



(Provincial logo and contact details)

DOCUMENT No:	VPH-HAS01	COMPILED BY:	HAS Committee
ISSUE No:	V2.04-02-2020	APPROVED BY:	National Executive Officer
EFFECTIVE DATE:	10 February 2020	NUMBER OF PAGES	27

Instrumentation:	Thermometer Serial No
------------------	-----------------------

## HYGIENE ASSESSMENT SYSTEM CHECKLIST:

### RED MEAT ABATTOIRS

ABATTOIR: .....

GRADE: .....

AUDIT DATE: .....

<b>Verified by:</b>	<b>(1) = <u>DIRECT SUPERVISOR</u></b>	<b>(2) = <u>PRC (when applicable)</u></b>
<b>Name:</b>	.....	.....
<b>Signature:</b>	.....	.....
<b>Date:</b>	.....	.....

# HYGIENE ASSESSMENT SYSTEM: RED MEAT ABATTOIRS

## Index

Abattoir information	3
HAS Score sheet	3
A. Transport, lairaging, animal welfare and ante-mortem inspection	4
B. Slaughter and dressing:	
1. <i>Slaughter process for cattle/horses</i>	5
2. <i>Slaughter process for pigs</i>	6
3. <i>Slaughter process for sheep</i>	8
C. Meat inspection / Marking	10
D. Chilling / Dispatch	13
E. Offal Processing	15
F. Sanitation / Pest Control	16
G. Personnel	17
H. Waste Management	18
I. Structural Requirements, Maintenance and General Conditions	19
J. Hygiene Management System :	
1. <i>HMS requirements</i>	21
2. <i>HMP's</i>	22
Non-conformance, Corrective Action and Clearance Report	25

ABATTOIR: \_\_\_\_\_ REGISTRATION NO: \_\_\_\_\_ DATE: \_\_\_\_\_

DAILY THROUGHPUT: C \_\_\_\_\_ H \_\_\_\_\_ P \_\_\_\_\_ S \_\_\_\_\_ Other \_\_\_\_\_

**INSPECTION COMPONENT:**

RANK	NAME	REGISTERED		EMPLOYER
		YES	NO	
VETERINARIAN:				
MEAT INSPECTORS:				
MEAT EXAMINERS:				
MEAT CLASSIFIER				

**OWNER / MANAGER**

NAME	CAPACITY	CONTACT No

**HYGIENE MANAGER**

NAME	CAPACITY	CONTACT No

**HAS - SCORE SHEET**

CATEGORY	CATEGORY SCORE	WEIGHT	WEIGHTED SCORE	PROVINCIAL INSPECTORS WHO HAS CONDUCTED OR VERIFIED THE HAS ASSESSMENT
A. ANTE MORTEM		.09		Name:..... Signature:..... Name:..... Signature:.....
B. SLAUGHTERING AND DRESSING		.13		
C. MEAT INSPECTION / MARKING		.13		
D. CHILLING / DISPATCH		.13		
E. OFFAL PROCESSING		.08		
F. SANITATION / PEST CONTROL		.09		
G. PERSONNEL		.08		
H. WASTE MANAGEMENT		.08		
I. STRUCTURE, MAINTENANCE & GEN COND		.08		
J. HYGIENE MANAGEMENT SYSTEM		.11		
FINAL SCORE				

Category score												FINAL SCORE	RATING CATEGORY
	A	B	C	D	E	F	G	H	I	J			
95													GOLD*
90													SILVER*
85													BRONZE*
80													
75													
70													
65													NO RATING*
60													
55													
50													
45													
40													
35													
30													
25													
20													
15													
10													
5	7	14	14	14	3	10	7	9	10	12			

**NB:** For an abattoir to be awarded a rating, the **final score and all category scores** must be in the range indicated for the rating before that rating could be awarded to the abattoir, for example for a GOLD rating to be awarded, the **final and all** category scores must be 95 and higher. If one or more of the category scores is below 95, a SILVER rating will be awarded. **(This is only applicable to provinces where abattoir rating is implemented).**

## HYGIENE ASSESSMENT SYSTEM EVALUATION SHEET: RED MEAT ABATTOIRS

<b>A. <u>TRANSPORT, LAIRAGING, ANIMAL WELFARE AND ANTE-MORTEM INSPECTION</u></b>	<b>Regulation Reference</b>	<b>*Priority of NC's: mm = minor M = major C = critical</b>	<b>EXCELLENT</b>	<b>GOOD</b>	<b>FAIR</b>	<b>POOR</b>	<b>BAD</b>
<b>1. Control measures for transport of animals</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Structure and use of trucks are such as to humanely transport animals.</li> <li>• Persons responsible for receiving and off-loading are trained.</li> <li>• System to verify off-loading trucks complying with requirements.</li> <li>• Facilities utilized for washing all livestock trucks.</li> </ul>	5 (c) 6 (d) 64 65 66						
<b>2. Lairages, passages, crushes/races</b>		*	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Lairages enough for one day's throughput.</li> <li>• Crushes kept free of loose objects.</li> <li>• Restraining facility for individual animals used correctly (HT).</li> <li>• Isolation facility available and used correctly (HT).</li> <li>• Adequate water supply to all lairages.</li> <li>• Lairages equipped with notices specifying number and type of species permitted.</li> <li>• Lairages cleaned between each batch.</li> </ul>	5(e) 6(f) 20 21 22 23 24 68 69						
<b>3. Animal welfare</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Trained staff responsible for handling animals. (No shouting, hitting, wool pulling, prodders used on pigs/inhumane marking of animals).</li> <li>• Adequate offloading ramps for various heights utilized.</li> <li>• Rest periods applied where applicable.</li> <li>• Maximum periods in lairages abided with where applicable.</li> <li>• Feeding of animals when required.</li> <li>• Clean drinking water available and accessible to all animals.</li> <li>• Compliance with Animal Protection Act (71 of 1962).</li> </ul>	19 66 67 68 69 11 (1)(h) Act						
<b>4. Ante-mortem inspection</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Ante-mortem done on all animals by inspection.</li> <li>• Full communication with slaughter floor &amp; inspectors on outcome of inspection.</li> <li>• Blood smears done on all DOA's &amp; DIP's.</li> <li>• DOA's &amp; DIP's handled as condemned material only.</li> <li>• Recovery of skins/hides only as per approved protocol.</li> <li>• Dead animals not brought in except as part of healthy consignment.</li> </ul>	79 80 81 82 83 55 (a)						
<b>5. System for emergency slaughter</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• System to identify injured animals and immediate integration onto slaughter list.</li> <li>• Emergency slaughter facility/entrance correctly used.</li> <li>• SOP for emergency slaughtering followed.</li> </ul>	5 (h) 6 (j) 70; 107						
<b>6. System for isolation / last kill</b>		*	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Effective system to identify and handle excessively dirty animals, especially pigs and wet muddy sheep.</li> <li>• System to identify diseased / contaminated animals and separate them from other stock.</li> <li>• SOP's for handling and slaughter of C and T branded cattle followed if done.</li> <li>• Arrangements for slaughtering last in the day.</li> </ul>	20 (m) 55 (a) (c) 71 82						

**CATEGORY A. Transport, lairaging, animal welfare and ante-mortem inspection score \_\_\_\_\_**

## B. SLAUGHTERING AND DRESSING

### 1. Slaughter Process for Cattle/Horses

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
1. Stunning:			12	9	6	3	0
<ul style="list-style-type: none"> <li>Humane handling of animals.</li> <li>Rate of stunning correlated with rate of bleeding and dressing.</li> <li>Effective operational procedures.</li> <li>Operational parameters for stunning displayed.</li> <li>Captive bolt silenced and in good state of repair.</li> <li>Correct grade cartridge used for type of animal.</li> </ul>	25 72 73	*					

2. Time period: stunning to bleeding:		*	Comments	4	3	2	1	0
<ul style="list-style-type: none"> <li>Correct shackling and hoisting procedures.</li> <li>Bleeding within 60 seconds.</li> </ul>	25 (4) 74 (1)							

**If no stunning (Kosher, Halaal) ignore 1 & 2 and multiply subtotal for cattle/horses by 1,190**

3. Bleeding:		*	Comments	12	9	6	3	0
<ul style="list-style-type: none"> <li>Sharp knife used for cutting of throat or sticking.</li> <li>Jugulars and carotids severed on both sides.</li> <li>Anterior vena cava or aorta severed at base of heart (sticking).</li> <li>Each animal bled with clean and sterilized knife.</li> <li>If bleeding cut is done in horizontal position, hoisted immediately after bleeding incision is made.</li> <li>Bleeding done or completed in a hanging position.</li> </ul>	74							

4. Time period: bleeding to dressing:		*	Comments	4	3	2	1	0
<ul style="list-style-type: none"> <li>Cattle minimum – 8 min. Calf minimum – 6 min.</li> <li>No dressing started until completion of bleeding period.</li> </ul>	75							

5. Flaying and evisceration of cattle / horses:		*	Comments	18	14	9	4	0
<ul style="list-style-type: none"> <li>Dressing commenced without delay after completion of bleeding.</li> <li>Well trained personnel to ensure correct procedures and techniques are used.</li> <li>Heads and feet must be available for meat inspection and correlated to the carcass of origin.</li> <li>All internal organs and viscera must be made available for meat inspection and must be identifiable with the carcass of origin.</li> <li>All lactating udders removed intact and leaving <i>Lnn Inguinalis superficialis</i> on both sides.</li> <li>Reproductive organs not used commercially handled as condemned material.</li> <li>The intestines may not be separated from the stomach or paunch during evisceration.</li> <li>The carcasses of cattle older than three months are split lengthways through the spinal column before meat inspection.</li> <li>The stomachs or paunch, the intestines, uterus, urinary and gall bladders not opened in the slaughter area.</li> <li>Gall bladders removed from the liver unopened after meat inspection.</li> </ul>	76							

6. Hygienic dressing process for cattle / horses:		*	Comments	24	18	12	6	0
<ul style="list-style-type: none"> <li>All opening lines made from inside to outside.</li> <li>Knives washed and sterilised after opening lines before flaying proceeds.</li> <li>Air knives not used for opening lines.</li> <li>All flaying and evisceration equipment making contact with meat must be sterilized after use on each carcass.</li> <li>SOP's for contamination and dropped carcasses followed.</li> <li>Incidental contamination on meat removed by trimming under supervision of inspector and not by washing.</li> <li>No contact of exposed meat with platforms, walls, floors or outer surface of the skin.</li> <li>Carcasses not cleaned with brush, cloth, paper towels, etc.</li> </ul>	55 (b) 55 (h) 76							

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>7. Final washing of carcasses</b>		*	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>If done, only after inspection.</li> <li>Water quality meets requirements of SANS 241 Class II.</li> <li>Carcasses washed sufficiently to remove bone splinters on spinal column as well as blood on neck area and visceral pleura.</li> <li>No insecticide or antibiotic substance, or any substance which is intended to prevent the spoilage of the carcass, meat or animal product by inhibiting the activities of insects, or by preventing the development of bacteria or moulds, or for any purpose. whatsoever are applied to any carcass, meat or animal product.</li> <li>Approved protocol for anti-microbial substance followed (if added).</li> </ul>	17 77 (1) (2) 76 (6) (8)						

<b>8. Sterilisers</b>		*	<b>Comments</b>	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All sterilisers in slaughter area are ≥82 °C with proper overflow to ensure clean water and are used according to correct procedures and frequency.</li> <li>Assessable to all workers (within 3 meters).</li> <li>Control measures for hot water system breakdown and/or drop in temperature followed.</li> <li>Any other method of sterilization done only according to an approved protocol.</li> </ul>	14 (1) 14 (2) 55 (f)							

**Sub-total for slaughtering of cattle \_\_\_\_\_**  
**If no stunning (Kosher, Halaal) ignore 1 & 2 and multiply subtotal for cattle/horses by 1,190**

### 1. Slaughter Process for Pigs

<b>1. Stunning</b>		*	<b>Comments</b>	<b>12</b>	<b>9</b>	<b>6</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Humane handling of animals.</li> <li>Rate of stunning correlated with rate of bleeding and dressing.</li> <li>Stunner in good state of repair.</li> <li>Effective operational procedures.</li> <li>Correct Voltage, Amperage and time used according to manufacturer's recommendations.</li> <li>Operational parameters for stunning displayed.</li> <li>Correct placing of electrodes on head.</li> </ul>	25 72 73							

<b>2. Time period: stunning to bleeding</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Correct shackling and hoisting procedures.</li> <li>Bleeding within 60 seconds.</li> </ul>	25(4) 74(1)							

<b>3. Bleeding</b>		*	<b>Comments</b>	<b>12</b>	<b>9</b>	<b>6</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Sharp knife used for sticking.</li> <li>Anterior vena cava or aorta severed at base of heart (sticking).</li> <li>Each animal bled with clean and sterilized knife.</li> <li>If cut is done in horizontal position, hoisted immediately after bleeding incision is made.</li> <li>Bleeding done or completed in a hanging position.</li> </ul>	74							

<b>4. Time period: bleeding to dressing</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Pig's minimum – 6 min.</li> <li>No dressing started until completion of bleeding period.</li> </ul>	75							

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>5. Dehairing and evisceration of pigs</b>		*	<b>18</b>	<b>14</b>	<b>9</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Dressing commenced without delay after completion of bleeding.</li> <li>Well trained personnel to ensure correct procedures and techniques are used.</li> <li>Scalding, scraping and pre-evisceration washing completed in the dehairing area before moving to the evisceration area.</li> <li>Water quality of pre-EV meet requirements of SANS 241 Class II.</li> <li>Heads and feet must be available for meat inspection and correlated to the carcass of origin.</li> <li>All internal organs and viscera must be made available for meat inspection and must be identifiable with the carcass of origin.</li> <li>All lactating udders removed intact and leaving <i>Lnn Inguinalis superficialis</i> on both sides.</li> <li>Reproductive organs not used commercially handled as condemned material.</li> <li>The intestines may not be separated from the stomach during evisceration.</li> <li>The carcasses of pigs heavier than 92 kg are split lengthways through the spinal column before meat inspection.</li> <li>The stomach, the intestines, uterus, urinary and gall bladders not opened in the slaughter area.</li> <li>Gall bladders removed unopened after meat inspection.</li> </ul>	17 26 76						
<b>6. Hygienic dressing process for pigs:</b>		*	<b>24</b>	<b>18</b>	<b>12</b>	<b>6</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All evisceration equipment making contact with meat must be sterilized after use on each carcass.</li> <li>SOP's for contamination and dropped carcasses followed.</li> <li>Incidental contamination on meat removed by trimming by inspector and not by washing.</li> <li>No contact of exposed meat with platforms, walls and floors.</li> <li>Carcasses not cleaned or dried with brush, cloth, paper towels, etc.</li> </ul>	55 (b) 55 (h) 76						
<b>7. Final washing of carcasses</b>		*	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>If done, only after inspection.</li> <li>Water quality meets requirements of SANS 241 Class II.</li> <li>Carcasses washed sufficiently to remove bone splinters on spinal column as well as blood on neck area and visceral pleura.</li> <li>No insecticide or antibiotic substance, or any substance which is intended to prevent the spoilage of the carcass, meat or animal product by inhibiting the activities of insects, or by preventing the development of bacteria or moulds, or for any purpose whatsoever are applied to any carcass, meat or animal product.</li> <li>Approved protocol for anti-microbial substance followed (if added).</li> </ul>	17 77 (1) (2) 76 (6) (8)						
<b>8. Sterilisers</b>		*	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All sterilisers in slaughter areas are <math>\geq 82^{\circ}\text{C}</math> with proper overflow to ensure clean water and are used according to correct procedures and frequency.</li> <li>Assessable to all workers (within 3 meters).</li> <li>Control measures for hot water system breakdown and/or drop in temperature followed.</li> <li>Any other method of sterilization done only according to an approved protocol.</li> </ul>	14 (1) 14 (2) 55 (f)						

**Sub-total for slaughtering of pigs** \_\_\_\_\_

<b>3. Slaughter Process for Sheep / Goats</b>		<b>Regulation Reference</b>	<b>*Priority of NC's: mm = minor M = major C = critical</b>	<b>EXCELLENT</b>	<b>GOOD</b>	<b>FAIR</b>	<b>POOR</b>	<b>BAD</b>
<b>1. Stunning of sheep</b>			*	<b>12</b>	<b>9</b>	<b>6</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Humane handling of animals.</li> <li>Rate of stunning correlated with rate of bleeding and dressing.</li> <li>Stunner in good state of repair.</li> <li>Effective operational procedures.</li> <li>Correct Voltage, Amperage and time used according to manufacturer's recommendations.</li> <li>Operational parameters for stunning displayed.</li> <li>Correct placing of electrodes on head.</li> </ul>	25 72 73							
<b>2. Time period: stunning to bleeding</b>			*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Correct shackling and hoisting procedures.</li> <li>Bleeding within 60 seconds.</li> </ul>	74 (1)							
<b>If no stunning (Kosher, Halaal) ignore 1 &amp; 2 and multiply subtotal for sheep by 1,190</b>								
<b>3. Bleeding and sterilising of bleeding knife</b>			*	<b>12</b>	<b>9</b>	<b>6</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Sharp knife used for cutting of throat or sticking.</li> <li>Jugulars and carotids severed on both sides.</li> <li>Anterior vena cava or aorta severed at base of heart (sticking).</li> <li>Each animal bled with clean and sterilized knife.</li> <li>If cut is done in horizontal position, hoisted immediately after bleeding incision is made.</li> <li>Bleeding done or completed in a hanging position.</li> </ul>	74							
<b>4. Time period: bleeding to dressing</b>			*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Sheep minimum – 6 min.</li> <li>No dressing started until completion of bleeding period.</li> </ul>	75							
<b>5. Flaying and evisceration of sheep / goats:</b>			*	<b>18</b>	<b>14</b>	<b>9</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Dressing commenced without delay after completion of bleeding.</li> <li>Well trained personnel to ensure correct procedures and techniques are used.</li> <li>Heads and feet must be available for meat inspection and correlated to the carcass of origin.</li> <li>All internal organs and viscera must be made available for meat inspection and must be identifiable with the carcass of origin.</li> <li>All lactating udders removed intact and leaving <i>Lnn Inguinalis superficialis</i> on both sides.</li> <li>Reproductive organs not used commercially handled as condemned material.</li> <li>The intestines may not be separated from the stomach or paunch during evisceration.</li> <li>The stomachs or paunch, the intestines, uterus, urinary and gall bladders not opened in the slaughter area.</li> <li>Gall bladders removed from liver unopened after meat inspection.</li> </ul>	76							
<b>6. Hygienic dressing process for sheep / goats:</b>			*	<b>24</b>	<b>18</b>	<b>12</b>	<b>6</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All opening lines made from inside to outside.</li> <li>Knives washed and sterilised after opening lines before flaying proceeds.</li> <li>Air knives not used for opening lines.</li> <li>All flaying and evisceration equipment making contact with meat must be sterilized after use on each carcass.</li> <li>SOP's for contamination and dropped carcasses followed.</li> <li>Incidental contamination on meat removed by trimming under supervision of inspector and not by washing.</li> <li>No contact of exposed meat with platforms, walls, floors or outer surface of the skin.</li> <li>Carcasses not cleaned with brush, cloth, paper towels, etc.</li> </ul>	55 (b) 55 (h) 76							



	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>7. Final washing of carcasses</b>		*	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>If done, only after inspection.</li> <li>Water quality meets requirements of SANS 241 Class II.</li> <li>Carcasses washed sufficiently to remove bone splinters on spinal column as well as blood on neck area and visceral pleura.</li> <li>No insecticide or antibiotic substance, or any substance which is intended to prevent the spoilage of the carcass, meat or animal product by inhibiting the activities of insects, or by preventing the development of bacteria or moulds, or for any purpose whatsoever are applied to any carcass, meat or animal product.</li> <li>Approved protocol for anti-microbial substance followed (if added).</li> </ul>	17 77 (1) (2) 76 (6) (8)						

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>8. Sterilizers and sterilizing procedures</b>		*	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All sterilisers in slaughter areas are ≥82 °C with proper overflow to ensure clean water and are used according to correct procedures and frequency.</li> <li>Assessable to all workers (within 3 meters).</li> <li>Control measures for hot water system breakdown and/or drop in temperature followed.</li> <li>Any other method of sterilization done only according to an approved protocol.</li> </ul>	14 (1) 14 (2) 55 (f)						

Sub-total for slaughtering of sheep \_\_\_\_\_  
 If no stunning (Kosher, Halaal) ignore 1 & 2 and multiply subtotal for sheep by 1,190

**Total Category B = (Total for cattle/horses + pigs + sheep) ÷ by number of species slaughtered**  
 (one specie ÷ 1; two species ÷ 2; three species ÷ 3)

\_\_\_ + \_\_\_ + \_\_\_ ÷ \_\_\_ = **CATEGORY B. Slaughtering and dressing score** \_\_\_\_\_

## C. MEAT INSPECTION / MARKING

1. Meat Inspection Component	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	Comments	EXCELLENT	GOOD	FAIR	POOR	BAD
				12	9	6	3	0
<ul style="list-style-type: none"> <li>Correct number of inspectors/examiners as determined by PEO.</li> <li>All inspection personnel registered with PEO.</li> <li>Competency checks on meat inspection personnel (skills maintenance program).</li> <li>Continuous meat inspection during slaughter process.</li> </ul>	1 (r) 55 (c) 84	*						
<b>2. Correlation of carcasses and offal</b>		*	<b>Comments</b>	<b>12</b>	<b>9</b>	<b>6</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>System and equipment to correlate all carcasses and viscera during slaughter process used effectively.</li> <li>Correlation continues after detention of carcasses and offal for secondary meat inspection.</li> </ul>	55 (c) (iv) 85 (6) 106	*						
<b>3. Lighting at Primary and Secondary Inspection</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>Lighting at all inspection points at 540 lux minimum.</li> </ul>	11 (k) (ii)	*						
<b>4. Primary meat inspection*</b>		*	<b>Comments</b>	<b>26</b>	<b>*</b>	<b>*</b>	<b>*</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All inspection items attended to as per control list.</li> <li>All relevant info, including ante mortem and health records, taken into consideration.</li> <li>Effectiveness of primary meat inspection.</li> </ul>	84 - 105	*						

\*SCORE POINTS AS PER INSPECTION CHECKLIST

5. System for handling condemned material	Regulation Reference	*Priority of NC's	Comments	12	9	6	3	0
<ul style="list-style-type: none"> <li>Condemned material is portioned and placed in a theft proof container which has been clearly marked "CONDEMNED", in letters not less than 10 cm high,</li> <li>Or alternatively conspicuously marked with a stamp bearing the word "CONDEMNED", using green ink;</li> <li>Are kept in a holding area or a room or dedicated chiller provided for the purpose, except if removed on a continuous basis.</li> <li>Removed from the abattoir at the end of the working day or secured in a dedicated chiller or freezer at an air temperature of not more than minus 2 °C.</li> <li>Uteri only opened in condemned area by vet if necessary and skins not harvested.</li> <li>Detention/condemn facilities used correctly for grade of abattoir.</li> </ul>	6 (t) 18 55 (c) (vi) 55 (c) (ix) 81 118	*						
<b>6. Secondary meat inspection</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Veterinarian is available and does secondary inspection as per approved policy.</li> <li>All organs made available and correlated with detained carcass</li> <li>DFI facility utilized as prescribed.</li> <li>Laboratory tests done when required.</li> <li>Steriliser for DFI facility working.</li> <li>Trimming by trimmers/workers under supervision of inspector.</li> <li>Suspect carcasses marked as "Detained".</li> <li>All emergency slaughtered animals detained for secondary meat inspection.</li> </ul>	55 (c) 76 (7) 80 106 - 109	*						

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>7. Cysticercosis carcass and -offal control*</b>		*	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Cysticercosis record system accurate and includes positive identification of carcasses, cuts and offal, dates, temperatures.</li> <li>Carcasses and offal or cartons if deboned, are clearly roller marked/tagged as cysticercosis meat with an "M" in red ink.</li> <li>Cysticercosis protocol followed.</li> <li>Approved protocol for when freezers not on premises are used for treating cysticercosis carcasses/offal.</li> <li>Visible cysts removed from meat after treatment.</li> </ul>	5 (r) 6 (s) 105						

If all measily carcasses/offal are condemned as a rule or with horses, ignore 7 and multiply Category C score x 1,111

		*	Comments	10	8	5	2	0
<b>8. Approved stamp/labels</b>		*						
<ul style="list-style-type: none"> <li>At all times only under the inspector's control.</li> <li>Stamp clearly legible on all four quarters of passed carcasses</li> <li>Stamp used meets requirements of regulation.</li> <li>When not in use kept secure as approved by inspector.</li> <li>Only ink approved for use on foodstuffs used.</li> <li>Cleaned and sterilized regularly during use.</li> </ul>	55 (c) 112 115 116 117							

		*	Comments	4	3	2	1	0
<b>9. Roller markings/ Classification stamps</b>		*						
<ul style="list-style-type: none"> <li>At all times under the meat classifier's control.</li> <li>Marks placed on both sides of all passed carcasses.</li> <li>Kept clean and secure when not in use.</li> <li>Only ink approved for use on foodstuffs used.</li> </ul>	55 (c) 112 115 116							

If no classification is done, ignore 9 and multiply Category C score x 1,042

### CATEGORY C. Meat Inspection / Marking score \_\_\_\_\_

If all measily carcasses/offal are condemned as a rule or with horses, ignore 7 and multiply Category C score by 1,111

If no classification is done, ignore 9 and multiply Category C score by 1,042

If measily carcasses/offal are condemned and no classification is done, ignore 7 & 9 and multiply Category C score by 1,163

**CONTROL LIST FOR PRIMARY MEAT INSPECTION**

**Section A**

Method of inspection:

- O** = Observation
- P** = Palpation
- I** = Incision

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

Inspector:.....

Controlling Officer:.....

	CATTLE		SHEEP		PIGS		HORSES		COMMENTS:
<b>HIND-QUARTER:</b>									
Parietal peritonium	O		O		O		O		
Diaphragm		I		O		I			
Lnn. Iliaci		I	O			I		I	
Lnn. subiliacus		I	P					I	
Lnn. inguinales superficiales		I	P		O	I			
Lnn. analis			P						
Kidneys		I*	O	P		I*		I*	* By exposure and if necessary, incise
Lnn. renalis		I*	P			I*		I*	* If necessary
Lnn. popliteus			P						
Feet	O		O		O				
Vertebrae & spinal cord if split	O				O		O		
<b>FORE-QUARTER:</b>									
Parietal Pleura	O		O		O		O		
Lnn. cervicales superficiales		P		P				P	
M triceps brachii		I				I*			*Except baconers 54 – 92 kg
Feet	O		O		O		O		
Sternum, ribs, vertebrae if split	O				O		O		
<b>HEAD:</b>									
Tongue	O	P		O*				P	*Only if necessary
Hard / soft palate	O			O*			O		*Only if necessary
Skin / lips / gums	O			O			O		
Eyes / nostrils	O			O			O		
Lnn. Mandibulares			I	O*		I			*Only if necessary; can also be incised
Lnn. Parotidei			I	O*		I			*Only if necessary; can also be incised
Lnn. Retropharyngialis			I	O*					*Only if necessary; can also be incised
M. masseter muscle X 2			I			I			
M pterygoideus muscle X1			I			I			
Tonsils removed after inspection	O								
<b>RED OFFAL:</b>									
Visceral pleura	O		O		O		O		
Liver		P	I		P	I		P	I
Lnn. hepaticus			I		I			I	
Trachea			I	O	P	I		I	O
Oesophagus	O			O	P		O	O	P
Lungs		P	I	O	P		P	I	O
Lnn. mediastinales			I		P		I		
Lnn. bronchiales			I		P		I		
Pericardium			I		I		I		I
Heart			I		I		I		I
Spleen	O		I*	O		O	I*	O	P*
Tail	O				O		O		
Thyroid gland	O								
Diaphragm (visceral)	O			O		O		O	
Testes	O			O		O		O	
<b>ROUGH OFFAL:</b>									
Visceral peritoneum	O			O		O		O	
Outer surface of stomach, int	O			O		O		O	
Inner surface of stomach, int			I*		I*		I*		*If necessary, only in offal room or DFI
Lnn. gastrici	O			O		O			
Lnn. mesenterici (cran & caud)	O			O		O		I*	*Only if necessary
Omentum	O			O		O		O	

(49)                      (45)                      (45)                      (35)                      (Mark negatively and subtract from totals)

**Section B** With above inspection the following must be considered:

	C	P	S	H		C	P	S	H	SCORE		
State of nutrition					Injection marks					CATTLE	(A+B) ÷ 1.173	
Colour					Bruising & Injuries					SHEEP	(A+B) ÷ 1.096	
Odour					Any abnormalities					PIGS	(A+B) ÷ 1.096	
Symmetry					Age & sex of animal					HORSES	(A+B) x 1.106	
Efficiency of bleeding										Sub-total		
Contamination					(12)					One species:	÷ by 1	
Pathological conditions										Two species:	÷ by 2	
Parasitic infestation										Three species:	÷ by 3	
										Four species:	÷ by 4	
										<b>TOTAL</b>	(52 ÷ 2) =	

## D. CHILLING / DISPATCH

		Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD	
				6	5	3	1	0	
<b>1. Chilling</b>									
<b>1.1 Spacing of carcasses</b>			*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Carcasses spaced and positioned such as to ensure airflow between all carcasses.</li> <li>Chillers loaded to capacity stated on the door.</li> </ul>		28 (3) 41 (1) 40 (4)							
<b>1.2 Cold Storage Management</b>			*	<b>Comments</b>	<b>24</b>	<b>18</b>	<b>12</b>	<b>6</b>	<b>0</b>
<ul style="list-style-type: none"> <li>No mixing of warm and cold carcasses or meat.</li> <li>No non-food item or product other than meat stored in carcass chillers.</li> <li>No excessive condensation.</li> <li>Edible products in crates, plastic bags not in direct contact with walls and floor –barrier crates or non-wooden pallets used.</li> <li>No old or deteriorated meat.</li> <li>No vermin.</li> <li>No open meat together with cartons and rough offal.</li> <li>Free from odours that may be absorbed by meat.</li> <li>Returns re-inspected before acceptance.</li> </ul>		41 43 45 (7)							
<b>1.3 Effective chilling</b>			*	<b>Comments</b>	<b>28</b>	<b>21</b>	<b>14</b>	<b>7</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All chilled meat &lt;7°C at out loading before dispatching.</li> <li>Thermometers/Thermographs calibrated at least annually.</li> <li>Temperatures checked at least every 12 hours and signed off by owner and hygiene manager.</li> <li>Hygiene manager notified in case of temp breakdowns.</li> </ul>		39 40 55 (n)							
<b>1.4 Sanitation of chillers and freezers</b>			*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All chillers sanitized before fresh meat is loaded and immediately after dispatching all meat.</li> <li>Chillers not sanitized if it still contains meat.</li> <li>Equipment used in chillers that comes into direct contact with meat must be cleaned directly after use.</li> <li>Freezers defrosted and sanitized at least once a year or when requested by registered inspector.</li> </ul>		40 43 48							
<b>2. Dispatch</b>									
<b>2.1 Control measures for loading of meat and offal</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>Meat trucks comply with R 638 under the FCDA.</li> <li>System in place to verify meat truck compliance.</li> <li>Docking system used correctly for all vehicles.</li> <li>Carcasses, sides and quarters suspended without touching the floor.</li> <li>No open rough offal loaded together with red meat and red offal.</li> <li>No cartoned products loaded together with exposed meat.</li> <li>Protocol on informal traders followed.</li> <li>Truck wash facility utilized as per SOP of abattoir.</li> </ul>		45							
<b>2.2 Personal hygiene of out loading area workers</b>			*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Clean protective clothing in good state of repair supplied at the start of each working day or shift.</li> <li>Changed as necessary when contaminated.</li> <li>Stored correctly when not in use (aprons, capes, etc.).</li> </ul>		59							
<b>2.3 Quartering saw and knives *</b>			*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Sterilizers on &gt;82°C.</li> <li>All equipment cleaned &amp; sterilized during and after use.</li> <li>Equipment stored in approved place provided.</li> </ul>		29 37							

\*Ignore 2.3 if not done at all and multiply the Category D: Chilling/Dispatch score by 1.042

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>2.4 Handling of rollers and cradles</b>		*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>System for handling and sanitizing rollers and cradles, containers, crates, barrier crates after use followed.</li> <li>Sanitized effectively on a continuous basis.</li> <li>No cross or contra flow of clean and dirty rollers to and from the sanitation facility.</li> </ul>	29 43 (1)						

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>2.5 Unauthorised persons in dispatch</b>		*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Effective control over persons entering dispatch area, including maintenance personnel, customers and visitors, regarding wearing of protective clothing.</li> </ul>	56						

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>2.6 Temperature controlled out loading area (HT)</b>		*	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Out loading area temperature controlled to &lt;12°C at all times when in use.</li> </ul>	6 (u)						

Ignore 2.6 for Low Throughput abattoirs and multiply the Category D: Chilling/Dispatch score by 1.111

### CATEGORY D. Chilling / Dispatch score \_\_\_\_\_

Ignore 2.3 if not done at all and multiply the Category D: Chilling/Dispatch score by 1.042  
 Ignore 2.6 for Low Throughput abattoirs and multiply the Category D: Chilling/Dispatch score by 1.111  
 If 2.3 and 2.6 are both not applicable, multiply the Category D: Chilling/Dispatch score by 1.163

## E. OFFAL PROCESSING

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>1. Red Offal handling</b>		*	<b>26</b>	<b>20</b>	<b>13</b>	<b>6</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Washed under clean running water.</li> <li>Further separation, cutting and packing of red offal, including unmasked heads done in separate red offal room.</li> <li>Offal handled hygienically.</li> <li>Correct handling of gallbladders.</li> </ul>	30 76(10)						
<b>2. Rough Offal handling</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Rough offal is washed effectively under running cold water.</li> <li>Washed offal hanged on hooks for drip drying and cooling.</li> <li>Offal, including masked heads and feet, handled away from the floor.</li> <li>Offal handled hygienically.</li> <li>Equipment and processes for further cleaning approved by PEO.</li> </ul>	31 32						
<b>3. Packaging of offal</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Done only in designated separate area or room.</li> <li>Correct handling of packing material for daily use.</li> <li>Control measures to prevent contamination of wrapping material followed.</li> <li>Storage facilities for bulk packaging material used correctly.</li> </ul>	30 (3) 31 (3) 32 (7) 55 (l)						
<b>4. Chilling/Freezing of offal</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Products out loaded continuously within 4 hours after evisceration or chilled in a chiller.</li> <li>No mixing of red and rough offal in chillers.</li> <li>Cartoned offal not stored in same chiller as carcasses or un-cartoned red offal.</li> <li>Red offal chilled to &lt;7°C within 16 hours if not removed continuously within 4 hours.</li> <li>Rough offal chilled at minus 2°C air temperature if not removed continuously within 4 hours.</li> </ul>	5 (q) (i) (ii) 6 (r) 30 31						
<b>5. Dispatch of offal</b>		*	<b>26</b>	<b>20</b>	<b>13</b>	<b>6</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Meat trucks comply with R 638 under the FCDA.</li> <li>System in place to verify meat truck compliance.</li> <li>No mixing of red and rough offal in dispatch areas or transport unless if done as approved by protocol.</li> <li>No cartoned products loaded together with exposed meat.</li> <li>Effective control over unauthorised persons entering dispatch</li> <li>Protocol on informal traders followed.</li> <li>Truck wash facility utilized as per SOP of abattoir.</li> </ul>	30 45 56						

**CATEGORY E. Offal Processing score** \_\_\_\_\_

F. <u>SANITATION &amp; VERMIN CONTROL</u>	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD		
								Comments	
<b>1. Post Slaughter Sanitation</b>		*	20	15	10	5	0	<b>Comments</b>	
<ul style="list-style-type: none"> <li>Post slaughter cleaning and disinfection procedures followed.</li> <li>Commences immediately after all edible products is removed.</li> <li>Approved by registered inspector.</li> <li>Includes microbiological monitoring of surfaces as control of effectiveness of program.</li> <li>Corrective actions done on out of specification results.</li> </ul>	47 55 (h)								
<b>2. Water and equipment for sanitation</b>		*	12	9	6	3	0	<b>Comments</b>	
<ul style="list-style-type: none"> <li>Potable water used for sanitation.</li> <li>Hot water at 82°C for hand equipment.</li> <li>Warm water at 40°C at hand wash basins for hands available.</li> <li>Warm water at 40°C for general cleaning purposes available.</li> <li>Necessary equipment needed for sanitation is supplied.</li> <li>Cleaning equipment and utensils is suitable and sufficient for intended use and equipment is in a good condition.</li> </ul>	46								
<b>3. Pre-production monitoring program</b>		*	14	11	7	3	0	<b>Comments</b>	
<ul style="list-style-type: none"> <li>Effective pre-production monitoring program to ensure all areas cleaned and disinfected before next production commences.</li> </ul>	47								
<b>4. Continuous cleaning</b>		*	20	15	10	5	0	<b>Comments</b>	
<ul style="list-style-type: none"> <li>Program for continuous cleaning during production, breaks and shift changes as well as the continuous removal of waste material, is followed.</li> <li>Care is taken to avoid contamination or splash back onto carcasses.</li> <li>Effective crate/trolley/hooks/roller washing system in place.</li> </ul>	47 55 (h)								
<b>5. Availability of sanitizers and detergents</b>		*	10	8	5	2	0	<b>Comments</b>	
<ul style="list-style-type: none"> <li>Cleaning equipment, chemicals and utensils are clearly marked and stored away from production areas to prevent contamination to meat, packaging materials and protective clothing.</li> <li>Chemicals for sanitation approved for use in meat plants.</li> <li>Chemicals for sanitation applied correctly such as dilution temperature and contact time.</li> </ul>	5 (y) (i) 6 (cc) 47 (2) (d) 55 (h) (iv)								
<b>6. Vermin control program</b>		*	14	11	7	3	0	<b>Comments</b>	
<ul style="list-style-type: none"> <li>Vermin control program followed and effective.</li> <li>Makes provision for all types of vermin.</li> <li>Limited signs of vermin activity.</li> </ul>	11 (c) (iv) 55 (j)								
<b>7. Sanitation of Chillers and Freezers</b>		*	10	8	5	2	0	<b>Comments</b>	
<ul style="list-style-type: none"> <li>All chillers sanitized before fresh meat is loaded and immediately after dispatching all meat.</li> <li>Chillers not sanitized if it still contains meat.</li> <li>Equipment used in chillers that comes into direct contact with meat must be cleaned directly after use.</li> <li>Freezers defrosted and sanitized at least once a year or when requested by registered inspector.</li> </ul>	40 43 48								

**CATEGORY F. Sanitation/Vermin control score** \_\_\_\_\_



## G. PERSONNEL

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>1. Protective clothing</b>		*	<b>18</b>	<b>14</b>	<b>9</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Clean light coloured protective clothing provided daily to all workers.</li> <li>Management, visitors and maintenance personnel issued with protective clothing before entering production areas.</li> <li>All protective clothing used in good repair.</li> <li>Full protective clothing issued as required by work situation.</li> <li>Private clothes are kept in a locker that is reserved for that purpose only.</li> <li>Clean protective clothing is stored and handled so that it does not make contact with private clothes or dirty protective clothing.</li> <li>Protective clothing completely covers all personal clothing.</li> <li>Workers in clean/dirty areas identifiable by distinctive coloured protective clothing.</li> <li>Personnel don't wear protective clothing outside the premises.</li> <li>Washed only on premises or at a laundry.</li> <li>Workers supplied with clothing lockers to separately store private and protective clothes.</li> </ul>	13 (4) 56 59						
<b>2. Personnel code of conduct</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>General code of conduct regarding hygiene practices followed.</li> <li>Code of conduct approved by registered inspector.</li> <li>Staff well trained in personal hygiene according to a training program.</li> <li>Contractors and visitors are made aware of and complying with personal hygiene requirements.</li> </ul>	55 (d)						
<b>3. Personal hygiene practices</b>		*	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Personnel handling foodstuff shower before assuming duty.</li> <li>Jewellery, including traditional objects, is not worn in an area where edible products are handled.</li> <li>Fingernails are short, clean and free of nail varnish.</li> <li>Personnel refrain from any contaminatory actions.</li> <li>Liquid germicidal soap at all hand wash basins.</li> <li>Correct use of ante-chambers and other entrances.</li> <li>No movement of personnel between clean and dirty areas or functions.</li> <li>Personnel don't sit or lie on the ground in their protective clothing during rest periods.</li> </ul>	5 (t) 6 (v) 10 58 60 61 62 63						
<b>4. Medical certification of employees</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Before employment, all workers have medical certification to confirm that they are healthy and physically able to work as a meat handler.</li> <li>Medical certification also specify that worker is not a carrier of or suffering from a communicable disease.</li> </ul>	55 (e) 57						
<b>5. Injuries and health checks</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All workers examined daily before starting work by a trained person.</li> <li>Cuts, abrasions, sores, etc. covered by waterproof dressing.</li> <li>System in place to identify personnel ill for 3 days or longer, medical examination done to verify fitness to work as a food handler again.</li> </ul>	58 60						
<b>6. Change rooms and toilets</b>		*	<b>14</b>	<b>11</b>	<b>7</b>	<b>3</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Toilet paper and germicidal soap always available during production hours.</li> <li>Hand drying facilities available and used.</li> <li>Clean and without bad smells.</li> <li>Integrity of clean and dirty side change rooms and toilets maintained (HT).</li> </ul>	13 55 (g)						
<b>7. Dining facilities</b>		*	<b>10</b>	<b>8</b>	<b>5</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Available and utilized correctly.</li> <li>Fly proof food storage facilities kept clean and tidy.</li> <li>Integrity of clean and dirty side dining facilities maintained (HT).</li> </ul>	5 (v) 6 (x) 13 (5)						

**CATEGORY G. Personnel score** \_\_\_\_\_

## H. WASTE MANAGEMENT

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>1. Disposal of general refuse &amp; inedible material</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>▪ SOP for handling of general refuse and inedible material followed.</li> <li>▪ Sufficient containers for general refuse and inedible material.</li> <li>▪ Areas where refuse is stored until removal are kept clean and tidy.</li> <li>▪ All containers must be enclosed or fitted with tight fitting lids.</li> </ul>	18 55 (k)						
<b>2. Disposal of effluent</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Effluent disposal system effectively managed according to SOP.</li> <li>• Solids / fat traps effective and cleaned continuously.</li> <li>• Removed solids and fat stored in closed leak proof containers until disposal.</li> <li>• Septic and soil percolation tanks effective for amount of effluent.</li> <li>• No obnoxious odours from drains.</li> </ul>	9 (3) 18						
<b>3. Disposal of blood</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>▪ SOP for collecting and holding of blood prior to disposal followed.</li> <li>▪ Containers and surrounding area kept clean to prevent obnoxious odours.</li> </ul>	18 (3) 55 (k)						
<b>4. Disposal of condemned material</b>		*	<b>24</b>	<b>16</b>	<b>12</b>	<b>6</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• HMP and approved protocols followed.</li> <li>• Burial site approved by PEO and local authority (if used)</li> <li>• Slashing and spraying / immersion with obnoxious colorant before burial</li> <li>• Immediately covered to a depth of at least 60cm</li> <li>• Effective security and control of material until final disposal</li> <li>• Vehicle for transport of condemned material used correctly</li> <li>• Transport/containers sanitized correctly.</li> </ul>	55 (k) 119 123						
<b>5. Disposal of rumen/stomach contents</b>		*	<b>16</b>	<b>12</b>	<b>8</b>	<b>4</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Adequate facilities and procedures to effectively remove all ruminal and intestinal contents from the rough offal room continuously.</li> <li>• Storing of ruminal content before disposal is done as per approved protocol.</li> <li>• Disposed as per approved protocol.</li> </ul>	31 (2) 55 (k)						

**CATEGORY H: Waste Management Score: \_\_\_\_\_**

# I. STRUCTURAL REQUIREMENTS, MAINTENANCE AND GENERAL CONDITIONS

1. STRUCTURAL REQUIREMENTS:		Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>1.1. Premises</b>			*	6	5	3	1	0
<ul style="list-style-type: none"> <li>Fencing around the premises in good condition.</li> <li>Entrance gates controlled.</li> <li>Separate entrances for clean and dirty side (HT).</li> <li>Roads and walkways adequately maintained.</li> <li>Premises kept neat and tidy to prevent a health hazard.</li> <li>Clean/dirty separation of area and functions well managed / no cross flow.</li> <li>All areas kept dust and mud free.</li> <li>Vehicle loading and offloading areas for meat must be paved, curbed, drained and roofed.</li> </ul>	5 (b) 6 (b)(c) 8 9 (1) 9 (4) 10							
<b>1.2. Drainage systems</b>			*	6	5	3	1	0
<ul style="list-style-type: none"> <li>Enclosed effluent disposal system well maintained.</li> <li>Storm water drainage effective.</li> <li>Separate effluent and sewerage systems maintained.</li> </ul>	9 (2)(3) 11 (c) 14 (c) 15 (e) 40 (3)							
<b>1.3. Pens / lairages / crushes / races</b>			*	6	5	3	1	0
<ul style="list-style-type: none"> <li>Accommodate at least one day's throughput.</li> <li>Roofed for pigs and sheep.</li> <li>Well maintained, floors, rails, drains, drinking troughs and nipples, roof, loading ramps, feeding troughs, etc.</li> <li>Prescribed notices maintained in a legible condition.</li> </ul>	5 (e) 6 (f) 20 22 (2) 23 24							
<b>1.4. Sanitizing facilities for trucks</b>			*	4	3	2	1	0
<ul style="list-style-type: none"> <li>Well maintained facility for live animal trucks.</li> <li>Separate well maintained facility for meat trucks.</li> </ul>	5 (d),(z) 6 (e),(gg)							
<b>1.5. Slaughtering and dressing area</b>			*	8	6	4	2	0
<ul style="list-style-type: none"> <li>Well maintained restraining, stunning, bleeding areas and slaughter hall (walls, floors, ceiling, drains, windows, lighting).</li> <li>Well maintained equipment (Rails, platforms, trolleys, etc.)</li> </ul>	11 12 25 26							
<b>1.6. Detention (DFI) facilities and condemn room</b>			*	8	6	4	2	0
<ul style="list-style-type: none"> <li>Adequate security measures for detained material in place.</li> <li>Facilities available as per abattoir grade.</li> <li>Well maintained walls, floors, ceiling, drains, windows, lighting, etc.)</li> <li>Well maintained equipment (Rails, platforms, trolleys, etc.)</li> </ul>	5 (m) 6 (t) 11 12							
<b>1.7. Freezer, chiller and dispatch area</b>			*	8	6	4	2	0
<ul style="list-style-type: none"> <li>Well maintained chillers/freezers and dispatch facilities (walls, floors, ceiling, drains, windows, lighting, doors, etc.)</li> <li>Well maintained equipment (Rails, racks, docking seals, drip trays, air cooling units, etc.)</li> <li>Prescribed notices on doors maintained in a legible condition.</li> </ul>	5 (s) 6 (u) 28; 29; 39 (2) 40 (4)							
<b>1.8. Offal Room and offal facilities</b>			*	6	5	3	1	0
<ul style="list-style-type: none"> <li>Areas well maintained with adequate facilities to handle throughput.</li> <li>Well maintained walls, floors, ceiling, drains, windows, lighting, etc.)</li> <li>Well maintained equipment (Rails, platforms, trolleys, etc.)</li> </ul>	5 (n),(o),(p) 6 (o),(p), (q),(r) 11 12 30 32							
<b>1.9. Change rooms / toilets</b>			*	6	5	3	1	0
<ul style="list-style-type: none"> <li>Well maintained walls, floors, ceilings, windows, shower cubicles, drains, toilets, urinals, washbasins, etc.</li> <li>Adequate facilities for number and categories of personnel as per design.</li> <li>Separate facilities for clean and dirty side workers (HT).</li> </ul>	5 (u) 6 (w) 13							

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>1.10. Dining facilities</b>		*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Well maintained.</li> <li>Adequate facilities for number and categories of personnel as per design.</li> <li>Separate facilities for clean and dirty side workers (HT).</li> </ul>	5(v) 6 (x)						
<b>1.11. Office accommodation</b>		*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>All separate from production areas.</li> <li>Adequate for number of inspection personnel (HT).</li> </ul>	5(x) 6 (aa) 6 (y)						

**2. GENERAL CONDITIONS:**

<b>2.1. Conformation of structure with design drawings</b>		*	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>No unauthorized structural changes</li> </ul>	2						
<b>2.2. Water supply and quality</b>		*	<b>20</b>	<b>15</b>	<b>10</b>	<b>5</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Water pressure and volume adequate for all purposes.</li> <li>Quality according to SANS 241 Class II.</li> <li>Water points supplied with cold water and warm water at 40°C.</li> <li>Hose reels used as prescribed.</li> <li>Sampling program followed.</li> </ul>	17 55(i);						
<b>2.3. Compliance with Registration Certificate</b>		*	<b>8</b>	<b>6</b>	<b>4</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Registration Certificate valid and available on request.</li> <li>Conditions of certificate abided with continuously.</li> </ul>	8(i)(c) of the Act						

**Category I. Structural Requirements, Maintenance and General Conditions Score \_\_\_\_\_**

<b>J. <u>HYGIENE MANAGEMENT SYSTEM</u></b> <b>1. <i>Hygiene management system requirements:</i></b>	<b>Regulation Reference</b>	<b>*Priority of NC's:</b> mm = minor M = major C = critical	<b>EXCELLENT</b>	<b>GOOD</b>	<b>FAIR</b>	<b>POOR</b>	<b>BAD</b>
<b>1.1 PEO requirements:</b>		*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• HMS submitted to PEO.</li> <li>• HMS approved by PEO.</li> <li>• HAS done as required by PEO.</li> </ul>	49 (a) 49 (e)						
<b>1.2 Documented risk assessment and hazard analysis:</b>		*	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Potential hazards - Documented risk assessment done by listing potential biological, chemical and physical hazards at each process step.</li> <li>• Control points identified, control measures in place, critical limits established, monitoring control points.</li> <li>• Written corrective actions in place to be followed in each HMP.</li> </ul>	53 54						
<b>1.3 Traceability:</b>		*	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Document management system for traceability available.</li> <li>• Identity and origin of batch.</li> <li>• Date of slaughter.</li> <li>• Species slaughtered.</li> <li>• Mass.</li> <li>• Quantity.</li> <li>• Identification of carcasses.</li> <li>• Full details of destination of carcasses and offal (purchaser details).</li> <li>• Product recall procedure to be approved by the PEO.</li> <li>• Records related to product recalls, including scheduled mock recalls.</li> </ul>	50						
<b>1.4 Schematic Plans or Drawings that indicate: (*Other schematic plans referenced at the specific HMP)</b>		*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• All different area.</li> <li>• All different rooms indicating process taking place, capacity or rates of operation.</li> <li>• Flow of product.</li> <li>• Ancillary structures on premises.</li> <li>• All entrances to rooms, areas and buildings.</li> <li>• Boundaries, indicating entrances and exits to the premises.</li> </ul>	51						
<b>1.5 Flow diagrams of slaughter process showing:</b>		*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Slaughter process and product flow from receiving to dispatch.</li> <li>• Equipment lay-out and characteristics.</li> <li>• Sequence of all steps including delays.</li> <li>• Technical parameters of operations.</li> <li>• Hygienic practices (Hand wash basins, boot washer, apron wash and sterilizer).</li> <li>• Segregation of clean and dirty areas.</li> <li>• Product storage.</li> <li>• Distribution procedures.</li> </ul>	52						

2. Detailed Hygiene Management Programs for:

<b>Regulation Reference</b>	<b>*Priority of NC's:</b>	<b>EXCELLENT</b>	<b>GOOD</b>	<b>FAIR</b>	<b>POOR</b>	<b>BAD</b>
	<b>mm = minor</b>					
	<b>M = major</b>					
	<b>C = critical</b>					

<b>2.1. Ante mortem inspection</b>		*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Detailed HMP available for Ante Mortem Inspection.</li> <li>• Detailed written corrective actions in place when a deviation is observed.</li> <li>• Standard operation procedures must be in place for:                             <ul style="list-style-type: none"> <li>○ Emergency slaughter</li> <li>○ Preferential slaughter</li> <li>○ Provisional slaughter</li> <li>○ "C" &amp; "T" branded cattle</li> <li>○ Dirty animals</li> </ul> </li> <li>• Specific protocol 'regaining of skins from dead animals if done' approved by the PEO.</li> <li>• Declaration of health &amp; origin for animals received.</li> <li>• Ante mortem inspection records.</li> <li>• Animal movement in terms of Act 35 of 1984 (red cross permits).</li> <li>• Convey information acquired in the lairage to the meat inspector.</li> <li>• Training records must be available for personnel offloading animals.</li> </ul>	55 (a)  49 (d) 55 (c)(ix)  81 (6)  79 (2) 108 55 (c) 82 (2) 79 (4) 66 (1)							

<b>2.2. Slaughter and Dressing</b>		*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Detailed HMP available for Slaughter and Dressing.</li> <li>• Detailed written corrective actions in place when a deviation is observed.</li> <li>• Specific protocol 'Final washing of carcasses (addition of chemicals if done)' approved by the PEO.</li> <li>• Standard operating procedures for:                             <ul style="list-style-type: none"> <li>○ Dropped meat</li> </ul> </li> <li>• Training records on slaughter techniques and hygiene practices for applicable workers done.</li> <li>• A programme for the daily checking of a representative sample of carcasses for soiling and records to verify regular checking throughout the day.</li> </ul>	55 (b) 49 (d)  77 (2) 55 (c) (ix)  55 (b) (iii) (b) (iv)							

<b>2.3. Meat inspection</b>		*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Detailed HMP available for Meat Inspection.</li> <li>• Detailed written corrective actions in place when a deviation is observed.</li> <li>• Specific protocols approved by the PEO:                             <ul style="list-style-type: none"> <li>○ Loading of meat by informal traders</li> <li>○ Handling and treatment of cysticercosis carcasses (deboning and chest type freezer)</li> <li>○ Any other way of disposal of condemned material</li> </ul> </li> <li>• Competence checks done on meat inspectors/examiners.</li> <li>• Primary meat inspection records.</li> <li>• Secondary meat inspection records.</li> <li>• Cysticercosis control and records.</li> </ul>	55 (c) 49 (d)  45 (8) 105 (6) (d & e) 119 79 (4) 55 (c)(ii) 108 108 105 (8)							

<b>2.4. Personal hygiene of workers</b>		*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Detailed HMP available personal hygiene of workers.</li> <li>• Detailed written corrective actions in place when a deviation is observed.</li> <li>• Documented communication procedure for visitors and contractors outlining the procedures for personal hygiene.</li> <li>• Code of conduct available and training done on code of conduct for personal hygiene and training records.</li> <li>• Schematic plan for ablution facilities and personnel entrances available with flow diagram for personal routes.</li> <li>• Supervisory surveillance and disciplinary actions for personal hygiene.</li> </ul>	55 (d)  49 (d)  55 (d)(ii)  51  55 (d)(iii)							

<b>2.5. Medical fitness of workers</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>• Detailed HMP available medical fitness of workers.</li> <li>• Detailed written corrective actions in place when a deviation is observed.</li> <li>• Initial medical certification (pre-employment) a worker must be certified as healthy and physically able to work as a meat handler; and not a carrier of, or suffering from a communicable disease.</li> <li>• Repeat medical certification following long illness.</li> <li>• Daily fitness checks records.</li> <li>• Corrective actions on illnesses and injuries.</li> </ul>	55 (e) 49 (d) 55 (e)(i) 57 (1) (a&b) 58 (b) 57 (2) 55 (e)(ii)							

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD	
<b>2.6. Sterilizers</b>		*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Detailed HMP available for sterilizers.</li> <li>Detailed written corrective actions in place when a deviation is observed.</li> <li>Specific protocol 'Other methods of sterilization if done' approved by the PEO.</li> <li>Register for daily checks of sterilizer temperatures at 82°C.</li> </ul>	55 (f) 49 (d) 14 (2) 55 (f)							
<b>2.7. Soap, toilet paper and paper towels</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Detailed HMP available soap, toilet paper and paper towels.</li> <li>Detailed written corrective actions in place when a deviation is observed.</li> <li>Records reflecting continuous availability and accessibility.</li> </ul>	55 (g) 49 (d) 55 (g)							
<b>2.8. Sanitation and continuous cleaning</b>		*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Detailed HMP available sanitation and continuous cleaning.</li> <li>Detailed written corrective actions in place when a deviation is observed.</li> <li>Sanitation programmes and cleaning schedule available and approved by a registered inspector.</li> <li>Program available for continuous cleaning.</li> <li>Job descriptions available.</li> <li>Training programme for all cleaners in place, training done and training records available.</li> <li>Data in relation to chemicals used w.r.t. registration data, safeness, dilutions and applications are available.</li> <li>Records confirming correct application of detergents.</li> <li>Laboratory checks available as control of effectiveness of cleaning.</li> <li>Control over storage of detergents.</li> </ul>	55 (h) 49 (d) 55 (h)(vi) 55 (h) (iv) 47 55 (h) (iv) (cc)(dd) 49 (c) 55 (h) (x) 55 (h) (vii)							
<b>2.9. Water quality and availability</b>		*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Detailed HMP available for water quality and availability.</li> <li>Detailed written corrective actions in place when a deviation is observed.</li> <li>Water sampling programme available including the sampling procedure.</li> <li>Schematic plan for water distribution available.</li> <li>Results of chemical water quality tests available.</li> <li>Results of microbiological water quality tests available.</li> <li>Water must conform to at least Class II according to the SANS 241 standard for drinking water.</li> </ul>	55 (i) 49 (d) 55 (i) (iii) 55 (i)(ii) 55 (i)(iv) 17 (1)							
<b>2.10. Vermin control</b>		*	<b>Comments</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Detailed HMP available vermin control.</li> <li>Detailed written corrective actions in place when a deviation is observed or pest activities recorded.</li> <li>Poison register available including specifications for the use of the different poisons.</li> <li>Schematic plan for position of bait stations available.</li> <li>Training done on persons working with poison and attendance register available.</li> </ul>	55 (j) 49 (d) 55 (j)(i) 55 (j)(ii) 55 (j)(iii)							
<b>2.11. Waste disposal (including condemned material)</b>		*	<b>Comments</b>	<b>6</b>	<b>5</b>	<b>3</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Detailed HMP available waste disposal.</li> <li>Detailed written corrective actions in place when a deviation is observed.</li> <li>Identification and removal of each waste category must be specified.</li> <li>Security arrangement must be described in the program.</li> <li>Any other methods for the disposal and treatment of condemned material approved by the PEO.</li> <li>Denaturing and burial site approved by the PEO and local Government.</li> </ul>	55 (k) 49 (d) 55 (k)(i) 55 (k)(ii)							

	Regulation Reference	*Priority of NC's: mm = minor M = major C = critical	EXCELLENT	GOOD	FAIR	POOR	BAD
<b>2.12. In-contact wrapping and packaging material</b>		*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Detailed HMP available wrapping and packaging material.</li> <li>Detailed written corrective actions in place when a deviation is observed.</li> </ul>	55 (l) 49 (d)						
<b>2.13. Maintenance of structures and equipment</b>		*	<b>4</b>	<b>3</b>	<b>2</b>	<b>1</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Detailed HMP available maintenance of structures and equipment.</li> <li>Detailed written corrective actions in place when a deviation is observed.</li> <li>Routine maintenance schedule to be provided and adhered to.</li> </ul>	55 (m) 49 (d)  55 (m)						
<b>2.14. Thermo control</b>		*	<b>8</b>	<b>6</b>	<b>4</b>	<b>2</b>	<b>0</b>
<ul style="list-style-type: none"> <li>Detailed HMP available for thermos control.</li> <li>Detailed written corrective actions in place when a deviation is observed.</li> <li>Specific protocol 'Cutting of warm meat if done' approved by the PEO.</li> <li>Schematic plan for temperature controlled areas available.</li> <li>Calibration and testing of recording equipment.</li> <li>Records of cold room temperatures must be available on a continuous basis and at least every 12 hours.</li> <li>Daily control checks by Hygiene Manager done.</li> <li>Records of core temperatures of carcasses or meat cuts before dispatch.</li> </ul>	55 (n) 49 (d)  34(4) 51 55 (n) 44 (1) 44 (2)  55 (n) (viii)						

**CATEGORY J: Hygiene Management System \_\_\_\_\_**



## HAS: - NON-CONFORMANCE AND CLEARANCE REPORT

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

Abattoir \_\_\_\_\_

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

Category	Regulation Ref	Details of non-conformance	Priority	Proposed Date off 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:.....

## HAS: - NON-CONFORMANCE AND CLEARANCE REPORT

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

Abattoir \_\_\_\_\_

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

Category	Regulation Ref	Details of non-conformance	Priority	Proposed Date off 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:.....

## HAS: - NON-CONFORMANCE AND CLEARANCE REPORT

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

Abattoir \_\_\_\_\_

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

Category	Regulation Ref	Details of non-conformance	Priority	Proposed Date off 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:.....