

Competency Unit:

RABQSA-AP – Auditing APIQ Requirements

Effective date: July 2006

Competency	Performance Criteria	Evidence Guide
<p>1. Knowledge of the Australian pig industry</p>	<p>1.1 The structure of the Australian pig industry, including types of enterprises, is described.</p> <p>1.2 Marketing arrangements are described.</p> <p>1.3 The role and management of Australian Pork Limited are described.</p>	<p>The following industry structures are accurately described:</p> <ul style="list-style-type: none"> • Size of the Australian pig industry • Different types of producers e.g., small versus large producers • Differences between the family farm, large family or business units and corporate business • Marketing arrangements eg pricing systems for pigs, general carcase specifications, saleyards • Australian Pork Limited e.g., its role and management.
<p>2 Knowledge of pig husbandry</p>	<p>2.1 Issues relating to pig husbandry are described, such as:</p> <ul style="list-style-type: none"> • pig nutrition • reproduction • growth • breeds • intensive pig production • outdoor pig production • animal health 	<p>The following issues relating to pig husbandry are accurately described in accordance with industry standards:</p> <ul style="list-style-type: none"> • main diet ingredients • general dietary requirements of pigs throughout their lifetime and during the reproduction cycle • gestation period, average litter size, artificial insemination • normal growth rate of pigs • the common pig breeds housed in Australia • farrow to finish systems, multi-site operations, contractor grow-outs and deep litter housing • benefits and issues involved in and limitations of outdoor pig production • common pig diseases and main exotic diseases • signs of abnormal pig behaviour

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<p>3. Understand physical standards that apply in the pig industry</p>	<p>3.1 Requirement to remove foreign bodies from pig environment is described.</p> <p>3.2 Requirements to identify and record pigs with broken needles and/or other known foreign matter and to report these to recipient are defined.</p>	<p>Foreign bodies to be removed from pig environment are accurately identified.</p> <p>Acceptable methods for confirming removal of foreign bodies from pig environment are described.</p> <p>Acceptable methods for recording and identifying foreign matter in pigs and its location are described.</p> <p>Acceptable methods of reporting identification and location of foreign matter in pigs to recipient of the pig (abattoir/ saleyard management/ buyer) are described.</p>

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<p>4. Understand chemical standards that apply in the pig industry</p>	<p>4.1 Requirements for a farm chemical list are described.</p> <p>4.2 Requirements for feed ordering systems are described.</p> <p>4.3 Requirements for feed silo identification and feed management are described.</p> <p>4.4 Requirements for off-label use are described.</p> <p>4.5 Requirements for management of injections and treatment, including withholding periods, are described.</p> <p>4.6 Methods of estimating the weight of pigs that are treated are described.</p> <p>4.7 Requirements for training staff administering chemicals to pigs are described.</p>	<p>Acceptable methods for listing farm chemicals, including dose rates, veterinary approval and/or identification of label directions for use in pigs are described.</p> <p>Requirements for an ordering system, including recording all feed ordered and medication in those feeds, are described.</p> <p>Acceptable methods of feed silo identification to ensure that feed is placed in correct silo are described.</p> <p>Acceptable methods of feed delivery checks to ensure that feed is delivered to correct silos are described.</p> <p>Acceptable procedures for feed mixing, storage and delivery to prevent contamination of non-medicated feed by medicated feed are described.</p> <p>Acceptable methods for ensuring all off-label use and changes to withholding periods are prescribed by a veterinarian are described.</p> <p>Recommended procedures for injection and treatment, including ensuring correct drug dose rates are used, are described.</p> <p>Acceptable recording systems for ensuring withholding periods are observed for all treated pigs are described.</p> <p>Acceptable methods of estimating the weight of pigs that are treated are described.</p> <p>Requirements for training and recording training for people authorised to administer chemicals to pigs are described.</p>

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<p>5. Understand biological standards that apply in the pig industry</p>	<p>5.1 Programs for control of rodents and other animals are described.</p> <p>5.2 Requirements for cleaning trucks used for transporting are described.</p> <p>5.3 Requirements for food withholding periods prior to slaughter are described.</p>	<p>Acceptable methods for control of rodents are described.</p> <p>Acceptable methods to control access of cats to feed stores and bedding are described.</p> <p>Acceptable methods of cleaning trucks to reduce contamination are described.</p> <p>Acceptable methods for communicating to abattoirs when pigs were removed from feed are described.</p> <p>The requirement for pigs to have been removed from feed for between 6 and 24 hours prior to slaughter is defined.</p>

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<p>6. Understand quality standards that apply in the pig industry</p>	<p>6.1 Requirements of the APIQ Quality Standards are described.</p>	<p>Acceptable arrangements for transport and loading to avoid sunburn, temperature stress and exposure are described.</p> <p>Acceptable methods for separating pigs of significantly different weights during transport are described.</p> <p>Stocking rates for transport are described in accordance with industry Standards.</p> <p>Requirements of the most appropriate route for trips to the abattoir are described.</p> <p>Requirement that electric prodders are not used for loading or moving pigs, except by trained operators, is identified.</p> <p>Requirement that dogs used in loading and moving pigs are properly supervised to minimise stress and carcass damage is identified.</p> <p>Methods of managing a loading facility to minimise stress are described.</p>

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<p>7. Understand management standards that apply in the pig industry</p>	<p>7.1 Document control systems are described.</p> <p>7.2 Internal audit requirements are described.</p> <p>7.3 Requirements in relevant State legislation for identification of slaughtered pigs are described.</p> <p>7.4 Requirements for introduced stock are described.</p> <p>7.5 Requirements for management of grain used for home-mixing are described.</p>	<p>Acceptable methods for ensuring relevant versions of applicable documents are available at all points of use are described.</p> <p>Acceptable methods to prevent the use of obsolete documents are described.</p> <p>Acceptable procedures for managing internal audit processes to verify that quality management system conforms with planned arrangements and is effectively implemented and maintained are described.</p> <p>Identification requirements for slaughtered pigs are described in accordance with State Legislation.</p> <p>Acceptable methods for ensuring that all introduced stock are accompanied by a supplier declaration stating their foreign body and WHP status are described.</p> <p>Acceptable systems for ensuring that grain used for home-mixing is not within a withholding period are described.</p>

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<p>8. Understand biosecurity standards that apply in the pig industry</p>	<p>8.1 Regulations prohibiting swill feeding are defined.</p> <p>8.2 Requirements for recording people, animal and transport movements are described.</p> <p>8.3 Requirements for washing and protective clothing are described.</p> <p>8.4 Requirements for emergency disease recognition are described.</p> <p>8.5 GMP recommendations for animal separation are described.</p>	<p>Acceptable methods for ensuring compliance with regulations prohibiting swill feeding are described.</p> <p>Acceptable methods for recording people, animal and transport movements are described.</p> <p>Acceptable methods for ensuring that hand washing facilities are in place and farm boots and clothing are provided for visitors are described.</p> <p>Acceptable methods for ensuring that all staff are trained in emergency disease recognition are described.</p> <p>Acceptable methods for separating domestic pigs from other animals, especially feral pigs, are described.</p>

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<p>9. Understand welfare standards that apply in the pig industry</p>	<p>9.1 Requirements for protection of pigs are described.</p> <p>9.2 Requirements for nutritional needs of pigs are described.</p> <p>9.3 Requirements for animal health and care are described.</p> <p>9.4 Requirements for routine husbandry practices are described.</p> <p>9.5 Requirements for destruction of sick and injured pigs are described.</p> <p>9.6 Requirements for staff training and performance are described.</p>	<p>The following requirements are accurately described in accordance with the Model Code of Practice for the Welfare of Animal – Pigs (SCARM Report 66):</p> <ul style="list-style-type: none"> • Facilities required to protect pigs from weather extremes and injury • Methods to ensure that food and liquid provided meet the nutritional needs of pigs • Methods to ensure food and liquid are accessible without excessive effort • Methods to ensure animal health and care policies designed to optimise health and welfare of the herd are in place • Conduct of routine husbandry practices • Methods to ensure prompt and humane destruction of sick and injured pigs • Methods to ensure staff are suitably trained and perform their duties effectively.

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<p>10. Identify food safety hazards on-farm in a HACCP context</p>	<p>10.1: On-farm physical food safety hazards that present a risk in pork are identified and assessed to determine control requirements.</p> <p>10.2: On-farm chemical food safety hazards that could present a risk in pork are identified and assessed to determine control requirements.</p> <p>10.3: Biological food safety hazards that could present a risk in pork at the point of consumption are identified and assessed to determine risk level and on-farm control requirements.</p>	<p>Sources of information on on-farm food safety hazards and control methods are accurately described, such as the current APIQ Quality Manual and Master APIQ HACCP plan.</p> <p>Ways in which pork can cause adverse health effects due to on-farm factors are accurately described.</p> <p>Common physical food safety hazards in piggeries are accurately described.</p> <p>Common chemical food safety hazards in piggeries are accurately described.</p> <p>Common pre-slaughter biological food safety hazards for pork are accurately described.</p> <p>Potential of a breakdown in control at on-farm level to impact other parts of the supply chain is accurately described.</p> <p>Relevant legislation and technical standards are accurately described.</p>
<p>11. Control food safety hazards in a piggery in a HACCP context</p>	<p>11.1: Hazards and related control measures and critical limits, monitoring and recording requirements are established and validated to eliminate or reduce food safety hazards to acceptable levels.</p>	<p>Common control methods necessary to eliminate or reduce the risk of adverse health effects from pork to acceptable levels for each common food safety hazard in piggeries are described.</p> <p>Methods for determining critical control points (CCP) and critical limits for identified hazards are described.</p>

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		<p>Methods to establish the required procedures, systems and records to monitor CCPs in order to demonstrate that the CCP is in control are described.</p> <p>Corrective actions and corrections to be taken when critical limits are not achieved are described.</p> <p>Methods to determine the appropriateness and effectiveness of the control measures and critical limits are described.</p>