

食鳥処理加工業職種（食鳥処理加工作業）

Job category: Poultry processing industry (Operation: Poultry processing)

<p>作業の定義 Criteria of Operation</p>	<p>食鳥処理の事業の規制及び食鳥検査に関する法律に基づく都道府県知事の許可証を有している事業所で行う、次の①から⑤の一連の作業をいう。 ①生体受入作業、②食鳥処理（湯漬（ゆづけ）、脱羽（だつう、と体洗浄、内臓摘出及び内臓処理等）作業、③中抜きと体作業、④食鳥解体作業、⑤生鮮肉管理作業 Refers to a series of the following operations ① to ⑤ conducted by a business establishment having permission of prefectural governor under the Poultry Slaughtering Business Control and Poultry Meat Inspection Act ① receiving live chickens, ② poultry processing work (Scalding (steeped in hot water), plucking(defeathering), washing carcass, evisceration and internal organs treatment etc) , ③ processing after evisceration, ④ poultry dismantling work, ⑤ fresh meat management work</p>		
<p>必須業務 （移行対象 職種・作業で 必ず行う業 務） Compulsor y works （Works to be essential on the operations in the job categories to be shifted)</p>	<p>第1号技能実習 Technical Intern Trraining (i)</p> <p>(1)食鳥処理加工作業 Poultry processing</p> <p>①食鳥処理作業 ①Poultry processing</p> <p>1.脱羽の確認作業 1. Check of Plucking (defethering)</p> <p>②食鳥解体作業(中抜き大ばらし作業) ②Dismantling work (separating to chunks of poultry work) 1.骨付きももの採取作業 1. Separating chicken legs with bones 2.手羽つきむね肉の分離・採取作業 2. Separating breast meat with wing</p> <p>③衛生管理作業 ③ Hygiene management work 1.作業衣、帽子、マスク、長靴の着用、毛髪等、付着物の点検作業 1. Inspection work of deposits such as work clothes, hats, masks, wearing boots, hair etc</p>	<p>第2号技能実習 Technical Intern Training (ii)</p> <p>(1)食鳥処理加工作業 Poultry processing</p> <p>①生体受入れ作業 ① Receiving live chickens 1.生体受入れプラットフォームの清掃・消毒作業（生体かごの洗浄・消毒作業を含む。） 1.Cleaning and disinfecting work on the bio-acceptance platform (including cleaning and disinfecting work of the bio-cage)</p> <p>②食鳥処理作業 ② Poultry processing 1.湯漬作業及び湯漬温度点検作業 1. Scolding (Steeped in hot water) and inspection of the temperature 2.脱羽の確認作業 2. Check of plucking (defeathering) 3.と体洗浄の確認作業 3. Check of washing Carcasses 4.内臓摘出作業（機械作業）後の点検作業 4. Inspection work after evisceration (by machines)</p> <p>③中抜きと体作業 ③ After Evisceration processing 1.中ぬき冷却作業（機械作業）後の点検作業 1. Inspection after chilling (by machines)</p> <p>④食鳥解体作業 ④ Dismantling work 1.大ばらし作業 1. separating to chunk of poultry work 2.脱骨（もも肉採取）作業 2. Deboning (Separating chicken leg meat) work 3.むね肉、手羽及びささみ採取作業 3. Separating breast meat, wings, sasami 4.整形（余分な皮、脂肪、残羽、残骨等の除去）作業 4. Shaping (removal of extra skin, fat, remnants, residual bones etc) work</p> <p>⑤生鮮肉管理作業 ⑤ Fresh meat management work 1.生鮮品の秤量作業 1. Weighing work of fresh items 2.生鮮品の検品作業 2. Inspecting fresh items</p> <p>⑥衛生管理作業 ⑥ Hygiene management work 1.作業衣、帽子、マスク、長靴の着用、毛髪等、付着物の点検作業 1. Working clothes, hats, masks, wearing boots, checking of deposits such as hair 2.手及び長靴の洗浄・消毒作業 2. Cleaning and disinfection of hands and boots 3.消毒槽の確認作業 3. Confirmation of disinfecting tank 4.使用器具、容器等の洗浄・消毒作業 4. Cleaning and disinfecting work of equipment used, containers, etc.</p>	<p>第3号技能実習 Technical Intern Training (iii)</p> <p>(1)食鳥処理加工作業 Poultry processing</p> <p>①生体受入れ作業 ① Receiving live chickens 1.生体受入れプラットフォームの清掃・消毒作業（生体かごの洗浄・ 1.Cleaning and disinfecting work on the bio-acceptance platform (including cleaning and disinfecting work of the bio-cage)</p> <p>②食鳥処理作業 ② Poultry processing 1.湯漬作業及び湯漬温度点検作業 1. Scolding (Steeped in hot water) and inspection of the temperature 2.脱羽の確認作業 2. Check of plucking (defeathering) 3.と体洗浄の確認作業 3. Check of cleaning Carcasses 4.内臓摘出作業（機械作業）後の点検作業 4. Inspection work after evisceration (by machines) 5 一級品と等外品の選定及び判別作業 5. Selection and discrimination work of first-class items and non-standard items</p> <p>③中抜きと体作業 ③ After Evisceration processing 1.中ぬき冷却作業（機械作業）後の点検作業 1. Inspection after chilling (by machines) ④食鳥解体作業（等外品の除去等品質の確保を含む） ④ Dismantling work 1.大ばらし作業 1. separating to chunk of poultry work 2.脱骨（もも肉採取）作業 2. Deboning (Separating chicken leg meat) work 3.むね肉、手羽及びささみ採取作業 3. Separating breast meat, wings, sasami 4.整形（余分な皮、脂肪、残羽、残骨等の除去）作業 4. Shaping (removal of extra skin, fat, remnants, residual bones etc) work 5.可食内蔵（レバー、ハツ等）の採取作業及び処理作業 5. Collecting of edible organs (lever, puck etc) and processing</p> <p>⑤生鮮肉管理作業 ⑤ Fresh meat management work 1.生鮮品の秤量作業 1. Weighing work of fresh items 2.生鮮品の検品作業 2. Inspecting fresh items</p> <p>⑥衛生管理作業 ⑥ Hygiene management work 1.作業衣、帽子、マスク、長靴の着用、毛髪など付着物の点検作業 1. Working clothes, hats, masks, wearing boots, checking of deposits such as hair 2.手及び長靴の洗浄・消毒作業 2. Cleaning and disinfection of hands and boots 3.消毒槽の確認作業 3. Confirmation of disinfecting tank 4.使用器具、容器等の洗浄・消毒作業 4. Cleaning and disinfecting work of equipment used, containers, etc.</p>

	<p>④安全対策作業 ④ safety measures work 1.安全衛生標識の確認作業 1. Confirmation of safety and health signs</p>	<p>⑦安全対策作業 ⑦ Safety measures work 1.安全衛生標識の確認作業 1. Confirmation of safety and health signs 2.作業手袋の着用 2. Wear working gloves 3.作業者間の安全確認作業 3. Safety check work between workers (including inspections, safety measures at times of abnormality)</p>	<p>⑦安全対策作業 ⑦ Safety measures work 1.安全衛生標識の確認作業 1. Confirmation of safety and health signs 2.作業手袋の着用 2. Wear working gloves 3.作業者間の安全確認作業（点検、異常時の安全対策を含む） 3. Safety check work between workers (including inspections, safety measures at times of abnormality)</p>
	<p>(2)安全衛生業務 ①雇入れ時等の安全衛生教育 ②作業開始前の安全確認作業 ③食鳥処理加工業職種に必要な整理整頓作業 ④作業者間の安全確認作業 ⑤食鳥処理加工業職種の作業用機械及び周囲の安全確認作業 ⑥保護具及び安全標識・装置の確認作業 ⑦食鳥処理加工作業における事故・疾病予防 ⑧危険性、有害性の排除及び応急処置対応作業</p>	※	<p>(2) Safety and health work ① Safety and health education at the time of new employment ② Safety confirmation work before starting work ③ Keeping cleanliness and tidiness work necessary for poultry processing industry job category ④ Safety check work between workers ⑤ Safety confirmation of working machines and surroundings for poultry processing industry job category ⑥ Check of protective tools and safety signs, equipment ⑦ Accident and disease prevention in poultry processing work ⑧ Elimination of hazards and toxicity and work for first aid measures</p>
<p>関連業務、周辺業務 (上記必須業務に関する技能等の修得に係る業務等で該当するものを選択すること。) Related works, Peripheral works (Select what is applicable in works related to acquisition of skills etc. concerning above essential tasks.)</p>	<p>(1)関連業務 ①食鳥処理加工場内の床、側壁、側溝等の洗浄、消毒作業 ②食鳥処理加工設備、機械等の洗浄、消毒作業 ③食鳥処理加工設備、機械等の日常点検及び運転操作作業 ④各種洗浄・消毒設備の保守管理作業 ⑤生鮮品の冷蔵、凍結に係る作業 ⑥生鮮品の二次品目（手羽なか半割り、ぶつ切り、切りみ、ひき肉、すりみ）の製造に係る作業 ⑦製品冷却設備の点検、操作作業 ⑧洗浄・消毒設備の点検、操作作業 ⑨製品の包装作業</p> <p>(2)周辺業務 ①食鳥処理加工場周囲の清掃、消毒作業（日常的なものに限る。） ②生鮮品の出庫、出荷に係る作業 ③生鮮品包装（真空包装作業、生鮮品袋詰作業、生鮮品箱詰作業等）作業 ④包装製品の構内運搬作業 ⑤包装設備の点検、操作作業 ⑥食鳥処理加工場内の運搬車両の安全確認作業</p> <p>(3)安全衛生業務（関連業務、周辺業務を行う場合は必ず実施する作業） 上記※に同じ</p>	<p>(1) Related works ① Cleaning and disinfecting work on the floor, side walls, side grooves etc. inside the processing plant for poultry processing ② cleaning and disinfection work on poultry processing equipment, machinery etc. ③ daily inspection and driving operation work on poultry processing equipment, machinery etc. ④ Maintenance and management work of various cleaning and disinfection facilities ⑤ Work related to refrigerating and freezing fresh items ⑥ Work related to the production of secondary items of fresh items (half of chicken wings, chopped, ground meat, slings) ⑦ Inspection and operation of product cooling facilities ⑧ Inspection and operation of washing / disinfecting equipment ⑨ Packaging of products</p> <p>(2) Peripheral works ① Cleaning and disinfection work around food processing bird processing plants (limited to routine ones) ② Work related to shipment of fresh items ③ Perishable packaging (vacuum packaging work, perishable bag packing operation, perishable box packing work etc.) Work ④ In-house transportation work of packaged products ⑤ Inspection and operation of packaging equipment ⑥ Safety confirmation work of transport vehicles in poultry processing plant</p> <p>(3) Safety and health work (work to be carried out whenever related work and peripheral work are carried out) Same as ※ above</p>	
<p>使用する素材、材料等 (該当するものを選択すること。) Materials to be used (Select the appropriate one)</p>	<p>①食鶏（一つ以上必ず使用すること） 1.若どり（ブロイラー、3ヵ月齢未満の食鶏） 2.肥育鶏（3ヵ月齢以上～5ヵ月齢未満の食鶏） 3.成鶏（5ヵ月齢以上の食鶏） 4.その他の食鶏</p> <p>②各種薬剤（必要に応じて使用すること） 1.洗剤 2.消毒薬</p> <p>③包装材料（必要に応じて使用すること。） 1.真空包装用軟包装材 2.段ボール箱 3.プラスチック製容器(コンテナ等) 4.その他材料(包装補助材料等)</p>	<p>① Chicken (use at least one surely) 1. Young chicken (broiler, chicken less than 3 months old) 2. Fattened chicken (chicken aged 3 months or more to less than 5 months old) 3. Chicken (Chicken at least 5 months old) 4. Other chickens</p> <p>② Various drugs (to use as necessary) 1. Detergent 2. Disinfectant</p> <p>③ Packaging materials (use as necessary). 1. Soft wrapping material for vacuum packaging 2. Cardboard box 3. Plastic containers (containers etc.) 4. Other materials (packaging auxiliary materials, etc.)</p>	

<p>使用する機械、器具等 (該当するものを選択すること。) Machines, equipment, tools etc. to be used (Select the appropriate one)</p>	<ol style="list-style-type: none"> 1. 生体かご 1. Bio basket 2. 生体かご洗浄設備 2. Bio cage cleaning facility 3. スタナー (瞬間的に鶏を気絶させる装置) 又はガス・チェンバ 3. Stunner (instantaneously stunning chicken) or gas chamber 4. オートキラー 4. Automatic killer 5. 湯漬機 5. Scalding (Steeped in hot water) machine 6. 脱羽機 (毛焼設備を含む。) 6. Defeathering (plucking) machines (including hair burning facility) 7. と体洗浄機 7. Carcass washing machine 8. 各種カッター (ヘッドカッター、フットカッター、テイルカッター) 8. Various cutters (head cutter, foot cutter, tail cutter) 9. 中抜き前処理機 9. Pre-evisceration processing machine 10. 自動中抜き機 10. Automatic evisceration machine 11. 中抜き後処理機 11. Post-evisceration processing machine 12. 可食内臓処理設備 12. Edible internal organs processing equipment 13. 中ぬき洗浄機 13. After evisceration washer 	<ol style="list-style-type: none"> 14. 中ぬき冷却設備 14. Cooling system after evisceration carcasses 15. 解体用具一式 (解体用まな板を含む。) 15. Complete demolition tool (including cutting board for dismantling) 16. 大ばらし機 16. Big breaker 17. 脱骨機 17. Deboning machine 18. 整形用具一式 (整形用まな板を含む。) 18. Complete set of shaping tools (including cutting board for shaping). 19. ミンチ製造機 19. Mincing Machine 20. 骨肉分離機 20. Bone flesh separator 21. X線検査機 21. X-ray inspection machine 22. 金属探知機 22. Metal Detector 23. 秤量設備 23. Weighing equipment 24. 製品冷却設備 24. Product cooling facility 25. 清掃用具一式 25. A set of cleaning tools 26. 消毒用具一式 26. Disinfection kit
<p>製品等の例 (該当するものを選択すること。) Examples of products etc. (Select the appropriate one.)</p>	<ol style="list-style-type: none"> 1. 生鮮品 1. Fresh Poultry 2. 凍結品 2. Frozen Poultry 3. と体 3. Carcass 	<ol style="list-style-type: none"> 4. 中ぬき 4. Evisceration 5. 解体品 5. Dismantled poultry
<p>移行対象職種・作業とはならない業務例 Example of works which is not eligible for the job categories / operations to be shifted</p>	<ol style="list-style-type: none"> 1. 食鳥の飼育作業 2. 食鳥の養鶏場における捕鳥・出荷作業 3. 運搬、輸送用車両の運転作業 4. 食鳥の調製品、調理品その他加工品製造 (例: 焼き鳥の串打ち、つくね、唐揚げ等) 作業 5. 食鳥処理加工場の定期点検、補修、整備、改装作業 6. 給排水、給湯、冷暖房、製氷、凍結、冷蔵等諸設備の定期点検、管理作業 7. 食鳥処理加工場の管理運営、作業管理、人事管理に係る作業 8. 食鳥製品の販売作業 9. レンダリング設備〔残滓(ざんさい) : 「羽毛、頭、足、不可食内臓、骨(ガラ)、脂肪、血液」及び残渣(ざんさ) : 「腸内の残りかす」等を熱処理して肉骨粉を製造する設備〕及び汚水処理設備の操作、管理、運営に係る作業 10. 食鶏以外の食鳥の処理加工作業のみの場合 11. 上記の関連業務及び周辺業務のみの場合 	<ol style="list-style-type: none"> 1. Farming of poultry 2. Catching and shipping work at poultry chicken farm 3. Operation of transportation vehicles 4. Manufacture of poultry preparations, cooked goods and other processed products (ex. skewering chicken, meatball, fried chicken, 5. Periodic inspection, repair, maintenance, remodeling work of poultry processing plant 6. Periodic inspection and management of various equipment such as plumbing, hot water supply, air conditioning, ice making, freezing, refrigeration 7. Work related to management and operation, work control, personnel management of poultry processing plants 8. Selling poultry products 9. Rendering equipment [Equipment for heat treatment to produce meat and bone meal using Residue (Zansai): "feathers, head, feet, unedible internal organs, bones, fat, blood" and Residues (Zansa): "heat residues in the intestines"]and work related to operation, management and application of sewage disposal 10. Processing of edible birds other than chicken only 11. In case of the above-mentioned related work and peripheral work only