

Title	Wash and scrape pig carcasses in a meat processing operation		
Level	4	Credits	20

Purpose	People credited with this unit standard are able to: singe, wash, scald, de-hair, and scrape pig 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/processing/meat-and-game/meat-and-game-processing/codes-of-practice-rmp-templates-and-plans/>.
New Zealand Food Safety Authority Generic RMP Model for the Slaughter and Dressing of Pigs: <https://www.mpi.govt.nz/dmsdocument/21614-generic-rmp-model-for-the-slaughter-and-dressing-of-pigs>

- 3 Definitions

Manufacturer's specifications – instructions from the manufacturer which outlines the specifications, parts, maintenance, service schedule, repair and running of specific equipment.

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

- 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.

Outcomes and performance criteria

Outcome 1

Singe pig carcasses in a meat processing operation.

Performance criteria

- 1.1 Remove hair by singeing carcasses using hand-held gas-operated equipment.
- 1.2 Operate equipment in accordance with organisational requirements and manufacturer's specifications.
- 1.3 Use gas-operated equipment without endangering self or other people.
- 1.4 Remove hair without damaging pig carcasses.

Outcome 2

Wash pig carcasses in a meat processing operation.

Performance criteria

- 2.1 Prepare pig washing equipment in accordance with organisational requirements.
- 2.2 Maintain water temperature tolerances in accordance with organisational requirements.
- 2.3 Wash carcasses to remove singed hair in accordance with organisational requirements.

Outcome 3

Scald and de-hair pig carcasses in a meat processing operation.

Performance criteria

- 3.1 Prepare, monitor, and maintain the scalding and de-hairing equipment in accordance with organisational requirements.
- 3.2 Maintain temperature and flow rate of scald tank water in accordance with organisational requirements.
- 3.3 Monitor scald tank water temperature in accordance with organisational requirements.
- 3.4 Load, scald, and transfer carcasses from scald tank for de-hairing in accordance with organisational requirements.
- 3.5 Ensure flow of carcasses through the scald tank is in accordance with organisational requirements.
- 3.6 Load, operate, and unload de-hairing equipment in accordance with organisational requirements.
- 3.7 Maintain communication with co-workers to match carcass throughput to scrape-table processing requirements.

- 3.8 Clear any blockages to equipment and machinery in accordance with organisational requirements and manufacturer's specifications.
- 3.9 Recover and remove pig hair in accordance with organisational requirements.
- 3.10 Scalding and de-hairing operations do not damage or contaminate recoverable products or endanger self or other people.

Outcome 4

Scrape pig carcasses in a meat processing operation.

Performance criteria

- 4.1 Unload carcasses from de-hairing machinery and position for scraping.
- 4.2 Scrape surplus hair from skin surfaces and remove toenails.
- 4.3 Transfer carcasses for further processing in accordance with organisational requirements.
- 4.4 Scrape and gambrel pig carcass without damaging or contaminating recoverable products or endangering self or other people.

Replacement information	This unit standard replaced unit standard 25144 and unit standard 25145.
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Planned review date	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	27 January 2015	31 December 2021
Review	2	24 October 2019	N/A

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>.

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.