

<b>Title</b>	<b>Wash and scrape pig carcasses in a meat processing operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>20</b>

<b>Purpose</b>	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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<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

- 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 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>
- 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.
- 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.

<b>Replacement information</b>	This unit standard replaced unit standard 25144 and unit standard 25145.
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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>.