

Plant Name:

Telephone #

Address:

Pigs

Goats

Sheep & Lamb

Chicken & Turkey
General Conditions:

Reportable diseases: visual suspicion of BSE, Foot and Mouth, etc.

Animal welfare: evidence of abuse, improper conditions, etc.

Other health risk to staff: visual suspicion of ringworm, enraged animal, etc.

Heavy contamination: visual evidence of excessively contaminated animals.

Feeding: evidence that animals have not been taken off feed prior to slaughter.

Antibiotics: visual evidence of needle marks, down animals, cull animals.

Unfit for consumption: visual suspicion for emaciation, multiple abscess, etc.

MEAT INSPECTION REPORT

Government of Newfoundland and Labrador Department of Fisheries and Land Resources

e foodsafety@gov.nl.ca

Not suspect

Suspect

Plant #:_

f 709.729.005

| Totophono # 1 | | | <u> </u> | | | | | | | |
|---|------------------------|-------------|----------|----------|----------|-------------------------|---------|-------------------|-----------------------|--|
| Date | | | Plant | Туре: | | | | | | |
| Inspection Type: | □ Inspectio | n Service | | | | | | | | |
| | nal Inspection/Spot | : Inspectio | n: | • | | | | | | |
| Check each item and note whether it is acceptable or not. If not, note the issue(s) in the Comments section. | | | | | | | OK | Not OK | | |
| Meat Contact Surfaces : All meat contact surfaces are clean and sanitary (saws, knives, hook, tables, tubs etc.), practices to ensure continual sanitation are being followed (e.g. knife sterilization or saw disinfecting during slaughter). | | | | | | | | | | |
| Non-contact Surfaces: Walls, floors, equipment undersides, etc. are clean and sanitary. | | | | | | | | | | |
| Sanitary Facilities: Sanitary facilities, both on and off the kill floor, have hot/cold potable water, germicidal soap, paper towels and are maintained in a sanitary state. | | | | | | | | | | |
| Equipment: Equipment poses no immediate risk of contamination (e.g. flaking paint) or safety (e.g. guarding removed). | | | | | | | | | | |
| Pest Control: No evidence of either pests or pest activity. | | | | | | | | | | |
| Temperatures (Identify location and temperature): Temperature | | | | | | | | | | |
| Cooler: | | | | | | | | | | |
| Sterilizer: °C | | | | | | | | | | |
| Hot Water: °C | | | | | | | | | | |
| Carcass: Time in cooler: Type of Carcass: °C | | | | | | | | | | |
| Freezer: °C | | | | | | | | | | |
| Critical Facility Items: There are no outstanding items that will prevent the plant from operating in a safe and sanitary manner which minimizes the risk of contamination of the food (broken glass, no lighting, etc.). | | | | | | | | | | |
| Production: Acceptable start if pre-operational, acceptable to continue if spot inspection. | | | | | | | | | | |
| Ante-mortem | Information (list reas | sons for ho | ld or co | ondemna | tions in | Comments sec | ction): | | | |
| Animals Types Insp | ected | Quantity | Pass | Quantity | Held | Qty. condemnante-mortem | ed on | Vet. Contacted | Director Contacted | |
| Beef | | | | | | | | | | |

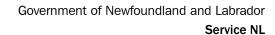
t 709.729.6879

Owner:

Inspector:

| Sample Identification Type | Sample Location | Hold Tag | Date Submitted |
|---|---------------------------|-------------------------------------|----------------------------------|
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| | | | |
| Postmortem Information (lis | st reasons for hold or co | | |
| Animals Types Inspected | Carcasses Approved | Carcasses He | eld Carcasses Condemne |
| Beef | | | |
| Pigs | | | |
| Sheep & Lamb | | | |
| Goats | | | |
| Chicken & Turkey | | | |
| `ammonto. | | | |
| Comments: | | | |
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| Postmortem Information (li | st reasons for hold or co | ndemnations in Comme | ents section): |
| | st reasons for hold or co | ndemnations in Comme Organs Held | ents section): Organs Condemned |
| Organ Types Inspected | | | |
| Organ Types Inspected Heart | | | |
| Organ Types Inspected Heart Liver | | | |
| Organ Types Inspected Heart Liver Kidneys | | | |
| Organ Types Inspected Heart Liver Kidneys Lungs | | | |
| Organ Types Inspected Heart Liver Kidneys Lungs | | | |
| Organ Types Inspected Heart Liver Kidneys Lungs Tongue | | | |
| Postmortem Information (li Organ Types Inspected Heart Liver Kidneys Lungs Tongue | | | |
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| Organ Types Inspected Heart Liver Kidneys Lungs Tongue | | | |
| Organ Types Inspected Heart Liver Kidneys Lungs Tongue | | | |

Revised: March 2017





MEAT INSPECTION PROGRAM RECORD OF INSPECTED ANIMALS

| Plant Number: | | Operator: | | | | |
|--------------------------|-----------------------------|--------------------|----------|--|--|--|
| Supplier of live animals | Number and kind slaughtered | Condemnations | Comments | | | |
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| Inspector's Signature |) | Date of Inspection | n | | | |