



Australian Government

AMPQUA306 Perform boning room Meat Hygiene Assessment

Release: 1

AMPQUA306 Perform boning room Meat Hygiene Assessment

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 quality control and Meat Hygiene Assessment (MHA) checks (or equivalent) on carton meat for contamination or defects as part of a quality control program. It covers the implementation of specifications, critical limits, tolerances and sampling programs.

This unit applies to individuals who monitor quality and who are responsible for MHA and quality control checks on carton meat. In this role, workers take responsibility for their own work, they may take limited responsibility for the work of others, and they also contribute to problem-solving workplace issues.

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

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

Pre-requisite Unit

Nil

Unit Sector

Quality Assurance (QUA)

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 work	1.1 Receive work instructions and clarify where required 1.2 Identify health, safety and food safety hazards for task, and control

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	associated risks 1.3 Wear appropriate personal protective equipment (PPE) and clothing, and ensure correct fit 1.4 Identify sampling plan for sample size and frequency
2. Inspect samples of carton meat for defects	2.1 Take samples of product from each line of product according to a pre-determined sampling plan and workplace health and safety standards 2.2 Inspect sample for defects according to regulatory and workplace requirements as established in an approved Hazard Analysis and Critical Control Points (HACCP) program 2.3 Report defects according to workplace requirements
3. Assess samples against pre-determined defect tolerances	3.1 Assess levels of defects against established tolerances 3.2 Report samples outside tolerance to supervisor, and take corrective action 3.3 Adhere to sampling program, and record results according to workplace requirements 3.4 Keep sampling area clean and neat to avoid contamination between samples 3.5 Identify and follow dropped meat procedures according to workplace 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 work instructions and standard operating procedures (SOPs)
Writing	Record defects using paper-based and/or digital format
Numeracy	- Determine conformance levels expressed as percentages (%) - Use conformity index formulae

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA306 Perform boning room Meat Hygiene Assessment	AMPA3074 Perform boning room Meat Hygiene Assessment	Unit code updated Element 1 added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions revised	Not equivalent

Links

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