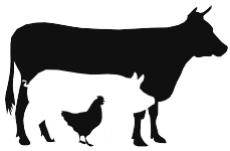




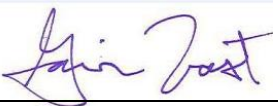

Ministry of
Agriculture, Food
and Fisheries



Farmgate and Farmgate Plus SlaughterRight Workbook

Prepared by:
B.C. Ministry of Agriculture, Food and Fisheries
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Document Control

Date	Version	Version Changes	Approval
2021-02-04	1	Original version	 Gavin Last, Executive Director, Food Safety Inspection Branch
2021-06-16	1.01	Updates to formatting and language	 Gavin Last, Executive Director, Food Safety Inspection Branch

LEGAL DISCLAIMER

These materials are intended to provide training on food safety, hygienic and humane slaughter only. It remains the responsibility of every person to ensure they meet all applicable legislative, regulatory and licensing requirements of the federal, provincial and local governments in operating a slaughter establishment, including but not limited to safe food handling, avoidance of contamination, and humane slaughter.

If it is a condition of your licence to follow the Food Safety Plan submitted by you and approved by the Meat Inspection Program, and if the Food Safety Plan in Section 1.3 of this workbook is submitted and approved as such, then following Section 1.3 of this workbook is one of the legislative requirements that must be met (Meat Inspection Regulation s. 7).

Completing this workbook, on its own and without obtaining a slaughter establishment licence from the Meat Inspection Program, does not allow the slaughter of animals raised for food. A slaughter establishment licence must be obtained from the Meat Inspection Program prior to slaughtering animals raised for food.

Contents

1. Slaughter Hygiene	3
1.1 Facility Design and Food Safety	3
1.2 Slaughter Hygiene	6
1.3 The Food Safety Plan	11
2. SlaughterHumane	18
2.1 Animal Welfare	18
2.2 Facilities	20
2.3 Transport	21
2.4 Animal Behaviour and Handling	22
2.5 Humane Slaughter	23
2.6 Bleeding	26
2.7 Insensibility	27
2.8 Humane Slaughter Plan	28

1. Slaughter Hygiene

Please make a copy of your answers to this workbook for your records. The original workbook needs to be submitted to BC Meat Inspection as part of your licensing process.

1.1 Facility Design and Food Safety

ACTIVITY 1.1.1

1.	What is meant by good manufacturing practices?	
2.	What are meant by Critical Control Points (CCPs)?	
3.	What are the two main CCPs if good manufacturing practices are followed at slaughter?	

ACTIVITY 1.1.2

4.	What are the advantages to skinning and eviscerating in a protected and enclosed environment?	
5.	Why should you clean off debris before sanitizing tools, equipment and surfaces?	
6.	Why is potable water important for food safety at slaughter?	

ACTIVITY 1.1.3

7.	Look up the BC Meat Inspection Regulation section on personal hygiene or enter this url: www.bclaws.ca/civix/document/id/complete/statreg/349_2004	
	a. How will you protect the carcass from human hair contamination?	
8.	How long should you wash your hand to effectively removed contamination?	

ACTIVITY 1.1.4

9.	What are the 3 types of food safety hazards you need to be aware of when preparing meat and name an example for each one?	
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ACTIVITY 1.1.5

10.	What are three types of cross contamination that can occur during slaughter?	
11.	Why should you change your clothes when moving from the animal holding pens to the hide-off area?	

ACTIVITY 1.1.6

12.	What is the maximum temperature carcasses must be held at in a cooler?	
-----	--	--

ACTIVITY 1.1.7

13.	Look up Meat Inspection Regulation section on labelling for Farmgate or Farmgate Plus licences or enter this url: www.bclaws.ca/civix/document/id/complete/statreg/349_2004#section17	
	a) Show what your label will include for carcasses.	
	b) Show what your label will include for meat ready for sale.	
14.	Look up the Safe Food for Canadians Regulation (SFCR). Enter in you search engine 'Understanding the Safe Food for Canadians Regulations: A Handbook for Food Businesses' or enter this url: www.inspection.gc.ca/food-safety-for-industry/toolkit-for-food-businesses/sfcr-handbook-for-food-businesses/eng/1481560206153/1481560532540?chap=0	
	a) Does the SFCR apply to you? Hint: You supply meat products intra- provincially.	
	b) Do you need to meet the traceability and labeling requirements?	

ACTIVITY 1.1.8

15.	Look up the BC Ministry of Environment's "Code of Practice for the Slaughter and Poultry Processing Industries" which falls under the Environmental Management Act or enter this url: www.bclaws.ca/civix/document/id/complete/statreg/18_246_2007	
	a) Are you a Category A or Category B facility?	
	b) What is the maximum water discharge for Category A facilities?	
	c) What is the maximum live weight killed per year for Category A facilities that process red meat?	

1.2 Slaughter Hygiene

ACTIVITY 1.2.1

1.	How will a site setup checklist help you prepare for the slaughter day?	
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ACTIVITY 1.2.2

2.	What is the minimum temperature required to effectively sanitize knives and equipment?	
3.	What is the minimum time knives and equipment should remain in the sanitizing water to be sanitized?	
4.	Is it OK to use non-potable water for facility cleaning?	

ACTIVITY 1.2.3

5.	How does stress affect the food safety of meat?	
6.	Why is it important to withdraw feed before slaughtering?	

ACTIVITY 1.2.4

7.	Look up the list of reportable diseases in Canada on the CFIA site. Enter into your search engine "CFIA reportable diseases" or use this url: www.inspection.gc.ca/animal-health/terrestrial-animals/diseases/reportable/eng/1303768471142/1303768544412	
	a) What are 3 reportable diseases?	
8.	What are 3 things you should look for at ante mortem inspection?	

ACTIVITY 1.2.5

9.	Why is a clean, debris free landing site after stunning red meat species important?	
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ACTIVITY 1.2.6

10.	Why is it good practice to use two knives when sticking cattle?	
-----	---	--

ACTIVITY 1.2.7

11.	Why is it not good manufacturing practices to wash surface contamination on red meat species?	
12.	What surface contamination must be trimmed off the carcasses of red meat species?	
13.	What does knife edge up mean when making opening cuts during skinning?	
14.	Where is the best place to start opening cuts on the belly?	
15.	Why should carcasses be trimmed along the opening cut line after skinning?	
16.	Should you always tie the esophagus to prevent ingesta contamination for:	
	a) Beef	
	b) Bison	
17.	When should you tie the esophagus to prevent ingesta contamination for:	
	a) Sheep/lambs/goats	
	b) Pigs	

ACTIVITY 1.2.8

18.	Why shouldn't pigs or poultry be left in scald water too long?	
-----	--	--

ACTIVITY 1.2.10

19.	What are 3 type of contamination that can occur during evisceration?	
20.	Why is it a good practice to have the knife pointing out when opening for evisceration?	

ACTIVITY 1.2.11 (POULTRY)

21.	Why should birds be given a rinse after being removed from the plucker and before being opened for evisceration?	
22.	Do you need to remove the oil gland on poultry?	

ACTIVITY 1.2.12

23.	Do you need to get permission from BC Meat Inspection to harvest organs?	
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ACTIVITY 1.2.13

24.	What is the purpose of splitting large carcasses?	
25.	Do you need to trim contamination from the back of the carcass before splitting?	

ACTIVITY 1.2.14

26.	What surface contamination must be trimmed off the carcasses of poultry?	
27.	In addition to removing surface contamination, give an example of 2 other things that need to be trimmed from the carcass?	

ACTIVITY 1.2.15

28.	Why should you examine a carcass after all dressing procedures are completed?	
29.	When should you condemn a whole carcass?	



ACTIVITY 1.2.16

30.	What is the purpose of washing the carcass before chilling?	
-----	---	--

ACTIVITY 1.2.17

31.	Does chilling and freezing kill bacteria?	
32.	How will you check the temperature of poultry carcasses in a water bath?	
33.	What are the requirements for ice and water used in water bath chilling poultry?	

ACTIVITY 1.2.18

34.	What is Specified Risk Material (SRM)?	
	a) Which species have SRMs?	
	b) What is considered SRM in all ages of this species?	
	c) What is considered SRM in animals over thirty months of age (OTM) of this species?	
35.	Who should you contact regarding SRM removal, recording, disposal and transporting?	
36.	Look up the dentition chart for determining the age of cattle. Enter into your search engine 'CFIA age of cattle by teeth' and look for the Appendix A link. Or, use this url: www.inspection.gc.ca/food-safety-for-industry/food-specific-requirements-and-guidance/meat-products-and-food-animals/srm/appendix-a/ eng/1369853226194/1369853310363	
	 <p>a) Is this animal over thirty months of age? The first set of permanent incisors is fully erupted from the mandible</p>	
	 <p>b) Is this animal over thirty months of age? The second pair of permanent incisors are erupting from the mandible</p>	

1.3 The Food Safety Plan

Included in this Workbook are the templates of the required SOPs and SSOPs for your food safety plan.

Use the referenced tables in the SlaughterRight manual (e.g. 1.3.1) to step through the process of writing your procedures and the food safety considerations at each stage of slaughter.

SOP#01: EXAMPLE Pre-Slaughter Readiness			
Written <i>When was the plan written?</i>	December 3, 2020	Revised <i>When was the plan revised?</i>	
Person responsible <i>Who will do the site setup and inspection?</i>	Sandy Smith		
Frequency <i>When do you do the Pre-Slaughter Readiness?</i>	Before slaughter begins		
Procedure <i>Using the information in Table 1.3.1, list what steps will you take to ensure your facility is ready for slaughter day</i>	<ol style="list-style-type: none"> 1. Rinse all surfaces and equipment off with water and re-clean if necessary 2. Set up equipment and room/area so ready for production 3. Fill footbaths and place near doors and processing area 4. Fill knife sanitizer and turn on 5. Perform pre-op inspection <ul style="list-style-type: none"> • Inspect the rooms and equipment for cleanliness • Fill in Pre-op report including date, time and initials • Maintenance issues are to be addresses as required • Record cooler temperatures 		
Critical Control Point <i>What is the Critical Control Point at this part of the process?</i>			
CCP Monitoring <i>How will you monitor the CCP?</i>			
CCP Limit <i>What is the upper or lower limit for the CCP?</i>			
CCP Corrective Action <i>What corrective action will you take?</i>			
Records <i>What records will you keep to show you ensured the area was ready for start-up?</i>	Pre-operational Checklist		

ACTIVITY 1.3.1

SOP#01: Pre-Slaughter Readiness			
Written		Revised	
Person responsible			
Frequency			
Procedure <i>Using the information in Table 1.3.1, list what steps will you take to ensure your facility is ready for slaughter day</i>			
Critical Control Point			
CCP Monitoring			
CCP Limit			
CCP Corrective Action			
Records			

ACTIVITY 1.3.2

SOP#02: Animal Information and Handling			
Written		Revised	
Person responsible			
Frequency			
Procedure <i>Using the information in Table 1.3.2, list what steps will you take to ensure animal information is collected and the animals are humanely handled.</i>			
Critical Control Point			
CCP Monitoring			
CCP Limit			
CCP Corrective Action			
Records			

ACTIVITY 1.3.3

SOP#03: Dressing Procedures (for each species processed)			
Written		Revised	
Person responsible			
Frequency			
Procedure <i>Using the information in Table 1.3.3, list what steps will you do at dressing (skinning/ scalding, eviscerating, trimming, splitting, washing and post mortem evaluation)</i>			
Critical Control Point			
CCP Monitoring			
CCP Limit			
CCP Corrective Action			
Records			

ACTIVITY 1.3.4

SOP#04: Post Slaughter Activities)			
Written		Revised	
Person responsible			
Frequency			
Procedure <i>Using the information in Table 1.3.4, list what steps will you do after the slaughter is completed (chilling, labelling, traceability and transportation)</i>			
Critical Control Point			
CCP Monitoring			
CCP Limit			
CCP Corrective Action			
Records			

ACTIVITY 1.3.5

SSOP#05: Cleaning and Sanitation			
Written		Revised	
Person responsible			
Frequency			
Procedure <i>Using the information in Table 1.3.5, list what steps you will do to clean and sanitize the slaughter area and equipment</i>			
Records			

ACTIVITY 1.3.6**CLEANER AND SANITIZER****INFORMATION**

Identify what cleaning and sanitizing chemicals you will use.

	Sanitizer	General cleaner	Hand cleaner	Hand sanitizer
Product Name:				
Concentration/mixing:				
Equipment used to apply:				
Soak time:				
Leave or rinse:				

Pesticides

Product Name:	
Concentration/mixing:	

All chemicals, cleaners and other non-food products are stored away from potential contact with carcasses. Sanitation agents are stored in the mechanical room.

Supplies (gloves, bags, staples, thermometers) are stored in a wall cupboard with a latching door

2. SlaughterHumane

2.1 Animal Welfare

ACTIVITY 2.1

Give an example of how you provide or will provide each of the following.

1.	Safe and protective shelter and housing	
2.	Feed and water that meet their needs	
3.	Care - preventative, diagnostic and treatment	
4.	Handle all animals humanely	
5.	Humane end of life	

ACTIVITY 2.1.2

A copy of the applicable Canadian Code of Practice for the species you raise and/or slaughter will be required as part of your Humane Slaughter Plan. For this activity indicate below which species you will be slaughtering and download a copy of the Code from www.nfacc.ca/codes-of-practice.

Species	I raise	I slaughter	I have downloaded the Code
Beef	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sheep	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Goats	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Pigs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Bison	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chickens	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Turkeys	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Rabbits	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

ACTIVITY 2.1.3

It is critical that all Farmgate and Farmgate Plus slaughter persons be aware of the regulations that apply to them, both federally and provincially.

Once you review the regulation, indicate who is responsible for enforcement and which aspect of Humane Slaughter they apply to (more than one option may apply):

	Transportation	Humane Slaughter	Animal Welfare / Animal Abuse	Canadian Food Inspection Agency (CFIA)	BC SPCA	Police Officers
<i>Health of Animals Act and Health of Animals Regulations Part XII</i>						
<i>Criminal Code of Canada</i>						
<i>Prevention of Cruelty to Animals Act</i>						

2.2 Facilities

ACTIVITY 2.2

Perform the following self-assessment on your animal housing, handling and slaughter facilities. This is intended to help you identify areas that may need improvement to enhance the safety and welfare of both your animals and your slaughter persons.

Facility Inspection Checklist			
Date:			Performed by:
Unloading Area	Yes	No	Maintenance Required
Unloading ramp in good repair (no missing cleats, broken boards, etc.)			
Gates securely shut and swing freely			
Non slip footing			
No sharp or protruding objects such as nails, broken boards that can injure animals			
Barns/Penning/Alleyways	Yes	No	Maintenance Required
Non slip footing			
Gates secure shut and swing freely			
Waterers working			
All lights are functional			
No sharp or protruding objects such as nails or broken boards			
Stunning Area	Yes	No	Maintenance Required
Non slip flooring in chute or pen			
All lights are functional			
All gates swing freely and secure shut			
Shackles or cones all in good repair			
If maintenance was required, provide detail of repair and when completed:			

2.3 Transport

ACTIVITY 2.3

Put each of the following conditions under the proper Fitness to Transport category based on the Health of Animals Regulations Part XII.

Conditions	Fit to Transport	Compromised	Unfit
Non-Ambulatory			
Broken leg			
Very slight limp			
Minor rectal or vaginal prolapse			
Major rectal or vaginal prolapse			
Wet bird			
Minor scratch or abrasion			
Bloated, but no signs of discomfort			
So lame it cannot walk on all legs and is reluctant to move			
Average to over finished condition			
Extremely thin			
Trembling, difficulty breathing			
Severe open wound or laceration			
Shows sign of fever or infection			
Blind in one eye			
Blind in both eyes			
Cancer eye			

2.4 Animal Behaviour and Handling

ACTIVITY 2.4.1

Complete the following sentences

1. Animal handling difficulties normally arise from _____, _____ and _____.
2. The three most common mistakes made by handlers are: _____, _____ and _____.
3. The key to effective livestock handling is understanding the _____ of prey animals.
4. Livestock behaviour is often reflective of the _____ applied by their care givers.
5. Common prey animal traits include: _____, _____, _____ and _____.
6. Livestock respond best to _____ pressure.
7. The space or distance an object, person or another animal needs to be away from an animal before invoking the fight or flight response is called _____.

ACTIVITY 2.4.2

What tools do you use to assist with animal movement?	Which species of animals are you using the tool on?	Are they in good shape and have not parts that may injured the animal?	Do they need to be replaced?
		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
		<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
		Yes No	Yes No

2.5 Humane Slaughter

ACTIVITY 2.5.1

1. As part of your humane slaughter plan you will need to develop a pre-slaughter checklist. Name three ways that you plan on making sure that your pre-slaughter environment is as stress free as possible for the animals.

2. Proper and effective restraint is important for humane slaughter and handler safety. Identify which methods of restraint you will be using for the animals your slaughter.

3. Once you have identified the restraint(s), indicate three ways you will make sure that method is safe, effective and humane based off the learnings in this section (2.5.2).

ACTIVITY 2.5.2

1. Failed stunning can result from:

1.			
2.			
3.			

2. Identify below which animals you will be slaughtering and what method of slaughter you will be using. Then indicate an acceptable alternate method of slaughter for that species.

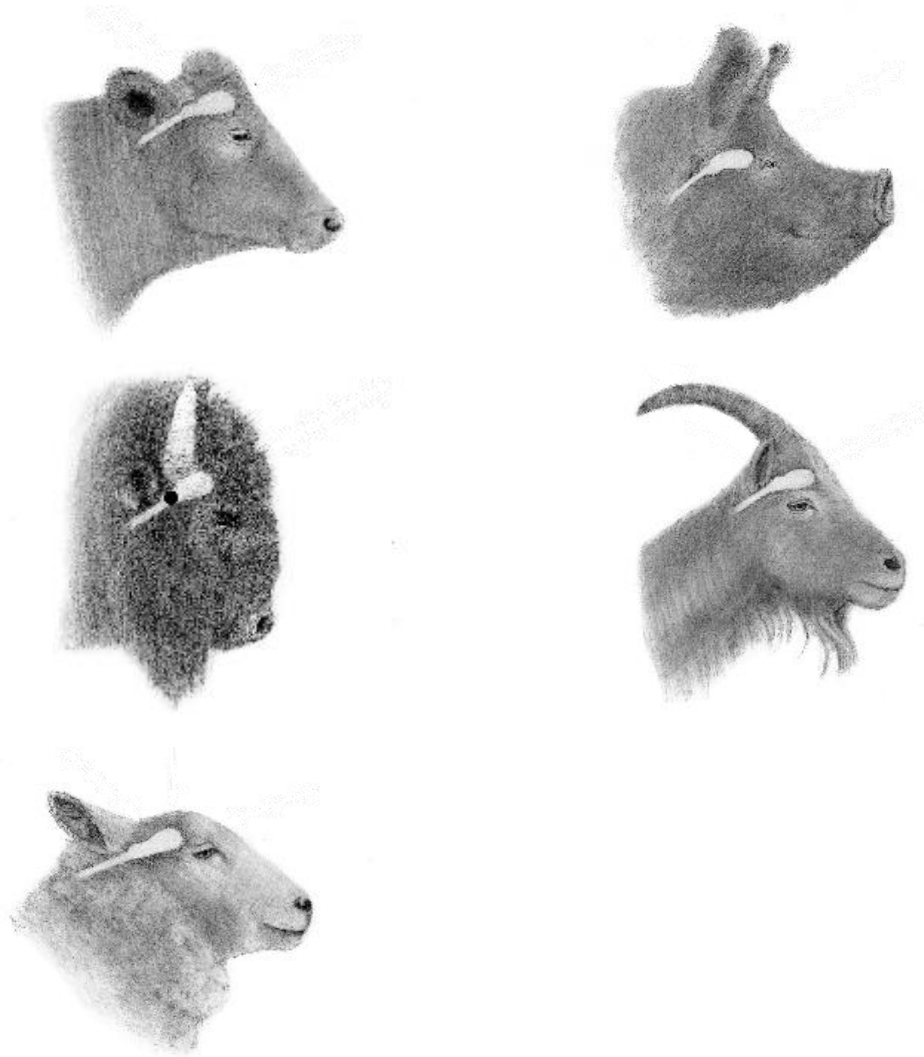
Species	Method of Slaughter	Other Acceptable Method

ACTIVITY 2.5.3

1. Name 3 things that may impact or that need to be taken into consideration when choosing gunshot

1.	
2.	
3.	

2. Show the accurate target location for gunshot on each of the following diagrams.



ACTIVITY 2.5.4

	True	False
1. One of the leading causes of failed or an ineffective stun is poor gun maintenance.		
2. Both the penetrating and the non-penetrating captive bolts have to be firmly held flush (perpendicular) to the skull of the animal.		
3. Captive bolt guns do not require regular cleaning and maintenance.		
4. If the first shot was NOT effective, shoot the animal again in the same spot.		
5. All ammunition must be stored in a humidity free container and have no exposure to moisture.		

ACTIVITY 2.5.5

Fill in the blanks

1. Electrical stunning of poultry is a _____ stunning process and it is considered a _____ stun.
2. Reversible stun means the bird can regain _____.
3. Only _____ stunning knives should be utilized for stunning of birds.
4. The shackles must be _____.

ACTIVITY 2.5.6

	True	False
1. Research has shown that there may be brain activity for up to 30 seconds after decapitation, and that loss of sensibility may not be immediate. A slaughter method that stuns the animals before bleeding or decapitation is preferable.		
2. If rapid decapitation is used, adequate restraint must be applied.		
3. The best form of restraint for poultry is a cone. Once the animal is in the cone, a sharp knife can be used to decapitate the animal close to the head, ideally in one swift cut.		

2.6 Bleeding

ACTIVITY 2.6.1

Stun to Stick Interval. Match the interval to the method by adding the correct letter to the answer column.

Method	Answer	Interval
Firearms		A) Pigs, Poultry and Rabbits - maximum 15 seconds. Sheep maximum 10 seconds. B) Maximum 60 sec is recommended C) Maximum 10 seconds
Penetrating Captive Bolt Gun		
Non-penetrating Captive Bolt Gun		
Head Only Electrical		
Head and Heart Electrical:		

ACTIVITY 2.6.2

BLEEDING

	True	False
1. Bleeding serves two purposes - rapid death and meat quality.		
2. You want bleed out to be as slow as possible		
3. There are different bleeding methods for bleeding each of the species.		
4. It is a best practice to use two knives during bleeding.		

2.7 Insensibility

ACTIVITY 2.7

INSENSIBILITY

1. Name 5 signs that an animal is insensible.

1.	
2.	
3.	
4.	
5.	

2. Name 4 signs that an animal may be or is sensible.

1.	
2.	
3.	
4.	

3. If an animal is not rendered insensible on the first attempt, the operator must _____ immediately.
4. Confirmation of insensibility should occur within the _____ following the stun.
5. Head only electrical stunning should be bled within the first _____ and non penetrating captive within _____.

2.8 Humane Slaughter Plan

Farm Name:							
Specie(s) Slaughtered (check all that apply)							
Beef		Goats		Sheep		Chickens	
Pigs		Turkeys		Bison		Rabbits	

Instructions: the following Standard Operating Procedures (SOP) are intended to help you establish your Humane Slaughter Plan.

These templates include the required procedures to ensure humane slaughter along with sections that will require customization to your operation and allow for multiple species.

These SOP's should be kept in a binder along with all the required documents that are listed within each SOP. The SOP's should be reviewed and updated as needed on a yearly basis.

SOP#00: Example			
Date written:	<i>The date the original SOP was written?</i>	Revised:	<i>Any time the SOP is revised?</i>
Person responsible:	<i>Who will oversee the program? Who is responsible for this process or procedure?</i>		
Frequency:	<i>How often will you perform this task and when? Example - Pre-slaughter preparation: before each slaughter session</i>		
Procedure:	<i>Describe how you will perform the task(s). Provide as much detail as possible that clearly outlines the process</i>		
Records/ Documents:	<i>Records include training records, facility inspections, etc. Documents include training material, stunning application posters, maintenance instructions, etc.</i>		

SOP#01: Humane Slaughter Animal Welfare Program		
Date written:	Revised:	
Person responsible:		
Frequency: Yearly review	Yes	No
A copy of the Code of Practice for all the species slaughtered is readily available. Location:		
The animal welfare policy is posted where it can be easily read by customers and all those involved in the slaughter of animals. Location:		
All those involved in the slaughter of animals are aware of the animal welfare policies and receive training.		
All those involved in the slaughter of animals will seek out subject matter educational opportunities. Trainings we participated in:		
Related Records/Documents <ul style="list-style-type: none"> • Copies of Canadian Code of Practice for applicable species • Animal welfare policy • Training records for all family and staff involved 		

SOP#02: Facilities		
Date written:	Revised:	
Person responsible:		
Frequency: Yearly review	Yes	No
All areas that are used for the slaughter of animals will be inspected before each slaughter day. This includes all areas where animals are handled, penned and killed. Locations to be inspected include:		
I will use the facility inspection provided within SlaughterRight.		
I will create my own facility inspection sheet.		
Any necessary repairs will be made before animals are brought into the handling and kill area.		
All issues identified and the corrective actions taken. These will be documented in/on:		
Related Records/Documents <ul style="list-style-type: none"> Facility inspection sheet 		

SOP#03: Transportation			
Date written:		Revised:	
Person responsible:			
Frequency of Shipping:	Frequency of Receiving:	Yes	No
Only animals that are fit to be transported are transported to or from our farm/facility. Our reference document for fitness to transport is:			
Customers are made aware that only fit and healthy animals are accepted. This is communicated to them by:			
If an animal is delivered that is unfit, including non-ambulatory we will: (Describe your process)			
Related Records/Documents <ul style="list-style-type: none"> • Copy of the Health of Animals Part XII • Copy of unfit and compromised animal list 			

SOP#04: Animal Handling		
Date written:	Revised:	
Person responsible:		
	Yes	No
Handling tools are utilized when handling livestock (If yes, list the tools below)		
Training in animal handling is sought out and provided to all who work on are farm or within our facility. (Describe or list the training resources used.)		
Animal handling is monitored to ensure animals are handled quietly and humanely at all times and there is zero tolerance for any animal abuse.		
All clients are made aware of the expectations for animal handling and zero tolerance of animal abuse.		
Related Records/Documents <ul style="list-style-type: none"> • Training records • Livestock or poultry training material 		

SOP#05: Pre-Slaughter Preparation		
Date written:	Revised:	
Person responsible:		
	Yes	No
Before animals are brought in for slaughter, a pre-slaughter check is performed which includes: <ol style="list-style-type: none"> 1. Walking the facility and perform a facility inspection. 2. Making sure all the required stunning equipment and knives are set up and ready. 3. Setting all gates and chutes so they are prepared to receive animals. 		
The following method(s) of restraint are used for slaughter.		
All animals are inspected to insure they are healthy and ready for the process. Animals that would not be acceptable for slaughter include:		
Related Records/Documents <ul style="list-style-type: none"> • Pre-slaughter checklist 		

SOP#06: Stunning					
Date written:			Revised:		
METHOD OF SLAUGHTER (including caliber for firearms & captive bolt guns)					
Firearms		Penetrating Captive Bolt Gun		Non-penetrating Captive Bolt Gun	
Electrical		Decapitation			
Person responsible:					
				Yes	No
All person performing the stunning has received training and is knowledgeable and skilled in the method that is being used. Type of training:					
The stunning equipment is cleaned and maintained per manufacturer's directions, including all knives sharpened before slaughter. Equipment is cleaned and maintained at this frequency:					
Animals are brought into the stunning using low stress handling methods.					
All animals are allowed to calm down before they are stunned.					
Animals are restrained for the shortest time possible.					
The following is a description of our stunning procedure (i.e. targeting for firearm or captive bolt guns, application of electrical):					
All efforts are made to ensure that all animals are effectively stunned on the first application of the method. If the first application is not successful, the animal is immediately stunned again.					
Related Records/Documents <ul style="list-style-type: none"> • Training records • Training material • Targeting or application posters 					

SOP#07: Bleeding		
Date written:	Revised:	
Person responsible:		
	Yes	No
All knives used for bleeding are sharp and clean.		
All animals are confirmed fully unconscious before bleeding begins.		
Stun to stick interval is:		
Bleeding procedures are:		
Related Records/Documents <ul style="list-style-type: none"> • Training records • Training material 		

SOP#08: Insensibility		
Date written:	Revised:	
Person responsible:		
	Yes	No
Animals are checked for insensibility Immediately following stunning. The following signs are indicators of insensibility:		
If an animal is not rendered fully unconscious, they are immediately stunned again.		
Signs that an animal is conscious include vocalization, natural blinking, righting reflex, rhythmic breathing.		
Animals are monitored for signs of sensibility from stunning until the animal is completely bled out and death is confirmed.		
We do not begin any further processing (i.e. limb removal, skinning, etc.) until the animal is bled out and confirmed dead.		
Related Records/Documents <ul style="list-style-type: none"> • Training records • Training material 		

SOP#09: Equipment Cleaning and Maintenance		
Date written:	Revised:	
Person responsible:		
Frequency:		
	Yes	No
All stunning equipment is cleaned and maintained on a regular basis. Following is the frequency of cleaning and maintenance of each method of stunning we use:		
Related Records/Documents <ul style="list-style-type: none"> • Stunning equipment cleaning and maintenance documents • Maintenance and cleaning records 		

Disclaimer and Applicant Signature

I (we) certify that the information I (we) have provided in this workbook is my own work, and that all information I have included in the Standard Operating Procedures (SOPs) is accurate and complete. I understand that providing false or misleading information in the SOPs, or, if the SOPs are approved as my Food Safety Plan and if I am required to follow my approved Food Safety Plan as a condition of my licence, not following the SOPs identified herein may result in enforcement action and/or the removal of my licence.

I (we) understand that completing this workbook, on its own and without obtaining a slaughter establishment licence from the Meat Inspection Program, does not allow the slaughter of animals raised for food.

Signature of licence applicant(s): _____

Date: _____
 (YYYY-MM-DD)