

## Checklist for Abattoir Slaughter Establishment Plan Approval

This checklist is a guide to review plans for Abattoirs submitted for approval under the *BC Meat Inspection Regulation*. The numbers indicated in the "Ref" column reference page numbers of the [Code of Practice for Licensed Abattoirs](#).

Establishment identification	
Date of Assessment	

Overall Blueprint – Plan & Specifications	Yes	No	NA	Ref
Complete set of drawings and specification including site plan. Reference Listing of Approved Construction Materials: <a href="https://food-nutrition.canada.ca/food-safety/referencelist/index-en.php">https://food-nutrition.canada.ca/food-safety/referencelist/index-en.php</a>				2
Prepared by professional (architect, engineer) when necessary				
Title blocks providing legal address				
Drawn to scale and legible				
Compass North point				
Flow of operations from live animal holding through to shipping				4
Edible and inedible areas physically and operationally separate				4
Separation of raw and cooked products				3
Provisions for expansion if necessary				3
<i>Comments and Deficiencies to be addressed:</i>				

Site Plan	Yes	No	NA	Ref
Plot plan showing entire premises, boundaries of plant property and location of all structures				
Buildings and structures (including neighboring businesses)				
Streets, driveways, parking areas and any railway lines				6
Character and surfacing of roadways, driveways and parking area				6
Route of water and sewer lines				5
Letter of acceptance of sewage system from the authority having jurisdiction				5
Water wells, streams, storage tanks, catch basins. (Catch basins, grease traps, interceptors for separation of effluent must be in inedibles area or outside plant)				
Certificates of accreditation and water potability for private wells				5
Power and gas lines				
<i>Comments and Deficiencies to be addressed:</i>				

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Floor Plan		Yes	No	NA	Ref
	Floor plan for each level of plant				
	Purpose for which each room or area is to be used e.g., designated room for cleaning portable equipment, living quarters, retail facility (must be functionally separate to prevent direct access to the establishment)				
	Location of walls, partitions, windows, doors and posts				
	Conveyor rails				
	All equipment on the floor or in an elevated position (e.g., draw-off fans, refrigeration units)				
	Hose bibs/stations with dial type thermometers to provide water >82°C for sanitizing				20
	Hot water sanitizers with overflow connected to drain (exception kill floor), mandatory at trimming, neck cutting and giblet salvage for poultry				20
	Hand wash stations accessible in all processing and slaughter areas				19
<p><i>Comments and Deficiencies to be addressed:</i></p>					

Plumbing Plan		Yes	No	NA	Ref
	Floor plan showing location and size of floor drains (all drain lines sloped, deep-seal trapped, vented to outside with rodent screens; recommend one 30cm X 30cm drain inlet per 40m <sup>2</sup> floor area)				7
	Location of production waste drains and sanitary drains showing separation of hook-ups to floor drain, toilets. Location and size of direct drains for equipment using large amounts of water				8
	Curbing (walls should be protected with sloped curbs or sanitary-type bumpers)				10
	Gutters				
	Slope of floor towards drains, recommended grade of 1-2 cm/m				7
	Hot and cold water outlets in all workrooms				
	Potable and non-potable (if present) water lines, including connections and outlets (non-potable water never to be used with edible product)				19
<p><i>Comments and Deficiencies to be addressed:</i></p>					

Exterior Elevations		Yes	No	NA	Ref
	Doors				12
	Windows, recommended > 1m above floor				13
<p><i>Comments and Deficiencies to be addressed:</i></p>					

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<b>Cross Sections</b>		<b>Yes</b>	<b>No</b>	<b>NA</b>	<b>Ref</b>
	Ceiling height – recommend 3.3m minimum, >4.8m in livestock receiving, slaughtering and dressing rooms Reference rail heights: <a href="#">Code of Practice for Licensed Abattoirs</a>				11
<i>Comments and Deficiencies to be addressed:</i>					

<b>Roof Plan</b>		<b>Yes</b>	<b>No</b>	<b>NA</b>	<b>Ref</b>
	Skylights				
	Vents				15
	Drainage				7
	Other pertinent information (e.g., air intakes).				
<i>Comments and Deficiencies to be addressed:</i>					

<b>Schedule of Room Finishes (on or attached to plan)</b>		<b>Yes</b>	<b>No</b>	<b>NA</b>	<b>Ref</b>
	Room internal finishes (limited use of paint)				14
	Schedule of door sizes, recommended >1.5m wide				12
	Construction and type of door frame (all doors leading outside self-closing)				12
	Lighting intensity for each room (recommend 200 lux and >1000 lux at inspection stations)				13
<i>Comments and Deficiencies to be addressed:</i>					

<b>Equipment Layout</b>		<b>Yes</b>	<b>No</b>	<b>NA</b>	<b>Ref</b>
	Equipment layout in relation to product flow chart (stationary equipment away from walls and ceilings to provide access for cleaning)				21
	Equipment layout in relation to employee flow chart				
	Design and construction of equipment (300 or 18/8 series stainless steel recommended, should be easily cleaned, inspected and dismantled, chutes accessible for thorough and regular cleaning, food contact surfaces acceptable material for contact with edible meat products)				21
	Cross-sections to show method of construction and operation				
<i>Comments and Deficiencies to be addressed:</i>					

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<b>Plans for Alterations within an Existing Plant</b>		<b>Yes</b>	<b>No</b>	<b>NA</b>	<b>Ref</b>
	Copies of plans of existing layout and construction				
	New plans with sufficient description of surrounding rooms including above and below				
	Detailed explanation of nature, extent and effect of proposed changes (e.g., increase in production, addition of new product species, correction of deficiencies)				
<i>Comments and Deficiencies to be addressed:</i>					

<b>Livestock Pen Specifications</b>		<b>Yes</b>	<b>No</b>	<b>NA</b>	<b>Ref</b>
	Floors, alleyways, chutes and squeezes paved, drained and scored				
	Holding pens have feed and watering facilities as well as water outlets and hoses for cleaning				24
	Separate "suspect" pen covered and protected for inspection under adverse weather conditions				
	Holding pens covered, overflow pens may be uncovered depending on animal welfare needs				
	Adequate lighting (recommended >500 lux for ante mortem and suspect inspection stations/pens)				25
	Sufficient ventilation (holding pens independent from stunning and bleeding areas)				25
	Locked, rust resistant metal cabinet for inspector				38
	Drained and protected manure bins				25
	Inspector ante mortem facility (safety design to ensure protection from injury)				26
	Separate pens for different species				
	Ramps with good footing and safe incline for ascent and descent of livestock				24
	Suitable facility for unloading and conveying compromised animals to slaughter				24
<i>Comments and Deficiencies to be addressed:</i>					

<b>Slaughter and Dressing Room Specifications</b>		<b>Yes</b>	<b>No</b>	<b>NA</b>	<b>Ref</b>
	Separate stunning and bleeding area (bleeding area should be curbed and sloped, recommend >17cm/m to a blood drain >15cm diameter)				26
	Recommended bleeding rail heights: cattle/calves 3.7m, sheep/goats 2.4m, swine 2.6m above sticker's platform, horses 4.3m				28
	Recommended dressing rail heights: cattle 3.1m, calves 2.4m sheep/goats 2.0m, swine 3.1m, horses 3.4m				28
	Separate held rail with a switch off rail to the inedible room for condemnations				28
	Hog splitting station post-evisceration and immediately before held rail and vet post-mortem station with adequate on-line carcass spacing (recommended beef >1.5m)				
<i>Comments and Deficiencies to be addressed:</i>					



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<b>Poultry Establishment Specifications</b>		<b>Yes</b>	<b>No</b>	<b>NA</b>	<b>Ref</b>
	Recommend 2.4m hinged, warm water flushed, stainless steel overlay at each inspection station on evisceration line				
	Warm water goosenecks for hand washing on evisceration line for each employee				34
	Carcass washer immediately following defeathering and second carcass washer following hock cutting				34
	Final inside-outside carcass washer prior to chilling				34
	Flow meter on continuous water flow chilling tanks				
<i>Comments and Deficiencies to be addressed:</i>					

<b>Staff Rooms and Inspector's Office Specifications</b>		<b>Yes</b>	<b>No</b>	<b>NA</b>	<b>Ref</b>
	No direct access of employee washrooms to plant production areas				36
	Employee dressing rooms separate but adjoining to washrooms				37
	Lunchroom where appropriate				
	Inspector's office, equipment and washroom				37
<i>Comments and Deficiencies to be addressed:</i>					

Additional Comments:

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Reviewer: \_\_\_\_\_

Date: \_\_\_\_\_