



Australian Government

AMPMSY404 Perform ante and post-mortem inspection - Poultry

Release: 1

AMPMSY404 Perform ante and post-mortem inspection - Poultry

Modification History

Release	Comments
Release 1	This version released with AMP Australian Meat Processing Training Package Version 8.0.

Application

This unit describes the skills and knowledge required to perform ante-mortem and post-mortem inspection duties on poultry in a slaughtering establishment, according to Australian Standards.

This unit applies to individuals who carry out work as a meat inspector or meat safety officer in facilities where meat is processed for the domestic or export markets.

All work must be carried out to comply with workplace procedures, according to state/territory health and safety and animal welfare regulations, legislation and standards that apply to the workplace.

Individuals who work as meat inspectors must comply with the requirements of local/state/territory authorities, and where applicable the Australian Government export Authority. Users must check with the relevant regulatory authority before delivery.

Mandatory workplace requirements apply to the assessment of this unit.

Pre-requisite Unit

AMPLSK301 Handle animals humanely while conducting ante-mortem inspection

Unit Sector

Meat Safety (MSY)

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>
1. Prepare for ante-mortem inspection	1.1 Identify regulatory requirements associated with ante-mortem inspection 1.2 Identify workplace health and safety hazards associated with

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	ante-mortem inspection, and control risks, including using personal protective equipment (PPE) 1.3 Identify procedures and principles for humane handling of poultry 1.4 Identify quality assurance requirements for ante-mortem inspection of poultry 1.5 Identify procedures for euthanising animal and processing it as an emergency kill 1.6 Identify procedures for euthanising an animal, condemning and disposing of the carcass
2. Perform ante-mortem inspection	2.1 Perform ante-mortem inspection of poultry according to regulatory requirements 2.2 Detect and identify signs of common conditions responsible for abnormalities at ante-mortem 2.3 Detect signs of common emergency or notifiable diseases 2.4 Report any identified conditions or diseases according to regulatory and workplace requirements 2.5 Segregate suspect poultry according to regulatory and workplace requirements 2.6 Make disposition as a result of inspection, and take appropriate action
3. Monitor stunning and slaughter of poultry	3.1 Identify requirements for effective stunning and slaughter of poultry 3.2 Check that animals are stunned and bled according to workplace and animal welfare requirements 3.3 Ensure corrective action is taken in the event of ineffective stunning or bleeding
4. Prepare for post-mortem inspection	4.1 Identify reasons for post-mortem inspection 4.2 Identify regulatory requirements associated with post-mortem inspection 4.3 Identify health and safety hazards associated with post-mortem inspection, and control risks, including using PPE 4.4 Identify hygiene and sanitation requirements of post-mortem inspection
5. Perform post-mortem	5.1 Follow procedures and regulatory requirements for post-mortem

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
inspection of poultry	inspection of poultry 5.2 Follow hygiene and sanitary sequence requirements when performing post-mortem inspections 5.3 Detect and identify abnormalities 5.4 Identify any quality assurance issues of post-mortem inspection 5.5 Make disposition as a result of post-mortem inspection, and take appropriate action
6. Take samples to assist with identifying conditions	6.1 Identify lesions and abnormal tissues that typically indicate disease or condition 6.2 Collect pathological and residue samples according to workplace procedures, and dispatch for testing 6.3 Interpret test results 6.4 Retain carcasses awaiting results according to workplace procedures
7. Make disposition	7.1 Demonstrate anatomical knowledge of carcass in the disposition process 7.2 Identify and detect common diseases and conditions responsible for abnormalities 7.3 Report common diseases and symptoms in line with workplace requirements 7.4 Make disposition in line with relevant Australian Standards
8. Treat affected carcass	8.1 Treat carcass according to regulatory, hygiene and sanitation, and health and safety requirements 8.2 Identify and describe procedures for retained carcass as set out in workplace and regulatory requirements

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
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Skill	Description
Reading	Interpret regulatory requirements, procedures and standards
Writing	Complete ante-mortem cards and condemnation documentation
Oral communication	Interact effectively with those employed at slaughtering establishment
Numeracy	- Estimate percentage of flock with conditions - Estimate animal numbers in pen (per m2)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPMSY404 Perform ante and post-mortem inspection – Poultry	AMPA3123 Perform ante and post-mortem inspection – Poultry	Unit code updated Performance Criteria clarified – some moved to Knowledge Evidence field Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity Mandatory workplace requirements clarified	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 AMPMSY404 Perform ante and post-mortem inspection - Poultry

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has performed ante-mortem and post-mortem inspection of poultry, including:

- performed at least 10 ante-mortem inspections of poultry
- completed at least 100 diarised hours of post-mortem inspection practice on the chain under the supervision of a qualified meat inspector or suitably qualified supervisor (note that this may be reduced to 50 hours if this is the second post-mortem inspection unit selected)
- adhered to regulatory requirements, including relevant Australian Standards
- made correct dispositions for common diseases and conditions found at ante and post-mortem according to relevant Australian Standard.

Mandatory workplace requirements

All performance evidence specified above must be demonstrated in a slaughtering establishment.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- target market for the species being inspected, and purpose of ante and post-mortem inspections
- anatomy and physiology of species related to ante and post-mortem inspection processes
- key requirements of Australian Standards relevant to slaughtering of poultry
- steps in ante-mortem and post-mortem inspections
- common abnormalities, diseases and conditions that affect poultry
- common ante-mortem and post-mortem dispositions
- notifiable diseases that affect poultry within jurisdiction
- humane and efficient slaughtering techniques, including restraint, stunning and bleeding

- equipment used for post-mortem inspections
- role of equipment for meeting hygiene and sanitation and workplace requirements
- correct technique for incision of parts and organs
- sampling methods to test for diseases and conditions in carcase
- types of specimens removed from poultry for testing
- role of National Association of Testing Authorities (NATA) accredited laboratories
- segregation requirements for suspect animals
- workplace procedures and regulatory requirements for:
 - ante and post-mortem inspection of poultry
 - emergency kills
 - hygiene and sanitation
 - hygiene and sanitary sequence requirements
 - retaining carcasses
 - identifying, collecting and submitting specimens
 - humane destruction of poultry
 - emergency and suspect slaughter
 - disposal of condemned carcase
 - reporting on ante and post-mortem
- the relevant registration processes and procedures for meat inspectors at their specific premises
- workplace health and safety requirements, including correct use of personal protective equipment (PPE)
- workplace hazards.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - *skills must be demonstrated in a slaughtering establishment*
- resources, equipment and materials:
 - *poultry for slaughtering*
 - *poultry carcasses*
 - *sampling equipment*
 - *workplace diary or format to record post-mortem hours (including the number of livestock/carcasses inspected and conditions detected) to be verified by supervising meat inspector or suitably qualified supervisor*
 - *PPE*
- specifications:
 - *workplace standard operating procedures*
 - *relevant Australian Standards*

- *regulatory requirements for site*
- relationships:
 - *under the supervision of a meat inspector or suitably qualified supervisor*
- timeframes:
 - *post-mortem inspections must be performed at production speed.*

Assessment for this unit must include at least three forms of evidence.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

A suitably qualified supervisor must hold this unit, AMPMSY404 Perform ante and post-mortem inspection – Poultry, or have equivalent and current skills and knowledge.

Mandatory workplace requirements

Mandatory workplace requirements are shown in *italic* text. Refer to the Companion Volume Implementation Guide for further information.

Links

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