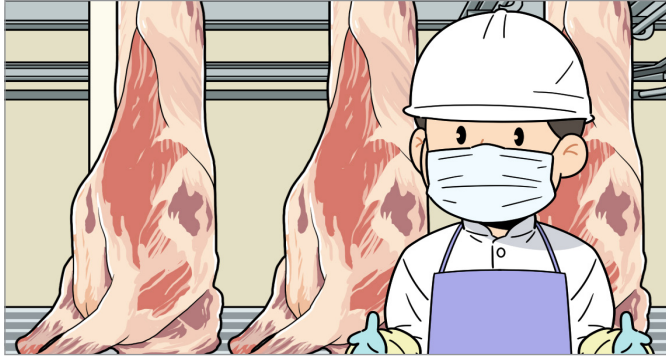


## 03 Hygiene management in the process of slaughtering



- Do not use any tools (e.g. club) that may harm the animals to be slaughtered when moving from the vehicle or to other facilities in the slaughterhouse.
- Remove the dirt on the surface of the animal and wash clean before slaughtering.
- Be sure not to let the meat of a slaughtered animal drop to the floor.
- Disinfect the tools (e.g. knife) used for slaughtering and wash them with hot water (83°C or higher).
- Be sure not to let the meat be contaminated by animal feces or things left in the intestines.
- Be sure that animal intestines are not ruptured when taking them out. In case of ruptured intestines, be sure that the meat is not contaminated by animal feces or things left in the intestines.
- With regard to intestines and byproducts that are not fit for human consumption, they should be handled, using a separate container, in a way that distinguishes them from the meat.
- When finally washing the meat, make sure that no feces, hairs, or other contaminants are left.
- When taken out of 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

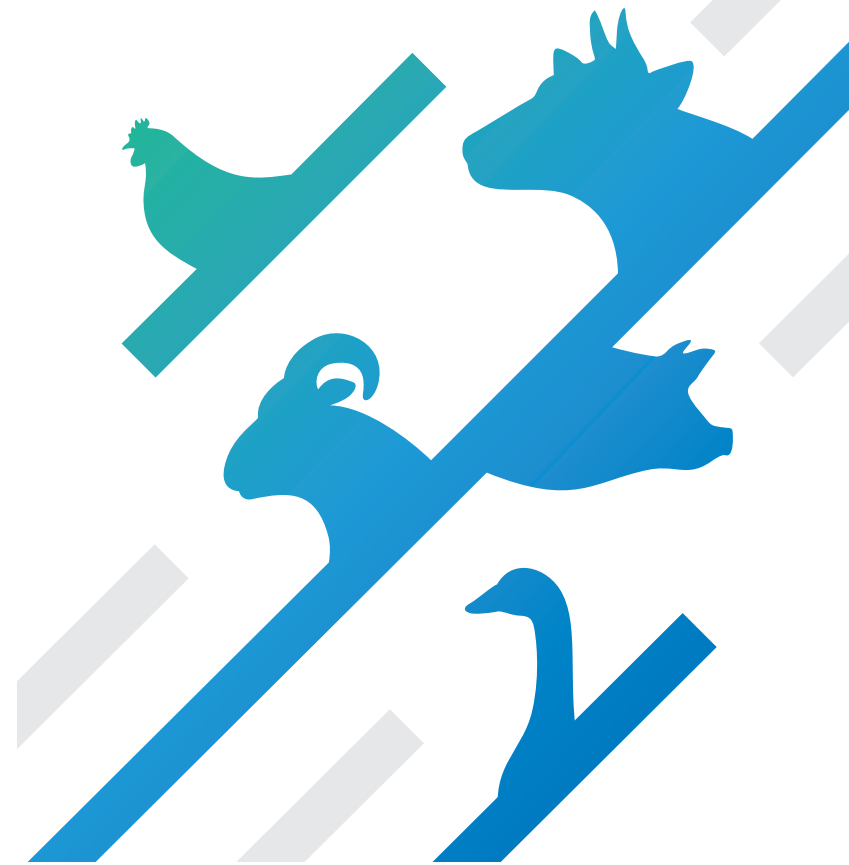
For Owners and Employees



영어

# Hygiene Management Guide in Relation to Slaughtering

For Owners and Employees

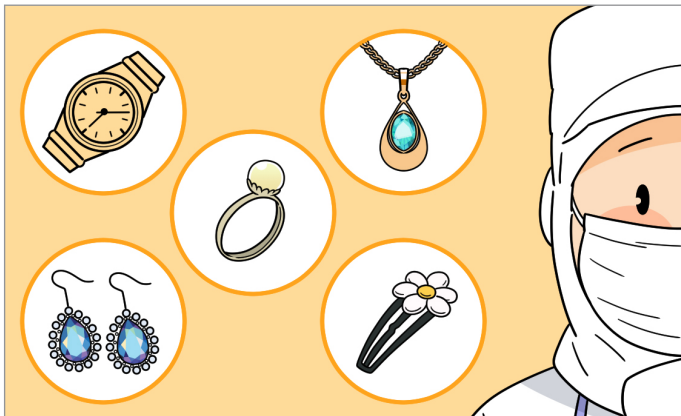


# 01 Slaughterhouse facilities / employees' hygiene management



## Personal hygiene management

- Care should be taken to prevent things like watch, ring, necklace, hairpin, 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 overgarment/hat/shoes/gloves and keep them clean at all times.
- Employees should undergo health checkup at a state-designated medical institution at least once a year.
- Employers should conduct hygiene education for employees and have the content recorded in a journal.
- Employees infected with a contagious disease or wounded should not be allowed to handle livestock products.
- Be sure to wash your hands after work involving touching a contaminated device or the like, after using the bathroom, and before entering the workplace.
- Do not touch livestock products without wearing disinfected overgarment.

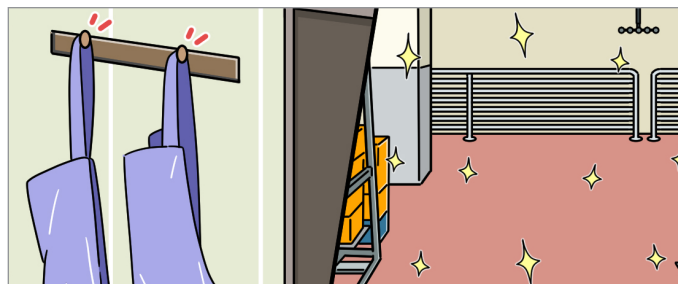


## Hygiene management before/after work

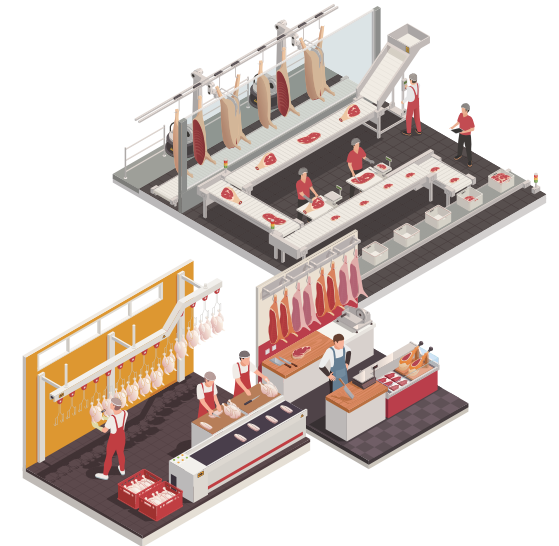
- Check whether the walls and ceiling of the workplace are free of dust, moisture, or fungus from time to time. Keep work areas clean at all times.
- Remove foreign materials like meat pieces from the workplace floor and sewer and keep them clean at all times.
- Keep the refrigeration/freezing room clean at all times. Keep their inside at an adequate temperature.
- Wash clean and disinfect the worktable, devices (slicer, bone cutter, mixer, etc.), cutting board, cart, etc. after use.

## Hygiene management during work

- Do not go out of the workplace in disinfected overgarment. Put the apron and gloves at the designated place before going to 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



- No application for slaughter inspection should be made in excess of your capability including meat refrigeration.
- Do not start work before receiving the inspector's instruction.
- Do not slaughter or process animals/meat without authorization.
- Be sure to wear disinfected overgarment/hat/shoes/gloves in the workplace. Check your personal hygiene status 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. Let personnel who has gone through hygiene education train employees concerning hygiene. Keep the result of education as record for one year.
- Keep livestock products whose sell-by period has passed in a designated place like refrigerated/frozen warehouse by marking "For waste."
- Install an air curtain and an insect screen at the entrance to the workplace. Care should be taken to prevent rats or worms.