



Australian Government

AMPQUA307 Perform offal Meat Hygiene Assessment

Release: 1

AMPQUA307 Perform offal 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 monitor hygiene assessment of offal, in line with a Meat Hygiene Assessment (MHA) program, with a view to minimising physical or macro-contamination.

This unit applies to individuals who monitor offal hygiene either on the slaughter floor or in dedicated offal rooms. 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 associated risks

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.3 Wear appropriate personal protective equipment (PPE) and clothing, and ensure correct fit 1.4 Identify approved sampling plan for sample size and frequency
2. Monitor offal	2.1 Select samples for assessment according to the approved sampling plan for sample size and frequency 2.2 Conduct assessment utilising appropriate facilities, lighting and time according to workplace health and safety standards 2.3 Conduct assessment according to workplace requirements 2.4 Monitor offal for defects according to agreed criteria and classification 2.5 Record defects accurately using the correct forms or electronic system 2.6 Identify levels for triggering corrective actions 2.7 Implement immediate corrective action according to the Meat Hygiene Assessment (MHA) program's requirements 2.8 Monitor offal according to the workplace requirements for hygiene and sanitation, 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 work instructions and standard operating procedures (SOPs)
Writing	Record defects using paper-based and/or digital format
Oral communication	Liaise with supervisors who are responsible for implementing corrective actions
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
AMPQUA307 Perform offal Meat Hygiene Assessment	AMPA3081 Perform offal 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>