

牛豚食肉処理加工業職種（牛豚部分肉製造作業）

Job category: Beef and pork processing industry (Operation: Primal cut of beef and pork processing)

作業の定義 Criteria of Operation	牛豚部分肉製造工程は、次の①から⑦までの一連の作業工程をいい、牛豚部分肉製造作業は技能実習 2 号までは①②④⑤を、技能実習 3 号では①②③④⑤を必須業務とし、⑥⑦は関連業務とすること Primal cut of beef and pork processing, refers to a series of work processes from the next ① to ⑦, the ①②④⑤ to be essential for Technical Intern Training(ii), the ①②③④⑤ to be essential for Technical Intern Training (iii), and the ⑥⑦ to be related work for Primal cut of beef and pork processing. ①枝肉の管理作業（枝肉の損傷防止、冷蔵庫から枝肉を搬出し、部分肉製造作業場へ枝肉搬入する作業）→②枝肉検品作業（枝肉の損傷等の確認する作業）→③大分割作業（原則として牛は4部位、豚は3部位に分割する作業）（注）→④小分割作業（脱骨作業）→⑤整形作業（各部分肉の内側、外側に付着している血液、リンパ節、壁側胸膜、肉片、腱、靱帯及びその他汚染されているところの肉や脂肪を除去して、商品形態を整える作業）→⑥検品作業（金属探知機等による部分肉製品の検査作業）→⑦真空包装作業（真空包装設備による包装作業） ① Control work on carcass (work to prevent carcass damage, carry carcass out of the refrigerator and carry carcass into the partial meat manufacturing workshop) → ② Carcass inspection work (carcass damage check etc.) →③Dividing into chunks (In principle, dividing curcass into 4 parts of cattle and 3 parts of pigs) (note) → ④ sub-dividing (bone removal work) → ⑤ Shaping work (Prepare products by removing adhering blood, lymph nodes, wall side pleura, meat pieces, tendons, ligaments and other contaminated meat and fat inside and outside of each partial meat) → ⑥ Inspection work (Inspection work of partial meat products with metal detectors etc.) → ⑦ vacuum packaging work (wrapping work with vacuum packaging equipment) (注)作業工程③は専門級以上の技能が必要であるため、技能実習 2 号までは必須業務としていない ※食品衛生法に基づく営業許可（食肉処理業、複合型そうざい製造業、複合型冷凍食品製造業、食肉製品製造業）を有する事業所の業態であること（ただし、本作業の必須業務を行っている事業所に限る） ※部分肉製造作業で扱う対象の素材は牛、豚とし、他の家畜は対象外であること (Note) Since the work process ③ requires skills higher than the specialized level, it is not necessary for Technical Training (i)(ii) *Being a type of business establishment holding a business license under the Food Sanitation Act (meat processing, combined ready-made dish production, combined frozen food production, and meat product manufacturing) (limited to establishments that perform the compulsory work of this operation). ※ Materials to be handled in primal cut of beef and pork processing work are cattle and pigs, other livestock is not covered					
必須業務（移行対象職種・作業で必ず行う業務） Compulsory works （Works to be essential on the operations in the job categories to be shifted）						
	<table><tr><th>第 1 号技能実習 technical Intern Training (i)</th><th>第 2 号技能実習 Technical Intern Training (ii)</th><th>第 3 号技能実習 Technical Intern Training (iii)</th></tr><tr><td> (1)牛豚部分肉製造作業 Primal cut of beef and pork processing ①枝肉の取扱い作業 ① Handling dressed carcass 1. 枝肉搬入及び清掃作業 1. Carry-in and cleaning carcass ②骨付き部分肉の脱骨及び整形作業 ② Deboning and shaping work of subprimal cut meat with bone 1. 作業台の準備点検作業 1. Preparing and checking workbench 2. 部分肉の脂肪トリミング等整形作業 2. Shaping work such as fat trimmings etc. of subprimal cut meat 3. 脱骨整形後の骨及び脂肪の分別作業 3. Sorting work of bones and fat after deformed bone reshaping ③計量作業 ③ Weighing operation 1. 骨及び脂肪の計量作業 1. Weighing of bones and fat ④衛生管理作業 ④ Hygiene management work 1. 長靴、作業衣、帽子、マスクの着用、毛髪等 付着物の点検・除去作業 1. Wearing boots, work clothes, hats, masks, and inspection / removal work of deposits such as hair etc. 2. 手、長靴等の洗浄・消毒作業 2. Cleaning and disinfecting work of hands, boots, etc. 3. 使用器具、容器等の洗浄、消毒作業 3. 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		4.消毒槽の準備作業 4. Preparing disinfection tank 5.消毒設備の管理作業 5. Management work of disinfection facility	4.消毒槽の準備作業 4. Preparing disinfection tank 5.消毒設備の管理作業 5. Management work of disinfection facility
	(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牛豚食肉処理加工場における整理・整頓・清掃・清潔・習慣の遵守 ④作業者間の安全確認作業 ⑤保護具及び安全標識・装置の確認作業 ⑥牛豚部分肉製造における事故・疫病予防 ⑦労働衛生上の有害性を防止するための作業 ⑧異常時の応急措置を修得するための作業 ※ (2) Safety and health work ① Safety and health education at the time of new employment ② Inspection work of safety equipment etc before starting work ③ Organizing, Cleanup, cleaning, cleanliness and compliance with customs in beef and pork processing plant ④ Safety check work between workers ⑤ Check work of protective equipment and safety signs/ devices ⑥ Prevention of accidents and epidemics in production of partial meat processing ⑦ Work to prevent hazards in occupational health ⑧ Work to acquire emergency measures in case of abnormalities		
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.)	(1)関連業務 Related works ①部分肉保管作業 ① partial meat storage operation ②牛豚の精肉製造作業 ② meat processing work of beef and pork ③製品(部分肉、精肉)の包装作業 ③ Packaging of products (partial meat, dressed meat) ④金属探知機等による製品検品作業 ④ product inspection work by metal detectors etc. ⑤箱詰め作業 ⑤ packing work (2)周辺業務 Peripheral works ①牛豚食肉処理加工場周囲の清掃、消毒作業(日常的なものに限る) ②牛豚製品(部分肉、精肉)の出庫、出荷に係る作業 ③牛豚製品(部分肉、精肉)の輸送用冷蔵・冷凍車両への積み込み作業 ④出荷用プラットフォームの清掃作業 ⑤牛豚食肉処理加工場内の運搬車両等の安全確認作業 ① Cleaning and disinfecting work around beef and pork processing plant (limited to routine) ② Shipment of beef and pork products (partial meat, dressed meat) ③ Loading operation of beef and pork products (partial meat, dressed meat) into refrigerated / frozen vehicles for transportation ④ Cleaning work for shipping platform ⑤ Safety confirmation work of transport vehicles etc inside the meat processing plant of beef and pork (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業務） (3) Safety and health work (operations to be carried out whenever related work and peripheral work are carried out) 上記※に同じ Same as ※ above		
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)	①牛肉又は豚肉のいずれかを必ず使用し、1～4については作業に応じて使用すること ①Be sure to use either beef or pork, and use 1 to 4 according to the work 1.枝肉 2.大分割された部分肉（骨を含んだもの） 3.小分割した部分肉（骨を含んだもの） 4.部分肉製造作業後の脂肪又は脱骨した後の骨 1. Carcass 2. Partially divided meat (containing bone) 3. Subdivided partial meat (containing bone) 4. Fat after partial meat manufacturing work or bone after desolation ②包装材料 必要に応じて使用すること 1.真空包装用資材 2.箱詰用資材 ② Packaging materials Use it as necessary 1. Materials for vacuum packaging 2. Packing materials for boxing		
使用する機械、器具等（該当するものを選択すること。） Machines, equipments, tools etc. to be used (Select the appropriate one)	①機械、設備(附属品を含む)等 作業に応じて使用すること ① Machine, equipment (including accessories) etc. To use according to work 1.牛豚食肉処理加工用作業台 2.計量器 3.金属探知機 1. Work table for beef and pork processing 2. Meter 3. Metal Detector 4.部分肉の真空包装機 5.ラベル印字機 6.枝肉懸垂機器 7.鋸 4. Vacuum packaging machine of partial meat 5. Label printer 6. Carcass suspension equipment 7. Saw ②器具等 作業に応じて使用すること ② Instrument tool etc. To use according to work 1.ナイフ 2.安全前掛け 3.安全手袋(ニトリル手袋等) 4.長靴 5.アームプロテクター 6.ボーントリマー 1. Knife 2. Safety apron 3. Safety gloves (nitrile gloves etc.) 4. Boots 5. Arm protector 6. Bone trimmer 7.スクレイパー 8.バット 9.ミートペーパー 10.サンテナ 11.ヘルメット 12.作業所内清掃用床ブラシ、バケツ 7. Scraper 8. Bat 9. Meat paper 10. Santena (mesh type container) 11. Helmet 12. Floor brush for cleaning inside the workplace, bucket		
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.)	①牛の部分肉 1.かた 2.すね 3.かたばら 4.かたロール 5.ネック 6.ともばら 7.ヒレ 1. Shoulder 2. Shank(Shin) 3. Brisket 4. Chuck Eye Roll 5. Neck 6. Short Plate (Flank) 7. Tenderloin 8.リブロール 9.サーロイン 10.うちも 11.しんたま 12.らんいち 13.そとも 8. Spencer Roll 9. Sirloin(Striploin) 10. Top Round 11. Eye of Knuckle(Knuckle) 12. lump 13. Round ②豚の部分肉 1.かた 2.ヒレ 3.ロール 4.ばら 5.もも 1. Shoulder 2. Fillet 3. Pork loin 4. Ribs 5. Round		
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	1.牛豚のと畜解体作業 2.牛豚の内臓処理作業 3.ハム・ソーセージ・ベーコン製造作業 4.複合型そうざい製造業、複合型冷凍食品製造業及び食肉製品製造業 5.上記の関連業務及び周辺業務のみ場合 1. Slaughter work of cattle and pigs 2. Internal organs treatment of cattle and pigs 3. Ham・sausage・bacon manufacturing work 4. Operations permitted under the combined ready-made dish production and combined frozen food production that do not fall under meat processing. 5. In case of the above-mentioned related works and peripheral works only		