



Provincial logo and contact details

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<b>Instrumentation:</b>	<b>Thermometer Serial No:</b>	
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## RURAL ABATTOIR INSPECTION CHECKLIST:

### POULTRY ABATTOIRS

**ABATTOIR:** .....

**INSPECTION DATE:** .....

ABATTOIR: \_\_\_\_\_

REGISTRATION NO: \_\_\_\_\_

DATE: \_\_\_\_\_

DAILY THROUGHPUT: CHICKENS \_\_\_\_\_ Other \_\_\_\_\_

**INSPECTION COMPONENT:**

RANK	NAME	REGISTERED		EMPLOYER
		YES	NO	
VETERINARIAN				
POULTRY MEAT EXAMINER LEVEL 2				
POULTRY MEAT EXAMINER LEVEL1				

**OWNER / MANAGER**

NAME	CAPACITY	CONTACT No

**SCORE SHEET**

CATEGORY	CATEGORY SCORE x 10	WEIGHT	WEIGHTED SCORE *	PROVINCIAL VETERINARY OFFICIAL(S) WHO HAS CONDUCTED OR VERIFIED THE ASSESSMENT  Name:..... Signature:.....  Name:..... Signature:.....
A. STRUCTURES & PREMISES		.10		
B. TRANSPORT, OFFLOADING, HOLDING & WELFARE		.05		
C. SLAUGHTERING AND PROCESSING		.12		
D. MEAT INSPECTION / MARKING		.12		
E. CHILLING, PORTIONING & PACKAGING		.10		
F. COLD STORAGE & DISPATCH		.10		
G. OFFAL PROCESSING		.06		
H. SANITATION / PEST CONTROL		.10		
I. PERSONNEL		.07		
J. WASTE MANAGEMENT		.09		
K. HYGIENE MANAGEMENT SYSTEM		.09		
<b>FINAL SCORE</b>				

\*(Category score x 10) x Weight = Weighted score)

95													
90													
85													
80													
75													
70													
65													
60													
55													
50													
45													
40													
35													
30													
25													
20													
15													
10													
5													
0													
	A	B	C	D	E	F	G	H	I	J	K	FINAL SCORE	
	.10	.05	.12	.12	.10	.10	.06	.10	.07	.09	.09		

## INSPECTION CHECKLIST: RURAL ABATTOIRS - POULTRY

<b>Regulation Reference</b>	<b>*Priority of NC's:</b> mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
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A. STRUCTURE & PREMISES		*	Comments	10	8	5	2	0
<ul style="list-style-type: none"> <li>• Condition of fencing and gate.</li> <li>• Access to abattoir is controlled.</li> <li>• Premises kept neat and tidy; no health hazards.</li> <li>• Condition of offloading facility and pens (if available).</li> <li>• Maintenance of structures.</li> <li>• Maintenance of equipment.</li> <li>• Effectiveness of drainage system.</li> <li>• Water availability and quality.</li> <li>• Compliance with registration certificate.</li> <li>• Housekeeping on premises.</li> <li>• Facilities to store items needed in the daily slaughter process must be provided.</li> </ul>	4 8 9 - 15 17							

B. TRANSPORT, OFFLOADING, HOLDING & WELFARE		*	Comments	10	8	5	2	0
<ul style="list-style-type: none"> <li>• Humane handling during transport, offloading &amp; holding (shade &amp; ventilation).</li> <li>• Birds slaughtered within 4 hours after arrival.</li> <li>• Washing of crates.</li> <li>• Correct handling of DOA's and injured birds.</li> <li>• Humane handling during stunning.</li> </ul>	19 - 20 62 - 64 66 74 89							

C. SLAUGHTERING & PROCESSING		*	Comments	10	8	5	2	0
<ul style="list-style-type: none"> <li>• Correct stunning equipment &amp; procedure.</li> <li>• Correct bleeding procedure followed.</li> <li>• Sterilizer @ 82°C &amp; utilization.</li> <li>• Warm water, soap at wash basins &amp; utilization.</li> <li>• Effective scalding procedures.</li> <li>• Effective de-feathering procedures</li> <li>• Rinsing process (before evisceration).</li> <li>• Correct &amp; hygienic EV procedures.</li> <li>• Final wash of carcasses.</li> <li>• Housekeeping on slaughter floor including continuous cleaning.</li> </ul>	14 - 15 17 20 - 21 23 25 53 65 - 70 77 8							

D. MEAT INSPECTION AND MARKING		*	Comments	10	8	5	2	0
<ul style="list-style-type: none"> <li>• Registered PME level I or II availability.</li> <li>• Ante mortem done by PME level I or II.</li> <li>• Primary meat inspection standard (refer to checklist).</li> <li>• Recovery done correctly.</li> <li>• Handling of detained/condemned material (security).</li> <li>• Adequate lighting at inspection points.</li> <li>• Approved stamp/labels on all outgoing products.</li> </ul>	18 22 53 72 - 89							

<b>E. CHILLING, PORTIONING AND PACKAGING</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Wrapped warm carcasses chilled immediately.</li> <li>• Hygienic portioning procedures (if done).</li> <li>• Handling of packing / wrapping material.</li> <li>• Cleanliness and housekeeping of area.</li> </ul>	26 - 27 31 - 40 53 71							

<b>F. COLD STORAGE AND DISPATCH</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Effective chilling (<math>\leq 4^{\circ}\text{C}</math> before out loading).</li> <li>• Cold store management.</li> <li>• Handling of returns.</li> <li>• Unwarranted items in chillers and freezer.</li> <li>• Cleanliness and housekeeping of area.</li> <li>• Meat transport vehicles (suitability &amp; cleanliness).</li> <li>• No mixing of rough offal with red offal and carcasses.</li> </ul>	26 - 27 31 - 40 53 71							

<b>G. OFFAL PROCESSING</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Red offal handling &amp; packaging.</li> <li>• Rough offal handling &amp; packaging.</li> <li>• Effective cleaning of gizzard.</li> <li>• Handling of packing / wrapping material.</li> <li>• Dispatch of offal.</li> </ul>	29 30							

<b>H. SANITATION AND PEST CONTROL</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Effective pre and post slaughter sanitation.</li> <li>• Availability of detergents and sanitizers.</li> <li>• Effective vermin control.</li> </ul>	11 41 44 - 46 53							

<b>I. PERSONNEL</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Availability &amp; condition of protective clothing.</li> <li>• Storage of protective clothing.</li> <li>• Availability &amp; condition of ablution facilities &amp; toilet.</li> <li>• Personal hygiene and health of workers.</li> <li>• Daily fitness checks.</li> </ul>	13 53 54 - 61							

<b>J. WASTE MANAGEMENT</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• All inedible and condemned material handled and disposed of as per approved protocol.</li> <li>• Adequate facilities to handle all categories of waste material.</li> <li>• Sufficient containers for general refuse and inedible material.</li> <li>• Areas where refuse is stored until it is removed – kept clean and tidy.</li> <li>• All containers must be enclosed or fitted with tight fitting lids.</li> <li>• Solids / fat / feather traps effective and cleaned continuously.</li> <li>• Effluent disposal system effectively managed according to the SOP.</li> <li>• SOP to be in place for the disposal of feathers.</li> <li>• Effective handling of feathers.</li> </ul>	18 21 53 68 (5 and 6) 89 - 90							

<b>K. HMS AND RECORD KEEPING</b>		*	<b>Comments</b>	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Availability of HMPs, SOPs and protocols.</li> <li>• HMS and protocols approved.</li> <li>• Daily records kept and available.</li> <li>• Traceability records.</li> <li>• Meat inspection records.</li> <li>• Temperature control records.</li> <li>• Personnel records.</li> </ul>	45 47 - 50 53 72 - 79 90							

**CONTROL LIST FOR PRIMARY MEAT INSPECTION**  
**CRITERIA FOR ROUTINE INSPECTION**

Abattoir: .....Date: .....

Assessing officer: .....

**Section A & B:**

*Method of inspection:*

**O** = Observation

**A. First carcass inspection point:**

		<b>Comments</b>
Carcass overall appearance	<b>O</b>	
Heads	<b>O</b>	
Feet	<b>O</b>	
State of nutrition	<b>O</b>	
Efficiency of bleeding	<b>O</b>	
Efficiency of de-feathering	<b>O</b>	
Trauma	<b>O</b>	
Evidence of disease	<b>O</b>	
Abnormal conditions	<b>O</b>	
Colour	<b>O</b>	
Odour	<b>O</b>	
Conformation / symmetry	<b>O</b>	
Any other abnormalities	<b>O</b>	

**B Second carcass inspection point:**

		<b>Comments</b>
Back of carcass	<b>O</b>	
Hock joints	<b>O</b>	
Skin surfaces	<b>O</b>	
Wings	<b>O</b>	
Legs	<b>O</b>	
Thighs	<b>O</b>	
Breasts	<b>O</b>	
Body cavity	<b>O</b>	
Air sacs	<b>O</b>	
Lungs	<b>O</b>	
Heart	<b>O</b>	
Liver	<b>O</b>	
Spleen	<b>O</b>	
Gizzard	<b>O</b>	
Intestines	<b>O</b>	
Cloaca	<b>O</b>	
Bursa	<b>O</b>	

## NON-CONFORMANCE AND CLEARANCE REPORT

Evaluating official/s \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Abattoir \_\_\_\_\_

Date of audit \_\_\_\_\_

Category	Regulation Ref	Details of non-conformance	Priority	Proposed Date of completion	Verified by Prov. Inspector	Comments

Non-conformities should be prioritized and proposed dates of completion set accordingly (Only **critical and major** non-conformances have to be listed; listing **minor** non-conformances are optional).

Name of owner / manager: .....

Signature: .....

Date:.....

## NON-CONFORMANCE AND CLEARANCE REPORT

Evaluating official/s \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Abattoir \_\_\_\_\_

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