



Australian Government

AMPQUA404 Maintain a Meat Hygiene Assessment program

Release: 1

AMPQUA404 Maintain a Meat Hygiene Assessment program

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 implement all aspects of a product and process monitoring system in a slaughter premises and/or boning room.

Meat Hygiene Assessment describes the application of two monitoring systems – the first relates to process controls in the production of the meat, and the second to the physical condition of meat.

Process and product monitoring systems are mandatory in all meat industry export works, and staff undertaking monitoring duties must be trained in using these assessment systems.

This unit applies to individuals who undertake regulatory, quality assurance and supervisory work overseeing the implementation of a Meat Hygiene Assessment (MHA) program in a meat processing premises.

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.

Pre-requisite Unit

The prerequisite units of competency for this unit are:

- AMPQUA304 Perform carcase Meat Hygiene Assessment
- AMPQUA305 Perform process monitoring for Meat Hygiene Assessment
- AMPQUA306 Perform boning room Meat Hygiene Assessment
- AMPQUA307 Perform offal Meat Hygiene Assessment.

Unit Sector

Quality Assurance (QUA)

Elements and Performance Criteria

Elements	Performance Criteria
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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Oversee carcase meat hygiene assessment program	1.1 Select samples for assessment according to approved sampling plan 1.2 Conduct assessment using appropriate facilities, lighting and time 1.3 Monitor products for defects according to agreed criteria and classification 1.4 Scan carcasses using approved scanning lines 1.5 Record defects using correct forms or electronic system 1.6 Implement immediate corrective action for carcase defects 1.7 Monitor carcasses according to workplace requirements for hygiene and sanitation, and workplace health and safety
2. Oversee offal and/or carton meat hygiene assessment program	2.1 Select samples for assessment according to approved sampling plan 2.2 Conduct assessment using appropriate facilities, lighting and time 2.3 Monitor offal and/or carton meat for defects according to agreed criteria and classification 2.4 Record defects using correct forms or electronic system 2.5 Identify levels for triggering corrective actions 2.6 Implement corrective action immediately for offal and/or carton meat 2.7 Monitor offal and/or carton meat according to workplace requirements for hygiene and sanitation, and workplace health and safety
3. Oversee process meat hygiene assessment program	3.1 Monitor process according to workplace monitoring plan 3.2 Record results on appropriate process monitoring sheets 3.3 Rate process according to established criteria 3.4 Implement corrective action immediately for any process non-conformance 3.5 Calculate and record a conformity index after each process monitoring exercise 3.6 Monitor process according to workplace requirements for hygiene and sanitation, and workplace health and safety 3.7 Track results of process monitoring over time, and reconcile with product monitoring outcomes
4. Analyse data gathered	4.1 Plot product and process monitoring results on simple trend charts

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	4.2 Plot product and process monitoring result on control charts
	4.3 Interpret trends and take remedial or corrective actions as required

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 regulations and guideline requirements for Meat Hygiene Assessment
Writing	Record results of monitoring using digital and/or paper-based formats
Oral communication	Communicate information to work colleagues to facilitate understanding of, and compliance with, the applicable standards and regulations
Numeracy	- Use formulae to develop a conformity index for monitoring processes - Use outcomes of conformity index to determine acceptable, marginal and unacceptable processing

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA404 Maintain a Meat Hygiene Assessment program	AMPA401 Implement a Meat Hygiene Assessment program	Unit sector code updated Prerequisites added Performance Criteria clarified Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions	Not equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
		revised	

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

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