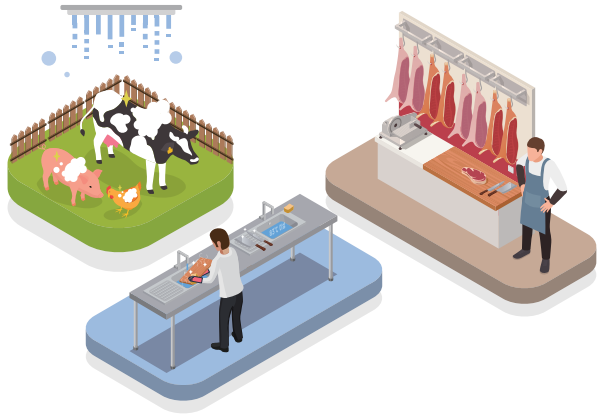


03 Hygiene management in the process of slaughtering



- 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 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 contents 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 contents 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 and duck, at 2°C or lower.

For Owners and Employees

Hygiene Management Guide in Relation to Slaughtering



[영어]

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01 Hygiene management for slaughterhouse facilities and employees

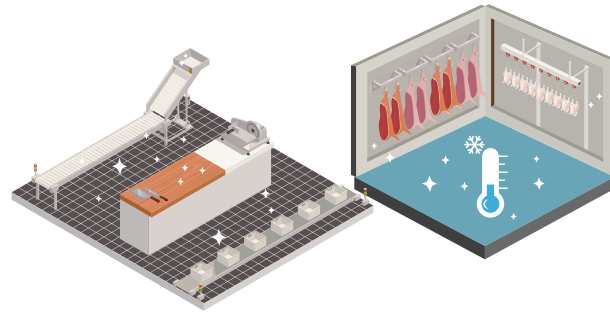
Personal hygiene management

- Care should be taken to prevent personal items, like watches, rings, necklaces and hairpins, 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 receive health checkup at a state-designated medical institution at least once a year.
- Employers should conduct hygiene education for employees and retain and record all education materials.
- Employees with contagious diseases or wounded should not be allowed to handle livestock products.
- Be sure to wash one's hands after touching a contaminated device or the like, after using the restroom 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 substances, like meat pieces, from the workplace floor and sewer and keep facilities clean at all times.
- Keep the refrigeration/freezing room clean at all times. Maintain an interior temperature adequate for their purposes.
- Clean and disinfect the worktable, equipment (slicer, bone cutter, mixer, etc.), cutting board, and cart after use.

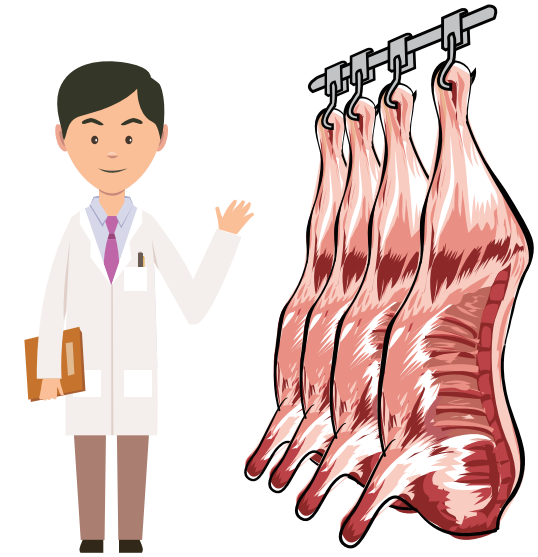


Hygiene management during work

- Do not leave the workplace in disinfected overgarment. Put an apron and gloves at a designated location before going to the restroom.
- The workplace floor should be kept clean. No meat pieces or waste should be left on the floor. Periodically clean the floor to minimize contamination.



02 Matters to be observed by those at a slaughterhouse



- No application for slaughter inspection should be made in excess of one's 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 one's 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. Have a business operator or employee who received hygiene education for at least one hour per month conduct hygiene education. Retain records of educational results for one year.
- Keep livestock products whose sell-by period has passed in a designated location like refrigerated/frozen warehouse with a marking "For Disposal."
- Install an air curtain and insect screen at the entrance to the workplace. Care should be taken to prevent rats or vermin from establishing a habitat.