

RSPH Level 2 Certificate for Proficiency in Poultry Meat Inspection

January 2020

Ofqual Qualification Number: 603/5304/1

Guided Learning Hours: 107 hours

Total Qualification Time: 116 hours

Description

The objective of the RSPH Level 2 Certificate for Proficiency in Poultry Meat Inspection is to prepare learners to become Official Auxiliaries (meat inspectors) and be appointed by the Food Standards Agency to work in Great Britain, and the Department of Agriculture and Rural Development to work in Northern Ireland. This qualification is one of two which are required by Official Auxiliaries in order to comply with EC Regulation 854/2004 (Article 5(7)). The mandatory units of this qualification meet the requirements for the training and tests, and the theoretical knowledge and practical skills, set out in Annex I, Section III, Chapter IV (B) of the Regulation.

Official Auxiliaries are also required to achieve the Level 4 Diploma for Proficiency in Meat Inspection.

Holders of this qualification will have demonstrated that they have the skills, knowledge and understanding to carry out post-mortem inspection of the designated poultry and can apply the required food safety management procedures to their work.

The qualification consists of four mandatory units (units 1, 2, 3 and 7) and one optional unit from a choice of three (units 4, 5 and 6).

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Unit 1: Understand Post Mortem Inspection of Broilers and Hens

Guided Learning: 18 hours

Total Unit Time: 20 hours

Unit Level: 2

Unit reference number: D/617/8866

This is a mandatory unit.

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Understand preparations for the post-mortem inspection of broilers and hens, by being able to meet the following assessment criteria:**
 - 1.1 Describe the purpose of personal protective equipment and protective clothing
 - 1.2 Explain the importance of correctly wearing and using personal protective equipment
 - 1.3 Assess the use of equipment and facilities in line with specified procedures

2. **Understand procedures for the post mortem inspection of broilers and hens, by being able to meet the following assessment criteria:**
 - 2.1 Outline the regulations and specified procedures for post-mortem inspection, including those for detention and partial and total rejection
 - 2.2 Describe the purpose and importance of recording inspection results
 - 2.3 Identify the major organs of broilers and hens

3. **Understand the conditions identified in the post-mortem inspection of broilers and hens, by being able to meet the following assessment criteria:**
 - 3.1 List conditions relevant to public health, animal health and animal welfare
 - 3.2 Recognise the conditions affecting carcasses and offal
 - 3.3 Outline the causes of conditions in accordance with the competent authority's guidance.

Content:

1. Preparations for post-mortem inspection

1.1 Purpose of personal protective equipment and protective clothing: Personal protective equipment (PPE) is intended to protect the wearer from harm; protective clothing is worn to protect the product from contamination; protection afforded by different items of PPE such as chain mail gloves, wrist guards and visors; design features of protective clothing.

1.2 Importance of correctly wearing and using personal protective equipment: Hazards and risks associated with post-mortem inspection; how personal protective equipment (PPE) can reduce the risk to the wearer of these hazards and increase operator safety; how the absence of PPE or use of inappropriate PPE can increase the risk to the operator; reasons why PPE should be changed if it becomes unacceptably soiled / contaminated or when moving from 'dirty' to 'clean' areas of the workplace.

1.3 Use of equipment and facilities: Equipment and facilities must enable safe and effective inspection of poultry and reduce the risk of cross contamination; specific purpose of equipment used; importance of appropriate lighting; requirement for waste disposal and hand-washing facilities.

2. Procedures for the post-mortem inspection of broilers and hens

2.1 Regulations and specified procedures: Relevance of regulatory requirements such as Animal By-Products Regulations and Hygiene of Foodstuffs; specific requirements for detention, partial and total rejection of carcasses and offal; procedures to be followed in the event of detention, partial or total rejection of carcasses and offal.

2.2 Inspection results: Recording of inspection results allows correlation of production issues with post mortem findings; importance of inspection results with regard to compilation of national and regional statistics by the competent authorities and disease surveillance.

2.3 Major organs of broilers and hens: Identification of the major organs of broilers and hens to include heart, lungs, digestive system, liver and reproductive system (as appropriate).

3. **Conditions identified in the post-mortem inspection of broilers and hens**
- 3.1 *Conditions relevant to public health, animal health and animal welfare:* Conditions specified by the regulatory authorities.
- 3.2 *Recognition of conditions affecting carcasses and offal:* Main features and distinguishing characteristics that allow recognition of conditions specified by the regulatory authorities
- 3.3 *Causes of conditions:* Identification of conditions caused by infectious agents and parasites, trauma, poor husbandry and welfare and as a result of events during production and processing.

Assessment:

Assessment for Learning Outcomes 1 and 2 of this unit will be by questioning of the candidates. Questioning can be by an oral or written examination, or by oral questioning as the candidate performs practical tasks relevant to this unit.

Assessment for Learning Outcome 3 will involve the use of specimens or images of specimens. Candidates will need to correctly identify conditions affecting broiler and hen carcasses. Conditions will be as stipulated by the regulatory authorities. These carcasses and images can also be used as part of the assessment for learning outcome 2.

Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Unit 2: Understand Post Mortem Inspection of Ducks and Geese

Guided Learning: 18 hours

Total Unit Time: 20 hours

Unit Level: 2

Unit reference number: H/617/8867

This is a mandatory unit.

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Understand preparations for the post-mortem inspection of ducks and geese, by being able to meet the following assessment criteria:**
 - 1.1 Describe the purpose of personal protective equipment and protective clothing
 - 1.2 Explain the importance of correctly wearing and using personal protective equipment
 - 1.3 Assess the use of equipment and facilities in line with specified procedures

2. **Understand procedures for the post mortem inspection of ducks and geese, by being able to meet the following assessment criteria:**
 - 2.1 Outline the regulations and specified procedures for post-mortem inspection, including those for detention and partial and total rejection
 - 2.2 Describe the purpose and importance of recording inspection results
 - 2.3 Identify the major organs of ducks and geese

3. **Understand the conditions identified in the post-mortem inspection of ducks and geese, by being able to meet the following assessment criteria:**
 - 3.1 List conditions relevant to public health, animal health and animal welfare
 - 3.2 Recognise the conditions affecting carcasses and offal
 - 3.3 Outline the causes of conditions in accordance with the competent authority's guidance.

Content:

1. Preparations for post-mortem inspection

1.1 Purpose of personal protective equipment and protective clothing: Personal protective equipment (PPE) is intended to protect the wearer from harm; protective clothing is worn to protect the product from contamination; protection afforded by different items of PPE such as chain mail gloves, wrist guards and visors; design features of protective clothing.

1.2 Importance of correctly wearing and using personal protective equipment: Hazards and risks associated with post-mortem inspection; how personal protective equipment (PPE) can reduce the risk to the wearer of these hazards and increase operator safety; how the absence of PPE or use of inappropriate PPE can increase the risk to the operator; reasons why PPE should be changed if it becomes unacceptably soiled / contaminated or when moving from 'dirty' to 'clean' areas of the workplace.

1.3 Use of equipment and facilities: Equipment and facilities must enable safe and effective inspection of poultry and reduce the risk of cross contamination; specific purpose of equipment used; importance of appropriate lighting; requirement for waste disposal and hand-washing facilities.

2. Procedures for the post-mortem inspection of ducks and geese

2.1 Regulations and specified procedures: Relevance of regulatory requirements such as Animal By-Products Regulations and Hygiene of Foodstuffs; specific requirements for detention, partial and total rejection of carcasses and offal; procedures to be followed in the event of detention, partial or total rejection of carcasses and offal.

2.2 Inspection results: Recording of inspection results allows correlation of production issues with post mortem findings; importance of inspection results with regard to compilation of national and regional statistics by the competent authorities and disease surveillance.

2.3 Major organs of ducks and geese: Identification of the major organs of ducks and geese to include heart, lungs, digestive system, liver and reproductive system.

3. **Conditions identified in the post-mortem inspection of ducks and geese**
 - 3.1 *Conditions relevant to public health, animal health and animal welfare:* Conditions specified by the regulatory authorities.
 - 3.2 *Recognition of conditions affecting carcasses and offal:* Main features and distinguishing characteristics that allow recognition of conditions specified by the regulatory authorities
 - 3.3 *Causes of conditions:* Identification of conditions caused by infectious agents and parasites, trauma, poor husbandry and welfare and as a result of events during production and processing.

Assessment:

Assessment for Learning Outcomes 1 and 2 of this unit will be by questioning of the candidates. Questioning can be by an oral or written examination, or by oral questioning as the candidate performs practical tasks relevant to this unit.

Assessment for Learning Outcome 3 will involve the use of specimens or images of specimens. Candidates will need to correctly identify conditions affecting duck and goose carcasses. Conditions will be as stipulated by the regulatory authorities. These carcasses and images can also be used as part of the assessment for learning outcome 2.

Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Unit 3: Understand Post Mortem Inspection of Turkeys

Guided Learning: 18 hours

Total Unit Time: 20 hours

Unit Level: 2

Unit reference number: K/617/8868

This is a mandatory unit.

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Understand preparations for the post-mortem inspection of turkeys, by being able to meet the following assessment criteria:**
 - 1.1 Describe the purpose of personal protective equipment and protective clothing
 - 1.2 Explain the importance of correctly wearing and using personal protective equipment
 - 1.3 Assess the use of equipment and facilities in line with specified procedures

2. **Understand procedures for the post mortem inspection of turkeys, by being able to meet the following assessment criteria:**
 - 2.1 Outline the regulations and specified procedures for post-mortem inspection, including those for detention and partial and total rejection
 - 2.2 Describe the purpose and importance of recording inspection results
 - 2.3 Identify the major organs of turkeys

3. **Understand the conditions identified in the post-mortem inspection of turkeys, by being able to meet the following assessment criteria:**
 - 3.1 List conditions relevant to public health, animal health and animal welfare
 - 3.2 Recognise the conditions affecting carcasses and offal
 - 3.3 Outline the causes of conditions in accordance with the competent authority's guidance.

Content:

1. Preparations for post-mortem inspection

1.1 Purpose of personal protective equipment and protective clothing: Personal protective equipment (PPE) is intended to protect the wearer from harm; protective clothing is worn to protect the product from contamination; protection afforded by different items of PPE such as chain mail gloves, wrist guards and visors; design features of protective clothing.

1.2 Importance of correctly wearing and using personal protective equipment: Hazards and risks associated with post-mortem inspection; how personal protective equipment (PPE) can reduce the risk to the wearer of these hazards and increase operator safety; how the absence of PPE or use of inappropriate PPE can increase the risk to the operator; reasons why PPE should be changed if it becomes unacceptably soiled / contaminated or when moving from 'dirty' to 'clean' areas of the workplace.

1.3 Use of equipment and facilities: Equipment and facilities must enable safe and effective inspection of poultry and reduce the risk of cross contamination; specific purpose of equipment used; importance of appropriate lighting; requirement for waste disposal and hand-washing facilities.

2. Procedures for the post-mortem inspection of turkeys

2.1 Regulations and specified procedures: Relevance of regulatory requirements such as Animal By-Products Regulations and Hygiene of Foodstuffs; specific requirements for detention, partial and total rejection of carcasses and offal; procedures to be followed in the event of detention, partial or total rejection of carcasses and offal.

2.2 Inspection results: Recording of inspection results allows correlation of production issues with post mortem findings; importance of inspection results with regard to compilation of national and regional statistics by the competent authorities and disease surveillance.

2.3 Major organs of turkeys: Identification of the major organs of turkeys to include heart, lungs, digestive system, liver and reproductive system.

3. **Conditions identified in the post-mortem inspection of turkeys**
 - 3.1 *Conditions relevant to public health, animal health and animal welfare:* Conditions specified by the regulatory authorities.
 - 3.2 *Recognition of conditions affecting carcasses and offal:* Main features and distinguishing characteristics that allow recognition of conditions specified by the regulatory authorities
 - 3.3 *Causes of conditions:* Identification of conditions caused by infectious agents and parasites, trauma, poor husbandry and welfare and as a result of events during production and processing.

Assessment:

Assessment for Learning Outcomes 1 and 2 of this unit will be by questioning of the candidates. Questioning can be by an oral or written examination, or by oral questioning as the candidate performs practical tasks relevant to this unit.

Assessment for Learning Outcome 3 will involve the use of specimens or images of specimens. Candidates will need to correctly identify conditions affecting turkey carcasses. Conditions will be as stipulated by the regulatory authorities. These carcasses and images can also be used as part of the assessment for learning outcome 2.

Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Unit 4 Carry out Post Mortem Inspection of Broilers and Hens

Guided Learning: 42 hours

Total Unit Time: 43 hours

Unit Level: 2

Unit reference number: D/502/2204

This is an optional unit.

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Prepare for post-mortem inspection of broilers and hens, by being able to meet the following assessment criteria:**
 - 1.1 Select appropriate personal protective equipment and protective clothing
 - 1.2 Wear and use personal protective equipment in line with workplace requirements
 - 1.3 Select equipment that will enable safe and effective inspection
 - 1.4 Check that facilities are appropriate for carrying out safe and effective inspection
 - 1.5 Follow personal hygiene requirements

2. **Carry out post-mortem inspection of broiler and hen carcasses and accompanying offal, by being able to meet the following assessment criteria:**
 - 2.1 Inspect in accordance with specified procedures
 - 2.2 Identify normal and abnormal material
 - 2.3 Judge conditions that render material unfit for human consumption
 - 2.4 Follow specified procedures to ensure that material unfit for human consumption is not allowed to progress into the food chain
 - 2.5 Sort unfit material into the relevant by-product category
 - 2.6 Record inspection results in line with workplace requirements

Content:

1. Prepare for post-mortem inspection

- 1.1 *Select personal protective equipment and protective clothing:* Personal Protective Equipment (PPE) and clothing is selected that is appropriate for the task, has been cleaned and disinfected and stored in suitable facilities; protective clothing would normally include coats, overalls, gloves, aprons, headgear and footwear; PPE and clothing selected is of an appropriate size and fit and is inspected prior to selection for signs of damage or wear; any equipment or clothing found to be damaged or worn is reported.
- 1.2 *Wear and use personal protective equipment:* Personal protective equipment (PPE) is worn that is appropriate for the task; PPE is put on in the correct sequence; PPE is used in a manner which maximises operator and product safety; PPE is changed after becoming unacceptably soiled / contaminated or when moving from 'dirty' to 'clean' areas of the workplace; PPE is cleaned, stored or disposed of in accordance with workplace procedures after use.
- 1.3 *Select equipment that will enable safe and effective inspection:* Equipment is selected that is appropriate for the task, has been cleaned and disinfected and stored in suitable facilities; equipment is inspected prior to selection for signs of damage or wear; any equipment found to be damaged or worn is reported.
- 1.4 *Check that facilities are appropriate for carrying out safe and effective inspection:* Facilities should be in accordance with the regulations; work stations should have sufficient lighting and have sufficient space for inspection to be carried out safely and effectively; the work area is free of obstructions that might be a health and safety hazard or reduce the effectiveness of inspection; waste disposal and hand washing facilities are accessible and appropriate to the task; the area is free of contamination risks that may affect product safety.
- 1.5 *Personal hygiene requirements:* A high degree of personal cleanliness is maintained; hands are washed at appropriate times; any jewellery that is worn is in accordance with the food businesses food safety management procedures; products that may contaminate the product such as nail varnish, perfume and aftershave are not worn; 'unsafe behaviour' such as eating and drinking in the work area is avoided; cuts, abrasions and illnesses are reported to the appropriate person.

2. Carry out post-mortem inspection

- 2.1 *Inspect in accordance with specified procedures:* Appropriate steps are taken to ensure that carcasses and offals are properly presented for inspection; inspections of uneviscerated birds, carcasses, cavities, viscera and other specified by-products are carried out in accordance with the regulations and specified procedures.
- 2.2 *Identify normal and abnormal material:* Normal appearance of carcasses, parts of carcasses and organs; recognition of abnormal carcasses, parts of carcasses and organs resulting from disease or trauma.
- 2.3 *Judge conditions that render material unfit for human consumption:* Perform judgements on the fitness or unfitness for human consumption of the carcasses and offal of broilers and hens in accordance with poorly processed (to include birds that are badly bled, over-scalded, poorly defeathered and partly eviscerated) and contaminated (for example by faecal material, bile, grease and disinfectants) birds; abnormalities and lesions due to trauma.
- 2.4 *Specified procedures to ensure that material unfit for human consumption is not allowed to progress into the food chain:* Supervise or carry out trimming of minor abnormalities such as bile-stained areas or breast blisters; supervise or carry out removal of unfit material; ensure that unfit material is handled appropriately; disposal of material unfit for human consumption.
- 2.5 *Sort unfit material into the relevant by-product category:* Different categories of unfit material; sort unfit material into the appropriate categories in accordance with the food business operator's food safety management procedures.
- 2.6 *Record inspection results in line with workplace requirements:* Ensure that workplace and legal requirements for recording and reporting results are followed accurately; need to inform appropriate staff of notifiable or unusual conditions, or conditions that occur in significant numbers.

Assessment:

Assessment for this unit will be by observation of the candidates preparing for and carrying out post-mortem inspection of broilers and hens. Candidates must be inspecting at normal line speeds during the assessment and in compliance with workplace standard operating procedures. Formal observations must be carried out on at least two separate occasions and may be supported by supplementary evidence where necessary. Assessments must be supported by at least two items of witness-based supplementary evidence from relevant workplace personnel, who have the appropriate experience and understanding to provide meaningful witness judgements. Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Unit 5: Carry out Post Mortem Inspection of Ducks and Geese

Guided Learning: 42 hours

Total Unit Time: 43 hours

Unit Level: 2

Unit reference number: K/502/2206

This is an optional unit.

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Prepare for post-mortem inspection of ducks and geese, by being able to meet the following assessment criteria:**
 - 1.1 Select appropriate personal protective equipment and protective clothing
 - 1.2 Wear and use personal protective equipment in line with workplace requirements
 - 1.3 Select equipment that will enable safe and effective inspection
 - 1.4 Check that facilities are appropriate for carrying out safe and effective inspection
 - 1.5 Follow personal hygiene requirements

2. **Carry out post-mortem inspection of duck and goose carcasses and accompanying offal, by being able to meet the following assessment criteria:**
 - 2.1 Inspect in accordance with specified procedures
 - 2.2 Identify normal and abnormal material
 - 2.3 Judge conditions that render material unfit for human consumption
 - 2.4 Follow specified procedures to ensure that material unfit for human consumption is not allowed to progress into the food chain
 - 2.5 Sort unfit material into the relevant by-product category
 - 2.6 Record inspection results in line with workplace requirements

Content:

1. Prepare for post-mortem inspection

- 1.1 *Select personal protective equipment and protective clothing:* Personal Protective Equipment (PPE) and clothing is selected that is appropriate for the task, has been cleaned and disinfected and stored in suitable facilities; protective clothing would normally include coats, overalls, gloves, aprons, headgear and footwear; PPE and clothing selected is of an appropriate size and fit and is inspected prior to selection for signs of damage or wear; any equipment or clothing found to be damaged or worn is reported.
- 1.2 *Wear and use personal protective equipment:* Personal protective equipment (PPE) is worn that is appropriate for the task; PPE is put on in the correct sequence; PPE is used in a manner which maximises operator and product safety; PPE is changed after becoming unacceptably soiled / contaminated or when moving from 'dirty' to 'clean' areas of the workplace; PPE is cleaned, stored or disposed of in accordance with workplace procedures after use.
- 1.3 *Select equipment that will enable safe and effective inspection:* Equipment is selected that is appropriate for the task, has been cleaned and disinfected and stored in suitable facilities; equipment is inspected prior to selection for signs of damage or wear; any equipment found to be damaged or worn is reported.
- 1.4 *Check that facilities are appropriate for carrying out safe and effective inspection:* Facilities should be in accordance with the regulations; work stations should have sufficient lighting and have sufficient space for inspection to be carried out safely and effectively; the work area is free of obstructions that might be a health and safety hazard or reduce the effectiveness of inspection; waste disposal and hand washing facilities are accessible and appropriate to the task; the area is free of contamination risks that may affect product safety.
- 1.5 *Personal hygiene requirements:* A high degree of personal cleanliness is maintained; hands are washed at appropriate times; any jewellery that is worn is in accordance with the food businesses food safety management procedures; products that may contaminate the product such as nail varnish, perfume and aftershave are not worn; 'unsafe behaviour' such as eating and drinking in the work area is avoided; cuts, abrasions and illnesses are reported to the appropriate person.

2. Carry out post-mortem inspection

- 2.1 *Inspect in accordance with specified procedures:* Appropriate steps are taken to ensure that carcasses and offals are properly presented for inspection; inspections of uneviscerated birds, carcasses, cavities, viscera and other specified by-products are carried out in accordance with the regulations and specified procedures.
- 2.2 *Identify normal and abnormal material:* Normal appearance of carcasses, parts of carcasses and organs; recognition of abnormal carcasses, parts of carcasses and organs resulting from disease or trauma.
- 2.3 *Judge conditions that render material unfit for human consumption:* Perform judgements on the fitness or unfitness for human consumption of the carcasses and offal of broilers and hens in accordance with poorly processed (to include birds that are badly bled, over-scalded, poorly defeathered and partly eviscerated) and contaminated (for example by faecal material, bile, grease and disinfectants) birds; abnormalities and lesions due to trauma.
- 2.4 *Specified procedures to ensure that material unfit for human consumption is not allowed to progress into the food chain:* Supervise or carry out trimming of minor abnormalities such as bile-stained areas or breast blisters; supervise or carry out removal of unfit material; ensure that unfit material is handled appropriately; disposal of material unfit for human consumption.
- 2.5 *Sort unfit material into the relevant by-product category:* Different categories of unfit material; sort unfit material into the appropriate categories in accordance with the food business operator's food safety management procedures.
- 2.6 *Record inspection results in line with workplace requirements:* Ensure that workplace and legal requirements for recording and reporting results are followed accurately; need to inform appropriate staff of notifiable or unusual conditions, or conditions that occur in significant numbers.

Assessment:

Assessment for this unit will be by observation of the candidates preparing for and carrying out post-mortem inspection of ducks and geese. Candidates must be inspecting at normal line speeds during the assessment and in compliance with workplace standard operating procedures. Formal observations must be carried out on at least two separate occasions and may be supported by supplementary evidence where necessary. Assessments must be supported by at least two items of witness-based supplementary evidence from relevant workplace personnel, who have the appropriate experience and understanding to provide meaningful witness judgements. Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external verification.

The unit will be graded as PASS or FAIL.

Unit 6: Carry out Post Mortem Inspection of Turkeys

Guided Learning: 42 hours

Total Unit Time: 43 hours

Unit Level: 2

Unit reference number: M/502/2210

This is an optional unit.

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Prepare for post-mortem inspection of turkeys, by being able to meet the following assessment criteria:**
 - 1.1 Select appropriate personal protective equipment and protective clothing
 - 1.2 Wear and use personal protective equipment in line with workplace requirements
 - 1.3 Select equipment that will enable safe and effective inspection
 - 1.4 Check that facilities are appropriate for carrying out safe and effective inspection
 - 1.5 Follow personal hygiene requirements

2. **Carry out post-mortem inspection of turkey carcasses and accompanying offal, by being able to meet the following assessment criteria:**
 - 2.1 Inspect in accordance with specified procedures
 - 2.2 Identify normal and abnormal material
 - 2.3 Judge conditions that render material unfit for human consumption
 - 2.4 Follow specified procedures to ensure that material unfit for human consumption is not allowed to progress into the food chain
 - 2.5 Sort unfit material into the relevant by-product category
 - 2.6 Record inspection results in line with workplace requirements

Content:

1. Prepare for post-mortem inspection

- 1.1 *Select personal protective equipment and protective clothing:* Personal Protective Equipment (PPE) and clothing is selected that is appropriate for the task, has been cleaned and disinfected and stored in suitable facilities; protective clothing would normally include coats, overalls, gloves, aprons, headgear and footwear; PPE and clothing selected is of an appropriate size and fit and is inspected prior to selection for signs of damage or wear; any equipment or clothing found to be damaged or worn is reported.
- 1.2 *Wear and use personal protective equipment:* Personal protective equipment (PPE) is worn that is appropriate for the task; PPE is put on in the correct sequence; PPE is used in a manner which maximises operator and product safety; PPE is changed after becoming unacceptably soiled / contaminated or when moving from 'dirty' to 'clean' areas of the workplace; PPE is cleaned, stored or disposed of in accordance with workplace procedures after use.
- 1.3 *Select equipment that will enable safe and effective inspection:* Equipment is selected that is appropriate for the task, has been cleaned and disinfected and stored in suitable facilities; equipment is inspected prior to selection for signs of damage or wear; any equipment found to be damaged or worn is reported.
- 1.4 *Check that facilities are appropriate for carrying out safe and effective inspection:* Facilities should be in accordance with the regulations; work stations should have sufficient lighting and have sufficient space for inspection to be carried out safely and effectively; the work area is free of obstructions that might be a health and safety hazard or reduce the effectiveness of inspection; waste disposal and hand washing facilities are accessible and appropriate to the task; the area is free of contamination risks that may affect product safety.
- 1.5 *Personal hygiene requirements:* A high degree of personal cleanliness is maintained; hands are washed at appropriate times; any jewellery that is worn is in accordance with the food businesses food safety management procedures; products that may contaminate the product such as nail varnish, perfume and aftershave are not worn; 'unsafe behaviour' such as eating and drinking in the work area is avoided; cuts, abrasions and illnesses are reported to the appropriate person.

2. Carry out post-mortem inspection

- 2.1 *Inspect in accordance with specified procedures:* Appropriate steps are taken to ensure that carcasses and offals are properly presented for inspection; inspections of uneviscerated birds, carcasses, cavities, viscera and other specified by-products are carried out in accordance with the regulations and specified procedures.
- 2.2 *Identify normal and abnormal material:* Normal appearance of carcasses, parts of carcasses and organs; recognition of abnormal carcasses, parts of carcasses and organs resulting from disease or trauma.
- 2.3 *Judge conditions that render material unfit for human consumption:* Perform judgements on the fitness or unfitness for human consumption of the carcasses and offal of broilers and hens in accordance with poorly processed (to include birds that are badly bled, over-scalded, poorly defeathered and partly eviscerated) and contaminated (for example by faecal material, bile, grease and disinfectants) birds; abnormalities and lesions due to trauma.
- 2.4 *Specified procedures to ensure that material unfit for human consumption is not allowed to progress into the food chain:* Supervise or carry out trimming of minor abnormalities such as bile-stained areas or breast blisters; supervise or carry out removal of unfit material; ensure that unfit material is handled appropriately; disposal of material unfit for human consumption.
- 2.5 *Sort unfit material into the relevant by-product category:* Different categories of unfit material; sort unfit material into the appropriate categories in accordance with the food business operator's food safety management procedures.
- 2.6 *Record inspection results in line with workplace requirements:* Ensure that workplace and legal requirements for recording and reporting results are followed accurately; need to inform appropriate staff of notifiable or unusual conditions, or conditions that occur in significant numbers.

Assessment:

Assessment for this unit will be by observation of the candidates preparing for and carrying out post-mortem inspection of turkeys. Candidates must be inspecting at normal line speeds during the assessment and in compliance with workplace standard operating procedures. Formal observations must be carried out on at least two separate occasions and may be supported by supplementary evidence where necessary. Assessments must be supported by at least two items of witness-based supplementary evidence from relevant workplace personnel, who have the appropriate experience and understanding to provide meaningful witness judgements. Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Unit 7: Understand how to use Food Safety Management Procedures for Post-Mortem Inspection of Poultry

Guided Learning: 11 hours

Total Unit Time: 13 hours

Unit Level: 2

Unit reference number: Y/502/2203

This is a mandatory unit.

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Understand poultry processing stages from slaughter to chilling, by being able to meet the following assessment criteria:**
 - 1.1 List the key stages in processing
 - 1.2 Define the purpose of the key processing stages

2. **Understand food safety management procedures, by being able to meet the following assessment criteria:**
 - 2.1 Describe the purpose of food safety management procedures
 - 2.2 Identify food safety hazards
 - 2.3 Describe the measures in place to control food safety hazards, including the use of limits or tolerances.

3. **Understand the role of the Plant Inspection Assistant within the regulatory framework, by being able to meet the following assessment criteria:**
 - 3.1 Outline the main responsibilities of Food Business Operators, Official Veterinarians and Plant Inspection Assistants within the regulatory framework
 - 3.2 Describe the company reporting arrangements for Plant Inspection Assistants.

Content:

1. Poultry processing stages

- 1.1 *Key stages in processing:* Slaughter, defeathering, evisceration, washing, chilling.
- 1.2 *Purpose of the key processing stages:* Purpose and outline of each of these stages.

2. Food Safety Management Procedures

- 2.1 *Purpose of food safety management procedures:* Role of food safety management procedures in ensuring safe food is produced.
- 2.2 *Food safety hazards:* Definition of food safety hazard; parasitic, microbial, chemical and physical hazards; contamination risks.
- 2.3 *Control of food safety hazards:* Methods used to control food safety hazards, to include temperature controls, hygiene, rejection of contaminated / infected birds or meat; control measures for appropriate processing stages; reasons for limits and tolerances for control measures; monitoring of controls; importance of control points.

3. Role of the Plant Inspection Assistant within the regulatory framework

- 3.1 *Main responsibilities of Food Business Operators, Official Veterinarians and Plant Inspection Assistants within the regulatory framework:* Legal responsibilities of food business operators with regard to the provision of safe food, food chain information and animal welfare; duties and responsibilities of official veterinarians; duties and responsibilities of plant inspection assistants; the limits to the responsibilities of plant inspection assistants.
- 3.2 *Company reporting arrangements:* Procedures for reporting diseases, welfare issues and processing issues; reporting of unusual instances of disease or contamination; standard reporting arrangements; frequency of reporting; individuals to whom reports should be given.

Assessment:

Assessment for this unit will be by questioning of the candidates. Questioning can be by an oral or written examination, or by oral questioning as the candidate performs practical tasks relevant to this unit. Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

The unit will be graded as PASS or FAIL.

Overall Grading of the Qualification

The qualification is graded as PASS or FAIL. In order to achieve a PASS grade, candidates must achieve a PASS grade in each of the mandatory units and in the one optional unit that is taken.

Guidance:

Suggested Reading:

Donaldson, R.J. 2018.	Essential Food Hygiene (Revised 4 th Edition)
Food Standards Agency 2002	Meat Plant HACCP Manual
Grist, A. 2005	Poultry Inspection: Anatomy, physiology and disease conditions. Nottingham University Press

Recommended prior learning:

There are no recommended prior learning requirements for this qualification. The Society does, however, recommend that candidates have a level of literacy and numeracy equivalent to *Level 1* (but see notes on Special Assessment Needs below).

Exemptions:

Candidates who have obtained Unit: R/617/2465, Principles of HACCP based food safety management for official meat controls will be exempt from Unit 7, Understand how to use food safety management procedures for post-mortem inspection of poultry provided that the unit was obtained within three years of registering for this qualification.

Candidates who obtained this alternative unit prior to three years before registering for this qualification will additionally have to provide evidence of continuing relevant professional practice in order to qualify for exemption.

National Occupational Standards

The qualification has been mapped to the following National Occupational Standards of the National Skills Academy for Food and Drink (Improve).

IMPMP305 Carry out post-mortem inspection activities (poultry)
IMPMP318 Check slaughterhouse food safety management procedures (poultry)

Further details of these National Occupational Standards can be obtained from RSPH Qualifications.

Special Assessment Needs:

Centres that have candidates with special assessment needs should consult The Society's Reasonable Adjustments and Special Consideration Policy; this is available from The Society and The Society's web site (www.rsph.org.uk).

Recommended Qualifications and Experience of Tutors:

The Society would expect that tutors have teaching experience and a qualification in a relevant subject area, but recognises that experienced teachers can often compensate for a lack of initial subject knowledge, or experienced practitioners for a lack of teaching experience.

Suitable qualifications for the RSPH Level 2 Award for Proficiency in Poultry Meat Inspection include:

RSPH Level 3 Certificate in Poultry Meat Hygiene and Inspection
RSPH Level 3 Diploma in Meat Hygiene and Inspection
RSPH Level 3 Award in Food Safety Supervision for Manufacturing
RSPH Level 4 Diploma for Proficiency in Meat Inspection.

Progression Opportunities:

On completion of this qualification, learners will be able to implement the knowledge they have gained in a suitable work related environment and progress to the RSPH Level 4 Diploma for Proficiency in Meat Inspection.

How to apply to offer this qualification:

To become a centre approved to offer this qualification, please complete the 'Centre Application Form' which can be found on our website in the Qualifications and Training section

<http://www.rsph.org.uk/en/qualifications/qualifications/i-want-to-become-a-rsph-registered-centre.cfm> . If you are already an approved centre, please complete the 'Add an additional qualification form' in the Centre area on the website. Please ensure that you include details of your quality assurance procedures. You will need to attach a CV to this application. Please contact the Qualifications Department at centreapproval@rsph.org.uk if you need any assistance.

Other Information:

All RSPH specifications are subject to review. Any changes to the assessment or learning outcomes will be notified to Centres in advance of their introduction. To check the currency of this version of the specification, please contact the Qualifications Department or consult the RSPH website.

Centres must be registered with RSPH.

Any enquiries about this qualification should be made to:

The Qualifications Department,
Royal Society for Public Health,
John Snow House,
59 Mansell Street,
London E1 8AN

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Email: info@rsph.org.uk
Website www.rsph.org.uk