

**Code of Practice
For
Rural Slaughter
Establishments**

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Introduction

In 2010, the British Columbia *Meat Inspection Regulation* was expanded to include two more classes of slaughter establishments: Class D and Class E, referred to as rural slaughter establishments. These changes were introduced to support licenced slaughter in rural and remote areas. Establishments holding a class D or E licence are permitted to slaughter a limited number of animals or poultry, and may sell the meat and poultry products to the public. Further processing, such as cutting and wrapping or ready-to-eat meat manufacturing, is not permitted under these licences.

This Code of Practice for Rural Slaughter Establishments has been developed to assist the licensing applicant to develop the infrastructure required to meet the unique needs of their individual slaughter establishment.

This Code is intended to:

- Assist in the interpretation of the requirements that apply to these establishments
- Set a consistent standard for infrastructure and operation of these establishments across the province

Meeting this standard will help ensure the production of a safe supply of local meat and poultry. In order to achieve this, the Code focuses on the following principles:

- Product flow that minimizes the potential for contamination.
- Use of suitable materials that allow for proper sanitation and carcass protection.
- Use of refrigeration equipment to minimize the potential for the growth of pathogens.
- Ensuring the humane treatment and slaughter of animals.

Purpose and How to Use the Code of Practice

The *Food Safety Act* and the *Meat Inspection Regulation* set outcome-based objectives for rural slaughter establishments that, when met, minimize the risk of unsafe meat and poultry products being sold to the public.

The purpose of this document is to provide guidance on how rural slaughter establishments should be designed and constructed in order to meet these objectives. This document describes design and construction criteria that are widely used in the industry and lists materials that are commonly used in slaughter establishments. These criteria were developed using existing regulatory standards and through consultation with public health and industry stakeholders.

In addition to meeting the requirements of the *Meat Inspection Regulation*, operators must also comply with other regulatory agencies and their requirements, such as:

- Canadian Food Inspection Agency
 - Specified Risk Material (SRM)
- Ministry of Environment
 - Waste management
- Municipal/Local Government
 - Zoning and Building Bylaws
 - Business licensing
- Ownership Identification Incorporated
 - Livestock identification records
- Others as required

The focus of this Code of Practice is establishment design and construction, and is intended to complement other resources related to the operation of a rural slaughter establishment, including:

- Slaughtersafe training and the *Slaughtersafe Participants Guide*
- On-farm humane slaughter training

This Code provides the requirements for establishments that slaughter red meat and poultry. It is organized into several sections. The *Red Meat Slaughter Establishments* and the *Poultry Slaughter Establishments* sections are specific to establishments that slaughter those species. The remaining sections apply to all establishments, regardless of what species is being slaughtered.

This document describes the outcomes that should be met in order to meet the licencing requirements. It is important to note that construction and design will differ from farm to farm in order to meet the unique needs of each operator. In some cases existing infrastructure may already be in place and may be suitable for the intended use. In these cases additional construction may not be required, or only minor modifications may be needed.

This document does not cover further carcass processing such as cutting and wrapping or sausage making. These activities are regulated under the *Food Premises Regulation*, and require separate approval. Interested persons should contact the local Health Authority for further information.

Rural Slaughter Establishment Design

General Design Considerations

Rural slaughter establishments must be designed to facilitate the production of safe, wholesome meat and poultry products, and to ensure the humane treatment of animals. There are many points in the slaughter process that, if not properly controlled, can lead to contamination of the finished product. Establishment design will be specific to the species being slaughtered, but will ultimately reduce this potential for contamination by:

- Facilitating proper slaughter techniques and product flow where carcasses move from an area of greater contamination to an area of lesser contamination.
- Providing protection from the elements and potential sources of contamination such as pests and dust.
- Incorporating adequate space and equipment to properly cool and store carcasses.
- Facilitating cleaning and sanitation, by providing adequate sanitation facilities, lighting, and drainage.
- Keeping incompatible areas separate; for example storage areas or areas intended to provide sales and service to clients should be separate from areas where carcasses are handled.

It is not necessary for all the steps in the slaughter process to take place in a building. Some activities can be done out in the open, some activities should be done in a covered area, and some activities should be done in an enclosed space. The specific requirements are outlined further on in this Code.

Where a covered area or a building is required, it is not necessary to construct a new structure if there is an existing structure that could be used. Existing structures will need to be finished in accordance with the Code.

Sample layouts are provided in Appendix 1 and Appendix 2. These layouts are intended as samples only. ***There are many different ways to design a rural slaughter establishment to meet the above objectives, and where possible final design should take advantage of existing infrastructure before additional construction is undertaken.***

Materials

The materials used must be suitable for their intended purpose. Finished surfaces should be durable, smooth, easy to clean, impervious to water, and non-toxic. Where structures are utilized, prefabricated structures, such as those made from metal or durable plastics (PVC or HDPE), may be considered, in addition to more conventional wood frame structures.

General Requirements

Location

The establishment should be situated, or the site sloped, so that runoff water drains away. This will assist with cleaning and sanitation, as well as ensuring that runoff water does not contaminate the dressing areas or carcasses. The establishment must be situated reasonably far away from other potential sources of contamination, and any area that is incompatible with the safe handling of a carcass.

Vehicle Access

Vehicle access should be provided to allow for the transportation of carcasses and meat products to and from the rural slaughter establishment. In the case of Class D establishments, access may also be

required for live animals to be delivered. Roads, driveways, and parking areas should be properly graded and well drained to prevent the accumulation of mud.

Floors

Floors that are properly designed and constructed allow for cleaning and sanitation. They also prevent standing water, which can be a potential source of contamination.

Floors must be durable, cleanable, impervious to water, and constructed to promote good drainage. This may be achieved by either incorporating an adequate slope, or by installing a sufficient number of floor drains to prevent the accumulation of water.

Suitable materials include:

- Concrete
- Tile
- Metal
- Resilient flooring (such as vinyl or linoleum)
- Other materials may be considered

Painting concrete floors is not recommended. This type of finish will flake easily, resulting in increased maintenance and potential contamination of carcasses. A good quality concrete sealer applied according to the manufacturer's can be used instead.

Walls

Walls help prevent pests and other contaminants such as dust and debris from contaminating a carcass. This is particularly important in establishments that slaughter poultry, where the carcasses may be exposed to the environment for extended periods, for example during the chilling stage. Walls that are constructed from suitable materials:

- Help distribute light
- Show any dirt or contamination that may be present
- Are easy to clean and sanitize

Walls in areas where carcasses and meat products are handled must be clad with smooth, durable, light coloured material that is easy to clean and impervious to water, such as:

- Fiberglass Reinforced Panel (FRP)
- Puck/Arena Board
- Tile
- PVC wall and ceiling paneling
- Marine enamel paint applied over smooth surface
- Other materials may be considered

The junction between the floor and wall should be sealed. In some instances it may be preferable to screen the upper portion of the wall to assist with ventilation.

Ceiling

Ceilings must be cleanable, impervious to water, constructed to prevent the accumulation of dust and debris, and to prevent the harborage of birds and insects.

Equipment

Equipment used in the operation of the slaughter establishment must be designed for its intended use and should be dedicated for use in the rural slaughter establishment. Some examples of equipment that should not be used for other purposes include:

- A reciprocating saw used to split a carcass
- A tarpaulin used to transport a carcass
- Containers used to make ice

Equipment must be easy to clean, maintained in accordance with the manufacturer's directions, and stored in a manner that prevents contamination.

Water Supply

A clean, safe supply of water is important to ensure that activities such as handwashing, carcass washing, and equipment clean up can be done without the risk of contamination. Both hot and cold water should be available. Hot water is more effective at removing grease, fat, and oil than cold water. This is important in ensuring that handwashing and cleaning and sanitation procedures are effective.

The *Meat Inspection Regulation* requires that water used during the slaughter process must be potable. For rural slaughter establishments this is defined as:

Water that is safe and sanitary, and has:

- *a total coliform bacteria count of not more than 2 per 100 ml., and*
- *no detectable Escherichia coli per 100ml*

Water may be obtained from a variety of sources, including municipal water systems, private groundwater sources, and private surface water sources. The water source should be adequately set back from potential sources of contamination such as septic systems, livestock pens, and chemical or fuel storage areas.

In some cases the water source will meet the potability requirement without any further treatment. In other cases, some form of water treatment device may be required to achieve this. There may be instances, for example with some surface water sources, where water treatment may be required even when the potability standard is met. Where water treatment equipment is used, it should be suitable for use in a potable water supply system, and should be installed in accordance with the manufacturer's directions.

Water must be tested prior to the slaughter season to ensure that it meets the potability requirements. Additional testing may also be required in some cases.

Sanitation Facilities

Handwashing

Personal hygiene is fundamental to the production of a clean, sanitary carcass. Handwashing facilities consisting of a sink equipped with hot and cold running water, soap, and paper towels must be provided to facilitate handwashing in the areas of the establishment where the following activities occur:

- Red meat dressing
- Poultry evisceration
- Poultry chilling
- Poultry packaging

Many establishments that slaughter poultry will eviscerate chill and package the birds in the same general area. In this case, one sink for handwashing would be sufficient.

Equipment Sanitation

A sink should be provided for cleaning and sanitizing smaller pieces of equipment such as knives, hooks, and shackles. It is acceptable for this to be same sink that is used for handwashing, provided it is adequately sized. An area should be provided for the equipment to dry.

Hose connections

An adequate number of hose connections must be provided to facilitate carcass washing, cleaning and sanitizing larger pieces of equipment, as well as cleaning and sanitizing the establishment. In many cases one connection will be sufficient. Supplying the hose connection with both hot and cold water is recommended, as this will make cleaning and sanitation easier. Hoses should be of potable water quality and equipped with a backflow preventer, such as a vacuum breaker, to prevent contamination of the water source.

Chemical Storage

Rural slaughter establishments may use a number of different chemical products as a part of their operations, such as:

- Soaps and detergents
- Degreasers
- Sanitizers
- Insecticides

Steps must be taken to ensure that carcasses are not accidentally contaminated by these chemical products. Chemicals should be stored in a separate cabinet, away from areas where carcasses are handled or stored, and they must be clearly labeled. If secondary containers (e.g. spray bottles) are used, they should also be labeled.

Lighting

Adequate lighting must be provided in order to ensure:

- Safe operation of the rural slaughter establishment
- Contamination is visible on a carcass so it can be trimmed
- The establishment can be adequately cleaned and sanitized

Where natural lighting is inadequate, artificial lighting will be required.

If light fixtures are used, they should be cleanable, and where appropriate, enclosed or otherwise protected from damage to prevent carcasses from being exposed to shattered glass.

Ventilation

The rural slaughter establishment must be adequately vented to prevent the accumulation of moisture and to assist with temperature control, particularly in the warmer months. In many cases natural ventilation will be sufficient. The areas most likely to be subject to excessive moisture are:

- dressing area (red meat establishments, if enclosed)
- Scalding/plucking area (poultry establishments, if enclosed)
- evisceration/chilling area (poultry establishments)

Refrigeration units may also be subject to increased moisture levels. This is discussed further below under carcass storage/refrigeration.

Waste Disposal

Rural slaughter establishments should be provided with the facilities and equipment to safely store and dispose of garbage and animal waste material.

Any discharge from the establishment must not cause pollution or contamination of any surface or groundwater sources.

Detailed information regarding on-farm waste disposal is contained in *the Slaughter Waste Disposal at Class D and E Rural Slaughter Establishments* supplement produced by the Ministry of the Environment. This will be covered during the Slaughtersafe training.

Ice

Ice may be used to chill organ meat and carcasses, or for other purposes. Ice must be made from potable water, and it must be stored in clean, sanitary containers. If ice is purchased, it should be from an approved source that uses potable water.

Red Meat Slaughter Establishments

Corrals/Holding Pens

If holding pens are provided, they should be constructed as follows:

- Adequately sized to allow the easy passage of animal and prevent contamination
- No sharp objects or protrusions that may cause injury

- Surfaces should be relatively smooth to facilitate cleaning
- Access to a hose connection to facilitate cleaning
- Class D operators should consider a separate holding area to provide segregation of custom slaughter animals from herd animals, in order to control the risk of spreading disease
- Where such a holding area is provided, drinking water must be provided for the animals

Carcass Hanging Systems

Methods commonly used to hang red meat carcasses during storage include:

- Overhead Rail System
 - this could be a conventional commercially sourced rail system
 - this could be steel pipes (or similar) suspended from the ceiling
- Hooks suspended from the ceiling

Where an overhead rail system is used, the following guidelines should be considered:

- Rail height should be set to keep carcass 30 cm (1 foot) above floor (see table 1 for typical rail heights used to achieve this).
- Rail location to provide 60 cm (2 feet) spacing from walls and other obstructions

Table 1: Rail Specifications for red meat species measured from the Top of Rail (ToR)*

Species	Bleeding/Eviscerating	Dressing	Cooler (if stored as sides)	Cooler (if stored as quarters)
Cattle	3.7 m (12 feet)	3.1 m (10 feet)	3.1 m (10 feet)	2.3 meters (7.5 feet)
Sheep/Goats	2.4 m (8 feet)	2.0 m (6.5 feet)	2.0 m (6.5 feet)	-
Swine	3.1 m (10 feet)	3.1 m (10 feet)	2.7 m (9 feet)	-

* assumes maximum distance from ToR to shackle contact point of 30 cm (12 inches)

Rail systems should be maintained so that they are free of rust and other materials that could contaminate a carcass. The painting of rails, pipes and hooks is not encouraged, as this often results in material flaking off. A light, periodic, application of mineral oil on bare metal will prevent rust from forming and not risk contaminating the carcass.

Where hooks are used, they should be installed so that the carcass is 30 cm (1 foot) off the ground. The spacing requirements provided for the rail systems should also be followed when installing hooks.

Stunning/Bleeding

It is acceptable to stun and bleed the animal in the field. Bleeding off the ground is preferable; however, if the animal is to be bled on the ground, a clean location should be selected. This area should be well

drained and located away from potential sources of contamination such as manure or waste from previous slaughter. Depending on the time of year, commonly used areas are clean grass or snow.

After animals have been bled out, carcasses will be transported to the dressing and storage area. During transportation the carcass must be:

- elevated to prevent contact with the ground or contamination from splashing
- protected from contamination by dirty equipment

Animals can also be stunned and bled adjacent to the dressing and storage areas. The area used should be well drained and the blood must be contained. For example a plastic pail or other suitable container could be used to collect the blood waste.

Dressing

Dressing includes skinning, eviscerating, splitting carcasses, a final inspection, trimming of visible contamination, and carcass wash down. These activities should be conducted in the dressing area of the establishment (see sample floor plan) to minimize exposure to potential contamination and to provide access to hand washing facilities and water for final carcass wash down. .

The size of the dressing area will depend on species being slaughtered. Sufficient space must be provided to safely and hygienically dress the animals. The dressing area should be covered to minimize exposure to potential sources of contamination, and have a floor as described under general requirements.

Dressing can be done using a hoist, a cradle, or blocking. Whichever method is used, the equipment must be sized to accommodate the species being slaughtered.

Containers should be provided in this area to collect waste that originates during dressing. These waste materials should be removed from the dressing area as soon as possible.

Carcass Storage/Refrigeration

Carcasses must be chilled quickly and stored at a temperature that prevents the growth of disease causing and spoilage microorganisms. This will help ensure a safe carcass and extend shelf life.

Refrigeration equipment must be capable of chilling the carcass to 4 °C within 24 hours and maintaining this temperature while carcasses are being stored. Proper air circulation and velocity will assist in keeping carcasses dry, which will help prevent the growth of microorganisms.

In addition to carcasses, other products such as edible variety meats, ready-to-eat meat products, and various fresh primal cuts and retail cuts may require refrigeration. Refrigeration can either be onsite, or may be at another location. For example, carcasses could be taken to a cut and wrap facility for refrigeration, provided it is within a 30 minute travel time of the rural slaughter establishment.

Freshly killed carcasses are warm, and this creates ideal growing conditions for microorganisms. For this reason it is important to begin the cooling process as quickly as possible following carcass dressing. This reduces the amount of time available for this growth to occur and helps ensure a safe, wholesome carcass.

Onsite Refrigeration

Where onsite refrigeration is provided, the following should be considered:

- What products will require refrigeration
 - carcasses
 - edible variety meats
 - ready-to-eat (RTE) meat products
 - primal cuts and retail cuts
- The cooler must be adequately sized for its intended use.
- Provisions must be made so that meat products can be stored off of the floor.
- If products such as variety meats or RTE meat products are to be stored, adequate shelving should be provided.
- The compressor and condenser must be adequately sized for the load.
- Drain lines for the condenser should drain outside to avoid introducing excess moisture.
- The cooler should be equipped with adequate lighting (as described under general requirements).

Off-site Refrigeration

Off-site refrigeration must be located close enough that hot carcasses can be delivered within 30 minutes. If travel to the off-site refrigeration exceeds 30 minutes, then a mobile refrigeration unit is required to provide cooling during transportation. In the case of smaller carcasses, such as swine, goats, or lambs, hot carcass cavities may be filled with ice to begin the cooling process during transportation.

Under certain conditions it may be acceptable to extend the travel distance to off-site refrigeration. For example if slaughtering is done in the late fall or winter when temperatures are cooler a longer travel time may be permitted. The travel time to refrigeration facilities should not exceed 60 minutes.

Specified Risk Material

Specified Risk Material (SRM) is regulated by the Canadian Food Inspection Agency. Operators must contact the CFIA for information and assistance in complying with their requirements.

In the case of a Class D establishment that is performing custom slaughtering from other producers where the animals are over thirty months of age (OTM), the following should be considered with respect to SRM:

- SRM can be returned to farm of origin
- SRM can be picked up by a SRM disposal company
- SRM can be disposed of in a designated SRM landfill

Whichever method is used, provisions should be made to keep this material separate from carcasses and any finished product. If SRM is to be stored on-site, for either customer or disposal company pick up, dedicated containers that are labeled SRM and must be provided. Containers intended for customer

pick up should also be labeled with the customer name. These containers must be closable and stored in an area away from the main processing and storage areas.

Requirements for Swine Slaughter

In establishments that slaughter swine, the animals can either be skinned, or scalded and scraped. When scalding water is used to remove the hair, it can be a potential source of contamination. The following guidelines pertain to scalding tanks:

- The water temperature in the scald tank should be maintained between 60 °C – 62 °C. Temperatures above this will promote lesions which can increase contamination. Temperatures below this will not facilitate easy hair removal.
- Ensure carcasses that blister, either because the water temperature is too high or because the carcass was left in too long, are trimmed to remove contamination as soon as possible.
- The scalding tank should be topped off with fresh water, as required.
- The scalding tank must be emptied and cleaned at the end of each day that it is used.

Poultry Slaughter Establishments

As with all rural slaughter establishments, poultry facilities must be designed so that carcasses flow from most to least contaminated.

Wastewater from poultry processing should be discharged away from the establishment. The *Slaughtersafe Participants Guide* contains further information on waste disposal.

Staging Area

A covered staging area should be provided adjacent to the stunning and bleeding station to protect live birds from the elements. This area should be vehicle accessible.

Stunning and Bleeding

Various methods can be used for stunning and bleeding, however common industry practice is to use decapitation. This involves suspending the birds in cones and removing the head. If another method is used, it must be sanitary and treat the birds in a humane manner.

Cones must be sized for the species being slaughtered and made from materials that can be maintained in a sanitary condition. A system to contain blood waste is strongly recommended in order to minimize contamination and sanitation requirements. One method is to place a tray under the cones to catch the blood waste. This trough can drain into a container for collection and disposal (see Appendix 2b).

The stunning and bleeding area should be covered and have a floor as described under general requirements.

Defeathering

Defeathering typically consists of scalding and plucking. These activities should take place in a covered area and have a floor as described under general requirements. This can be the same area where

stunning and bleeding take place (see sample layout). Previous experience has shown that contamination resulting from feathers, blood and other waste material generated by these activities can be dispersed throughout the room, including the ceiling. For this reason, the area where these activities occur should have a closed ceiling.

Also, some consideration should be given to providing physical separation between the plucking and evisceration areas. One example of how this can be achieved is by building a wall equipped with a pass-through window between these two areas (see Appendix 2b).

Scalding water can be a potential source of contamination. The following guidelines pertain to scalding tanks used in the defeathering processes:

- The water temperature in the scalding tank should be maintained between 64 °C – 66 °C (148 °F - 150 °F). Temperatures above this will promote lesions which can increase contamination. Temperatures below this will not facilitate easy feather removal:
- Ensure carcasses that blister, either because the water temperature is too high or because the carcass was left in too long, are trimmed to remove contamination as soon as possible. Similarly, any breaks to the skin should be trimmed as soon as possible.
- The scald tank should be topped off with fresh water, as required
- The tank should be emptied and cleaned at the end of each day it is used.

Birds must be adequately rinsed prior to entering the evisceration area. Some pluckers are equipped with built in washing systems. Where such a system is not available, a separate wash station must be provided.

Evisceration

Evisceration should take place in an enclosed space, such as a building, in order to reduce potential sources of contamination. The evisceration table should be set up to allow for the easy removal of waste material. Some operators may wish to provide a hole in the table to facilitate this. A receptacle should be provided to contain the waste material.

A hose (potable water quality) must be provided for rinsing the carcass once the viscera have been removed, in order to flush any remaining lung and blood material in the cavity.

If giblets are to be harvested, they should be placed into a container of ice water immediately after removal and cleaning, and must be chilled to 4 °C within 2 hours.

Carcass Chilling

Prior to final chilling, carcasses must be free of blood and any waste material. This can be accomplished by a thorough cold water rinse.

Either water chilling or air chilling of poultry carcasses is acceptable. Whichever method is used, carcasses should be chilled to 4 °C in 6 hours (8 hours is acceptable for larger birds). Carcass chilling

should take place in an enclosed space to reduce exposure to potential sources of contamination. This can be the same area that the evisceration takes place in (see sample layout).

Product Storage

Freezers should be adequately sized, and the birds should be adequately spaced to ensure that freezing occurs as quickly as possible. Racks can be used to assist with proper air flow.

Operational Requirements

Sanitation

Frequent, thorough sanitation is essential in the production of safe wholesome carcasses. Both the establishment and the equipment must be cleaned and sanitized at a frequency that keeps it free of contamination and maintained in a sanitary condition.

Cleaning is typically accomplished by using water and a detergent or degreaser to remove visible materials including fats and oils. Sanitizing is accomplished by using one of the following to destroy invisible microorganisms that may be present:

- A chemical sanitizer
 - 100 ppm chlorine (bleach)
 - 200 ppm quaternary ammonia (commonly referred to as quats)
- Hot water above 82 °C (this is much hotter than water used for equipment cleaning and handwashing)
- Other sanitizers may also be considered

Small equipment should be cleaned and sanitized in a sink. Larger equipment can be cleaned and sanitized in place. A spray bottle can be used to apply the sanitizer solution. Solutions should be made fresh the day being used as some sanitizing solutions, such as chlorine, lose strength rapidly. Once equipment has been sanitized, it should be allowed to air dry and then stored in an area where it will not become contaminated.

Hoses used in the establishment should be periodically disinfected by running a sanitizer solution through them. From time to time finished surfaces and equipment in the establishment will become worn to the point that they can no longer be properly cleaned and sanitized. When this occurs, they must be replaced.

Pest Management

Pests such as flies, insects, rodents, and birds have the potential to contaminate carcasses and meat products. Steps must be taken to prevent this from happening and to ensure that a safe product is produced. Pest management is most effective when several different methods are employed.

Preventing Entry

Steps should be taken to prevent pests from entering the establishment. This can include:

- Ensuring that construction is sound and that there are no gaps or cracks in the walls, ceiling, or around doors, windows and other openings.
- The use of screening to keep pests out of work areas.
- The use of sweeps to seal gaps under doors.
- Frequent sanitation in and around the establishment to reduce potential attractants.

Preventing areas of harbourage

Effort should be made to reduce areas where pests can live and breed, both inside and outside the establishment. This can include:

- Removing excess items located around the establishment that could create shelter.
- Keeping vegetation away from the immediate vicinity of the establishment.
- Reducing excess clutter within the establishment.

Pest Control Devices

If pest control devices are used, they are most effective when placed along outside walls and in close proximity to entry doors. Devices should be located so that they don't result in increased risk of contamination.

Exclusion of other animals

In addition to reducing the number of pests in the establishment, operators must take steps to exclude other animals, such as cats and dogs, from the slaughter establishment.

Transportation

Many rural slaughter establishments will need to transport carcasses and meat products from one location to another, for example carcasses to a cut and wrap establishment for further processing, and in some cases finished product back to the rural slaughter establishment.

During transportation, carcasses and meat products must be:

- Protected from contamination
- Transported using dedicated equipment (e.g. tarps)
- Chilled to 4 °C or colder prior to transport (with the exception of hot carcasses being transported for off-site refrigeration)

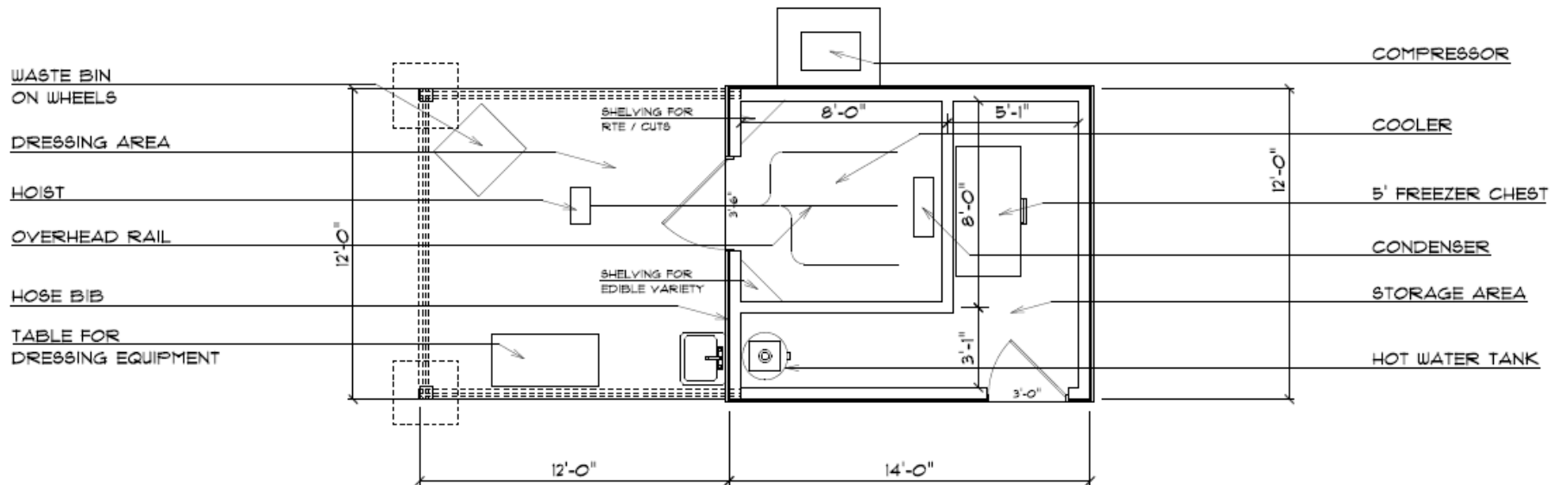
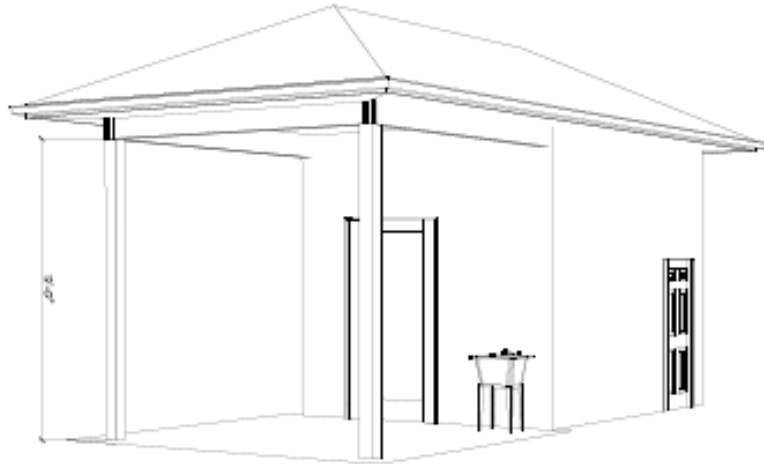
Further information on transporting meat and meat products can be found in the [Guidelines for the Safe Transportation of Carcasses, Poultry and Meat Products](#).

Record Keeping

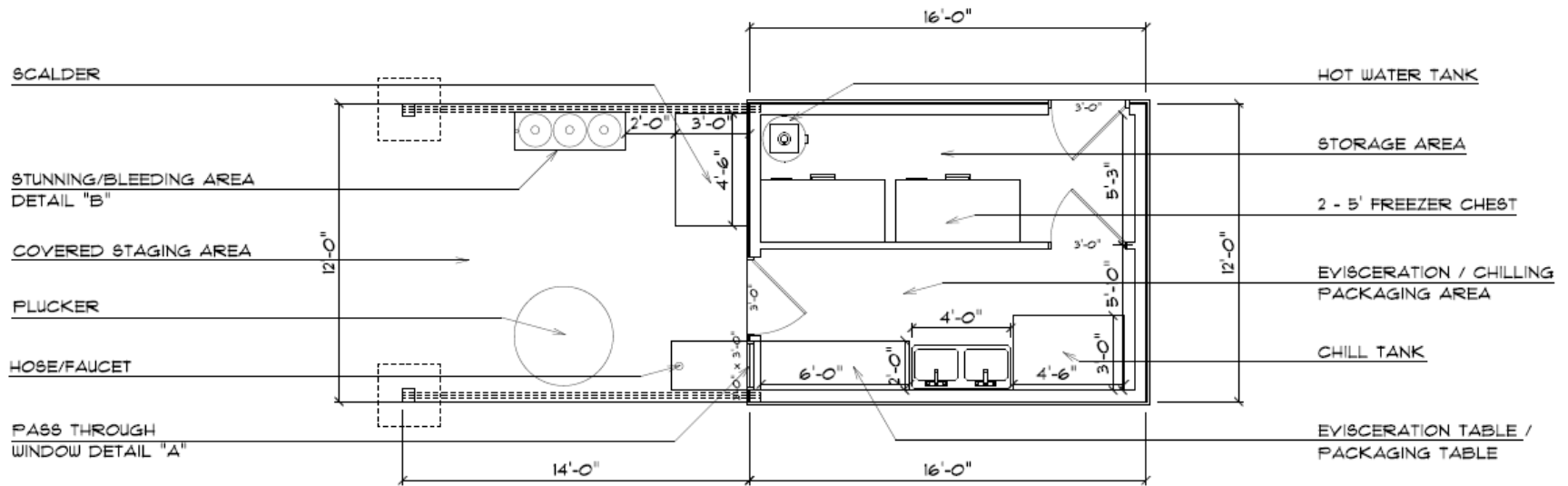
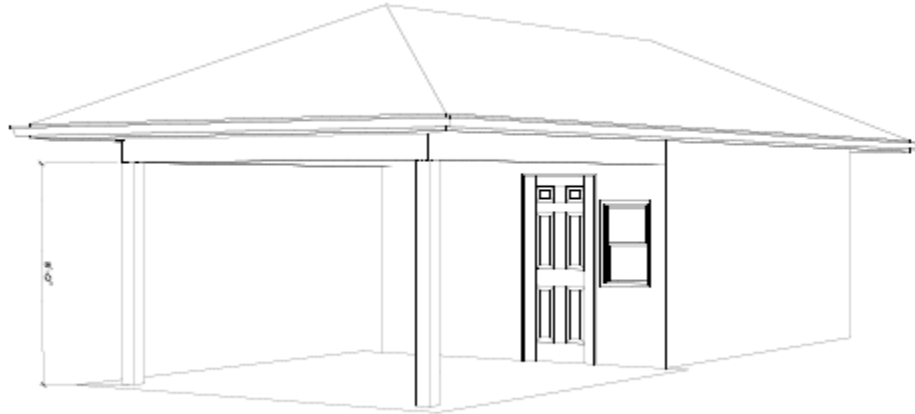
Accurate record keeping is a key component of a safe food supply. The traceability of food products is critical when responding to foodborne illness and food safety incidents. A detailed sales record template is included in Appendix 3.

Further information related to record keeping can be found in the *SlaughterSafe Training Participant Guide*.

Appendix 1 – Rural Slaughter Establishment Sample Layout (Red Meat)

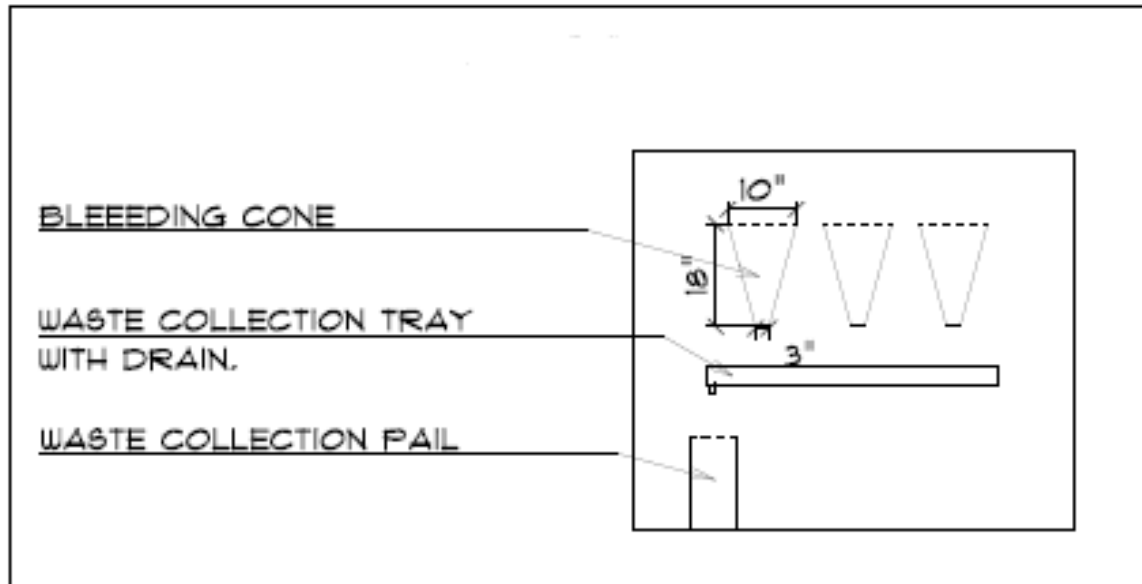


Appendix 2a - Rural Slaughter Establishment Sample Layout (Poultry)



Appendix 2b – Example details for Poultry Slaughter Establishments

Example of blood waste collection system for poultry slaughter establishments



Example of pass-through from defeathering area to evisceration area for poultry slaughter establishments

