



Department of Agriculture

LOGBOOK

FOR

MEAT INSPECTION TRAINING

(RED MEAT)

Name of Learner:

ID: Tel:

Mentor:

Mentor telephone number:

Directorate Food Safety and Quality Assurance
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PRETORIA
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 hook in on-line inspection	
4	Use steel/stone 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	Cattle	Sheep	Pigs
1	Demonstrate ante mortem inspection skills			
2	Identify common ante mortem diseases/ conditions and describe judgement			

Table 3. Lairage hygiene and welfare competencies

No	Task	Able to critically evaluate HYGIENE and WELFARE
1	Transport vehicles for live animals	
2	Offloading of slaughter stock	
3	Lairaging and drive to slaughter	
4	Stunning of animals by electrical stunner	
5	Stunning of animals by pen/ bolt pistol	
6	Slaughter and bleeding technique for each species	

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

No	Operation or Task	Cattle	Sheep	Pigs
1	Evaluate the dressing process			
2	Evaluate the handling of red offal			
3	Evaluate the handling of edible rough offal			
4	Evaluate the handling and removal of condemned material			
5	Evaluate the cooling and chilling of carcasses and organs			
6	Evaluate detaining and condemnation procedures for suspect carcasses and offal			
7	Evaluate the marking of carcasses and offal			
8	Evaluate emergency and last kill slaughter procedures			

Table 5. Sanitation competencies

No	Operation or task	Able to describe and critically evaluate
1	Sanitation in the lairages	
2	Sanitation in the abattoir	
3	Sanitation in the cold rooms	

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	
8	Do a hygiene assessment by means of the Hygiene Assessment System (HAS)	

Table 7. Meat inspection competencies (Cattle, Sheep, Pigs)

No	Task	Cattle	Sheep	Pigs
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 on-line meat inspection of Head and feet			
5	Demonstrate on-line meat inspection of Carcass			
6	Demonstrate on-line meat inspection of Red offal			
7	Demonstrate on-line 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 8 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