



Processing Meat

MEAT SAFETY OFFICER

ALSO CALLED

- Meat inspector
- Quality assurance officer



WHAT'S THE JOB ABOUT?

- **Examining animals prior to slaughter for disease or injury**
Overseeing humane handling and inspection of sheep, cattle, pigs, poultry, game animals and ratites (flightless birds)
- **Inspecting meat and meat products on the processing line**
Checking carcasses for signs of disease and chemical residues, establishing sampling programs, calibrating and using testing equipment, grading meat, rejecting products that do not meet quality standards
- **Overseeing work practices in relation to meat safety**
Ensuring government and HACCP regulations are met, implementing hygiene, sanitation and quality assurance practices, conducting internal and external audits of quality assurance systems, monitoring the production of processed meats and the preservation process, overseeing export regulations and requirements
- **Record keeping and reporting**
Processing and recording data, matching tail, ear and rumen tag information to producer records, tracing disease and residue incidents to their source, collecting evidence for prosecution

WORK CONDITIONS

- Meat safety officers work indoors in a meat processing works or a quarantine station.
- Shift work may be required.
- Operators may encounter Occupational Health and Safety issues such as zoonoses, noise, heat, wet/slippery surfaces, sharp knives and machines with many moving parts.
- Personal Protective Equipment (PPE) is provided as necessary.
- Pre-screening or vaccination for Q fever may be required before entering a licensed meat processing establishment.



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EXPERIENCE AND RELATED TRAINING

- To be employed as meat safety officer you must have an appropriate qualification.
- If you are already working at this level you can have your skills recognised by applying for a qualification with a training provider.

Career path	Training Requirements
<ul style="list-style-type: none"> • Meat Safety Officer (Company) Domestic <p>You examine animals for disease and injury both ante- and post- mortem.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> • Certificate 3 in Meat Processing (Meat Safety)
<ul style="list-style-type: none"> • Meat Safety Officer (AQIS regulator) Export <p>You carry out the above tasks, usually in a meat processing facility.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> • Certificate 4 in Meat Processing (Meat Safety)

Related Jobs

- Meat processing operator
- Meat retailer
- Smallgoods maker
- Technical officer



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