Title	**Audit meat processing systems for compliance with Meat Industry Codes of Practice**		
Level	**5**	**Credits**	**20**

Purpose	People credited with this unit standard are able to: demonstrate knowledge of compliance auditing; prepare to carry out a compliance audit against the Codes of Practice; carry out sampling procedures for a compliance audit; carry out ante-mortem checks for a compliance audit; carry out statistical process control system (SPCS) checks for a compliance audit; carry out meat inspection checks for a compliance audit; and report on compliance audit findings in a meat processing operation.

Classification	Meat Processing > Meat Quality

Available grade	Achieved

This unit standard is expiring

Guidance Information

1 Legislation and regulation relevant to this unit standard include but are not limited to:
- Agricultural Compounds and Veterinary Medicines Act 1997;
- Animal Products Act 1999;
- Animal Welfare Act 1999;
- Food Regulations 2015;

and any subsequent amendments.

2 Resource documents include but are not limited to – Meat and Game Codes of Practice:
- *Code of Hygienic Practice for Meat*
- *Food (Uncooked Comminuted Fermented Meat) Standard 2008*
- *Slaughter and Dressing Red Meat Code of Practice Chapter 5*
- *Presentation for post-mortem examination – Red meat code of practice chapter 6*
- *Post-mortem examination – Red meat code of practice chapter 7*
- *Post-slaughter activity – Red Meat Code of Practice chapter 9*
- *Processed Meats Code of Practice Part 2: GMP – Hygiene and Sanitation, and Quality Assurance*
- *Processed Meats Code of Practice Part 3: GMP – Process Control*
- *Processed Meats Code of Practice Part 4: HACCP Application – Amendment 1*

available from Ministry of Primary Industries at: https://www.mpi.govt.nz/processing/meat-and-game/meat-and-game-processing/codes-of-practice-rmp-templates-and-plans/.

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3 Definitions

Client – the person or organisation requesting the audit.
Meat and Game Codes of Practice here after referred to as *Codes of Practice*.
Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of compliance auditing in a meat processing operation.

Performance criteria

1.1 Explain compliance auditing in terms of the purpose and benefits for the organisation.

1.2 Summarise the compliance auditing process in terms of the roles and responsibilities of all parties.

Range parties include but are not limited to – auditors, organisation, client.

Outcome 2

Prepare to carry out a compliance audit against the Codes of Practice in a meat processing operation.

Performance criteria

2.1 Review previous audit documentation to determine any open action points or repeated defects.

2.2 Check Animal Products Act warrants for compliance in accordance with regulatory requirements.

2.3 Collate data on regulatory activity, diseases, and defects.

Outcome 3

Carry out sampling procedures for a compliance audit in a meat processing operation.

Performance criteria

3.1 Samples are collected in accordance with the sampling plan.

3.2 Seal, document, store and dispatch any suspect samples to comply with audit requirements.

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3.3 Review sample collection, storage and dispatch processes to ensure compliance with audit requirements, and report findings and outcomes against organisational requirements.

Range sampling process includes but is not limited to – water sampling, species verification, sulphoramide on-site sampling, injection site lesion, trichinella, cestode lesion sampling, Brucella Ovis sampling.

Outcome 4

Carry out ante-mortem checks for a compliance audit in a meat processing operation.

Performance criteria

4.1 Examine the process for performing ante-mortem checks for compliance against the Codes of Practice.

4.2 Verify stock lists against completion records.

4.3 Examine communication between ante-mortem and post-mortem inspectors to determine consistency of decision making.

Outcome 5

Carry out statistical process control system (SPCS) checks for a compliance audit in a meat processing operation.

Performance criteria

5.1 Check SPCS decisions for compliance against the Codes of Practice.

5.2 Check SPCS procedures for compliance against the Codes of Practice.

5.3 Check SPCS data capture and transmission for completeness.

5.4 Check SPCS post-check procedures and records for completeness.

5.5 Check data and calibrate the SPCS from compliance audit outcomes.

Outcome 6

Carry out meat inspection checks for a compliance audit in a meat processing operation.

Performance criteria

6.1 Examine meat inspection procedures to ensure compliance against Codes of Practice.

6.2 Examine communication between meat inspectors to determine consistency of decision making.

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6.3 Assess inventory of detained product for compliance against the Codes of Practice.

6.4 Assess equipment and workstations for hygiene and sanitation compliance with the Codes of Practice.

6.5 Assess brand inventory to ensure brand quality control targets are met.

6.6 Assess security register for compliance with site security system.

6.7 Evaluate meat product batches for compliance against the Codes of Practice.

6.8 Evaluate the process for identifying diseases and defects for retention, trimming and re-inspection against the Codes of Practice.

6.9 Assess the process for dealing with condemned material against the Codes of Practice.

6.10 Evaluate the process for detecting and sampling tuberculosis against the Codes of Practice.

Outcome 7

Report on compliance audit findings in a meat processing operation.

Performance criteria

7.1 Identify scope of the compliance audit and report the findings and outcomes.

7.2 Document the status of corrective actions identified from previous audits in the audit report.

7.3 Disseminate the report in accordance with the requirements of the audit plan.

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	28 November 2019	31 December 2027
Review	3	28 August 2025	31 December 2027

Consent and Moderation Requirements (CMR) reference	0033

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

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