



Australian Government

AMPA3123 Perform ante and post-mortem inspection - Poultry

Release: 1

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Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to perform ante-mortem and post-mortem inspection duties on poultry in a slaughtering establishment processing in accordance with the Australian Standard.

This unit is applicable to those who will seek employment and registration as a meat inspector in either the domestic or export processing sectors.

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

AMPX209 Sharpen Knives

AMPA3002 Handle animals humanely while conducting ante-mortem inspection

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 breeds and types of poultry and	1.1 Identify major breeds of commonly slaughtered poultry 1.2 Identify distinguishing features of major breeds

Element	Performance criteria
describe market requirements	1.3 Describe market requirements for poultry
2. Identify the main reasons for ante-mortem inspection	2.1 Explain reasons for ante-mortem inspection 2.2 Identify regulatory requirements associated with ante-mortem inspection
3. Perform ante-mortem inspection on poultry	3.1 Identify procedures and principles of humane handling of animals 3.2 Detect and identify signs of common conditions responsible for abnormalities at ante-mortem 3.3 Describe the symptoms of the major emergency diseases 3.4 Identify reporting procedures for emergency diseases 3.5 Segregate suspect stock according to regulatory and workplace requirements 3.6 Ante-mortem inspection is performed according to relevant workplace health and safety, workplace and regulatory requirements 3.7 Quality Assurance aspects of ante-mortem inspection are identified
4. Make disposition as a result of inspection and take appropriate action	4.1 Identify and describe common diseases and conditions responsible for abnormalities in poultry 4.2 Segregate suspect stock according to regulatory and workplace requirements 4.3 Identify signs of emergency or notifiable diseases that could be seen at ante-mortem 4.4 Describe emergency or notifiable disease procedures as set out in the relevant regulations
5. Identify base anatomical structure systems of poultry	5.1 Identify organs of poultry 5.2 Identify and explain lymphatic, circulatory, digestive, urinary, and nervous and respiratory systems 5.3 Identify basic skeletal structure of poultry
6. Identify the main reasons for post-mortem inspection	6.1 Identify reasons for post-mortem inspection 6.2 Identify regulatory requirements associated with post-mortem inspection
7. Perform post-mortem inspection of poultry	7.1 Follow procedures for post-mortem inspection 7.2 Identify and detect abnormalities 7.3 Perform post-mortem inspection of poultry in accordance with regulatory requirements, hygiene and sanitation requirements and workplace health and safety requirements, in a work

Element	Performance criteria
	environment and under normal production conditions 7.4 Identify Quality Assurance (QA) issues of post-mortem inspection
8. Make disposition	8.1 Detect and identify common diseases and conditions responsible for abnormalities in poultry 8.2 Identify and explain symptoms of major emergency diseases
9. Treat affected carcass appropriately	9.1 Treat carcass in accordance with regulatory, hygiene and sanitation, and workplace health and safety requirements 9.2 Demonstrate anatomical knowledge of carcass in the disposition process
10. Monitor stunning and slaughter of animals	10.1 Identify requirements for effective stunning and slaughter 10.2 Ensure animals are stunned and bled according to workplace and regulatory requirements 10.3 Take corrective action in the event of ineffective stunning or bleeding
11. Describe the procedures followed for retained carcass on the slaughter floor	11.1 Identify and describe procedures for retained carcass in accordance with workplace and regulatory requirements
12. Identify and use Personal Protective Equipment (PPE) required to perform post-mortem inspection	12.1 Identify and explain the purpose of the PPE required for post-mortem inspection 12.2 Use equipment in accordance with QA and workplace requirements 12.3 Use, maintain and store Personal Protective Equipment (PPE) in accordance with workplace health and safety requirements
13. Take pathological and residue samples to assist in determining disposition	13.1 Identify lesions and tissues necessary for determining dispositions 13.2 Collect and submit specimens according to workplace procedures 13.3 Interpret results 13.4 Retain carcasses awaiting results according to workplace procedures

Foundation Skills

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

Range of Conditions

Unit Mapping Information

Equivalent to MTMP412A - Inspect Poultry.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>