



**Australian Government**

# **FBPAUD5004 Audit manufacturing of ready-to-eat meat products**

**Release: 1**

# FBPAUD5004 Audit manufacturing of ready-to-eat meat products

## Modification History

| Release   | Comments                                                                                           |
|-----------|----------------------------------------------------------------------------------------------------|
| Release 1 | This version released with the FBP Food, Beverage and Pharmaceutical Training Package Version 2.0. |

## Application

This unit of competency describes the skills and knowledge required to support a food safety audit of food safety programs relating to the manufacture of ready-to-eat meat products.

This unit applies to individuals who are responsible for auditing ready-to-eat meat manufacturing processes. Audit processes would typically occur within the context of auditing a hazard analysis critical control point (HACCP)-based food safety program that defines related prerequisite program requirements.

This unit covers raw materials receipt, processing of ready-to-eat meat products and post-processing storage and handling of product undertaken by the manufacturer of ready-to-eat meat products.

This unit supports relevant legislation, including food standards included in the Australia New Zealand Food Standards Code, industry codes of practice relating to validation and verification of a food safety program, and the audit requirements detailed in the National Regulatory Food Safety Auditor Guideline and Policy, and should be read in conjunction with these documents.

Both regulatory and commercial audit system owners may specify additional certification requirements of auditors eligible to audit food safety programs within their system.

## Pre-requisite Unit

The prerequisite units of competency for this unit are:

- FBPAUD4002 Communicate and negotiate to conduct food safety audits
- FBPAUD4003 Conduct food safety audits
- FBPAUD4004 Identify, evaluate and control food safety hazards

## Unit Sector

Food safety auditing (AUD)

## 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. Identify and assess food safety hazards and control options for ready-to-eat meat manufacturing and related handling processes | <p>1.1 Identify microbiological food safety hazards that could present a risk in ready-to-eat meat products at the point of consumption, by type, origin and food association, and assess to determine risk level and control requirements</p> <p>1.2 Identify chemical food safety hazards that could present a risk in ready-to-eat meat products at the point of consumption, including toxin presence, by type, origin and food association, and assess to determine risk level and control requirements</p> <p>1.3 Identify and assess physical food safety hazards that present a risk in food to determine control requirements</p> <p>1.4 Identify control requirements and methods to ensure that finished, ready-to-eat meat products meet food safety objectives</p> |
| 2. Confirm that appropriate evidence supports validation of the ready-to-eat meat manufacturing process                           | <p>2.1 Review validation evidence and records to confirm that an appropriate level of validation has been applied</p> <p>2.2 Identify and assess evidence used by the business to validate the process to confirm that it is credible and adequate to meet the food safety objective</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| 3. Verify the food safety program for a ready-to-eat meat manufacturing process                                                   | <p>3.1 Identify, collect and review system records required to support verification</p> <p>3.2 Review business documentation and conduct inspections to confirm that facilities and equipment design and components comply with regulatory and business standards</p> <p>3.3 Review business documentation and conduct inspections to confirm that operational monitoring and testing procedures and frequency meet regulatory requirements, industry and business standards</p>                                                                                                                                                                                                                                                                                                |

## 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 |
|-------|-------------|
|-------|-------------|

| Skill                      | Description                                                                                                                                                                                                                                         |
|----------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Reading                    | <ul style="list-style-type: none"><li>Interpret information relating to food safety and audit guidelines</li></ul>                                                                                                                                  |
| Navigate the world of work | <ul style="list-style-type: none"><li>Apply knowledge of regulations and policies relevant to food safety standards in the workplace</li><li>Monitor adherence to legal and regulatory standards and responsibilities for self and others</li></ul> |
| Get the work done          | <ul style="list-style-type: none"><li>Use problem-solving skills to identify and analyse non-conformance</li></ul>                                                                                                                                  |

## Unit Mapping Information

| Code and title current version                                  | Code and title previous version                                 | Comments                                                                                      | Equivalence status |
|-----------------------------------------------------------------|-----------------------------------------------------------------|-----------------------------------------------------------------------------------------------|--------------------|
| FBPAUD5004<br>Audit manufacturing of ready-to-eat meat products | FDFAU4008A<br>Audit manufacturing of ready-to-eat meat products | Updated to meet Standards for Training Packages<br><br>Unit code updated to reflect AQF level | Equivalent unit    |

## Links

Companion Volume Implementation Guides are found in VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

# Assessment Requirements for FBPAUD5004 Audit manufacturing of ready-to-eat meat products

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## Performance Evidence

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

There must be evidence that the individual has actively participated in a minimum of two food safety audits of commercial manufacturing processes that produce different ready-to-eat meat products, including:

- documenting evidence that details the review of the processor's hazard analysis critical control point (HACCP) plan to determine if the critical control points (CCPs) are correctly identified, valid, adequately monitored and verified
- identifying product-specific risks and typical processing methods, including sources of information on processing parameters, for one product in each of the following categories:
  - uncooked fermented meat products
  - smoked or cooked meat products
  - slowly cured meat, such as prosciutto
  - pâté
- identifying storage and transport of safe ready-to-eat meat products for at least one product in each of the following product categories:
  - uncooked fermented meat products
  - smoked or cooked meat products
  - slowly cured meat, such as prosciutto
  - pâté.

## 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:

- regulations, codes of practice, guidelines, technical specifications and Australian Standards relating to the formulation and manufacture of ready-to-eat meat products
- relevant sections of the Australia New Zealand Food Standards Code

- sources of information on acceptable processing and related storage and handling methods and parameters for given products and target microorganisms
- pathogens that can occur in meat products, and related control methods required in manufacturing, post-processing and storage, including:
  - *Campylobacter jejuni* (poultry)
  - pathogenic *Escherichia coli*, including enterohaemorrhagic *Escherichia coli*
  - *Clostridium perfringens* and *Clostridium botulinum*
  - *Listeria monocytogenes*
  - *Salmonella* spp
  - *Staphylococcus aureus*
  - *Yersinia enterocolitica*
  - viruses
  - moulds and fungi
  - parasites
  - algae
- risks posed by products that can be consumed without heating or cooking, including uncooked fermented meat, uncooked comminuted fermented meat (UCFM) and other salami products
- survival and growth characteristics of pathogens and ability of processed product to support pathogen growth
- chemicals that pose a food safety risk in meat products, and related control methods
- physical sources of contamination and related control methods
- effect of raw material characteristics, including bacterial load and temperature, and pre-processing conditions on the growth of pathogens
- prerequisite programs required to support safe manufacture of ready-to-eat meat products
- purpose, role and storage requirements of ingredients
- principles of manufacturing methods and factors that affect processing requirements
- use and effectiveness of hurdle technologies
- principles of packaging to form a suitable seal, and requirements of post-processing handling and conditions to ensure safe product
- principles of operation of ready-to-eat meat product manufacturing equipment, including equipment features required to meet regulatory requirements and critical factors to be controlled to ensure safe food outcomes
- indications of unacceptable product, and related test requirements
- principles of test methods and frequency in monitoring condition of raw materials and processing, and in confirming that final product is fit for human consumption.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - skills must be demonstrated as an individual (not part of a group) in a real workplace

- resources, equipment and materials:
  - plant and equipment that would typically be used in the commercial manufacture of ready-to-eat meat products
  - food safety programs and related documentation
- specifications:
  - records for the purpose of verification
  - evidence to support validation.

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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