

Part A: Facilities, Conditions and Procedures that Provide Operational Conditions Favourable to the Production of Safe Food

Element	Your Plan
1. Premises	
2. Storage and Distribution of Meat	

Class D and E Food Safety Plan Template | 2010

Element	Your Plan
3. Equipment	
4. Personnel	

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Element	Your Plan
5. Sanitation and Pest Control	
6. Response to Food Safety Problems	

Part B: Procedures Used in the Handling of Animals and Carcasses that Provide for the Production of Safe Meat

Element	Your Plan
<p>1. Procedure Description</p>	
<p>2. Transportation, Receiving and Traceability of Live Animals</p>	

Element	Your Plan
3. Pre-Slaughter Evaluation	
4. Killing	

Element	Your Plan
5. Preparation for Evisceration	
6. Evisceration	

Element	Your Plan
7. Carcass Trimming	
8. Carcass Splitting (if necessary)	

Element	Your Plan
9. Carcass Washing	
10. Chilling	

Element	Your Plan
11. Identification	
12. Protection of Meat for Shipping	