

Part A: Facilities, conditions and procedures that provide operational conditions favourable to the production of safe food		
Element	Answer These Questions in Your Plan	Expectations
1. Premises	<ol style="list-style-type: none"> 1. Where will each stage of slaughter occur on your site? (Both indoor and outdoor areas, such as your sites for holding pens, kill/bleed, skinning, scalding, etc.) 2. What is the source of your water and how are you getting it to where you are using it? 3. What lighting arrangements will you have? 	<ul style="list-style-type: none"> • Sites used during the slaughter process are suitable for preventing contamination of meat; • Only potable water is used during slaughter and dressing, and for cleaning work sites; and • Good visibility of animal and carcasses.
2. Storage and Distribution of Meat	<ol style="list-style-type: none"> 1. What storage and distribution methods will you use to prevent contamination and spoilage of the carcasses and other edible products (chicken feet, liver, etc.) 2. Where are you going to cool the meat? 3. How will you maintain ongoing records of sales? 	<ul style="list-style-type: none"> • Contamination and spoilage of meat is prevented through adequate storage and distribution; and • Meat is traceable from farm to plate.
3. Equipment	<ol style="list-style-type: none"> 1. What tools and equipment will you use to receive and slaughter animals and distribute meat? 2. What kind of food-contact surfaces will you have? 3. How will you maintain each item? 	<ul style="list-style-type: none"> • Equipment is maintained to prevent contamination of meat; and • Tools are maintained in a sanitary condition.
4. Personnel	<ol style="list-style-type: none"> 1. Who will be involved in the slaughter processes? 2. How will people involved in slaughter be trained in their work? 3. What kind of training will be given regarding hygienic handling practices and other measures to minimize food contamination? 4. How will you ensure that people with vomiting, nausea, diarrhoea, open sores, skin rashes, fever or other health concerns do not participate in slaughter processes? 5. What kind of clothing and personal equipment will be used by slaughter personnel? 	<ul style="list-style-type: none"> • People involved in slaughter have the knowledge and training to prevent contamination of meat; and • People with health or hygiene issues that may affect meat safety do not participate in slaughter processes.
5. Sanitation and	<ol style="list-style-type: none"> 1. When will you sanitize your equipment and clean 	<ul style="list-style-type: none"> • Meat is protected from contamination by pests,

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Pest Control	<p>your premises?</p> <ol style="list-style-type: none"> 2. What sanitation procedures will you use to clean the equipment, tools and premises (including types of solutions, strength, temperature, time and application method)? 3. How will you control for pests and how will you record those actions? 4. How will you transport, receive, and store chemical products used on slaughter sites, or during the slaughter process (cleaning agents, pesticides, etc.)? 	chemicals or unsanitary conditions.
6. Response to Food Safety Problems	<ol style="list-style-type: none"> 1. How will you respond to complaints? 2. Who will be the local health unit contact (name and number) for instructions regarding possible food-borne illness complaints? 3. How will you maintain contact information for customers? 	<ul style="list-style-type: none"> • Health events related to contaminated meat are minimized; and • Purchasers are informed of any problems with meat that has been identified as the potential cause of health problems.

Part B: Procedures used in the handling of animals and carcasses that provide for the production of safe meat		
Element	Answer These Questions in Your Plan	Expectations
1. Procedure Description	1. How will you create a written plan for the slaughter activities?	<ul style="list-style-type: none"> All process steps are planned and in keeping with safe and hygienic practice.
2. Transportation, Receiving and Traceability of Live Animals	1. (If applicable) How will you transport, receive and house your animals? 2. How will you maintain ongoing records of the age of cattle? 3. What records will you use to identify where individual animals have been received from? 4. How will you maintain these records?	<ul style="list-style-type: none"> Animals are transported and received in ways that minimize stress and contamination; and Animals are traceable to their farm of origin.
3. Pre-Slaughter Evaluation	1. How will you decide that an animal is fit for slaughter? 2. How will you prepare the animal for slaughter? 3. Who will you contact if you need help with the pre-slaughter assessment (e.g. local or provincial vet)?	<ul style="list-style-type: none"> Only animals fit for human consumption enter the food chain.
4. Killing	1. What restraint method(s) will you use? 2. How will you stun/bleed/kill animals?	<ul style="list-style-type: none"> Animals are stunned/killed/bled humanely and effectively, minimizing risk of meat contamination.
5. Preparation for Evisceration	1. How will you remove hides, hair, feathers, heads, feet, etc.? 2. How will you dispose inedible material?	<ul style="list-style-type: none"> Contamination of exposed meat surfaces is prevented; and Inedible material is disposed of in a manner that prevents cross contamination.
6. Evisceration	1. What evisceration process will you use? 2. What actions will you take if abnormalities are found? 3. How will you handle organ meat?	<ul style="list-style-type: none"> Carcass is eviscerated in such a manner as to prevent contamination of meat; Diseased meat products are not released for human consumption; and Inedible material is disposed of in a manner that prevents cross contamination.
7. Carcass Trimming	1. What carcass trimming procedures will you use?	<ul style="list-style-type: none"> Carcasses have no visible contamination.

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

Element	Answer These Questions in Your Plan	Expectations
8. Carcass Splitting (if necessary)	1. (If applicable) How will you split the carcass to prevent spoilage of red meat?	<ul style="list-style-type: none"> Prevent spoilage by facilitating cooling.
9. Carcass Washing	1. How will you wash the carcasses?	<ul style="list-style-type: none"> Blood and bone dust are removed from the surface of the carcass.
10. Chilling	1. How will you achieve the initial chilling of carcasses to 4 °C (as soon as possible)? 2. How will you prevent warm carcasses from being chilled with cold carcasses?	<ul style="list-style-type: none"> Carcasses are adequately chilled to minimize growth of bacteria and prevent spoilage.
11. Identification	1. How will you label the carcass and meat packages?	<ul style="list-style-type: none"> Carcass and meat are labelled to allow traceability. Consumers can identify the origin of the meat.
12. Protection of Meat for Shipping	1. How will you bag poultry and rabbits? 2. What kind of containers and wrapping material will you use? 3. How will you wrap carcass halves or quarters for transport?	<ul style="list-style-type: none"> Contamination of meat is avoided in transport.