

Department of Agriculture

# LOGBOOK

# FOR

# MEAT INSPECTION TRAINING

# (POULTRY)

Name of Learner:	
	Tel:
Mentor telephone number:	

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

January 2007

#### LEARNER'S LOG BOOK OF PRACTICAL EXPERIENCE

#### Introduction

In order to ensure a thorough practical training in all aspects of meat hygiene 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 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

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Part time lecturer

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