

2253 Remove category 1 specified risk material in meat processing

SQA Unit Code

H3EB 04

Level 2

SCQF Level 5

Credit value 4

Unit Summary

This unit is about the skills needed for you to remove specified risk material (SRM) in meat processing in food and drink manufacture and/or supply operations. SRM is the tissues of cattle, sheep or goats which cannot be passed for human consumption. SRM is the part of the animal most likely to contain transmissible spongiform encephopathy (TSE). TSE conditions affect the brain and nervous system of animals including humans. They include bovine spongiform encephopathy (BSE) in cattle and scrapie in sheep and goats. Tissue potentially carrying SRM includes the brain, spinal cord and thymus. SRM can be removed manually or using a vacuum removal system and is essential in the production of a final meat product that adheres to food safety requirements.

You will need to be able to identify SRM and remove it adhering to organisational and regulatory requirements.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the removal of category 1 SRM in meat processing.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show:
<p>1. Prepare to remove specified risk material</p> <p>This means you:</p> <p>Adhere to regulatory and organisational requirements when removing specified risk material</p> <p>Wear and use personal protective equipment assemble tools and equipment needed for removing specified risk material</p> <p>Check equipment is operating correctly</p> <p>Check availability of meat carcass</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing to remove specified risk material as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Check availability of storage area for specified risk material and carcase with relevant people</p>	
<p>2. Eviscerate meat or poultry</p> <p>This means you:</p> <p>Identify the specified risk material you are required to remove from the carcase</p> <p>Remove specified risk material from carcase to regulatory and organisational requirements</p> <p>Store specified risk material for staining and disposal adhering to organisational requirements</p> <p>Work within the limits of your responsibility and refer problems to relevant people</p>	<p>Evidence of eviscerating meat or poultry as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>You need to know and understand:</p> <p>Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.</p>
<ol style="list-style-type: none"> 1. why it is important to follow organisational and regulatory standard operating procedures when removing specified risk material in meat processing 2. the regulatory definition of specified risk material 3. the tissues and organs of cattle or sheep classed as SRM 4. why specified risk material is removed from meat 5. why it is important to check the cleanliness of tools and equipment used when removing specified risk material 6. how to hygienically handle meat carcasses to maintain its quality 7. how to avoid contamination of the carcase when removing specified risk material and why it is important to do so 8. how to access organisational specifications relating to the removal of specified risk material 9. the work area, tools and equipment needed to remove specified risk material from meat 10. how to store specified risk material how ineffective removal of specified risk material can lead to wastage, food safety issues and lost revenue 11. why it is important to work within the limits of your responsibility 12. how to address problems outside the limits of your responsibility

<p>Evidence of performance may employ examples of the following assessment:</p> <ul style="list-style-type: none"> • observation • written and oral questioning; • evidence from company systems (e.g. Food Safety Management System)
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- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written