

New Resources for HR, WHS and Training

July – December 2018



AMPC Short films for induction and training — now fully released and available from MINTRAC or AMPC

Ten films covering the following topics:

- Animal welfare
- Careers in the meat industry
- Cleaning and sanitising
- Food safety
- Knife sharpening
- Manual handling
- Personal hygiene
- Workplace behaviours
- Workplace documents
- Workplace health and safety

Each film has been translated into the following languages:

- Chinese (Mandarin)
- Korean
- Vietnamese
- Filipino (Tagalog)
- Portuguese



AMIC WH&S Butcher Shop Safety Video

AMIC has produced a short video about safety in butcher shops featuring some SA members.

Requires Login to the HR/IR secure section on the AMIC website - go to the WHS Database Index under "V" to download.

• Runs for 13 minutes - excellent

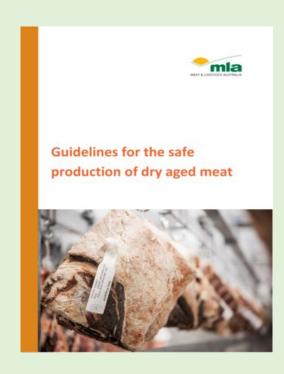


MLA Guidelines for the safe production of dry aged meat

The purpose of these guidelines is to provide a nationally consistent set of principles for dry ageing of beef and sheepmeat that ensures: public health and safety, premium eating quality and economic viability of production.

These national guidelines will support export of dry ageing meat as well as encourage production for the domestic market.

- Available for down load only Go to MLA publications and search by using the title
- Otherwise ask MINTRAC.



MLA Fit to Load Guide – for producers and transporters

Making sure your animals are fit to load is a key element of the Livestock Production Assurance (LPA) program. Check out this new video explaining best practice animal welfare.

Available on YouTube – just google by the title

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Reminder

The MLA Fit to Load flip charts are available for free from either MINTRAC or MLA

MLA Meat Cuts Smartphone App

- The Meat Cuts app is your number one destination for information about beef, lamb, veal and goat cuts.
- The Meat Cuts app provides information about where individual cuts come from, their characteristics, suggested cooking methods and a perfectly matched recipe – it even suggests an alternate cut to the one you are looking for.



Find Meat Cuts for free in the Apple App Store and Google Play.





Proway's U-Tube channel

Over 20 short videos on products and good handling – mostly production focused but some good material.



WorkSafe Qld – Young worker safety toolkit

- The Young worker safety toolkit helps employers of young workers, education and training providers, youth service providers and parents and caregivers engage with young people about work health and safety. It encourages actions that build the capabilities of young workers to be safe and productive at work, rather than just relying on them to speak up or ask the right questions.
- The toolkit includes a range of resources such as films, presentation templates and checklists that are based on an understanding of how young people learn and communicate with others.
- Download the <u>Young worker safety toolkit</u> (PDF, 4223.94 KB)
- Download <u>An introduction to risks at work a presentation</u> <u>for young workers</u> (PPTX, 3959.82 KB)
- Download <u>Keeping young workers safe a workshop for workplace supervisors and managers</u> (PPTX, 4178.2 KB)

Worksafe Qld – on-site traffic self assessment tool

- This self-assessment tool will assist in reviewing the effectiveness and adequacy of your existing risk management approach for vehicle and mobile plant traffic movements at your workplace. It will also help generate ideas and opportunities to improve your practices.
- https://www.worksafe.qld.gov.au/ data/assets/pd f file/0016/116260/onsite-traffic-managementself-assessment-tool.pdf





- Four-part series of videos explaining how to read and what to do with an ESAM report.
 - 1. Background and capability of ESAM reporting
 - 2. Key microbiological and statistical concepts
 - 3. Interpreting ESAM reports
 - 4. Interpreting e.coli and STEC reports
- Now available on the R&D reports page of the MLA website. https://www.mla.com.au/research-and-development/food-safety/esam-webinar

WorkSafe Qld: Safely handling cattle in the agriculture industry

- Shane Webcke, Queensland Work Safety
 Ambassador discusses handling cattle safely with
 Ross Stricklin from Stanbroke Pastoral Company.
- Safely handling cattle in the agriculture industry

Investigating Water and Wastewater Reuse and Recycling Opportunities

- Tool for decision making on future implementation of water recycling scheme in abattoirs
- Recycled water management plan for red meat processors
- Produced as an AMPC project reports and tools are available on the AMPC website:

https://www.ampc.com.au

ASQA's role in the VET sector

- ASQA has published new resources that may help new and established providers understand the key organisations involved in overseeing the sector, and what each organisation does:
- ASQA's role in the VET sector (animated video) this short video explains ASQA's role as well as the roles of other key organisations that registered training organisations (RTOs) may interact with while engaged in the VET sector.
- Quality in the VET system a shared responsibility (PDF brochure) this printable document summarises the VET regulatory architecture and briefly describes the roles of the key organisations that share responsibility for quality in the VET sector.

Coming soon......

Is it fit to process?

- A series of ready-reference guides for meat processors
- Aims to increase industry's ability to detect disease
- Being developed by Joan Lloyd Consulting, MINTRAC and funded by AMPC
- Due for completion in October 2018