



**Australian Government**

# **AMPA3074 Perform boning room Meat Hygiene Assessment**

**Release: 1**

# AMPA3074 Perform boning room Meat Hygiene Assessment

## Modification History

| Release | TP Version | Comment         |
|---------|------------|-----------------|
| 1       | AMPv2.0    | Initial release |

## Application

This unit describes the skills and knowledge required to perform quality control and Meat Hygiene Assessment (MHA) checks (or equivalent) on carton meat or offal for contamination or defects as part of a Quality Assurance (QA) program. It deals with the understanding and implementation of specifications, critical limits, tolerances and sampling programs.

This unit is applicable to QA staff responsible for MHA and quality control checks on carton meat and offal.

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 occupational 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

| Element                                       | Performance criteria                                                                              |
|-----------------------------------------------|---------------------------------------------------------------------------------------------------|
| Elements describe the essential outcomes.     | Performance criteria describe the performance needed to demonstrate achievement of the element.   |
| 1. Inspect samples of carton meat for defects | 1.1 Take samples of product from each line of product according to a pre-determined sampling plan |

| Element                                                    | Performance criteria                                                                                                                                                                                                                                                                                                                                                                                         |
|------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                                            | 1.2 Inspect sample for defects in accordance with regulatory and workplace requirements as established in a government approved Hazard Analysis Critical Control Point (HACCP) program<br>1.3 Report defects in accordance with workplace requirements                                                                                                                                                       |
| 2. Assess samples against pre-determined defect tolerances | 2.1 Assess levels of defects against established tolerances<br>2.2 Report samples outside tolerance to supervisor and take corrective action<br>2.3 Adhere to sampling program and record results according to workplace requirements<br>2.4 Keep sampling area clean and neat to avoid contamination between samples<br>2.5 Identify and follow dropped meat procedures according to workplace requirements |

## Foundation Skills

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

## Range of Conditions

## Unit Mapping Information

This unit is equivalent to MTMP3076B Perform boning room meat hygiene assessment.

## Links

Companion Volume implementation guides are found in VETNet -

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