

RSPH Level 4 Award for Proficiency in Pre-slaughter Inspection of White Meat Species

June 2021

Ofqual Qualification Number: 603/7563/2

Guided Learning Hours: 22 hours

Total Qualification Time: 74 hours

Description

The objective of the RSPH Level 4 Award for Proficiency in Pre-slaughter Inspection of White Meat Species qualification is for learners who wish to qualify as Official Auxiliaries (meat hygiene inspectors) and be appointed by the Food Standards Agency to work in England, Scotland and Wales and by the Department of Agriculture and Rural Development to work in Northern Ireland. This qualification is one of three which are required by Official Auxiliaries in order to comply with Regulation (EU) 2019/24. The qualification meets the requirements for the training and tests, and the theoretical knowledge and practical skills, set out in Annex II, Chapter II of this Regulation.

Official Auxiliaries are also required to achieve the Level 2 Certificate for Proficiency in Poultry Meat Inspection and the Level 4 Diploma for Proficiency in Meat Inspection.

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

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Unit: Understand how to carry out pre-slaughter inspection of white meat species

Unit: A/617/2461

Level 4

Guided Learning: 11 hours

Total Unit Time: 37 hours

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Understand the pre-slaughter inspection checks, by being able to meet the following assessment criteria:**
 - 1.1 Summarise the purpose and importance of flock/load identification
 - 1.2 Explain the benefits, purpose and limitations of carrying out an initial check of animals during unloading
 - 1.3 Outline the requirements of the reporting and recording procedures of pre-slaughter inspection
 - 1.4 Clarify the Food Business Operator's (FBO's) responsibilities in relation to food chain information for white meat species
 - 1.5 Describe the documentation and records required by the Official Veterinarian (OV) and records of animals which are found to be:
 - Dead on arrival
 - Diseased
 - Suspected of having notifiable disease
 - Injured
2. **Understand how to deal with abnormalities and the welfare of white meat species, by being able to meet the following assessment criteria:**
 - 2.1 Describe the characteristics which indicate that an animal is abnormal or suspect
 - 2.2 Explain what action should be taken if an animal is believed to be abnormal or suspect
 - 2.3 Summarise why it is important to transfer abnormal or suspect animals to the designated isolation facilities
 - 2.4 Summarise how to identify signs of stress and injury in animals
 - 2.5 Describe the problems caused by inhumane or careless handling and poor welfare of animals

3. **Understand how to check facilities and equipment for pre-slaughter inspection, by being able to meet the following assessment criteria:**
 - 3.1 Describe the features of a maintained vehicle used for animal transportation
 - 3.2 Describe the requirements of appropriate offloading facilities, holding areas and lairage for animals
 - 3.3 Explain the importance of cleanliness of animals, transport, equipment and lairage including vehicle cleansing and disinfection.
4. **Understand the procedural requirements pre- and at point of slaughter, by being able to meet the following assessment criteria:**
 - 4.1 Clarify what constitutes non-compliance under the Food Safety Management Procedures (FSMP), animal health and welfare, and the action to be taken
 - 4.2 Explain the importance, and methods of humane handling of animals at slaughter including the use of restraining equipment
 - 4.3 Summarise the signs of an effective stun
 - 4.4 Summarise the signs of inhumane treatment in the slaughter or killing operation

Content:

1. Understand the pre-slaughter inspection checks.

- 1.1 *Purpose and importance of animal identification:* Need for traceability of animals; legal requirements for traceability of poultry; methods for traceability; relationship to fitness for consumption.
- 1.2 *Benefits, purpose and limitations of carrying out an initial check of animals during unloading:* Welfare requirements; prioritisation of animals for slaughter or emergency slaughter; early separation of suspect from healthy animals; limitations of checks on animals at unloading.
- 1.3 *Reporting and recording procedures of pre-slaughter inspection:* Information that needs to be reported and recorded at pre-slaughter inspection; methods of recording and reporting; role of official auxiliary and official veterinarian; reporting and recording of emergency slaughter, suspect animals and positive release for slaughter.
- 1.4 *Responsibilities in relation to food chain information:* Responsibilities of Food Business Operators for food chain information.
- 1.5 *Documentation and records required by the Official Veterinarian (OV):* Documentation and record requirements for animals that are dead on arrival, diseased, suspect or injured.

2. Understand how to deal with abnormalities and the welfare of white meat species.

- 2.1 *Characteristics which indicate that an animal is abnormal or suspect:* Normal appearance of animal; deviations from normal appearance which might indicate a problem such as breathing rate, abnormal temperature, locomotion; presence of visible lesions such as swelling/inflammation, ulceration, pustules, scabs, bleeding, diarrhoea.
- 2.2 *Action to be taken if an animal is believed to be abnormal or suspect:* Need to report any animals believed to be abnormal or suspect to the OV; isolation of animals to facilitate later inspection by the OV; welfare requirements.
- 2.3 *Importance of transferring abnormal or suspect animals to the designated isolation facilities:* Facilitation of further inspection by OV; sample/evidence collection; quarantine considerations; emergency slaughter.

- 2.4 *Identification of signs of stress and injury in animals:* Signs of stress such as wing flapping, signs of temperature stress.
- 2.5 *Problems caused by inhumane or careless handling and poor welfare of animals:* Carcase defects; animal welfare; difficulty with handling; effects on ability to stun; legal infringements.
- 3. Understand how to check facilities and equipment for pre-slaughter inspection.**
- 3.1 *Features of a maintained vehicle used for animal transportation:* Legal requirements; features are dependent on travel time; features such as insulated roof, feeding equipment, partitions, water supply, ventilation and temperature control, loading and unloading equipment, satellite tracking.
- 3.2 *Requirements of appropriate offloading facilities, holding areas and lairage for animals:* Requirement for suitable equipment and facilities for unloading of animals; need to minimise handling of animals during movement from transporter to lairage and on to place of slaughter; requirements in lairage for ventilation, availability of food and water; space allowance.
- 3.3 *Importance of cleanliness of animals, transport, equipment and lairage:* Legal requirements; contamination risk; spread of disease; hygiene during transport; cleansing and disinfection of vehicles and lairage; monitoring of cleansing and disinfection; inspection of cleanliness of animals at unloading and in lairage.
- 4. Understand the procedural requirements pre- and at point of slaughter.**
- 4.1 *What constitutes non-compliance under the food safety management procedures, animal health and welfare:* Legal requirements; requirements of FBO's FSMP; action to be taken by OV and official auxiliary if non-compliances found.
- 4.2 *Importance of, and methods of humane handling of animals at slaughter:* Importance of humane handling; handling methods; restraint prior to slaughter.
- 4.3 *Signs of an effective stun:* Neurophysiological effects of each stunning method; tonic and clonic activity of stunned animal; physical signs of effective and ineffective stuns; signs of recovery from stunning.
- 4.4 *Signs of inhumane treatment in the slaughter or killing operation:* Vocalisation and wing-flapping pre-slaughter; indications of multiple stun attempts; recovery from stun during bleeding; effect on carcase quality.

Assessment:

Assessment for this unit will be by a portfolio of evidence, supported by questioning of the candidates. Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

Unit: Carry out pre-slaughter inspection of white meat species

Unit: F/617/2462

Level 4

Guided Learning: 11 hours

Total Unit Time: 37 hours

Summary of Outcomes:

To achieve this unit a candidate must:

1. **Prepare to carry out pre-slaughter inspection, 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 pre-slaughter inspection, by being able to meet the following assessment criteria:**
 - 2.1 Monitor the Food Business Operator's (FBO's) lairage procedures against current requirements
 - 2.2 Check the FBO's collection of food chain information in accordance with operational procedures
 - 2.3 Verify the FBO's movement documentation and animal identification
 - 2.4 Carry out an initial check of animal welfare and refer signs of abnormalities in animals to the Official Veterinarian (OV)
 - 2.5 Complete inspection records according to organisational procedures
 - 2.6 Check that suspect and abnormal animals are transferred to isolation facilities and that their welfare is not compromised
 - 2.7 Identify and take action to deal with any non-compliance
3. **Verify procedures relating to dirty, diseased, dead-on-arrival and animals suspected of notifiable disease, by being able to meet the following assessment criteria:**
 - 3.1 Monitor the procedures followed by the FBO for animals found moribund, dead, diseased or injured
 - 3.2 Confirm procedures and report to the OV animal conditions including;
 - un-clean
 - dead-on-arrival

- dead in lairage
- moribund
- diseased
- suspected of notifiable disease
- injured

3.3 Identify and take action to deal with any non-compliance

4. **Inspect livestock vehicles**, *by being able to meet the following assessment criteria:*

- 4.1 Monitor control of cleansing and disinfection in accordance with the business' FSMP
- 4.2 Carry out additional inspection on cleaning and disinfection as required
- 4.3 Identify and take the action to deal with any non-compliance

Content:

1. Prepare to carry out pre-slaughter 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:* 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; hand washing facilities are accessible and appropriate to the task; the area is free of 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; '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 pre-slaughter inspection.

- 2.1 *Monitor FBO's lairage procedures:* Lairage procedures conform to requirements specified in Manual for Official Controls, with regard to ensuring that animals are slaughtered without undue delay and are not removed from the lairage until ante-mortem inspection has been completed and any conditions for suspect animals have been met.

- 2.2 *Check the FBO's collection of food chain information:* Food chain information is inspected to ensure compliance with current regulatory requirements.
- 2.3 *Verify the FBO's movement documentation and animal identification:* FBO's movement documentation and animal identification is checked for accuracy and compliance with current regulatory requirements.
- 2.4 *Carry out an initial check of animal welfare:* Animals are inspected for any welfare issues on arrival in the lairage.
- 2.5 *Complete inspection records:* Inspection records are completed according to procedures set out in the Manual of Official Controls.
- 2.6 *Check that suspect and abnormal animals are transferred to isolation facilities:* Ensure that suspect and abnormal animals are transferred to isolation facilities, and that the animals are identified by a 'Suspect Animal Card' completed by the Official Veterinarian (OV).
- 2.7 *Identify and take action to deal with any non-compliance:* Non-compliances are identified and reported to the FBO or OV as appropriate.
- 3. Verify procedures relating to dirty, diseased, dead-on-arrival and animals suspected of notifiable disease.**
 - 3.1 *Monitor the procedures followed by the FBO for animals found moribund, dead, diseased or injured:* Ensure procedures are consistent with regulatory requirements.
 - 3.2 *Confirm procedures and report animal conditions to the Official Veterinarian (OV):* Ensure instances of dirty, diseased or dead-on-arrival animals and animals suspected of having notifiable diseases are notified to the Official Veterinarian.
 - 3.3 *Identify and take action to deal with any non-compliance:* Non-compliances are identified and reported to the FBO or OV as appropriate.
- 4. Inspect livestock vehicles.**
 - 4.1 *Monitor control of cleansing and disinfection:* Ensure facilities for cleansing and disinfection of livestock vehicles are consistent with regulatory requirements; check records relating to cleansing and disinfection of livestock vehicles.
 - 4.2 *Carry out additional inspection:* Need to carry out spot-checks on vehicles according to risk-based assessment.

- 4.3 *Identify and take the action to deal with any non-compliance:* Report non-compliances to the FBO and OV as appropriate; ensure required remedial actions are carried out by the FBO.

Assessment:

Assessment for this unit will be by observation of the candidates carrying out inspection and verification activities and by a portfolio of evidence. 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 occupationally competent supervisory personnel. Assessment will be carried out by internal assessors. Assessment decisions are subject to internal and external scrutiny.

Guidance:

Suggested Reading:

Ewbank, R., F Kim-Madslien & CB Hart (Eds) 1999	Management and welfare of farm animals. 4th Edition. Universities Federation for Animal Welfare
Food Standards Agency	Meat Plant HACCP Manual Manual for Official Controls Industry guide on edible co-products and animal by-products
Grist, A. 2006	Poultry Inspection: Anatomy, physiology and disease conditions 2nd Edition. Nottingham University Press
Wilson J.Infante Gil/J.Costa Durao	Wilsons Practical Meat Inspection A colour atlas of Meat Inspection

Recommended prior learning:

There are no recommended prior learning requirements for this qualification.

Restrictions on candidate entry:

This is a proficiency qualification. Candidates must have access to slaughterhouses and cutting plants processing all of the animal species listed in this specification.

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 website (www.rsph.org.uk).

Recommended qualifications and experience of assessors:

The RSPH would expect assessors to have or be working towards an assessors qualification and relevant qualifications in and experience of meat inspection.

How to apply to offer this qualification:

Centres should be registered with The Society. 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. If you are already an approved centre, please complete the 'Add an additional qualification form' which can be downloaded from RSPH Level 4 Award for proficiency in pre-slaughter inspection of white meat species

the Centre area on the website www.rsph.org.uk. Please ensure that you include details of your quality assurance procedures. You will need to attach a CV to this application. Centres should ensure that paragraphs 4.5 and 4.6 of the application forms are completed as this qualification is assessed and marked by the centre.

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:

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