



Australian Government

AMPA3123 Perform ante and post-mortem inspection - Poultry

Release: 1

AMPA3123 Perform ante and post-mortem inspection - Poultry

Modification History

Release	TP Version	Comment
1	AMPv2.0	Initial release

Application

This unit describes the skills and knowledge required to perform ante-mortem and post-mortem inspection duties on poultry in a slaughtering establishment processing in accordance with the Australian Standard.

This unit is applicable to those who will seek employment and registration as a meat inspector in either the domestic or export processing sectors.

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

AMPX209 Sharpen Knives

AMPA3002 Handle animals humanely while conducting ante-mortem inspection

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. Identify breeds and types of poultry and	1.1 Identify major breeds of commonly slaughtered poultry 1.2 Identify distinguishing features of major breeds

Element	Performance criteria
describe market requirements	1.3 Describe market requirements for poultry
2. Identify the main reasons for ante-mortem inspection	2.1 Explain reasons for ante-mortem inspection 2.2 Identify regulatory requirements associated with ante-mortem inspection
3. Perform ante-mortem inspection on poultry	3.1 Identify procedures and principles of humane handling of animals 3.2 Detect and identify signs of common conditions responsible for abnormalities at ante-mortem 3.3 Describe the symptoms of the major emergency diseases 3.4 Identify reporting procedures for emergency diseases 3.5 Segregate suspect stock according to regulatory and workplace requirements 3.6 Ante-mortem inspection is performed according to relevant workplace health and safety, workplace and regulatory requirements 3.7 Quality Assurance aspects of ante-mortem inspection are identified
4. Make disposition as a result of inspection and take appropriate action	4.1 Identify and describe common diseases and conditions responsible for abnormalities in poultry 4.2 Segregate suspect stock according to regulatory and workplace requirements 4.3 Identify signs of emergency or notifiable diseases that could be seen at ante-mortem 4.4 Describe emergency or notifiable disease procedures as set out in the relevant regulations
5. Identify base anatomical structure systems of poultry	5.1 Identify organs of poultry 5.2 Identify and explain lymphatic, circulatory, digestive, urinary, and nervous and respiratory systems 5.3 Identify basic skeletal structure of poultry
6. Identify the main reasons for post-mortem inspection	6.1 Identify reasons for post-mortem inspection 6.2 Identify regulatory requirements associated with post-mortem inspection
7. Perform post-mortem inspection of poultry	7.1 Follow procedures for post-mortem inspection 7.2 Identify and detect abnormalities 7.3 Perform post-mortem inspection of poultry in accordance with regulatory requirements, hygiene and sanitation requirements and workplace health and safety requirements, in a work

Element	Performance criteria
	environment and under normal production conditions 7.4 Identify Quality Assurance (QA) issues of post-mortem inspection
8. Make disposition	8.1 Detect and identify common diseases and conditions responsible for abnormalities in poultry 8.2 Identify and explain symptoms of major emergency diseases
9. Treat affected carcase appropriately	9.1 Treat carcase in accordance with regulatory, hygiene and sanitation, and workplace health and safety requirements 9.2 Demonstrate anatomical knowledge of carcase in the disposition process
10. Monitor stunning and slaughter of animals	10.1 Identify requirements for effective stunning and slaughter 10.2 Ensure animals are stunned and bled according to workplace and regulatory requirements 10.3 Take corrective action in the event of ineffective stunning or bleeding
11. Describe the procedures followed for retained carcase on the slaughter floor	11.1 Identify and describe procedures for retained carcase in accordance with workplace and regulatory requirements
12. Identify and use Personal Protective Equipment (PPE) required to perform post-mortem inspection	12.1 Identify and explain the purpose of the PPE required for post-mortem inspection 12.2 Use equipment in accordance with QA and workplace requirements 12.3 Use, maintain and store Personal Protective Equipment (PPE) in accordance with workplace health and safety requirements
13. Take pathological and residue samples to assist in determining disposition	13.1 Identify lesions and tissues necessary for determining dispositions 13.2 Collect and submit specimens according to workplace procedures 13.3 Interpret results 13.4 Retain carcasses awaiting results according to workplace procedures

Foundation Skills

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

Range of Conditions

Unit Mapping Information

Equivalent to MTMP412A - Inspect Poultry.

Links

Companion Volume implementation guides are found in VETNet -

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

Assessment Requirements for AMPA3123 Perform ante and post-mortem inspection - Poultry

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Performance Evidence

Candidates must perform the ante-mortem and post-mortem inspection of poultry to Australian Standards and other relevant regulatory requirements in a workplace environment under normal operating conditions.

The candidate must:

- perform ante-mortem inspection in accordance with the Australian Standard and where relevant other importing country requirements
- describe principles and procedures for humane handling
- identify common diseases and conditions found at ante-mortem
- describe symptoms of emergency or notifiable diseases
- make correct dispositions for the emergency, notifiable and common diseases and conditions found at ante mortem in accordance with the Australian Standard
- segregate suspect animals in accordance with the Australian Standard and / or importing country requirements
- identify the steps and procedures for humane destruction, emergency and suspect kills
- identify the organs, skeletal structure and elements of the lymphatic, circulatory, digestive, urinary, nervous and respiratory systems relevant to meat inspection duties
- perform post-mortem inspection in accordance with the Australian Standard and, where relevant, other importing country requirements
- identify common diseases and conditions found at post-mortem
- describe the symptoms of emergency and notifiable diseases found at post mortem
- make correct dispositions for the common, emergency and notifiable diseases and conditions in accordance with the Australian Standard
- treat carcasses and offal in accordance with the Australian Standard and/or importing country requirements
- monitor restraint, stunning and bleeding in order to detect, assess and report animal welfare issues
- take and dispatch samples for mandated testing
- treat carcasses being held for test results in accordance with regulatory or importing country requirements
- perform inspection duties in accordance with workplace health and safety requirements

Knowledge Evidence

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

- the physiology and anatomy of poultry
- the Australian Standard procedures for the ante and post mortem inspection of poultry
- additional inspection procedures relevant to the plant where assessment of the trainee is taking place
- humane and efficient slaughtering techniques including restraint, stunning and bleeding
- procedures for retaining carcasses
- carcase sampling and testing
- workplace health and safety hazards and work place requirements
- role of equipment for meeting hygiene and sanitation and workplace requirements
- correct technique for incision of parts and organs
- procedures for disposal of condemned carcase
- procedures for identifying, collecting and submitting specimens
- segregation requirements for suspect animals
- steps and procedures for humane destruction, emergency and suspect kills
- steps in ante-mortem inspection and recognise abnormal conditions
- symptoms of common diseases and conditions
- symptoms of major emergency or notifiable diseases
- regulatory requirements associated with emergency or notifiable diseases
- the relevant registration processes and procedures for meat inspectors at their specific plant

Assessment Conditions

Assessment of ante and post mortem inspection must be conducted in a slaughtering establishment and assessment of post mortem inspection must be at chain speed.

As a minimum, assessment must consist of the following three forms of assessment:

- a workplace referee report which documents at least 10 practice ante-mortem inspections and 100 hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or on plant veterinary officer (note that this may be reduced to 50 hours if this is the second post-mortem inspection unit selected). The candidate must diarise the practice including the number of livestock / carcasses inspected and conditions detected and this has to be verified by a workplace supervisor or mentor
- knowledge test which must include an assessment of the candidates knowledge of common diseases and conditions as well as emergency and notifiable diseases
- on-the-job assessment with assessor observation

Assessors must satisfy the current standards for RTOs.

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