



Department of Agriculture

LOGBOOK

FOR

MEAT INSPECTION TRAINING

(POULTRY)

Name of Learner:

ID:Tel:

Mentor:

Mentor telephone number:

Directorate Food Safety and Quality Assurance
Private Bag X 138
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0001

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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 scissors skilfully in on-line inspection and recovery	
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 (For PMI ONLY!!)

No	Task	Poultry
1	Interpret health certificates (reports) from the farm	
2	Identify common ante mortem diseases/ conditions and describe judgement	
3	Judge level of contamination/soiling and describe appropriate action	

Table 3. Dirty side hygiene and welfare competencies

No	Task	Able to critically evaluate HYGIENE and WELFARE
1	Transport vehicles (live birds)	
2	Off loading of birds	
3	Holding bay management	
4	Mechanical stunning	
5	Hand Stunning	
6	Bleeding technique	

Table 4. General Hygiene competencies associated with the dressing of poultry

No	Operation or Task	Able to Describe and Critically Evaluate Hygiene
1	Slaughter and dressing process	
2	Handling and removal of red offal	
3	Handling and removal of edible rough offal	
4	Handling and removal of condemned material	
5	Cooling and chilling of carcasses and organs	
6	Recovery area and procedures	
7	Marking of carcasses and offal	
8	Wrapping and packing of meat and offal	
9	Emergency and last kill slaughter procedures	

Table 5. Sanitation competencies (For PMI ONLY!!)

No	Operation or Task	Able to Describe and Critically Evaluate
1	Sanitation of premises	
2	Sanitation in the abattoir	
3	Sanitation in the cold rooms	

Table 6: Hygiene Management System competencies (For PMI ONLY!!)

No	Operation or Task	Able to Describe and Critically Evaluate
1	The application of HMS in the abattoir	
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	
8	Do a hygiene assessment by means of the Hygiene Assessment System (HAS)	
9	Handling and storage of feathers	

Table 7. Meat inspection Competencies

No	Task	Poultry
1	Identify edible rough offal	
2	Identify red offal	
3	Identify inedible tissues and organs	
4	Distinguish between normal and abnormal appearance	
5	Demonstrate on-line meat inspection at first meat inspection point (<i>Heads and feet</i>)	
6	Demonstrate on-line meat inspection at second meat inspection point (<i>Carcass and organs</i>)	
7	Demonstrate on-line meat inspection at recovery (<i>Carcass and organs</i>)	
8	Observe and identify conditions of <i>heads, feet and outside surface of carcass</i>	
9	Observe and identify conditions of <i>inside surfaces of carcass, red and rough offal</i>	
10	Give the judgement for all conditions found 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