

Department of Agriculture

LOGBOOK

FOR

MEAT INSPECTION TRAINING

(GAME)

Name of Learner:	

Directorate Food Safety and Quality Assurance Private Bag X 138 PRETORIA 0001

LEARNER'S LOG BOOK OF PRACTICAL EXPERIENCE

Introduction

In order to ensure a thorough practical training in all aspects of meat inspection, combined with the theoretical studies as specified in the course, learners are required to keep a record of their practical experience throughout the course. Tables 1 to 7 are designed for recording the work experience of the learner and verification thereof by the supervisors or facilitators. Learners should arrange to be assessed regarding competence as soon as they have fully mastered it. The facilitators or supervisors should satisfy themselves that the learner has in fact mastered the competence described before signing the associated square in the tables.

Knowledge and skills will be assessed. By signing the appropriate block the supervisor/ facilitator confirms that the learner is able to demonstrate satisfactory skills/ knowledge in the mentioned tasks.

Names of abattoirs where practicals were done:

ABATTOIR	FROM START DATE	TO END DATE

The facilitator/ supervisor at the abattoir should complete the section below:

ABATTOIR	FACILITATOR/ SUPERVISOR	RANK STATUS	TELEPHONE	EXAMPLE OF SIGNATURE USED IN LOG BOOK

Table 1. Personal and equipment hygiene competencies

No	Task	Able to describe and demonstrate safe and hygienic operations
1	Use of appropriate protective clothing	
2	Evaluate and apply personal hygiene principles regarding him/ herself as well as for workers	
3	Use knife and hook skilfully during inspection	
4	Use steel/stone skilfully to retain and sharpen knife blade	
5	Wash and sterilise knife and personal equipment correctly	
6	Wash hands and arms correctly	

Table 2. Ante-mortem inspection competencies

No	Task	Category B game	Category C game
1	Identify common ante mortem diseases/ conditions and describe judgement		

Table 3. Field inspection competencies

No	Task	Able to critically evaluate HYGIENE and WELFARE
1	Transport vehicles for Partially Dressed Game Carcasses (PDGC's)	
2	Correct hunting techniques	
3	Slaughter and bleeding techniques for each species	
4	Evisceration techniques if done in the field	

Table 4. General hygiene competencies associated with the slaughter and dressing of animals

No	Operation or Task	Category B game	Category C game
1	Evaluate the transport of PDGC's		
2	Evaluate records used from hunting to the abattoir		
3	Evaluate the dressing process		
4	Evaluate the handling of red offal		
5	Evaluate the handling of edible rough offal		
6	Evaluate the handling and removal of condemned material		
7	Evaluate the cooling and chilling of carcasses and organs		
8	Evaluate detaining and condemnation procedures for suspect carcasses and offal		
9	Evaluate the marking of carcasses and offal		

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Table 5. Sanitation competencies

No	Operation or task	Able to describe and critically evaluate
1	Sanitation at the field depot	
2	Sanitation in the abattoir	
3	Sanitation in the cold rooms	
4	Sanitation of vehicles used to transport meat	

Table 6. Hygiene Management System competencies

No	Operation or task	Able to describe and critically evaluate
1	Application of Hygiene Management Systems (HMS)	
2	Potable water supply provisions and treatment	
3	Water sampling techniques and record keeping	
4	Waste water disposal	
5	Means of controlling vermin	
6	Handling, storage and disposal of condemned material	
7	Thermo control	

Table 7. Meat inspection competencies (Category B and C game)

No	Task	Category B game	Category C game
1	Locate and identify carcass lymph nodes		
2	Locate and identify red and rough offal lymph nodes		
3	Distinguish between normal and abnormal appearance of lymph nodes		
4	Demonstrate meat inspection of <i>Head and feet</i>		
5	Demonstrate meat inspection of <i>Carcass</i>		
6	Demonstrate meat inspection of <i>Red offal</i>		
7	Demonstrate meat inspection of Rough offal		
8	Observe and identify common conditions found during primary meat inspection on the <i>head, feet, carcass, red and rough offal</i>		
9	Give the judgement for all conditions in 9 above		

I hereby certify that the above logbook was specified.	s handed in by the learner	r and that the practical training	was done
Abattoir supervisor		Part time lecturer	-