



**Australian Government**

# **AMPA3071 Implement food safety program**

**Release: 1**

# AMPA3071 Implement food safety program

## Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

## Application

This unit describes the skills and knowledge required to maintain food safety in a meat processing plant.

This unit is applicable to those intending to work as supervisors, meat inspectors and Quality Assurance (QA) officers in meat processing plants.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

This unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

## Pre-requisite Unit

Nil.

## Unit Sector

## Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Identify microbiological hazards for meat and meat safety	1.1 Identify types of micro-organisms (e.g. bacteria, virus, yeast and mould) 1.2 Identify major microbiological threats to meat (i.e. bacteria and relevant yeasts or moulds) and assess to determine the risk level

Element	Performance criteria
	<p>and control requirements</p> <p>1.3 Identify types of bacteria causing food poisoning and meat spoilage</p> <p>1.4 Identify effects of bacterial contamination in relation to food poisoning (i.e. impact on people) and food spoilage (i.e. shelf life)</p> <p>1.5 Identify sources of bacterial contamination</p> <p>1.6 Identify and explain growth characteristics and requirements of bacteria</p> <p>1.7 Identify Critical Control Points (CCP) and control points for prevention and control of bacterial contamination</p> <p>1.8 Determine and implement control methods required to prevent or reduce microbiological hazards</p> <p>1.9 Identify customer and regulatory requirements for microbiological contamination levels</p> <p>1.10 Identify relevant microbiological tests and assess test results</p>
<p>2. Identify chemical hazards for meat and meat safety</p>	<p>2.1 Identify chemical hazards which may affect meat</p> <p>2.2 Identify common sources of chemical hazards or contamination (e.g. cleaning chemicals and drug residues) and assess to determine the risk level and control requirements</p> <p>2.3 Determine and implement control methods which prevent or reduce chemical contamination to acceptable levels including national programs (e.g. residue testing)</p> <p>2.4 Explain effects of chemical residues on meat (e.g. poisoning, tainting, and rejections)</p> <p>2.5 Identify chemical residue testing programs and level requirements</p>
<p>3. Identify physical hazards on meat and meat products</p>	<p>3.1 Explain physical hazards which may affect meat</p> <p>3.2 Identify common sources of physical hazards and/or contamination and assess to determine the risk level and control requirements</p> <p>3.3 Determine and implement control methods to prevent contamination reaching an unacceptable level</p> <p>3.4 Explain effects of physical hazards on meat</p>
<p>4. Calibrate thermometers</p>	<p>4.1 Calibrate thermometers according to regulatory requirements</p>
<p>5. Identify the components of a Hazard Analysis Critical Control Point (HACCP)-based QA</p>	<p>5.1 Identify and explain regulatory basis for compliance with a HACCP-based QA program</p> <p>5.2 Identify and explain steps in the development of a HACCP program</p>

Element	Performance criteria
program for meat processing plants	5.3 Identify nature and importance of work instructions or task descriptions and operating procedures and coach workers in their implications 5.4 Identify elements of a HACCP program 5.5 Identify nature and importance of Good Manufacturing Practices (GMP) and pre-requisite programs 5.6 Identify and explain mechanisms for validation, monitoring and verification
6. Conduct pre-operational hygiene check	6.1 Identify pre-operational checklists 6.2 Identify and explain corrective action procedures 6.3 Conduct pre-operational hygiene check
7. Conduct microbiological test swabbing	7.1 Identify appropriate microbiological testing regimes 7.2 Perform swabbing for microbiological testing according to workplace and regulatory requirements 7.3 Assess microbiological test results and where necessary take appropriate corrective action

## Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

## Range of Conditions

## Unit Mapping Information

This unit is equivalent to MTMP3073B Implement food safety program.

## Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adb8443a7>