



## SLAUGHTER EXPECTATIONS

Very basic expectations of a typical **inspected** slaughterhouse  
This is not a comprehensive regulatory document or supporting documentation

### Facility

Impervious to moisture – Tile, epoxy, FRP (Fiberglass Reinforced Plastic), vinyl-coated steel, vinyl panel, floor coverings, etc  
Good repair – no rust, flaking paint, etc.  
Prevent pests – Prevent rodent and insect access to the interior of the facility  
Proper Drainage – no standing water, back siphonage devices when necessary  
Approved sewage – usually local health dept. (LDH)  
Water Quality – test for coliforms in well water every 6 mos. Municipal water requires letter from water supplier about potability  
Adequate Lighting for inspection  
Stocked bathrooms, hand wash stations  
Approved shipping of inedibles  
180°F water for sanitizing  
Suspect pen – for holding live animals for further inspection  
Retained cage - for holding carcasses for further inspection  
Inspector's office – filing cabinet and work space

### Equipment

Stainless Steel when possible  
No unsealed wood handles  
Cleaned prior to start and as necessary  
Labeled inedible containers

### Sanitary Dressing Procedure

Typically used for addressing pathogens on edible offal  
Follow 9 CFR §318.10(a) - *Carcasses, organs, and other parts shall be handled in a sanitary manner to prevent contamination with fecal material, urine, bile, hair, dirt, or foreign matter; however, if contamination occurs, it shall be promptly removed in a manner satisfactory to the inspector.*  
Helpful link - [www.haccpalliance.org/sub/food-safety/BestPracsslaught1103.pdf](http://www.haccpalliance.org/sub/food-safety/BestPracsslaught1103.pdf)

### Humane Handling

9 CFR §313 - <http://www.gpo.gov/fdsys/pkg/CFR-2012-title9-vol2/xml/CFR-2012-title9-vol2-part313.xml>

### Logs

Daily Sanitation log  
HACCP logs to monitor critical limits – e.g. Zero tolerance for fecal, ingesta and milk on carcasses **and** on head meat, beef hot wash or acid wash on carcasses and head meat  
BSE - SRM removal log - for beef  
Thermometer Calibration  
Corrective Action log

### BSE (Beef only)

SRM's – Specified Risk Materials – Parts of bovine that may harbor BSE  
Less than 30 months - Tonsils and small intestine  
30 months or older – Brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column and dorsal root ganglia

Prior to slaughter – Must be ambulatory, visual inspection for signs of nervous system issues, segregation,  
Post slaughter – aging by dentition, segregation, labeling, SRM removal, proper disposal of inedibles

### STEC\* (Shiga toxin-producing *Escherichia coli*) (Beef only)

\*replaces E. coli O157:H7 references

Meat will probably become source material for non-intact beef products  
Added intervention to reduce or eliminate pathogenic *E. coli* – typically a hot water wash or organic acid wash  
Validation testing by lab of your choosing  
Must be a critical control point

### Generic *E. coli*

Swab the species that was killed most in the past year  
13 samples done by the establishment  
Starts first week of June  
One test per week  
Results charted or graphed out  
May be sent off or done in-house

### Antibiotic Residue

Done by inspector  
High risk animals (animals with injection marks, livestock show champions, etc.)