



Australian Government

AMPA401 Implement a Meat Hygiene Assessment program

Release: 1

AMPA401 Implement a Meat Hygiene Assessment program

Modification History

Release	TP Version	Comment
1	AMPv1.0	Initial release

Application

This unit describes the skills and knowledge required to implement all aspects of a product and process monitoring system in a slaughter floor and/or boning room.

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

This unit is applicable to regulatory, Quality Assurance (QA) and supervisory staff overseeing the implementation of a Meat Hygiene Assessment (MHA) program in a meat processing plant.

All work is carried out to comply with workplace procedures, MHA program requirements and appropriate legislation.

This unit applies to individuals who take responsibility for their own work and undertake a range of routine and non-routine activities.

This unit must be delivered 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. Monitor carcase	1.1 Select samples for assessment according to approved sampling

Element	Performance criteria
product	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 1.7 Monitor carcasses according to workplace requirements for hygiene and sanitation, and workplace health and safety
2. Monitor offal and/or assess carton meat	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 2.7 Monitor offal and/or carton meat according to workplace requirements for hygiene and sanitation, and workplace health and safety
3. Monitor process	3.1 Monitor process according to enterprise 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 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 4.2 Plot product and process monitoring result on control charts 4.3 Interpret trends and take remedial or corrective actions where necessary
5. Implement MHA program	5.1 Prepare and implement work instructions for monitoring activities

Foundation Skills

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

Range of Conditions

Unit Mapping Information

MTMP402B Implement a Meat Hygiene Assessment program	E
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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 AMPA401 Implement a Meat Hygiene Assessment program

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Performance Evidence

Evidence must demonstrate the candidate's consistency of performance over time at production speed.

The candidate must implement a Meat Hygiene Assessment program.

The candidate must:

- monitor product for defects according to the MHA program
- identify and resolve data inconsistencies
- monitor the process for conformity with the plant's HACCP-based QA system in accordance with the MHA program
- observe hygiene and sanitation requirements when monitoring product and process
- graph and interpret trends in product and process monitoring results
- instigate corrective and preventative actions when appropriate
- apply relevant communication and mathematical skills
- comply with workplace health and safety requirements when monitoring product and process
- maintain currency of knowledge and techniques through informal learning, regular professional development or personal research
- provide relevant information to work colleagues to facilitate understanding of, and compliance with, the applicable standards and regulations
- record the monitoring results accurately

Knowledge Evidence

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

- purpose of an MHA program
- classification of defects
- when and how corrective actions should be taken in response to monitoring outcomes
- types and purposes of control charts
- purpose of trend charts
- what a trend is and why it is important when monitoring process and product

- how to undertake process compliance monitoring
- how to implement the approved sample plan for product monitoring
- purpose of the process conformity index
- types of defects to be identified in carcase, offal and carton product
- relevant regulatory requirements

Assessment Conditions

Assessment must occur in an operating abattoir or boning room. This unit must be delivered in the context of Australian meat processing standards and regulations.

Competency must be demonstrated when implementing a real MHA program.

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

Assessors must satisfy current standards for RTOs.

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