



Australian Government

AMPA3071 Implement food safety program

Release: 2

AMPA3071 Implement food safety program

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Application

This unit describes the skills and knowledge required to maintain food safety in a meat processing plant.

This unit is applicable to those intending to work as supervisors, meat inspectors and Quality Assurance (QA) officers in meat processing plants.

All work should be carried out to comply with workplace procedures, customer requirements and product specifications.

This unit applies to individuals who work under broad direction and take responsibility for their own work including limited responsibility for the work of others. They provide and communicate solutions to a range of predictable problems.

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

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

Pre-requisite Unit

Nil

Unit Sector

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>

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. Identify microbiological hazards for meat and meat safety	1.1 Identify types of micro-organisms (e.g. bacteria, virus, yeast and mould) 1.2 Identify major microbiological threats to meat (i.e. bacteria and relevant yeasts or moulds) and assess to determine the risk level and control requirements 1.3 Identify types of bacteria causing food poisoning and meat spoilage 1.4 Identify effects of bacterial contamination in relation to food poisoning (i.e. impact on people) and food spoilage (i.e. shelf life) 1.5 Identify sources of bacterial contamination 1.6 Identify and explain growth characteristics and requirements of bacteria 1.7 Identify Critical Control Points (CCP) and control points for prevention and control of bacterial contamination 1.8 Determine and implement control methods required to prevent or reduce microbiological hazards 1.9 Identify customer and regulatory requirements for microbiological contamination levels 1.10 Identify relevant microbiological tests and assess test results
2. Identify chemical hazards for meat and meat safety	2.1 Identify chemical hazards which may affect meat 2.2 Identify common sources of chemical hazards or contamination (e.g. cleaning chemicals and drug residues) and assess to determine the risk level and control requirements 2.3 Determine and implement control methods which prevent or reduce chemical contamination to acceptable levels including national programs (e.g. residue testing) 2.4 Explain effects of chemical residues on meat (e.g. poisoning, tainting, and rejections) 2.5 Identify chemical residue testing programs and level requirements
3. Identify physical hazards on meat and meat products	3.1 Explain physical hazards which may affect meat 3.2 Identify common sources of physical hazards and/or contamination and assess to determine the risk level and control requirements 3.3 Determine and implement control methods to prevent

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	contamination reaching an unacceptable level 3.4 Explain effects of physical hazards on meat
4. Calibrate thermometers	4.1 Calibrate thermometers according to regulatory requirements
5. Identify the components of a Hazard Analysis Critical Control Point (HACCP)-based QA program for meat processing plants	5.1 Identify and explain regulatory basis for compliance with a HACCP-based QA program 5.2 Identify and explain steps in the development of a HACCP program 5.3 Identify nature and importance of work instructions or task descriptions and operating procedures and coach workers in their implications 5.4 Identify elements of a HACCP program 5.5 Identify nature and importance of Good Manufacturing Practices (GMP) and pre-requisite programs 5.6 Identify and explain mechanisms for validation, monitoring and verification
6. Conduct pre-operational hygiene check	6.1 Identify pre-operational checklists 6.2 Identify and explain corrective action procedures 6.3 Conduct pre-operational hygiene check
7. Conduct microbiological test swabbing	7.1 Identify appropriate microbiological testing regimes 7.2 Perform swabbing for microbiological testing according to workplace and regulatory requirements 7.3 Assess microbiological test results and where necessary take appropriate corrective action

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
-------	-------------

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

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPA3071 Implement food safety program Release 2	AMPA3071 Implement food safety program Release 1	Performance and knowledge evidence reordered so they are more logically sequenced Removed duplicated item in knowledge evidence	Equivalent

Links

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

Assessment Requirements for AMPA3071 Implement food safety program

Modification History

Release	Comments
Release 2	This version released with AMP Australian Meat Processing Training Package Version 5.0.
Release 1	This version released with AMP Australian Meat Processing Training Package Version 1.0.

Performance Evidence

The candidate must maintain meat processing plant food safety within the scope of their daily work responsibilities.

The candidate must:

- identify and interpret relevant food safety regulations and Australian Standards
- undertake food safety hazard risk assessments
- identify and utilise sources of information
- read, interpret and implement a food safety plan
- apply communication and mathematical skills relevant to work instructions and Standard Operating Procedures (SOPs)
- complete hygiene/food safety reports as required by regulators or the enterprise
- calibrate a thermometer
- conduct a pre-operational hygiene check
- conduct microbiological test swabbing to workplace and regulatory requirements
- interpret microbiological test results and take appropriate action
- use relevant problem-solving skills.

Knowledge Evidence

The candidate must demonstrate a factual, technical, procedural and theoretical knowledge of:

- features of major types of microorganisms affecting the meat industry
- major types and sources of microbial contamination
- aerobic and anaerobic requirements of micro-organisms
- growth traits of different types of micro-organisms
- habitat of different types of micro-organisms and their ability to survive outside the host animal
- how bacterial contamination can be prevented or limited

- how bacterial growth can be controlled
- bacterial contamination testing programs used in abattoirs
- effect each requirement has on microbial growth
- effects of incorrect removal of contamination
- effects on microbial growth of refrigeration and handling techniques
- effects on microbial growth of wet carcase surfaces
- symptoms, effects and means of prevention of microbial infection contamination of meat
- conditions under which food poisoning occurs
- symptoms of bacterial food poisoning
- impact of chemicals on meat and meat products
- major chemical contamination control programs
- major sources of chemical contamination
- major sources of physical contamination
- physical contamination monitoring and control methods employed such as inspection and metal detectors
- actions to prevent or limit physical and chemical contamination of meat
- function of the elements of a HACCP-based QA system
- elements of a HACCP-based QA program including hazard identification, control points, CCP, critical limits, control measures, preventative measures, GMP, pre-requisite programs, verification, monitoring, documentation and validation
- how hazard risk assessment is undertaken
- importance of food chain security and the implications of a break down in control
- relevant workplace health and safety, regulatory and workplace requirements.

Assessment Conditions

Competency must be demonstrated while complying with a current HACCP and approved program regulations in an operating meat processing plant.

Assessment must involve reference to an actual or simulated meat processing HACCP program.

A minimum of three different forms of assessment must be used.

Assessors must satisfy the current standards for RTOs.

Links

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