

# IN-DEPTH SLAUGHTERHOUSE INSPECTION FORM

Establishment Details:

Inspector:

If follow-up, date of previous inspection:

<b>Inspection Type:</b>	<input type="checkbox"/> Routine	<input type="checkbox"/> Complaint	<input type="checkbox"/> Follow-up	<input type="checkbox"/> Licensing	
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If, in the Inspector's opinion, any of the infractions are considered to be critical to food safety, the Inspector must immediately contact the Director of Animal Health for orders to either suspend or revoke a Plant's Licence under section 7 of the *Meat Inspection Regulations*. A full listing of the applicable regulations exists on the reverse of this form. All regulations are grouped according to the hazard they may present and each reference is noted in parenthesis. When completing an in-depth inspection each regulation must be reviewed independently. If the section is in compliance and no hazards exist, note it as a "check mark" under the "No" column, if not in compliance and a hazard exists, note with an "X" in the "Yes" column and make a comment on the specific issue(s). For Plant Location, Proper Equipment and Other Considerations, a Yes, No or N/A is required. For any regulation where there is no applicable hazard group, the deficiency and concerns should be described in the "Comments" section. Contact the Food Safety Specialist or Director at the Animal Health Division at 709-729-6879 for guidance on specific issues if needed or as required.

Hazard Exists?		Microbiological Hazards	
No	Yes		
<input type="checkbox"/>	<input type="checkbox"/>	Cooler temperature >4 degrees Celsius (9a)(19c)(20c)(76)	Actual Temperature: °C
<input type="checkbox"/>	<input type="checkbox"/>	Carcass temperature >4 degrees Celsius (20d)(76)	Actual Temperature: °C
<input type="checkbox"/>	<input type="checkbox"/>	Insufficient disinfection equip., temp. or practices (19f)(20e)(22)(35)	Actual Temperature: °C
<input type="checkbox"/>	<input type="checkbox"/>	Insufficient potable hot/cold water (10)	Actual Hot Temperature: °C
<input type="checkbox"/>	<input type="checkbox"/>	Insufficient waste disposal or storage (12)(13)(17)(27)(28)(29)(37)(38)(39)(42)(77)	
<input type="checkbox"/>	<input type="checkbox"/>	Insufficient pest control (8)(30)	
<input type="checkbox"/>	<input type="checkbox"/>	Insufficient sanitation or sanitary capability (8b)(12)(14)(18)(26)(32)(33) (34)(35)(43)(45)	
<input type="checkbox"/>	<input type="checkbox"/>	Cross contamination poultry to red meat (23)	
<input type="checkbox"/>	<input type="checkbox"/>	Insufficient hand-washing devices or practices (11)	
<input type="checkbox"/>	<input type="checkbox"/>	Dressing of dead-stock or illegal wild game (40)(44)	
<input type="checkbox"/>	<input type="checkbox"/>	Insufficient sanitary facilities or practices (49)	
<input type="checkbox"/>	<input type="checkbox"/>	Probable contamination of carcasses, transmission of disease (19 a, d, e, g)(20a)(24)(25)(31)(36)(41)(46)(48)(65-69)	

Hazard Exists?		Chemical Hazards	
No	Yes		
<input type="checkbox"/>	<input type="checkbox"/>	Negligent use or storage of unapproved chemicals or use of chemicals in unapproved ways (32)	
<input type="checkbox"/>	<input type="checkbox"/>	Slaughter or storage of animals with needle-marks, known to be under antibiotic treatment or illegal meat (44)(68)	

Hazard Exists?		Physical Hazards	
No	Yes		
<input type="checkbox"/>	<input type="checkbox"/>	Unguarded glass lighting, broken glass (8c)	
<input type="checkbox"/>	<input type="checkbox"/>	Contact surfaces made of unapproved materials such as paint, wood, lead or cadmium (15)(16) (18)(21)	
<input type="checkbox"/>	<input type="checkbox"/>	Incidental contact surfaces made of unapproved or hazardous materials (12)(14)(46)	

Issue Exists?		Animal Welfare	
No	Yes	N/O	N/O: Not Observed
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Abuse of animals, cruelty, improper stunning and bleeding, inhumane treatment (19 b, d, e) (70)(71)(72)(73)(74)

No		Yes		Plant Location	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant location poses issues (8 a, b, c, d, e)	

No		Yes		Proper Equipment	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insufficient lighting or ventilation (8)	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Red meat equipment insufficient (19)	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Poultry equipment insufficient (20)	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Stunning equipment insufficient (71)	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Holding pens insufficient (74)	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cooling equipment insufficient (76)	

No		Yes		Other Considerations	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Participates in voluntary quality program	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Participates in inspection service (56)(58)(78)	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Conducts antemortem inspection (57)(59)	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Conducts postmortem inspection(57)(75)	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Uses records designated by the Director (47)	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Can show proper dressing techniques	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Has written pest control program	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Has written sanitation program	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Has written training program	

**Comments:**

Follow-up Inspection Required? ( If yes, tick the box and record expected follow-up dates in the "Comments" section. Follow-up inspections and time lines are required where any deficiencies remain).

Inspector's Signature \_\_\_\_\_  
 Operator's Signature \_\_\_\_\_  
 Date \_\_\_\_\_

**Recommendations (Completed by Animal Health):**

<input type="checkbox"/>	License	<input type="checkbox"/>	License with conditions		
<input type="checkbox"/>	Fine	<input type="checkbox"/>	Suspension	<input type="checkbox"/>	Closure

Director's Signature: \_\_\_\_\_  
 Date of Recommendation: \_\_\_\_\_

8. A plant shall be  
(a) be located at a reasonable offset from barnyards, stables, dead meat operations, waste disposal facilities and offensive trades and be at a reasonable offset from any source of pollution or any place that harbours insects, rodents or other vermin likely to cause meat or meat products to become contaminated, and reasonable offset shall be 100 metres unless otherwise determined by the inspector;

(b) be constructed and finished in such manner that the plant is capable of being maintained in a sanitary condition;  
(c) be adequately lighted for operational and inspection purposes;  
(d) be adequately ventilated; and  
(e) be adequately heated.

9. Chill rooms  
(a) shall be equipped with a direct reading thermometer of known accuracy; and  
(b) need not be directly attached to the plant if they are in reasonable proximity to the plant.

10. A plant shall have, under pressure  
(a) a supply of potable hot and cold water adequate for the efficient operation of the plant; and  
(b) an adequate supply of potable hot water or live culinary steam for cleaning or sterilizing purposes

11. A plant shall have approved hand washing facilities in the killing room.

12. Plant floors shall  
(a) be smooth, hard, impervious to liquids and shall, at the joint with the wall, be coved and sealed;  
(b) except in chill rooms, dry storage and hide rooms, be adequately sloped to drains equipped with odour traps; and  
(c) be regularly dried off in chill rooms if there are no drains.

13. A catch basin is a required part of the plumbing in the kill room floor to remove solid materials unless there is an alternative means, accepted by the inspector, for the removal of solids.

14. Walls and ceilings shall be of an approved smooth, easily cleanable material and impervious to liquids in kill, chill and other meat storage rooms.

15. Racks and hooks shall be of an approved rust-resistant metal construction or shall be iron or galvanized steel but kept free of rust with edible oil and shall not be painted.

16. Tables, benches, blocks and containers for meat intended for food shall not be wood on meat contact surfaces and shall be of an approved rust-resistant material and free of any crack or crevice.

17. Containers for the storage of inedible offal, meat that is not food, condemned material and refuse shall be  
(a) of suitable metal, plastic or fibre-glass construction and covered with insect-proof covers of the same construction;  
(b) marked to identify how they are being used;  
(c) used for no other purpose;  
(d) kept clean and in good repair;  
(e) kept in the storage room or isolated area provided for that purpose; and  
(f) emptied as directed by the inspector.

18. Except as otherwise provided in these regulations, utensils shall not be of wood and shall be of such material and so constructed that they are rust-resistant and can be easily cleaned and sterilized.

19. A red meat plant shall  
(a) have rooms and operations in proper sequence from dirtiest to cleanest to properly allow holding, slaughtering, eviscerating, chilling, processing and storage, and the number of rooms necessary will be dependent upon the number of animals being slaughtered and is subject to the approval of the inspector;  
(b) have a holding area that contains pens for the purpose of holding animals before slaughter as well as providing adequate shelter from adverse weather conditions and shall be attached to or in reasonable proximity to the plant;  
(c) be equipped with or have readily available adequate facilities for the purposes of chilling and storing dressed carcasses immediately after slaughter to a temperature of 4° Celsius;

(d) have an approved hoist;  
(e) have equipment to provide adequate restraint during slaughter;  
(f) have a sterilizer for equipment that comes into contact with the carcass during slaughter and processing;  
(g) have rails, racks and hooks arranged so as to keep carcasses or meat from touching the floor and from being able to touch the walls; and  
(h) other approved equipment that the director requires.

20. Where poultry is processed in a plant, there shall exist  
(a) rooms and operations in proper sequence from dirtiest to cleanest to properly allow holding, slaughtering, scalding, plucking, eviscerating, chilling, processing and storage;  
(b) equipment for scalding and plucking;  
(c) chill tanks equipped with adequate overflows and permanently affixed direct reading thermometers, which tanks shall be capable of lowering eviscerated carcasses to a temperature of 4° Celsius, within a period of time adequate to prevent the spread of bacteria;  
(d) storage rooms capable of holding poultry carcasses at a temperature below 4° Celsius; and  
(e) other equipment for cleaning and disinfecting of rooms and processing equipment and for cleaning and disinfecting poultry crates and transportation facilities.

21. Scalding equipment and chill tanks in a poultry plant shall be of rust-resistant material impervious to liquids.

22. No utensil or personal attire used in a poultry plant shall be used in or transferred to a red meat plant without proper disinfection beforehand.

23. In plants processing poultry, red meats may also be processed if  
(a) done at a separate time;  
(b) the plant is shut down and sanitized between operations; and  
(c) poultry products are adequately separated from red meat during storage.

24. A person shall not use a part of a plant as living quarters.

25. A person shall not use the holding pens of a plant for the purpose of fattening animals.

26. A plant shall be kept clean, sanitary and in good repair.

27. All waste and drainage from the plant shall be disposed of in accordance with provincial laws.

28. Inedible offal and meat that is not food shall be disposed of according to provincial laws

29. Notwithstanding section 28, where a carcass has been approved as fit for food by an inspector, inedible offal and meat that is not food that has been approved by the director for the purpose of animal food may be disposed of for that reason in a manner prescribed by the director.

30. Every practical precaution shall be taken to maintain plants free of flies, rats, mice and other vermin.

31. A person shall not permit an animal not intended for slaughter in a plant to be in that plant.

32. Only germicides, insecticides, rodenticides, detergents, wetting agents or other similar materials that have been approved for such use may be used in a plant and only in approved ways.

33. Plants shall be cleaned and sanitized immediately upon completion of the daily operations.

34. Equipment and utensils shall be  
(a) cleaned at the end of each day's use; and  
(b) disinfected before each use.

35. Utensils that have been in contact with infected materials shall be immediately cleaned and sterilized by means of hot potable water or live culinary steam.

36. Meat and meat products shall be handled and kept, during processing, storage and transportation in a manner and place as to prevent contamination.

37. Inedible offal and meat that is not intended for food shall  
(a) be removed immediately from a room in which carcasses or meat are chilled or otherwise stored, cut, handled, prepared or packed; and  
(b) be placed in the containers prescribed for that purpose.

38. Hides shall not be kept in a room in which carcasses or meat are chilled or otherwise stored, cut, handled, prepared or packed.

39. The carcass of an animal that has been condemned on ante mortem inspection shall not be taken through or into any room in which carcasses or meat are chilled, stored, cut, handled, prepared or packed.

40. A person shall not take a dead animal into a plant other than approved wild game.

41. Where a plant processes wild game,  
(a) that processing shall not take place at a time when other meat or a meat product is being processed;  
(b) the processed wild game shall be kept separate in holding coolers from other meat processed and inspected under these regulations; and  
(c) the abattoir and all equipment used in processing that wild game shall be cleaned, sanitized and disinfected immediately upon completion of the processing of the wild game.

42. An animal that dies while being held at a plant shall be removed immediately and disposed of in a manner approved by the director.

43. Where a plant processes poultry, all equipment, poultry crates and transport facilities shall be cleaned, disinfected and sanitized as soon as practical after arrival at the plant.

44. A carcass of an animal or a part of it shall not be taken into a plant unless the animal was slaughtered in accordance with these regulations or the Meat Inspection Act (Canada) and the regulations made under the Act.

45. (1) Where an inspector finds that the provisions of section 36 are not complied with in respect of a vehicle at a plant, he or she shall  
(a) prohibit the transportation or delivery of meat or meat products from the plant in the vehicle and may issue the directions that he or she considers necessary or advisable to secure compliance with the provisions of section 36; or  
(b) direct the removal from the vehicle of meat or meat products therein and reinspect the meat or meat products.  
(2) On reinspection of meat or meat products under paragraph (1)(b), the inspector may issue the directions that he or she considers necessary or advisable to ensure that the meat or meat products comply with these regulations.

46. (1) All processing of meat into quarters, retail cuts, ground meat, sausages or other meat products shall be done in a manner so that contamination is avoided.  
(2) Subsection (1) includes but is not limited to  
(a) the use of cleanable, non-wood cutting surfaces;  
(b) the use of stainless steel or equivalent cutting, grinding or other food contact equipment;  
(c) a minimum amount of time used in the processing of meats above refrigerated temperatures; and  
(d) the use of food-quality packaging materials

47. An operator shall make and keep a record of not less than 12 months duration, of animals inspected at the plant, in the form required by the director.

48. A person shall not perform work that brings him or her in contact with meat or meat products in a plant unless  
(a) the person is free from and not a carrier of a disease or infection that may be spread through the medium of food;  
(b) the person submits to such examination and tests as the local medical officer of health or the director requires; and  
(c) the person wears clean, washable outer garments and headgear.

49. (1) Every plant shall, for the use of the employees, be provided with or have readily available  
(a) hand washing facilities, including dispensable germicidal soap and running hot and cold water;  
(b) clean single use towels or other approved hand drying devices; and (c) adequate running water closet-type toilet facilities.  
(2) Every toilet room shall be  
(a) located so that it does not open directly into any room in which  
(i) meat is chilled, stored, cut, handled, prepared, or  
(ii) meat products are produced, processed, handled or stored;  
(b) adequately ventilated; and  
(c) fully lighted.

50. Every plant shall be operated under the supervision of an inspector

68. A person shall not hold a sick animal for treatment at a plant.

70. An animal shall be slaughtered by a method that produces rapid unconsciousness and exsanguination.

71. An animal shall not be slaughtered unless it is rendered unconscious in accordance with a method authorized under section 72

(a) immediately before slaughter; or  
(b) immediately before it is hung for the purpose of slaughter.

72. (1) For the purposes of slaughter, an animal shall be rendered unconscious  
(a) by delivering a blow to the head by means of a mechanical penetrating or nonpenetrating device approved by the director;  
(b) in the case of a lamb or young calf, by delivering a blow to the head by manual means;  
(c) by exposure to carbon dioxide gas in a manner that  
(i) produces rapid unconsciousness, and  
(ii) has been approved by the director; or  
(d) by applying an electrical current to the head  
(i) in a manner that produces rapid unconsciousness, and  
(ii) by a device approved by the director.  
(2) Notwithstanding subsection (1), the director may authorize the operator of a plant to render an animal unconscious other than a method prescribed by subsection (1).

73. An animal shall be prepared for slaughter and slaughtered in a manner that does not cause it unnecessary pain.

74. (1) Pens for the purpose of holding animals before slaughter shall be  
(a) clean, adequately ventilated;  
(b) free from sharp projections or obstructions that may injure an animal;  
(c) protected from the environment; and  
(d) sufficient to keep animals from separate lots and deliveries apart from each other and in identifiable groups until ante mortem inspection, provided however that animals from the same herd or flock may be penned together.  
(2) Animals shall not be assembled in a greater number than may be held without over-crowding or risk of injury.  
(3) Animals shall be held separately according to species  
(4) Every ramp or incline used in assembling or moving animals for the purpose of slaughter shall  
(a) be constructed in a manner that provides good ascent or descent for the animals; and  
(b) be maintained in a manner that provides good footing for the animals.  
(5) An electrical prod used in assembling or moving animals for the purpose of slaughter shall not be applied to the perianal region or escutcheon of an animal.

76. (1) A carcass shall be moved to an area maintained at a temperature of 4° Celsius, or lower, immediately after inspection.

(2) Poultry carcasses  
(a) shall be chilled after plucking, evisceration, washing and removal of head and feet by submersion in a chilling tank of ice water until the dressed carcass reaches a temperature of 4° Celsius

Please return a copy of this inspection to:

Food Safety Specialist  
Animal Health Division  
P.O. Box 7400  
St. John's, NL, A1E 3Y5  
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e: [foodsafety@gov.nl.ca](mailto:foodsafety@gov.nl.ca)