

### Checklist for Provincial Slaughter Establishment Plan Approval

This checklist is a guide to review plans submitted for approval under the *BC Meat Inspection Regulation*. The numbers indicated in the column *Ref* refer to the page numbers of the Provincial Abattoir Code of Practice.

Establishment identification	
Date of Assessment	

<b>Overall Blueprint – Plan &amp; Specifications</b>		Yes	No	NA	Ref
Complete set of drawings and specification including a site plan. Reference Listing of Approved Construction Materials <a href="http://active.inspection.gc.ca/scripts/fssa/reference/reference.asp?lang=e">http://active.inspection.gc.ca/scripts/fssa/reference/reference.asp?lang=e</a>					2
Prepared by a professional (architect, engineer) when necessary					
Title blocks providing the 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>					
<b>Site Plan</b>		Yes	No	NA	Ref
Plot plan showing the entire premises, the boundaries of the plant property and the location of all structures					
Buildings and structures (including neighboring businesses)					
Streets, driveways and parking sites and any railway lines					6
Character and surfacing of roadways, driveways and parking area					6
Route of water and sewer lines. A letter of acceptance of the sewage system from the authority having jurisdiction					5
Water wells, streams, storage tanks, catch basins. . All catch basins, grease traps, interceptors for separation of plant effluent in an inedible area or outside					
Certificates of accreditation and water potability for private wells					5
Power and gas lines					
<i>Comments and Deficiencies to be addressed</i>					

<b>Floor Plan</b>		Yes	No	NA	Ref
	Floor plan for each level of the plant				
	The purpose for which each room or area is to be used. Such as: designated room for cleaning portable equipment; any living quarters or retail facility functionally separate and prevent direct access to the establishment				
	The 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 throughout establishment 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 easily accessible to all processing and slaughter areas				19
<i>Comments and Deficiencies to be addressed</i>					
<b>Plumbing Plan</b>		Yes	No	NA	Ref
	Floor plan showing the location and size of floor drains. All drain lines sloped, deep-seal trapped, vented to outside and have rodent screens. Recommend one 30cm X 30cm drain inlet per 40m <sup>2</sup> floor area				7
	Location of both production waste drains and sanitary drains showing the separation of the hook-ups to floor drain, toilets, etc. Location and size of direct drains for pieces of 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 is never to be used with edible product				19
<i>Comments and Deficiencies to be addressed</i>					
<b>Exterior Elevations</b>		Yes	No	NA	Ref
	Doors				12
	Windows, recommended > 1m above floor				13
<i>Comments and Deficiencies to be addressed</i>					

	<b>Cross Sections</b>	Yes	No	NA	Ref
	Ceiling height – recommend 3.3m minimum, >4.8m in livestock receiving, slaughtering and dressing (rails?).				11
<i>Comments and Deficiencies to be addressed</i>					
	<b>Roof Plan</b>	Yes	No	NA	Ref
	Skylights				
	Vents				16
	Drainage				7
	Other pertinent information (air intakes).				
<i>Comments and Deficiencies to be addressed</i>					
	<b>Schedule of Room Finishes (on or attached to plan)</b>	Yes	No	NA	Ref
	Room internal finishes. Use of paint is limited				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>	Yes	No	NA	Ref
	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. Stainless steel of 300 or 18/8 series recommended. Should be easily cleaned, inspected and dismantled. Chutes accessible for thorough and regular cleaning. Food contact surfaces are of 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>					
	<b>Plans for Alterations within an Existing Plant</b>	Yes	No	NA	Ref
	Copies of plans of the existing layout and construction				
	New plans with sufficient description of the surrounding rooms as well as those above and below				
	Detailed explanation of the nature, extent and effect of proposed changes (e.g. increase in production level addition of new product species, rectification of previously identified deficiencies, etc.)				
<i>Comments and Deficiencies to be addressed</i>					

<b>Livestock Pen Specifications</b>	Yes	No	NA	Ref
Floors, alleyways, chutes and/or squeezes paved, drained and scored				
Holding pens have feed and watering facilities as well as water outlets and hoses for cleaning				25
Separate suspect pen covered and protected for inspection under extreme weather conditions. Holding pens covered, overflow pens may be uncovered depending on animal welfare				
Adequate lighting, recommended >500 lux for ante mortem and suspect inspection stations/pens				14
Sufficient ventilation. Holding pens separate from the stunning and bleeding areas				26
Locked, rust resistant metal cabinet for inspector				38
Drained and protected manure bins				25
Inspector ante mortem facility with adequate protection from injury				29
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 crippled animals to slaughter				24
<i>Comments and Deficiencies to be addressed</i>				
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<b>Slaughter and Dressing Room Specifications</b>	Yes	No	NA	Ref
Separate Stunning and Bleeding area. Bleeding area should be curbed and sloped, recommended >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 stickers 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 condemnns				28
Hog splitting station post evisceration and immediately before held rail and vet post mortem station Adequate on-line carcass spacing. Recommended beef >1.5m.				
<i>Comments and Deficiencies to be addressed</i>				

<b>Poultry Establishment Specifications</b>		Yes	No	NA	Ref
	Recommended 2.4m hinged, warm water flushed, stainless steel overlay at each inspection station on the evisceration line				
	Warm water goosenecks on the evisceration line for each employee for hand washing				34
	Carcass washer immediately following defeathering and a 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>		Yes	No	NA	Ref
	No direct access of employee washrooms to plant production areas				36
	Employee dressing rooms are separate but adjoining to washrooms				37
	Lunchroom where appropriate				
	Provisions for Inspector's office, equipment and washroom				37
<i>Comments and Deficiencies to be addressed</i>					

**Additional Comments**

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

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