THAI AGRICULTURAL STANDARD

TAS 9004-2004

GOOD MANUFACTURING PRACTICES FOR

ABATTOIR

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Ministry of Agriculture and Cooperatives
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National Bureau of Agricultural Commodity and Food Standards
Ministry of Agriculture and Cooperatives
50 Phaholyothin Road, Ladyao, Chatuchak, Bangkok 10900
Telephone (662) 561 2277 www.acfs.go.th

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Working Group on the Elaboration of Standard for Abattoir

1. Mr. Yukol Limlamthong, Chairperson
   Director General of the Department of Livestock Development

2. Representative of the Department of Provincial Administration
   Mr. Jakkarakom Lewmanomont

3. Representative of the National Institute of Animal Health,
   Department of Livestock Development
   Mr. Nimit Triwanatham
   Mrs. Wasana Pinyochon (alternate)

4. Representative of the Bureau of Livestock Standards and Certification,
   Department of Livestock Development
   Mr. Prakit Chongwattanakul
   Mr. Ronchai Juangphanich (alternate)

5. Representative of the Food and Drug Administration
   Ms. Kanlayanee Deepraserttwong
   Ms. Parichat Titawattanakul (alternate)

6. Representative of the Office of Commodity and System Standards,
   National Bureau of Agricultural Commodity and Food Standards
   Ms. Metanee Sukontarug
   Mrs. Nantana Posanucharoen (alternate)

7. Representative of the Thai Swine Veterinary Society
   Assoc. Prof. Vivat Chavananikul
   Mrs. Angsana Horcharoen (alternate)

8. Representative of the Animal Husbandry Association of Thailand
   Mr. Jessada Chansaereewat
   Assoc. Prof. Kasidit Uechiewcharnkit (alternate)

9. Representative of the Swine Raisers Association of Thailand
   Mr. Boonpeng Santiwattanatam
   Mr. Surachai Sutthitham (alternate)

10. Representative of the Swine Producers and Processors for Exporting Association
    Mr. Jittipat Toungploy

11. Representative of the Thai Chamber of Commerce
    Mr. Vivat Ngamdamrong
    Mrs. Chonticha Sangpanya (alternate)

12. Experts
    Asst. Prof. Tawatchai Sakphuaram
    Asst. Prof. Thanis Damrongwatanapokin
    Asst. Prof. Nuanchan Paraksa
    Mr. Krangsak Daengpom
    Mr. Vivat Sutiwong
    Mr. Sanpetch Angkititakul
13. Representatives of the National Bureau of Agricultural Commodity and Food Standards
   Ms. Darunee Tuntasuvan Secretary
   Mr. Somkiat Sripsuth Assistant Secretary
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1. Prof. Annop Kunavongkrit  
   Faculty of Veterinary Medicine,  
   Chulalongkorn University

2. Asst.Prof. Tawatchai Sakphuaram  
   Faculty of Veterinary Medicine,  
   Kasetsart University

3. Assoc.Prof. Jutarat Sethakul  
   Faculty of Agricultural Technology,  
   King Mongkut’s Institute of Technology Ladkrabang

4. Mr.Jeera Sornnuwat  
   Bureau of Livestock Standards and Certification,  
   Department of Livestock Development

5. Mr.Somphop Chatraphorn  
   Veterinary Public Health Division,  
   Department of Health,  
   Bangkok Metropolitan Administration

6. Ms.Chatcharee Nitteeranont  
   Chaiyaphum Provincial Livestock Office

7. Mr.Sombat Supaprapakarn  
   Bureau of Livestock Standards and Certification,  
   Department of Livestock Development

8. Mr.Kiattisak Auiroongroj  
   Loei Provincial Livestock Office

9. Ms.Katchaporn Temyord  
   Bureau of Livestock Standards and Certification,  
   Department of Livestock Development
Thai Agricultural Standard (TAS) on Good Manufacturing Practices for Abattoir is the practical guidelines for abattoir in order to provide safe and quality products that fit for consumption and are acceptable domestically and internationally.

This standard was drafted by the Working Group on the Standard for Abattoir of the Department of Livestock and Development. It was proposed to National Bureau of Agricultural Commodity and Food Standards for revision by Working Group on the Elaboration of Standard for Abattoir and the Sub-Committee of Animal Sanitary Standard and then approved by the National Committee on Agricultural Commodity and Food Standards.

The establishment of this standard is based on the information of the following documents:


**Remark:**

The standard title has been revised from “Thai Agricultural Commodity and Food Standard (TACFS)” to “Thai Agricultural Standard (TAS)” in accordance with the enforcement of The Agricultural Standards Act B.E. 2551 (2008).
NOTIFICATION OF THE NATIONAL COMMITTEE ON AGRICULTURAL COMMODITY AND FOOD STANDARDS

SUBJECT: THAI AGRICULTURAL COMMODITY AND FOOD STANDARD: GOOD MANUFACTURING PRACTICES FOR ABATTOIR


The resolution of the 2/2547 session of the National Committee on Agricultural Commodity and Food Standards dated 27 July B.E.2547 (2004) endorsed the Thai Agricultural Commodity and Food Standard entitled Good Manufacturing Practices for Abattoir. This standard would be of benefits for quality improvement, facilitating trade and protecting consumers.

By virtue of the Cabinet Resolution on Appointment and Authorization of the National Committee on Agricultural Commodity and Food Standards dated 19 November B.E.2545 (2002), the Notification on Thai Agricultural Commodity and Food Standard entitled Good Manufacturing Practices for Abattoir is hereby issued as voluntary standard, details of which are attached herewith.


(Mr. Wanmuhamad Noor Matha)

Minister of Agriculture and Cooperatives
Chairperson of the National Committee on Agricultural Commodity and Food Standards
THAI AGRICULTURAL STANDARD
GOOD MANUFACTURING PRACTICES FOR ABATTOIR

1. SCOPE

1.1 Thai Agriculture Standard (TAS) on Good Manufacturing Practices for Abattoir is the general requirements of abattoir practices. For each kind of animals the specific requirements shall be applied.

1.2 This standard covers the processes of the hygienic slaughtering including the animal welfare and good manufacturing practices. In addition, the standard shall be used in establishing the abattoir, including the management in order to produce good quality and safe meat products for both domestic consumption and export.

2. DEFINITIONS

2.1 Abattoir means any premise and building established for slaughtering in order to get the products for human consumption.

2.2 Animal means swine, cattle, buffalo, goat, sheep, poultry and any kind of animals in accordance with the notification of National Committee on Agricultural Commodity and Food Standards.

2.3 Produce means animal meat and product thereof.

2.4 Consume means the utilization of product as food and non-food for human.

2.5 Meat means skeletal muscle from the animal carcass that is fit for consumption.

2.6 Animal product means any part of animal other than meat such as blood, feather, nail, bone, fat, skin, brain and tongue.

2.7 Carcass means the whole of animal after slaughtering process and complete bleeding.

2.8 Offal means liver, kidney, heart, stomach, intestine, spleen, lung, bronchus and genital organs.

3. PROVISIONS CONCERNING CONTROL POINTS, REQUIREMENTS AND INSPECTIONS

The control points, requirements and inspections for good manufacturing practices for abattoir of meat and animal products are defined in Table 1.
Table 1. The control points, requirements and inspections

<table>
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<tr>
<th>Control Points</th>
<th>Requirements</th>
<th>Inspections</th>
</tr>
</thead>
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<tr>
<td>1. License for establishment of abattoir, lairage and slaughtering.</td>
<td>Abattoir, lairage and slaughtering shall be registered and permitted by the Department of Livestock Development (DLD).</td>
<td>Inspection of documents and license</td>
</tr>
<tr>
<td>2. Location</td>
<td>2.1 Do not locate nearby the community</td>
<td>Visual inspection (Annex A)</td>
</tr>
<tr>
<td></td>
<td>2.2 Prevent contamination of hazardous substances from agriculture and manufacturing industry.</td>
<td></td>
</tr>
<tr>
<td>3. Lairage</td>
<td>3.1 Lairage area shall have adequate space for all animals held for slaughtering.</td>
<td>Visual inspection (Annex A)</td>
</tr>
<tr>
<td></td>
<td>3.2 There is a separated area for sick or suspected sick animal.</td>
<td></td>
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<tr>
<td></td>
<td>3.3 Construction materials shall be strong and can protect the animals from unsuitable environment.</td>
<td></td>
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<tr>
<td></td>
<td>3.4 Lairage area shall have the waste water drainage.</td>
<td></td>
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<tr>
<td>4. The building of abattoir</td>
<td>4.1 Construction materials for both indoor and outdoor shall be strong and durable, not harmful to animals, easy for cleaning and can protect the animals from unsuitable environment.</td>
<td>Visual inspection (Annex A)</td>
</tr>
<tr>
<td></td>
<td>4.2 The area for live animals shall be separated from the operating area</td>
<td></td>
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<td></td>
<td>4.3 The dirty and clean zones shall be separated.</td>
<td></td>
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<td></td>
<td>4.4 The edible products operating area shall be separated from the area of inedible products.</td>
<td></td>
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<tr>
<td></td>
<td>4.5 There shall be systems in place for public utility cleaning and waste water drainage.</td>
<td></td>
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<tr>
<td></td>
<td>4.6 The temperature for specific operation room can be controlled.</td>
<td></td>
</tr>
<tr>
<td>5. Equipment, machinery and utensils</td>
<td>5.1 They shall be able to be cleaned and disinfected</td>
<td>Visual inspection, if there is the risk, the products shall be analysed.</td>
</tr>
<tr>
<td>Control Points</td>
<td>Requirements</td>
<td>Inspections</td>
</tr>
<tr>
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</tr>
<tr>
<td>5.2 They shall not be contaminated with the heavy metal and other hazards.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Chilling room</td>
<td>The temperature of carcass shall be controlled to maintain core temperature between 4 and 10 °C.</td>
<td>Temperature monitoring</td>
</tr>
<tr>
<td>7. Waste water treatment system</td>
<td>Waste water treatment system shall be in place in compliance with relevant laws.</td>
<td>Visual inspection</td>
</tr>
</tbody>
</table>
| 8. Transportation and movement of live animals | 8.1 The practices are considered with the animal welfare.  
8.2 Transportation and movement of animal shall be approved by Department of Livestock Development.  
8.3 The report of farm animal examination shall be available. | Visual inspection and report review (Annex B and Annex C) |
| 9. Transportation vehicle for carcass and meat | 9.1 The vehicle shall be specially designed for meat transportation.  
9.2 The container shall have temperature control system.  
9.3 The inside and outside of container shall be washable. | Visual inspection and temperature monitoring |
| 10. Slaughtering | 10.1 Humane slaughtering  
10.2 Animal shall be rendered completely unconscious prior to slaughtering. The suitable method shall be applied to each animal species in accordance with animal welfare, except the religious practices. | Visual inspection |
| 11. Ante-mortem and post-mortem inspections | There are assigned officers who have the responsibility to examine the animals before and after slaughtering. | Review the report of ante-mortem and post-mortem inspections. |
| 12. Management and hygienic control | 12.1 There shall be systems in place for pest control and management of waste products.  
12.2 Workers shall have physical examination at least once a year. | Visual inspection, review related documents, if there is the risk, the products shall be analysed. |
| 13. Recording | 13.1 Animal health status before and after slaughtering shall be recorded  
13.2 The hygienic status shall be verified and reported before the operation. | Review of the records (Annex D, E and F) |
4. RECOMMENDATIONS ON THE COMPONENTS AND THE GOOD MANUFACTURING PRACTICES FOR ABATTOIR

Recommendations on the components for abattoir are demonstrated in Annex A. Good manufacturing practices for abattoir in order to produce the products safe and fit for human consumption are demonstrated in Annex B.
ANNEX A

RECOMMENDATIONS ON THE COMPONENTS FOR ABATTOIR

1. LICENSE FOR ESTABLISHMENT OF ABATTOIR, LAIRAGE AND SLAUGHTERING

1.1 The abattoir, lairage and slaughtering shall have the license from the Department of Livestock Development (DLD).

1.2 The operations shall be in compliance with the Controlling of Abattoir and Selling Fresh Meat Act and relevant regulations.

2. LOCATION

2.1 The location of abattoir shall be suitable i.e. distant from temple, religious ceremony area, education area, hospital, clinic, dormitory and community that will cause danger, annoyance and damage to the person and one’s property.

2.2 The location of abattoir shall not be in a risk of flooding, land collapse causing construction damages.

2.3 There shall be enough spaces for lairage, road, parking, office, waste water treatment, and other necessary areas.

2.4 The road in abattoir area shall be maintained in good working condition and free from dust. Entrance and exit for live animals and carcass shall be separated. Water drainage system shall be in place.

2.5 The location of the abattoir shall have convenient transportation and adequate public utility.

2.6 The abattoir shall have the fences to protect entrance of person and animals, such as dogs and cats.

2.7 The abattoir shall not be located in the risk area which can be contaminated with hazardous substances from agriculture and manufacturing industry.

3. LAIRAGE

The details of lairage are described as follows:

3.1 The lairage shall have enough space for animals and is convenient for officers to inspect before slaughtering.

3.2 The construction of lairage shall be durable with a roof to protect the sun and the rain.

3.3 The lairage shall have the passageway with the roof and the partition line throughout the abattoir.
3.4 The materials of door and partition are durable and locked up to prevent escape of the animals.

3.5 The receiving area shall not be slippery and steep, and convenient for unloading the animals.

3.6 Sick or suspected animals suffering from diseases shall be isolated from the healthy ones.

3.7 The lairage shall be separated from the clean zone of abattoir to prevent the contaminations of dust and odor.

3.8 The clean water shall be provided and the water dispenser shall be adequate.

3.9 The lairage shall have adequate volume of water with enough water pressure for cleaning.

3.10 The lairage shall have disinfectant basin for dipping feet before entering and leaving the lairage area.

3.11 The drainage of rain water and waste water shall be separated.

3.12 The direction of water drainage from sick animal’s isolated area shall be separated and not allowed to pass the lairage or animal passageway.

3.13 The lairage shall have adequate ventilation and sufficient light for the animal examination.

4. THE ABATTOIR ESTABLISHMENT

4.1 The construction of building

The details of building construction are described as follows:

4.1.1 The building construction shall be strong, durable and easy for cleaning. The materials of outer parts are durable with adequate spaces for operation.

4.1.2 The dirty and clean zones shall be completely separated.

4.1.3 The design and lay out of production unit, equipment, machinery and other utensils shall be arranged according to production processes and facilitate the hygienic practices.

4.1.4 The building construction shall be designed to prevent the pests, dust and other contaminations.

4.1.5 The roof shall be durable and waterproof.

4.2 The interior of the building

4.2.1 Floor

4.2.1.1 The surface is smooth, waterproof and the materials are durable and resistant to crash, wear and tear. It shall be easy for cleaning and resistant against disinfectant and other cleaning chemicals.
4.2.1.2 The floor shall have proper slope for water draining to the drainage system in order to prevent flooding.

4.2.1.3 The floor and the wall shall be perfectly connected and curved to prevent the contamination and facilitate easy cleaning.

4.2.2 Wall

4.2.2.1 The materials used for the inside wall shall be smooth, durable, non absorbent, non-crumbling or non-rusting. It shall be cleaned easily and resistant to chemicals.

4.2.2.2 The wall and the ceiling shall be perfectly connected and curved to prevent the contamination and facilitate easy cleaning.

4.2.3 Ceiling

4.2.3.1 The materials used for the ceiling shall be smooth, durable, non-absorbent, non-crumbling or non-rusting. It shall be cleaned easily.

4.2.3.2 The height of the ceiling shall not be less than three meters.

4.2.4 Door

4.2.4.1 The surface of material is smooth, waterproof, non-rusting and shall be cleaned easily. If it is made of wood it shall be covered with materials which are waterproof and rustproof.

4.2.4.2 The door opening to the outside of building shall be self and tightly-closed system.

4.2.4.3 The door with the glass aperture shall be completely sealed with the waterproof material and easy for cleaning.

4.3 Abattoir area

The abattoir area shall be consisted of following components:

4.3.1 The slaughtering and bleeding area

4.3.1.1 The slaughtering area shall be hygienic.

4.3.1.2 The stunning area shall have sufficient space for stunning by shooting, electrical stunning and gas stunning.

4.3.1.3 Table and pulley for stunned animals for bleeding by neck puncturing shall be at least 30 cm high, the materials of the table shall be durable and easy for cleaning.

4.3.1.4 The equipment used for bleeding and operation process shall be cleaned and disinfected before operation.

4.3.1.5 The abattoir shall have adequate water taps which are not operated by hands.

4.3.1.6 The abattoir shall have the hot water with the temperature of more than 82 °C for cleaning knives and aprons during the operation.
4.3.1.7 If blood is intended for human consumption, blood containers shall be clean, handled with good hygienic practices and appropriately stored.

4.3.2 Scalding, skinning and defeathering

4.3.2.1 The scalding vat shall be cleaned and able to control the temperature and volume.

4.3.2.2 The drainage shall be provided for overflow water from vat.

4.3.2.3 The scalding vat shall be provided with hood to remove the hot stream.

4.3.2.4 The table for skinning and defeathering is provided; the knives and equipment for processing shall be cleaned and disinfected before operation.

4.3.2.5 The storage room for feather, joint, hoof, skin and inedible animal fat shall be provided.

4.3.2.6 Potable water for cleaning carcass shall be provided with drainage duct to waste water treatment system.

4.3.3 Eviscerating area

4.3.3.1 The eviscerating area shall have adequate water taps which are not operated by hands.

4.3.3.2 The eviscerating area shall have the hot water with the temperature of more than 82 °C for cleaning aprons. Knives and equipment shall be cleaned and disinfected before operation.

4.3.3.3 The tray and equipment for hanging the head, carcass and offal of each animal shall be provided. Conveyers for red and white offal shall be separated.

4.3.3.4 The table for the offal examination shall have the drainage duct to the waste water treatment system.

4.3.3.5 The eviscerating area shall be separated from chilling room with the ceiling height at least three meters. There shall be entrance/exit for workers and the specific pass-way for carcass.

4.3.3.6 The storage and containers with lock shall be in place for carcass and products unfit for consumption.

4.3.3.7 The container or storage room shall be provided for edible offal at 7 °C or less.

4.3.3.8 Potable water for cleaning carcass before storage in the chilling room shall be provided with appropriate volume and pressure.

4.3.4 The offal cleaning room

4.3.4.1 The offal cleaning rooms shall be in place for white and red offal.

4.3.4.2 The offal washing sink shall be provided with the drainage duct to the waste water treatment system.
4.3.4.3 The container for storing waste products shall not be used for storing edible meat and offal, and it shall be kept in the hygienic condition.

4.3.5 Dressing and packaging room

4.3.5.1 If the abattoir has the dressing and packaging room, adequate space shall be provided and separated from the other operating rooms.

4.3.5.2 The temperature shall not be higher than 18 °C.

4.3.6 Chilling Room

4.3.6.1 The materials of chilling room shall be able to maintain the cool temperature, the floor is durable, resistant to crash, non absorbent, and the surface of the wall shall be smooth, easy for cleaning and disinfecting.

4.3.6.2 The core temperature of carcass, meat and offal in chilling room shall be controlled between the temperatures of 4-10 °C.

4.3.6.3 The cooling equipment shall have prevention system for condensation which will cause contamination of carcass and meat. The chilling room shall be installed with plastic cover or other system to prevent the condensation from the wall and ceiling. The door of chilling room shall have automatic lock for inside and outside.

4.3.6.4 The thermometer with or without recorder shall be installed in front of the chilling room.

4.3.6.5 The shackle line for hanging carcass or shelf for placing the carcass shall be provided with the lowest part of the carcass shall be at least 30 cm above the floor.

4.3.6.6 If the carcass and meat are kept in the freezing, the temperatures shall be controlled as follows:
   - The temperature of cold storage room shall be -20 to -25 °C.
   - The temperature of freezing room shall be -30 to -45 °C.

4.3.7 The receiving area

4.3.7.1 The design and construction of receiving area for carcass and meat shall correspond to the height and the size of the truck. The equipment for operation shall be separated from the receiving area.

4.3.7.2 The receiving area shall have the roof to protect the carcass and meat from rain and sun.

4.3.8 The washing room

4.3.8.1 The washing room for utensils and equipment shall be provided for both dirty and clean zones.
4.3.8.2 The shelves for cleaned utensils and equipment shall be provided. They shall be made of the non-rusting or other permitted materials, the height shall not be less than 30 cm above the floor.

4.3.8.3 The ventilation system shall be provided for washing room.

4.3.8.4 The drainage system of water from the washing room shall prevent the flow back to the operation area and it shall be drained into the waste water treatment system.

4.3.9 The storage room for utensils and equipment shall be provided with good ventilation system.

4.3.10 The ventilation system for operation units shall be provided to remove the bad smell, smoke, vapor, humidity and control room temperature. Care shall be taken to prevent contamination to clean zones.

4.3.11 The light system

4.3.11.1 The light in abattoir and lairage shall be from the natural light or the light bulb with the intensity of more than 200 lux so that the real meat colour does not change.

4.3.11.2 The light bulb shall be covered by materials which are durable, unbreakable, translucent, removable and washable.

4.3.12 The water

4.3.12.1 The water used in abattoir and lairage shall be cleaned without odor or taste. The volume shall be adequate with enough pressure for cleaning. There shall be the system in place to prevent contamination from dust and pollution.

4.3.12.2 The characteristic of water and ice used shall follow the Ministry of Public Health Notification in force.

4.3.13 Sink

4.3.13.1 Sink for hand washing shall be provided in operation rooms and the toilets. The sink shall be made of durable, non-rusting materials and shall be deep enough to prevent water spattering.

4.3.13.2 Sink for hand washing shall not be operated by hands with provision of the liquid soap. The waste water shall be drained to the waste water treatment system.

5. Equipment, machinery and utensils

5.1 Equipment, machinery and utensils shall be made from materials which are non-rusting, smooth surface without cracks or complete welding, washable and disinfectable.

5.2 If the lubricant is used for equipment, machinery and utensils, there shall be a system in place to prevent contamination to carcass and products meat.
5.3 The prohibited materials for making the equipment, machinery and utensils that contact to carcass and meat are cadmium, copper and lead including their compounds or paints to the surface of materials, wood, aluminum and pottery.

5.4 The equipment, machinery and utensils shall not be directly adhered to the wall, there shall be a base construction to prevent shaking and loud noise. There shall be adequate space for cleaning, disinfecting and inspecting under and beside them.

6. Waste water treatment system

6.1 The waste water treatment units shall be located away from operation building to prevent bad smell, contaminations of carcass and meat.

6.2 The waste water treatment system shall be in place to improve waste water in compliance with the relevant laws and regulations.
ANNEX B
THE RECOMMENDATIONS ON THE GOOD MANUFACTURING PRACTICES FOR ABATTOIR

1. Transportation and movement of live animals

1.1 Transportation and movement of live animals shall be approved by Department of Livestock Development.

1.2 Animal welfare shall take into account as follows:

1.2.1 Avoid the panic and pain.

1.2.2 If the electric prod is applied for restraining, the electric power shall be suitable for animal species and do not apply to the sensitive areas such as eye, nose, anus or genital organ.

1.2.3 Minimize the risk to cause injury.

1.2.4. The animals shall not be fed before movement. The resting time before slaughtering shall be appropriate according to their species

1.3 The details for transportation of each species shall be complied with TAS on good manufacturing practices for abattoir: section transportation for relevant species.

2. Slaughtering

2.1 The resting time before slaughtering shall be appropriate according to their species.

2.2 The animals shall not be fed before slaughtering.

2.3 Animal shall be rendered completely unconscious prior to slaughtering. The suitable method shall be applied to each animal species in compliance with animal welfare, except the religious slaughtering practices.

2.4 The slaughtering shall be complied with the relevant laws and regulations

3. Ante-mortem and post-mortem inspection

The abattoir shall have official inspectors and competent person to inspect the animal before and after slaughtering and make conclusive decision in compliance with the relevant regulations.

4. Management and hygienic control

4.1 The personal hygiene

4.1.1 Workers shall have physical examination at least once a year.
4.1.2 People known, or suspected, or to be a carrier of foodborne diseases shall be prohibited to enter operating zones. The prohibited diseases and symptoms are described as follows:

- Jaundice or Tuberculosis
- Severe diarrhea, vomiting and high fever
- Infectious wound
- Infection on the ear, eye, throat or nose

4.1.3 The workers in the abattoir shall be maintained the personal hygiene by wearing apron, bouffant cap and boot.

4.1.4 The wound or injury shall be covered with waterproof gauze or plaster after permitting to work again.

4.1.5 The hands shall be washed before and after touching the carcass or after leaving the toilet.

4.1.6 The workers in clean area shall refrain from behaviors which could result in contamination of food such as smoking, spitting, eating, coughing or sneezing without cover. Personal effects such as jewelry, watches or other items shall not be brought into the operation areas.

4.2 Ante-mortem and post-mortem inspections shall be recorded.

4.3 The regular practices for control program of pest, bird, rodent and poisoning animal shall be applied for both abattoir and lairage.

4.4 The specific areas shall be in place for suitable waste product storage and destruction.

4.5 The specific areas shall be in place for carcass destruction.

4.6 The chemicals shall be separately stored away from the processing unit and product storage. They shall be classified, labeled and stored accordingly.

4.7 Enough rooms for dress changing, bath rooms and toilets shall be provided separately for male and female. They shall be divided to clean and dirty areas.

4.8 Adequate offices with facilities shall be provided for official inspector and competent person.

4.9 The offices or management building shall be separated from the abattoir building.
ANNEX C
EXAMPLE: ANIMAL INSPECTION REPORT AT FARM

1. Farm name……………………………………Farm Reg. No.…………………………
2. Abattoir name……………………Address…………………………………………
3. Inspection date………………………………………………………………………
4. Animal history
   Age of animal……………………Animal weight (average)………………kg
   Number of morbidity………………………………………………………………
   Number of mortality………………………………………………………………
   Vaccination:……………………Apply date:…………………………
   Medication:……………………Apply date:…………………………
   Animal health status ( ) normal
   ( ) abnormal………………………………………………………….
5. Housing condition and management…………………………………………………
6. Inspector’s comments ( ) suitable for export
   ( ) require further examination on……………………………………
   Inspector…………………………………………………………
   (…………………………………………)
   Position…………………………………………………………

Farm owner’s certification:

Catching date ……………Number of animal …………… Average weight ………kg
Transportation vehicle Reg.No…………………………………………………………
   Farm owner…………………………………………
   (…………………………………………)

Slaughter date ……………Queue No. ………………Time …………………
Inspection result:
( ) Normal slaughter
( ) Conditional slaughter (specify)
( ) Prohibition of slaughter (specify)

Remarks……………………………………………………………………………………
   Meat inspector…………………………………………
   (…………………………………………)
ANNEX D

EXAMPLE: ANTE-MORTEM INSPECTION REPORT

Date……………………Name of establishment……………………….Reg.No…………………
Address…………………………………………………………………Tel…………………

<table>
<thead>
<tr>
<th>Farm name</th>
<th>Total number of animals</th>
<th>Ante-mortem Inspection</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Animal movement license

Animal inspection report at farm

Animal identification
- Vacant period (downtime)
- No. dead before slaughtering
- Abrasion
- Bruise
- Skin abnormality (rash, eczema)
- Gasping, coughing
- Movement abnormality
- Depressed, exhaust
- Broken limb
- Miscellaneous

<table>
<thead>
<tr>
<th></th>
<th>Total (No. of animals)</th>
<th>Total weight (kg)</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

…………………………………                 ……………………………….
(………………………………..)   (………………………………..)

Official inspector                                             Competent person
## ANNEX E

### EXAMPLE: POST-MORTEM INSPECTION REPORT (DAILY)

<table>
<thead>
<tr>
<th>Queue No.</th>
<th>Farm name</th>
<th>Total number of animals</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Post-mortem Inspection</th>
<th>Carcass condemnation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Over scald</td>
<td>Contamination</td>
</tr>
<tr>
<td>Contamination</td>
<td>Skin disease</td>
</tr>
<tr>
<td>Skin disease</td>
<td>Abscess</td>
</tr>
<tr>
<td>Abscess</td>
<td>Tumors</td>
</tr>
<tr>
<td>Tumors</td>
<td>Arthritis</td>
</tr>
<tr>
<td>Arthritis</td>
<td>Bruise/Fracture</td>
</tr>
<tr>
<td></td>
<td>Total (No. of animals)</td>
</tr>
<tr>
<td></td>
<td>Total weight (kg)</td>
</tr>
<tr>
<td>Carcass reject</td>
<td>Incomplete bleeding</td>
</tr>
<tr>
<td>Incomplete bleeding</td>
<td>Emaciation</td>
</tr>
<tr>
<td>Emaciation</td>
<td>Contagious disease</td>
</tr>
<tr>
<td>Contagious disease</td>
<td>Peritonitis</td>
</tr>
<tr>
<td>Peritonitis</td>
<td>Jaundice</td>
</tr>
<tr>
<td>Jaundice</td>
<td>Total (No. of animals)</td>
</tr>
<tr>
<td></td>
<td>Total weight (kg)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
</tr>
</tbody>
</table>

(………………………………..)   (………………………………..)

Official inspector                                             Competent person
## ANNEX F

### EXAMPLE: REPORT ON PRE-OPERATION CLEANING INSPECTION

Date……………………Name of establishment……………………….Reg.No…………………………

<table>
<thead>
<tr>
<th>Lists</th>
<th>Condition</th>
<th>Corrective action</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Unloading area</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Floor Wall Overhead structure</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gutter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shackle</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Equipment and utensils</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Lairage</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Floor Wall Overhead structure</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gutter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Stunning and bleeding room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Floor Wall Overhead structure</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gutter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Equipment and utensils</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Scalding and defeathering room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Floor Wall Overhead structure</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gutter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scalding vat</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Defeathering machine</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Equipment and utensils</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Eviscerating room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Floor Wall Overhead structure</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gutter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Equipment and utensils</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Dressing room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Floor Wall Overhead structure</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gutter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Equipment and utensils</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Chilling room</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Floor Wall Overhear structure</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chilling tank</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Equipment and utensils</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

……………………………….

(……………………………….)

Competent person
The units and symbols used in this standard and the units recognized by the International System of Units (le Système International d’Unités) or SI are as follows:

<table>
<thead>
<tr>
<th>Measurement</th>
<th>Units</th>
<th>Symbols</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length</td>
<td>Centimeter</td>
<td>cm</td>
</tr>
<tr>
<td></td>
<td>Meter</td>
<td>m</td>
</tr>
<tr>
<td>Temperature</td>
<td>Degree Celsius</td>
<td>°C</td>
</tr>
</tbody>
</table>