Australian Government

AMPX420 Participate in the ongoing development and implementation of a HACCP and Quality Assurance system

Release: 1

AMPX420 Participate in the ongoing development and implementation of a HACCP and Quality Assurance system

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to develop and manage a Hazard and Critical Control Point (HACCP)-based Quality Assurance (QA) program.

This unit is applicable to QA personnel and supervisors who are responsible for developing or implementing a HACCP-based QA system in a meat establishment.

All work should be carried out to comply with workplace and regulatory requirements.

This unit applies to individuals who take responsibility for their own work and for the quality of others' work within known parameters. They provide and communicate solutions to a range of predictable and sometimes unpredictable problems.

The unit must be delivered and assessed in the context of Australian meat processing standards and regulations.

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

Pre-requisite Unit

Nil.

Unit Sector

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1 Involve management and staff in developing the quality system	1.1 Involve relevant staff members and managers in clarifying purpose and scope of program 1.2 Clearly define enterprise needs and expectations

Element	Performance criteria
	1.3 Incorporate other systems, including AUS-MEAT, workplace health and safety and meat inspection in accordance with workplace needs
2. Establish the scope of the system	2.1 Define the scope of the HACCP-based quality system to encompass food safety, quality, regulatory compliance, animal welfare and preventative maintenance
	2.2 Set up the system to prevent and control food safety hazards and other hazards, including product quality and workplace health and safety hazards
	2.3 Seek consensus from relevant workplace areas on coverage and scope of system
3. Conduct hazard analysis and assessment	3.1 Assess every step in the production process for potential food safety hazards
	3.2 Establish Critical Control Points (CCPs) to identify methods for preventing and controlling significant hazards
	3.3 Establish critical limits for each CCP
	3.4 Assign measurable or recognisable standards for each CCP to define the critical limits
	3.5 Technically and scientifically validate critical limits
4. Ensure all documents, work procedures and processes required for the system are developed, available and in use	4.1 Describe all products and processes covered by the HACCP-based quality system in a standardised format defining product characteristics relevant to food safety
	4.2 Review work instructions and Standard Operating Procedures (SOPs) for accuracy, relevancy and sufficiency to prevent potential hazards
	4.3 Implement documented procedures for monitoring CCPs
	4.4 Implement documented procedures designed to ensure any CCPs which are out of control are brought back under control, and any affected products are suitably handled
	4.5 Implement documented procedures to ensure the whole HACCP system is regularly audited and verified as working effectively
	4.6 Ensure availability, currency and current usage of all documents and records required for system
5. Audit, verify and validate the system	5.1 Routinely revise, verify and validate HACCP plan through reassessing hazards, CCPs, critical limits, testing methods, and all related HACCP system procedures, to ensure their ongoing relevancy to plant operations
	5.2 Take corrective action and record follow up on audit findings
	5.3 Review HACCP system to account for any process or product changes

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

MTMPSR413A Participate in ongoing development and Implementation of a HACCP and Quality Assurance system	E

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e2e56b7-698f-4822-84bb-25adbb8443a7