

03

Hygiene Control for Slaughtering



Do not use any tools (e.g., clubs) that may harm the animals to be slaughtered when moving from a vehicle or to other facilities in the slaughterhouse.



Remove dirt on the surface of the animal and wash it clean before slaughtering.



Be sure the meat of a slaughtered animal does not drop to the floor.



Disinfect the tools (e.g., knives) used for slaughtering and wash them with hot water (83°C or higher).



Be sure the meat is not contaminated by animal feces or intestinal contents.



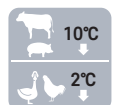
Be sure that animal intestines are not ruptured when taking them out; if ruptured, be sure that the meat is not contaminated by animal feces or intestinal contents.



Intestines and byproducts unsuitable for human consumption should be handled using a separate container and distinguished from the meat.



When finally washing the meat, make sure that no feces, hairs, or other contaminants are left.



When taken from the slaughterhouse, mammal meat like beef and pork should be kept at 10°C or lower, and poultry meat like chicken or duck at 2°C or lower.

Hygiene Management Guide in Relation to Slaughtering For Owners and Employees

Hygiene Management Guide in Relation to Slaughtering For Owners and Employees



01

Slaughterhouse facilities/ employees' hygiene management



Personal hygiene management



Be sure to prevent objects like watches, rings, necklaces, hairpins, etc., from coming in contact with livestock products (meat, etc.).



Do not smoke, eat, or chew gum within the workplace.



Be sure to wear disinfected overgarments/hats/shoes/gloves, and always keep them clean.



Employees should undergo health checkups at a state-designated medical institution at least once a year.



Owners should conduct hygiene education for employees and record details in an education log.



Employees infected with a contagious disease or wounded should not be allowed to handle livestock products.



Be sure to wash your hands after working in contact with a contaminated device or the like, after using the bathroom, and before entering the workplace.



Do not touch livestock products without wearing disinfected overgarments.

Hygiene management before/after work



Regularly check whether the walls and ceiling of the workplace are free of dust, moisture, or fungus. Keep work areas clean at all times.



Remove foreign materials like meat pieces from the workplace floor and sewer and keep them clean at all times.



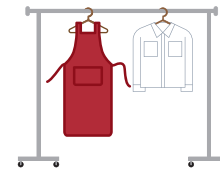
Keep the refrigeration/freezing room clean at all times. Keep an adequate temperature inside.



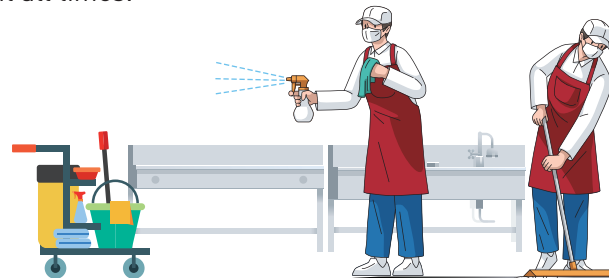
After use, wash, clean, and disinfect the worktable, devices (slicers, bone cutters, mixers, etc.), cutting boards, carts, etc.

Hygiene management during work

- Do not leave the workplace in disinfected overgarments. Put the apron and gloves at the designated place before using the bathroom.



- The workplace floor should be kept clean. No meat pieces or garbage should be left on the floor. Keep the floor clean at all times.



02

Matters to be observed by those at a slaughterhouse

- Do not apply for slaughter inspection to inspectors beyond the processing capacity of the slaughterhouse, such as stanchion and refrigeration facilities.
- Do not start work before the inspector's instruction.
- Do not slaughter or process animals/meat without authorization.
- Be sure to wear disinfected overgarments/hats/shoes/gloves in the workplace. Check your personal hygiene before starting work.
- No unauthorized person other than inspectors should be allowed to enter the workplace.
- Set up a plan for hygiene education for employees; a person trained in hygiene education shall train other employees for more than one hour per month. Retain the record of education for one year.
- Keep livestock products whose sell-by period has passed in a designated place like a refrigerated/frozen warehouse by marking "For Disposal".
- Install an air curtain and an insect screen at the entrance to the workplace. Measures should be taken to prevent rats or worms.

