

Meat Inspection Regulation Food Safety Plan and Site Assessment Form

Producer Name: _____

Species being slaughtered: _____

Stage	EHO	Date
Food Safety Plan—Health Authority Review/Approval		
On-Site Inspection		
Audit		

General Comments:

EHO Name: _____ EHO Signature: _____ Date: _____

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Part A: Facilities, conditions and procedures that provide operational conditions favourable to the production of safe food

1. Premises						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Site used during the slaughter process is suitable for preventing contamination of meat.	<ul style="list-style-type: none"> • No designated areas; • Dirty area; • Mud; • Area not separated from other animals; • Slaughter done in the presence of other animals that could stray into the site; • Dirt track; • On top of a septic field; or • Evidence of faecal or mould contamination (e.g., birds/bats in rafters). 	<input type="checkbox"/>	<ul style="list-style-type: none"> • Designated areas (holding pens, kill/bleed, skinning, scalding, etc.); • Surface clean, flat and dry; • Can be grass; • Dust-free; • Not crowded by other animals; • Isolated from other animals; • Well-drained; • No obvious sources of contamination from the rafters (birds, bats); and • Facilities available for hand-washing. 	<input type="checkbox"/>		
Only potable water is used during slaughter, dressing, and for cleaning work sites	<ul style="list-style-type: none"> • No running water available; • Using a pail of water; or • Test shows bacteriological contamination. 	<input type="checkbox"/>	<ul style="list-style-type: none"> • Running water available; and • Satisfactory bacteriological test results. 	<input type="checkbox"/>		
There is good visibility of animal and carcasses.	<ul style="list-style-type: none"> • Dim, dark conditions. 	<input type="checkbox"/>	<ul style="list-style-type: none"> • Daylight outside, or well-lit area. 	<input type="checkbox"/>		

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2. Storage and Distribution of Meat						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Contamination and spoilage of meat is prevented through adequate storage and distribution.	<p><i>Cooler conditions</i></p> <ul style="list-style-type: none"> Crowded and poor air flow; Cooler surfaces are dirty; or Cooler unable to maintain consistent temperature (4°C) <p><i>Non-Cooler conditions</i></p> <ul style="list-style-type: none"> Ambient temperature at time of storage is greater than 4°; or Meat is stored uncovered and/or unprotected. 	<input type="checkbox"/>	<p><i>Cooler conditions</i></p> <ul style="list-style-type: none"> Cooler size sufficient for capacity (e.g., for beef, carcasses not touching and air around them); Cooler surfaces are clean; Cooler capacity in relation to number of carcasses; and Time/temperature requirements adhered to. <i>*See requirements chart at end of this document</i> <p><i>Non-Cooler Conditions</i></p> <ul style="list-style-type: none"> Sufficient for maintaining carcasses at less than 4°C; Time between slaughter and delivery is minimized; and Meat is covered and protected. 	<input type="checkbox"/>		
3. Equipment						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Equipment is maintained to prevent contamination of meat.	<ul style="list-style-type: none"> Rusty; Cracked; Broken; or Greasy. 	<input type="checkbox"/>	<ul style="list-style-type: none"> In good repair; maintained according to manufacturer's recommendations; and Rust-free. 	<input type="checkbox"/>		

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4. Personnel						
Element	Unsatisfactory		Satisfactory		For Review	Comments
People involved in slaughter have the knowledge and training to prevent contamination of meat.	<ul style="list-style-type: none"> • Untrained; or • Minimal knowledge or skills apparent. 	<input type="checkbox"/>	<ul style="list-style-type: none"> • SlaughterSafe certified or supervised by a SlaughterSafe-trained person 	<input type="checkbox"/>		
People with health or hygiene issues that may affect meat safety do not participate in slaughter processes.	<ul style="list-style-type: none"> • Smoking; • Loose hair; • Open infections; • Eating; • Alcohol or Drugs; or • Acute illness, including diarrhoea, fever or rash. 	<input type="checkbox"/>	<ul style="list-style-type: none"> • Wounds are satisfactorily covered; • People are healthy; and • People are alert. 	<input type="checkbox"/>		
5. Sanitation and Pest Control						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Meat is protected from contamination by pests, chemicals or unsanitary conditions.	<ul style="list-style-type: none"> • No plans for pest control or sanitation; • Unclean surroundings (dirt, dust, cobwebs, clutter, manure); • Chemicals are inadequately stored; • Cleaning agents not properly used; or • Cleaning not scheduled appropriately. 	<input type="checkbox"/>	<ul style="list-style-type: none"> • Written cleaning and pest control plan; • Use of bleach or other adequate sanitizers for equipment; • Area is clean, uncluttered; • Chemicals stored appropriately; and • Cleaning scheduled for before and after slaughter. 	<input type="checkbox"/>		

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6. Response to Food Safety Problems						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Health events related to contaminated meat are minimized.	<ul style="list-style-type: none"> • No way for people to make complaints; • No record or plan for response to complaints; or • Planned follow up unclear – including failure to notify public health. 	<input type="checkbox"/>	<ul style="list-style-type: none"> • Contact information for customers clearly communicated (labels, signs, sales records); and • Up-to-date information on public health contacts for notification of complaints of illness. 	<input type="checkbox"/>		
Purchasers are informed of any problems with meat that has been identified as the potential cause of health problems.	<ul style="list-style-type: none"> • No record of purchasers; or • No way of linking meat to source. 	<input type="checkbox"/>	<ul style="list-style-type: none"> • Sales records include customer contact information; and • Clear understanding of the responsibility of the producer to follow public health direction in the event of potential health concern. 	<input type="checkbox"/>		

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Part B: Procedures used in the handling of animals and carcasses that provide for the production of safe meat

1. Procedure Description						
Element	Unsatisfactory		Satisfactory		For Review	Comments
All process steps are planned and in keeping with safe and hygienic practice.	<ul style="list-style-type: none"> No written plan. 	<input type="checkbox"/>	<ul style="list-style-type: none"> A clear concise plan that demonstrates a food safety perspective. 	<input type="checkbox"/>		
2. Transportation, Receiving and Traceability of Live Animals						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Animals are transported and received in ways that minimize stress and contamination.	<ul style="list-style-type: none"> Animals are exposed to unnecessary stress or suffering. 	<input type="checkbox"/>	<ul style="list-style-type: none"> Food, water, shelter, and handling procedures cause minimal stress or suffering. 	<input type="checkbox"/>		
Animals are traceable to their farm of origin.	<ul style="list-style-type: none"> No records of source of animals. 	<input type="checkbox"/>	<ul style="list-style-type: none"> Records of source of animals. 	<input type="checkbox"/>		
3. Pre-slaughter Evaluation						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Only animals fit for human consumption enter the food chain.	<ul style="list-style-type: none"> No process to assess animal health prior to slaughter. 	<input type="checkbox"/>	<ul style="list-style-type: none"> Defined process for pre-slaughter evaluation including criteria for removing from food chain, back up consultation information written and updated; and Animal health is well managed (e.g. veterinary involvement is evident). 	<input type="checkbox"/>		

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4. Killing						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Animals are stunned/killed/bled humanely and effectively, minimizing risk of meat contamination.	<ul style="list-style-type: none"> • Inadequate restraint; • Animal not sufficiently separated from other animals; • Unsafe or inappropriate equipment; • Inexperienced operator; • Ineffective or failure-prone methods of stunning; or • Animal regains consciousness once stunned. 	<input type="checkbox"/>	<ul style="list-style-type: none"> • Restraint/containment appropriate to stun/kill methods; and • Animals are appropriately bled immediately after stunning. 	<input type="checkbox"/>		
5. Preparation for Evisceration						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Contamination of exposed meat surfaces is prevented.	<ul style="list-style-type: none"> • Skinning in a manner that brings meat into contact with ground or other unhygienic surfaces; or • No hand washing provisions. 	<input type="checkbox"/>	<ul style="list-style-type: none"> • Species specific skinning/scalding/plucking methods that protect meat from contamination; and • Hand wash available (e.g. bucket of bleached water). 	<input type="checkbox"/>		
Inedible material is disposed of in a manner that prevents cross contamination.	<ul style="list-style-type: none"> • Leaving hides out in the open. 	<input type="checkbox"/>	<ul style="list-style-type: none"> • Clear process to separate waste through the slaughter process. 	<input type="checkbox"/>		

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6. Evisceration						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Carcass is eviscerated in such a manner as to prevent contamination of meat.	<ul style="list-style-type: none"> High potential for guts to be opened in process – unskilled operator, inadequate or poorly maintained equipment. 	<input type="checkbox"/>	<ul style="list-style-type: none"> Viscera are removed appropriately (** species specific); and Organ meats are separated and chilled as soon as possible. 	<input type="checkbox"/>		
Diseased meat products are not released for human consumption.	<ul style="list-style-type: none"> No process identified for checking out concerns about abnormalities. 	<input type="checkbox"/>	<ul style="list-style-type: none"> Checklist exists for abnormalities of concern; and Contact person identified for checking up on uncertain situations. 	<input type="checkbox"/>		
Inedible material is disposed of in a manner to prevent cross contamination.	<ul style="list-style-type: none"> Guts left near ongoing food handling or available for consumption by other animals. 	<input type="checkbox"/>	<ul style="list-style-type: none"> Guts removed from area. 	<input type="checkbox"/>		
7. Carcass Trimming						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Carcasses have no visible contamination.	<ul style="list-style-type: none"> No plan for trimming. 	<input type="checkbox"/>	<ul style="list-style-type: none"> Clear procedure planned for removal of visible contamination. 	<input type="checkbox"/>		
8. Carcass Spitting (if necessary)						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Prevent spoilage by facilitating chilling.	<ul style="list-style-type: none"> Dirty equipment. No, or limited, knowledge or consideration of SRM. 	<input type="checkbox"/>	<ul style="list-style-type: none"> Equipment is clean and sanitization procedure is evident. SRM considerations are met. 	<input type="checkbox"/>		

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9. Carcass Washing						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Blood and bone dust are removed from the surface of the carcass.	<ul style="list-style-type: none"> Wiping with a towel. 	<input type="checkbox"/>	<ul style="list-style-type: none"> Hosing to remove blood and bone dust. 	<input type="checkbox"/>		
10. Chilling						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Carcasses are adequately chilled to minimize growth of bacteria and prevent spoilage.	<ul style="list-style-type: none"> No cooling and ambient temperature too high; or No weather thermometer. 	<input type="checkbox"/>	<ul style="list-style-type: none"> Cooler adequate for planned capacity. Ice available for small carcasses. Ambient temperature suitable (measured and recorded). 	<input type="checkbox"/>		
11. Identification						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Carcass & meat are labelled to allow traceability and allow consumers to identify origin.	<ul style="list-style-type: none"> Not labelled per regulations. 	<input type="checkbox"/>	<ul style="list-style-type: none"> Labelled as per regulations (see Section 2.6). 	<input type="checkbox"/>		
12. Protection of Meat for Shipping						
Element	Unsatisfactory		Satisfactory		For Review	Comments
Contamination of meat is avoided in transport.	<ul style="list-style-type: none"> No coverage; or Open, potentially dirty surfaces. 	<input type="checkbox"/>	<ul style="list-style-type: none"> Covered to prevent dust or other contamination. Transported on a cleanable surface (e.g. plastic truck bed liner). 	<input type="checkbox"/>		