

## **Slaughter Areas — Additional to General Narrative**

### **General Facilities for Slaughter - see specie specifics**

#### **Pens**

Identify the location of the holding area in reference to the operation

Reference odor control, dust control, waste control

Identify construction

Floors, curbing, drainage

Partitions, comers, maintenance

Chutes, alleys, gates

Maintenance items including clean-up, solid residue removal, etc.

Identify the method of overhead cover and note any provisions for shading,

Cooling, etc. animals during the holding time

Suspect/Condemn pen location and special provisions for food, water, handling

Identify approximate capacities of pens and provisions for food and water

Note the means of movement for animals during inspection

Identify safety features for inspection, catwalks, etc.

Identify the measures taken in transporting crippled animals

#### **Slaughter**

Identify method of movement to the slaughter area from the holding area

Type separation to control dust, odor, pests - including self-closing devices, air screens, etc.

Identify overall construction of slaughter area floors, walls, and ceilings as to

Types of material used and any maintenance requirements

#### **Stunning**

Identify the method of restraint utilized for each species handled

Discuss the method of stunning per specie including any special procedures

Required by the method

Discuss any ritualistic procedures utilized and the requirements of the procedure

Identify the construction of the area and equipment in the area including curbing,

Safety features, dry landing provisions or procedures

Identify any operational procedures specific to the establishment operation in this area.

#### **Rails and Truck ways**

Discuss the method of arranging the transportation system in relation to the prevention of contamination from fixed objects, operational debris.

Identify the heights of the transportation system per specie slaughtered

Discuss traffic flow in the areas as it relates to work stations, trash removal, inedible removal, spur lines for trim salvage, special areas due to procedures.

Identify locations and flow for specialty equipment for specific areas like hooks, rollers, gambrels, shrouds, pins, etc.

Identify airflow in respect to product flow

Discuss any special provisions required due to facility limitations

### **Viscera Separation**

- Identify method of transportation of viscera
- Discuss removal of viscera to prevent cross-contamination
- Identify location of area utilized in separation
- Discuss the removal routes for edible parts in relation to inedible parts
- Identify any special room temperatures

### **Carcass Washing**

- Identify special provisions for this area
- Identify method of performing the washing procedure
- Identify any special equipment required to perform the operation

### **Retention Rooms or Compartments**

- Identify the equipment provided to retain carcasses and parts
- Discuss the location of this area and the method of moving product to this area as it relates to cross contamination
- Discuss any other provisions for this area like refrigeration, *etc.*

## **CATTLE**

- Identify the type layout for the operation, including kill rates, number of work stations, number of inspectors
- Identify each workstation and the approximate square footage floor space available for each work station
- Discuss each station and identify any special provisions in each station; i.e. platforms, hand wash sinks and sanitizers, railings, hoists, air equipment, water wasting equipment, cross-utilization with other employees
- Indicate the method of evisceration
- Discuss the location of the Inspection areas in reference to the work stations and approximate the travel distance for each inspection employee

## **SWINE**

- Identify the type layout for the operation, including kill rates, number of work stations, number of inspectors
- Identify each workstation and the approximate square footage floor space available for each work station
- Discuss each station and identify any special provisions in each station; i.e. platforms, hand wash sinks and sanitizers, railings, hoists, air equipment, water wasting equipment, cross-utilization with other employees
- Indicate the method of evisceration
- Discuss the location of the Inspection areas in reference to the work stations and approximate the travel distance for each inspection employee

## **SHEEP - GOATS**

- Identify any special equipment or procedures relating to each species differing from the facility, equipment, or procedures discussed for cattle and/or swine
- Inspection areas - Identify equipment provided for each specie

## **POULTRY**

Identify the method of inspection used and approximate speed of lines  
Discuss the holding area utilized in the operation including size  
Identify the method of holding and handling live poultry  
Identify the nature of the structure for holding; floors, walls, ceilings, dust control, pest control, debris removal, etc  
Discuss the overall construction of the slaughter area in relation to the various rooms and areas; include the stunning, scalding, bleeding, picking, evisceration, cooling, packaging, and storage  
Identify equipment provided for each inspection station including light, hand washing, tally sheets, stop buttons, etc.  
Identify each workstation and the approximate square footage of space provided Identify the amount of light provided at each station in foot-candle power  
Identify types of equipment in each workstation and any special provisions for the equipment, including hand washing, etc.  
Identify the method of removal of inedibles, solid waste, rubbish generated, etc.