and manufacturer's specifications.
- 1.2 Trim all external contamination and place in receptacles in accordance with organisational requirements.
- 1.3 Remove non-viscera by-product in a manner that does not damage or contaminate recoverable products or endanger the operator and other people.

---

<b>Replacement information</b>	This unit standard was replaced by skill standard 40399. This unit standard replaced unit standard 20731 and unit standard 20980.
--------------------------------	--------------------------------------------------------------------------------------------------------------------------------------

**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	27 March 2025	31 December 2027

<b>Consent and Moderation Requirements (CMR) reference</b>	0033
------------------------------------------------------------	------

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