



Department of Agriculture

LOGBOOK

FOR

MEAT INSPECTION TRAINING

(GAME)

Name of Learner:

ID: Tel:

Mentor:

Mentor telephone number:

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

January 2007

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		

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 Head and feet		
5	Demonstrate meat inspection of Carcass		
6	Demonstrate meat inspection of Red offal		
7	Demonstrate meat inspection of Rough offal		
8	Observe and identify common conditions found during primary meat inspection on the head, feet, carcass, red and rough offal		
9	Give the judgement for all conditions in 9 above		

I hereby certify that the above logbook was handed in by the learner and that the practical training was done as specified.

Abattoir supervisor

Part time lecturer