



Typical Slaughter Floor Prep

Personal Equipment

- Hardhats
- Cleanable aprons
- Scabbards
- Skinning Knives
- Meat Hooks
- White plastic chains/clips for aprons and scabbards
- Knives

Equipment

- Knocking Box
- Brisket saw
- Splitting/Busting saw
- Large and small gambrels
- Labeled acid sprayer (Beef)
- Brisket saw/knife sterilizer
- Bolt stunner and .22 blank ammo
- Mercury standard thermometer
- Stem thermometers
- Marked inedible barrels
- Hoists
- Rails/Trolleys
- Hog Scalding/Dehairer

Forms

- Pen cards for inspector's office
- SSOP Sanitation Log
- Slaughter HACCP Log
- STEC Intervention Log (Beef)
- BSE Log (Beef)
- Custom Log
- Corrective Action Log
- Thermometer Calibration Log
- Cooler GMP Log

Stations

- Clean/Humane pens
- Knocking box
- Scalding Tank
- Dehairer
- Skinning beds/cradles
- Head inspection station
- Pluck inspection station (table or gut buggy)
- Viscera inspection station (gut buggy)
- Wash station
- Hot water heater (180°F)
- Carcass scale
- Carcass cooler

Inspection Equipment

- Get logo stamps and ink
- Hot brand (plant)
- Custom "Not For Sale" stamp (plant)
- Chair for inspectors' office
- Filing cabinet with hasp (plant)
- State lock
- Calibrate thermometers prior to kill/process
- Sanitary dressing/trimming/zero tolerance point instructions - 305C