



Australian Government

AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises

Release: 1

AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Application

This unit describes the skills and knowledge required to perform ante-mortem and post-mortem inspection duties on food animals in micro meat processing premises, processing according to the relevant Australian Standard.

This unit applies to individuals who carry out work as a meat inspector or a meat safety officer in a micro meat processing premises where meat is processed for the Australian domestic market.

A micro meat processing premises is defined for training and assessment purposes as:

- operating fewer than four days a week with a small throughput for one or more species, or
- employing fewer than four workers on the processing floor.

This unit must only be selected for workers in micro meat processing premises when 100 hours of performance evidence for assessment is unachievable within a reasonable timeframe. It must only be selected for training and assessment in states/territories where the controlling food safety authority deems it is appropriate.

This unit must not be co-delivered with an 'Ante and post-mortem inspection' or a 'Post-mortem inspection' unit that requires 100 hours of performance evidence to be completed.

Users must note that this unit will not satisfy the regulatory requirements for meat inspection work in export premises or larger domestic premises.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and animal welfare regulations, legislation and standards that apply to the workplace.

Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities. Users must check with the relevant regulatory authority before delivery.

Mandatory workplace requirements apply to the assessment of this unit.

Pre-requisite Unit

AMPLSK301 Handle animals humanely while conducting ante-mortem inspection

Unit Sector

Meat Safety (MSY)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for ante-mortem inspection	1.1 Identify reasons for ante-mortem inspection 1.2 Identify regulatory requirements associated with ante-mortem inspection 1.3 Identify workplace health and safety hazards associated with ante-mortem inspection, and control risks, including using personal protective equipment (PPE) 1.4 Identify procedures and principles for humane handling of food animals 1.5 Identify quality assurance requirements for ante-mortem inspection of food animals 1.6 Identify procedures for euthanising animal and processing it as an emergency kill 1.7 Identify procedures for euthanising an animal, condemning and disposing of the carcass
2. Perform ante-mortem inspection	2.1 Perform ante-mortem inspection of food animals according to regulatory requirements 2.2 Detect and identify signs of common conditions responsible for abnormalities at ante-mortem 2.3 Detect signs of common emergency or notifiable diseases 2.4 Report any identified conditions or diseases according to regulatory and workplace requirements 2.5 Segregate suspect food animals according to regulatory and workplace requirements 2.6 Make disposition as a result of inspection, and take appropriate action
3. Monitor stunning and	3.1 Identify requirements for effective stunning and slaughter of food

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
slaughter of food animals	animals 3.2 Check that animals are stunned and bled according to workplace and animal welfare requirements 3.3 Ensure corrective action is taken in the event of ineffective stunning or bleeding
4. Prepare for post-mortem inspection	4.1 Identify reasons for post-mortem inspection 4.2 Identify regulatory requirements associated with post-mortem inspection 4.3 Identify health and safety hazards associated with post-mortem inspection, and control risks, including using PPE 4.4 Identify hygiene and sanitation requirements of post-mortem inspection
5. Perform post-mortem inspection of food animals	5.1 Follow procedures and regulatory requirements for post-mortem inspection of food animals 5.2 Follow hygiene and sanitary sequence requirements when performing post-mortem inspections 5.3 Detect and identify abnormalities 5.4 Identify any quality assurance issues of post-mortem inspection 5.5 Make disposition as a result of post-mortem inspection, and take appropriate action
6. Take samples to assist with identifying conditions	6.1 Identify lesions and abnormal tissues that typically indicate disease or condition 6.2 Collect pathological and residue samples according to workplace procedures, and dispatch for testing 6.3 Interpret test results 6.4 Retain carcasses awaiting results according to workplace procedures
7. Make disposition	7.1 Demonstrate anatomical knowledge of carcass in the disposition process 7.2 Identify and detect common diseases and conditions responsible for abnormalities 7.3 Report common diseases and symptoms in line with workplace requirements

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	7.4 Make disposition in line with relevant Australian Standards
8. Treat affected carcase	8.1 Treat carcase according to regulatory, hygiene and sanitation, and health and safety requirements 8.2 Identify and describe procedures for retained carcase as set out in workplace and regulatory requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret regulatory requirements, procedures and standards
Writing	Complete ante-mortem cards and condemnation cards
Oral communication	Interact effectively with those employed at slaughtering premises
Numeracy	- Estimate percentage of group with conditions - Estimate animal numbers in pen (per m2)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPMSY414 Conduct ante and post-mortem inspection in micro meat processing premises	Not applicable	The unit has been created to address a skill or task required by industry that is not covered by an existing unit	Newly created

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7>