



Australian Government

AMPMSY415 Conduct post-mortem inspection in micro meat processing premises - Wild game

Release: 1

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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 post-mortem inspection duties on wild game in micro meat processing premises, processing in accordance with 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, in accordance with state/territory health and safety 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

Nil

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 post-mortem inspection	1.1 Identify reasons for post-mortem inspection 1.2 Identify regulatory requirements associated with post-mortem inspection 1.3 Identify workplace health and safety hazards associated with post-mortem inspection, and control risks, including using personal protective equipment (PPE) 1.4 Identify hygiene and sanitation requirements of post-mortem inspection
2. Perform post-mortem inspection of wild game	2.1 Follow procedures and regulatory requirements for post-mortem inspection of wild game 2.2 Follow hygiene and sanitary sequence requirements when performing post-mortem inspections 2.3 Detect and identify abnormalities 2.4 Identify any quality assurance issues of post-mortem inspection 2.5 Make disposition as a result of post-mortem inspection, and take appropriate action
3. Take samples to assist with identifying conditions	3.1 Identify lesions and abnormal tissues that typically indicate disease or condition 3.2 Collect pathological and residue samples according to workplace procedures, and dispatch for testing 3.3 Interpret test results 3.4 Retain carcasses awaiting results according to workplace procedures
4. Make disposition	4.1 Demonstrate anatomical knowledge of carcase in the disposition process 4.2 Identify and detect common diseases and conditions responsible for abnormalities 4.3 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>
	4.4 Make disposition in line with relevant Australian Standard
5. Treat affected carcase	5.1 Treat carcase in accordance with regulatory, hygiene and sanitation, and workplace health and safety requirements 5.2 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 wild game carcase receipt inspection reports - Complete condemnation documentation
Oral communication	Interact effectively with those employed at wild game animal processing premises

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPMSY415 Conduct post-mortem inspection in micro meat processing premises – Wild game	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>