



Australian Government

AMPQUA310 Inspect transportation container or vehicle

Release: 1

AMPQUA310 Inspect transportation container or vehicle

Modification History

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

Application

This unit covers the skills and knowledge required to apply regulatory and workplace requirements for the inspection of meat transport containers and vehicles.

Inspection of containers and trucks prior to the transport of meat products is a mandatory requirement and is undertaken by meat safety and/or quality assurance (QA) officers.

All work should be carried out to comply with workplace and regulatory requirements.

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

Legislative and regulatory requirements apply to the transportation of meat and meat safety and are enforced through state/territory jurisdictions. Users must check with the relevant regulatory authority before delivery.

Pre-requisite Unit

Nil

Unit Sector

Quality Assurance (QUA)

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 inspection	1.1 Identify regulatory, health and safety, food safety, environmental and workplace requirements for vehicles and containers 1.2 Identify sources of potential contamination and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	cross-contamination in containers and vehicles 1.3 Select and use specified personal protective equipment (PPE)
2. Inspect container or vehicle	2.1 Inspect meat transport vehicle or container for compliance with licensing requirements 2.2 Inspect meat transport vehicle or container for compliance with regulatory and workplace requirements 2.3 Take corrective action if vehicles or containers do not meet workplace or regulatory requirements 2.4 Complete reports to workplace requirements 2.5 Observe health, safety and food safety requirements while conducting inspections

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
Reading	Access and interpret regulatory and workplace requirements
Writing	Generate clear and concise reports using paper-based and/or digital formats

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AMPQUA310 Inspect transportation container or vehicle	AMPA406 Inspect transportation container or vehicle	Unit sector code updated One Element split into two Performance Criteria clarified	Equivalent

Code and title current version	Code and title previous version	Comments	Equivalence status
		Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions reworded for clarity	

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 AMPQUA310 Inspect transportation container or vehicle

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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 inspected at least one meat transportation container or vehicle, including:

- assessed vehicle against workplace and regulatory standards and requirements
- identified any non-conformance in hygiene and sanitation, workplace health and safety, and licensing requirements
- taken corrective action if vehicle or container does not meet workplace or regulatory requirements
- prepared reports in standard formats.

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:

- the purpose and intent of food and meat safety legislation and control measures for physical, chemical and microbiological risks to products to be transported
- potential sources of contamination and cross-contamination of product during transportation
- regulatory and workplace hygiene and sanitation requirements related to inspection of meat transport vehicles or containers
- licensing and registration requirements for meat transport vehicles
- construction requirements for vehicles specified in relevant Australian Standard
- workplace health and safety hazards and acceptable risk control methods, for working in food transportation containers and vehicles
- correct use of personal protective equipment (PPE)
- recording and reporting requirements.

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 meat processing workplace or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - meat transport containers and/or vehicles
 - reporting systems
 - PPE
- specifications:
 - workplace procedures, including advice on safe work practices, meat safety, quality and environmental requirements
 - relevant Australian Standard.

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.

Links

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