

Control fish gutting operations

Overview

This standard is about gutting fish by machine. It details the skills and knowledge required to start up, run and shut down gutting equipment. It is also about working to organisational product specifications and production schedules.

You must be able to prepare for fish gutting. You must be able to carry out fish gutting. You must also be able to finish the gutting of fish. You must also know how to address problems and adhere to regulatory standards and standard operating procedures and be able to apply your skills and knowledge within food safety and health and safety regulations and any relevant international industry codes. You should also have an understanding of how the green circular economy supports repeated use of resources and products within your organisation.

This standard is for you if you work in the fish industry and are involved in the gutting of fish.

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Performance criteria

You must be able to:

1. check product specifications at the right time
2. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
3. set-up equipment according to specification
4. make sure that fish of required specifications is available and fit for use
5. make sure that services meet requirements
6. start up the equipment and check that it is running to specification
7. make sure that the plant or equipment is supplied with fish and services
8. achieve the required output to the specification
9. make sure the product is transferred to the next stage in the manufacturing operation according to organisational requirements
10. check the specifications to time shut down
11. shut down equipment according to organisational requirements
12. deal with items that can be recycled or reworked
13. dispose of waste according to organisational procedures and regulatory requirements
14. make equipment ready for future use after completion of the process
15. complete records according to organisational requirements

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Knowledge and understanding

You need to know and understand:

1. what the organisational standards are and what may happen if they are not followed
2. the purpose and importance of the process
3. what equipment and tools to use and their condition
4. what materials to use and in what quantity
5. how to obtain and interpret the relevant process or ingredient specification
6. what action to take when the process specification is not met
7. how to carry out the necessary pre start checks and why it is important to do so
8. how to follow the startup procedures for the process and why it is important to do so
9. how to obtain the necessary resources for the process
10. how to follow work instructions and why it is important to do so
11. common sources of contamination during processing, how to avoid these and what might happen if this is not done
12. how to operate, regulate and shut down the relevant equipment
13. when it is necessary to seek assistance and how to seek it
14. how to follow the relevant process control procedures and why it is important to do so
15. different ways to carry out the process
16. how to carry out the process in an efficient manner and why it is important to do so
17. what the limits of your own authority and competence are and why it is important to work within them
18. how to deal with items that can be recycled or reworked
19. how to dispose of waste and why it is important to do so according to organisational procedures and regulatory requirements
20. how to make equipment ready for future use
21. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so

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