



final report

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Accelerated meat safety project

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Contents

	Page
1 Selection Process	3
2 Units Selected	3
3 Resources	3
4 Trainer Resources	4
5 Session 1	5
6 Session 2	6
7 Session 3	6
8 Difficulties	8
9 Conclusion	8

1 Selection Process

Participant from Milton was nominated by Management.

Gundagai & Junee: Sought expressions of interest from staff.

20 from Gundagai & 5 from Junee enquired.

Meetings were held with applicants & level of commitment required to complete the course was emphasised

Each person was given the training guide for two core units & an assignment for each. to complete.

After this initial round 8 persons from Gundagai & 2 from Junee committed to attempt the training.

Prior to the first session 1 person from Gundagai decided not to continue.

2 Units Selected

Six compulsory units

Optional technical units were selected on the basis of each site's ability to provide resources for on job assessment.

PMLCAL 400A Perform standard calibration.
(Thermometers)

PMLDATA200A Record & Present data.
(Process Monitoring)

PMLSAMP400B Obtain Representative Sample in Accordance with a Sampling Plan
(Carcase Swabs)

3 Resources

Per Participant

Mintrac learner guides for Compulsory & elective units

Mintrac Exam Generator – Student version (CD)

Granuloma Lesions Atlas (CD)

A guide to conditions & diseases of Aust Livestock (CD)

AQIS Inspection procedures – Sheep- Cattle – Pigs (CD)

Australian Standards (meat) – (Animal Welfare)

Meat safety Quality & Veterinary Public Health In Aust. – Eddie Andreiessen

4 Trainer Resources

Laptop

Projector

CD's as listed above

White board

Mintrac Learner Guides

Power Point Presentations for units – Purchased from Chisholm Institute of TAFE
(these were reviewed and updated to suit the program)

Practical samples – Supplied by Meat Safety Officers from Milton, Junee Cootamundra & Cowra

Meat safety Quality & Veterinary Public Health In Aust. – Eddie Andreiessen

CWCC Assessment material & handouts

5 Session 1

Gundagai 26-8-08 to 29-8-08 7.00 am - 3.00 pm

Day 1 - Intro – registration – Course Outline

48C Handle Animal Humanely While Conducting Ante Mortem
(trainer guides – P/point – classroom activities)

3071B Perform Ante Mortem Inspection
(Trainer guides – P/point – classroom activities – open book assessment to gauge progress)

Further reading & small assignment to complete overnight

Day 2 – 3072B Perform Post Mortem Inspection – part 1 Intro + anatomy physiology
(Trainer guides – P/point – classroom activities – open book assessments to gauge progress)

Day 3 - 3072B Perform Post Mortem Inspection – part 2 Diseases/ Conditions & Disposition
Recap day 2 + mark & discuss overnight assignment.
(Trainer guides + P/points – Classroom activities)
Plant tour + Slaughter floor locating & naming lymph nodes of lamb/ sheep carcasses
Viscera table learning part of ruminant digestive tract + locating & identifying lymph nodes of viscera & lungs
Overnight reading

Day 4 – 3037A Implement Food safety program
Recap day 3
(Trainer guides + P/points – Classroom activities)
Set date & discuss outline next session next session
Assessment tasks for: 48C, 3071B, 3072B, 3037B handed out & return date determined

Homework – Read learner guides and complete assessment tasks as required for next session:

BSBFLM312A Contribute to team effectiveness

PMLCAL Perform Standard Calibration

PLMDATA200A Record & Present data

PLMSAMP400B Obtain representative sample in accordance with a sampling

plan

6 Session 2

Junee Abattoir

Day 1 - Return copy of completed & marked assessments 3073A

Collect assignments due on day.

Revision 48C & 3071B

On job session with MSO Junee – Perform Ante Mortem Inspection & make disposition

Day 2 – 80C Inspect transportation Vehicle

Revision – review assessments

On job session with Junee QA Manager – Inspect transportation vehicle & complete monitoring

Day 3 – cancelled (wife ill)

Participants to complete assessment task for BSBFLM312A contribute to team effectiveness

Complete trail exam paper compiled from Exam generator

7 Session 3

Gundagai 25-11-08 to 28-11- 08

Day 1.

Collect completed tasks

BSBFLM312A – Contribute to team effectiveness

P/Point presentation + class room activities

Locating & naming lymph nodes – Carcase / Viscera on job

Day 2.

PLMSAMP400B Obtain representative sample in accordance with a sampling plan

AM

All participants were trained in procedure for taking carcase swabs as per Gundagai

Meat

Processors sampling plan & SOP.

PM - Practical

All participants- required to swab carcasses as per GMP protocol and be assessed as competent in the task.

Plate out on E. Coli & TVC petri film & incubate

Record all data as per GMP protocol

Day 3

Review Petri Film from day 2

Training in identification & disposition of diseases & conditions according to the Australian Standards

AM

Trail Practical exam

Participants asked to identify species, disease & condition of 20 random samples

PM

Practical Exam.

Participants given 1hr to complete an exam using a further set of randomly selected practical sample of differing species

Five of the samples were Images select form the exam generator

All participants successfully completed this assessment

Day 4

PLMCAL Perform Standard Calibration

Participants trained in the standard calibration procedure for handheld thermometers at GMP

Practice session in the above under the guidance of GMP QA Officer.

Participants assessed in Thermometer Calibration according to GMP Protocol.

Trail Theory Exam using random questions from the Exam Generator
Exam marked and results discussed.

Both Junee participants sat the theory exam on 18/12/08

5 Gundagai participants sat the theory exam on 19/12/08

The Milton participant sat the theory exam on 21/1/09

The 6th Participant from Gundagai sat the theory exam on 28/4/09.

All participants passed the final exam.

Marks ranged 77% to 92% (pass mark 75%)

All participants have been assessed as competent.

Both Junee & the Milton participant have been accredited by NSW Food Authority
All Gundagai participants have requested NSW Food authority Accreditation at next Audit (August)

8 Difficulties

Continued interruptions from other staff at first session. Often a problem with off job training conducted on site.

Met with Management after first day so that other staff were made aware that participants were not to be interrupted.

Not a problem at Junee. Excellent facility some distance from processing area.

No personal contact between sessions with Milton participant.
Organised phone/email contact.

On job sessions. Difficulty getting participants to partake in on job training at Gundagai, thus the extended time frame necessary to complete.

No issue at Milton or Junee.

I have since conducted a further program at Norvic, Wodonga. The contract clearly outlined what was expected with regards to on job training.

Feedback

Negative: Some participants said they would not have undertaken the program if they realised how much work was involved

Positive: NSW Food Authority commented that the two participants from Junee were two of the better Meat Safety Officers he has accreted.

This can be attributed to the time & effort they put in plus the enthusiasm shown by the Meat safety Officer in Charge at Junee (Chris Heard).

His help in developing their on job skills was greatly appreciated.

Management at Junee also ensured that both participants had 80 hours of on job before they were accredited.

9 Conclusion

All credential requests have now been submitted.

Copies of Certificates will be forwarded to MLA Next week.

Copies of NSW Food Authority Accreditation for Junee Participants will be sent by fax today