

<b>Title</b>	<b>Pull, strip, and pack runners 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: hang and prepare crowns; pull and strip runners; prepare soak tanks and soak runners; pack runners, and identify, pack, store, and dispatch handled hanks and knots, in a meat processing operation.
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<b>Classification</b>	Meat Processing > Meat Manufacturing
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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;
  - Health and Safety at Work Act 2015; and any subsequent amendments.
- 2 Resource documents include but are not limited to –*Code of Practice Red Meat: Post Slaughter Activity, Chapter 9*, 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/>.
- 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 Definitions
 

*Company specifications* – product specifications set by the company relating to cuts, weights, presentation, and packaging.

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

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### Outcomes and performance criteria

#### Outcome 1

Hang and prepare crowns in a meat processing operation.

**Performance criteria**

- 1.1 Place inspection covers on chutes before work commences in accordance with organisational requirements.
- 1.2 Report chute blockages in accordance with organisational requirements.
- 1.3 Attach crowns to pulling bar in accordance with organisational requirements.
- 1.4 The correct number of crowns are attached to each bar in accordance with organisational requirements.
- 1.5 Separate ends of runners from crowns in accordance with organisational requirements.
- 1.6 Align pulling bars with pulling rollers in accordance with organisational requirements.
- 1.7 Dispose of pulled crowns in accordance with organisational requirements.

**Outcome 2**

Pull and strip runners in a meat processing operation.

**Performance criteria**

- 2.1 Strip runner ends from crowns and fed into pulling rollers in accordance with organisational requirements.
- 2.2 Align and cut runner ends to company specifications.
- 2.3 Fed runners through stripping rollers without crossovers and tangles in accordance with organisational requirements.
- 2.4 Put runners in containers and stored for further processing in accordance with organisational requirements.

**Outcome 3**

Prepare soak tanks and soak runners in a meat processing operation.

**Performance criteria**

- 3.1 Prepare soak tanks in accordance with organisational requirements.
- 3.2 Soak runners in the water tank for the required time in accordance with company specifications.

**Outcome 4**

Pack runners and identify, pack, store, and dispatch handled hanks and knots in a meat processing operation.

## Performance criteria

- 4.1 Identify runners ready for packing in accordance with organisational requirements.
- 4.2 Handle, identify and pack hanks and knots in accordance with company and customer specifications.
- 4.3 Handle, store and dispatch containers of packed hanks and knots in accordance with company and customer specifications.

<b>Replacement information</b>	This unit standard replaced unit standard 3102, unit standard 3105, unit standard 26382, unit standard 26383 and unit standard 26433.
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<b>Planned review date</b>	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

<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>.

## Comments on this unit standard

Please contact the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.