



agriculture, forestry & fisheries

Department:
Agriculture, Forestry and Fisheries
REPUBLIC OF SOUTH AFRICA

MEAT INSPECTION SCHEME ASSIGNEE MONITORING CHECKLIST

| | | | |
|-----------------|--|-----------------|--|
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| | |
|-------------------|--|
| Name of Assignee: | |
| Date(s): | |

EXECUTIVE SUMMARY

Draft

Table of contents

| Contents | Page No. |
|--|-----------------|
| 1. Assignee's Details | 3 |
| 2. Company Profile | 4 |
| 3. Requirements for assignment | |
| 3.1 Attributes | 5 |
| 3.2 Organisation and management | 6 |
| 3.3 Personnel | 7 |
| 3.4 Facilities and equipment | 8 |
| 3.5 Inspection methods and procedures | 9 |
| 3.6 Handling inspection and items | 10 |
| 3.7 Records | 10 |
| 3.8 Complaints ad appeals | 11 |
| 3.9 Lines of communication | 11 |
| 3.10 Reporting | 12 |
| 4. Verification of meat inspection activities | 13 |
| 5. Verification of the roles of the meat inspection personnel | 15 |
| 6. Recommendations | 21 |

Part 1: ASSIGNEE'S DETAILS

| | |
|----------------------------|--|
| Company name | |
| Registration number | |
| Physical address | |
| | |
| | |
| Postal address | |
| | |
| | |
| Contact Person | |
| Telephone No. | |
| Cell phone No. | |
| Fax No. | |
| E-mail address | |

Part 2: ASSIGNEE'S COMPANY PROFILE

| <i>Does the assignee have the following?</i> | Yes | No |
|--|------------|-----------|
| ➤ <i>Company's registration certificate?</i> | | |
| ➤ <i>SARS certificate?</i> | | |
| ➤ <i>Financial auditors?</i> | | |
| ➤ <i>Public liability insurance?</i> | | |
| <u>Comments/Remarks</u> | | |
| <u>Recommendations</u> | | |

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Part 3: REQUIREMENTS FOR ASSIGNMENT

| 3.1. Attributes of the assignee | | | |
|--|------------------|-----|----|
| | Reference | Yes | No |
| <p>➤ Is the assignee performing the meat inspection service independently from the abattoir(s)?</p> <ul style="list-style-type: none"> • Does the assignee have guidelines to ensure independence? • Guidelines include steps/measures that: <ul style="list-style-type: none"> ❖ support employees in exercising the authority accorded to them? ❖ mitigate the potential risk where employees may be subjected to any form of influence or bribes to alter decisions? ❖ investigating, addressing complaints of untoward actions about employees and reporting cases to the Provincial Authorities? • How were these guidelines communicated to the personnel? | 7.2(a) 7.2(c) | | |
| <p>➤ Does the assignee have measures to maintain its integrity?</p> <ul style="list-style-type: none"> • assignee, its personnel or any person deemed to be employed within its structures: <ul style="list-style-type: none"> ❖ are not in the direct employment of an abattoir in any capacity? ❖ are not supplier(s), client(s) or have any contractual relationship other than a contract for rendering of meat inspection services? <ul style="list-style-type: none"> ✓ in case of any other contractual relationships, what is covered in these contracts?/ where these declared?/ do these have a potential to comprise the service provider's integrity? ❖ have shareholders, board of directors, management, administration, technical operations, anyone who is an abattoir owner, is representing an abattoir or is a client or supplier to an abattoir ❖ receive direct remuneration or any incentive from an abattoir and/or its representatives in terms of services rendered, unless written permission has been granted by the NEO? ❖ have been convicted of a criminal offence related to theft, fraud, dishonesty or similar offence? | 7.2(b) | | |
| <ul style="list-style-type: none"> • Does the assignee have measures to ensure confidentiality of information acquired in the course of its duties? | 7.2(d) | | |
| <u>Comments/Remarks</u> | | | |
| <u>Recommendations</u> | | | |

| 3.2. Organisation and management | | | |
|--|------------------|------------|-----------|
| <i>Does the assignee have:</i> | Reference | Yes | No |
| • <i>an organisational structure that enables it to perform its functions?</i> | 7.3(a) | | |
| • <i>defined and documented responsibilities and reporting structure?</i> | 7.3(b) | | |
| • <i>effective supervision by a registered veterinarian?</i> | 7.3(c) | | |
| • <i>job descriptions which include the requirements for education, training, technical knowledge and experience?</i> | 7.3(d) | | |
| • <i>system for control of all documentation relating to its activities?</i> ❖ <i>how does the system ensure that appropriate documentation are available at all staff at different locations?</i> ❖ <i>how does the system ensure that all changes/amendments to of documents are authorized and the amended documents are available at all staff at different locations?</i> ❖ <i>records are maintained for a period of 5 years?</i> ❖ <i>how does the system ensure that any authorized parties are notified of changes, as necessary?</i> | 7.3(e) | | |
| • <i>documented procedures for dealing with feedback and corrective action whenever discrepancies are detected?</i> | 7.3(f) | | |
| • <i>procedures/ system for the management to review the service at appropriate intervals to ensure its continuing suitability and effectiveness?</i> ❖ <i>are results of such reviews recorded?</i> | 7.3(g) | | |
| <u>Comments/Remarks</u> | | | |
| <u>Recommendations</u> | | | |

| 3.3. Personnel | | | |
|---|---------------------------|------------|-----------|
| <i>Does the assignee have:</i> | Reference | Yes | No |
| <ul style="list-style-type: none"> • a sufficient number of personnel with the range of expertise to carry out its functions for the categories of abattoirs as assigned for? <ul style="list-style-type: none"> ❖ does this include the services of veterinarians, meat inspectors/examiners and relief personnel? • capacity to work extended working hours, overtime, night, weekend and holiday shifts, multiple shift and emergencies, where required? <ul style="list-style-type: none"> ❖ provision for relief personnel and to service peak production periods? | 7.4(a) 10(a) | | |
| <ul style="list-style-type: none"> • a system to ensure that technical staff responsible have appropriate qualifications and experience? <ul style="list-style-type: none"> ❖ is there a system for continuous professional development in meat inspection and/or food safety hygiene management? • capacity to provide veterinarian(s) when required? <ul style="list-style-type: none"> ❖ for secondary meat inspection? ❖ to visit abattoirs at predetermined periods of time on slaughter days as required by the PEO? | 7.4(b) 10(b) 10(e) | | |
| <ul style="list-style-type: none"> • a system to ensure that the meat inspection personnel: <ul style="list-style-type: none"> ❖ have knowledge of the meat Safety Act and applicable regulations? ❖ make professional judgments as to conformity with regulatory requirements? ❖ have relevant knowledge of the technology used in the slaughter process? • a system to ensure that the meat inspection personnel under their employment are registered with the PEO? | 7.4(c) 10(c) | | |
| <ul style="list-style-type: none"> • a document management system to ensure that training of its personnel is kept up – to-date in accordance with quality management system? • a system to ensure that all meat inspection personnel undergo an induction period of at least 1 day under qualified and experienced personnel? | 7.4(d) 7.4(e) 10(e) | | |
| <ul style="list-style-type: none"> • a system to ensure that all new or inexperienced meat inspection personnel receive direct supervision by a senior and more experienced official for a period of at least 1 month? • a system to ensure that all newly qualified or inexperienced meat inspection personnel work under direct supervision of an experienced meat inspector for at least 1 month? <ul style="list-style-type: none"> • capacity to provide supervisory meat inspection personnel to monitor the performance on meat inspection personnel at abattoir(s)? <ul style="list-style-type: none"> ❖ are the supervisory inspectors performing functions as prescribed in regulations 55(c)(ii);53(c)(ii) and 57(c)(ii) of the Red Meat, Poultry and Ostrich Regulations? | 7.4(f) 10(d) | | |
| <ul style="list-style-type: none"> • a written code of conduct? <ul style="list-style-type: none"> ❖ does the service provider provide guidance for the conduct of its staff? | 7.4(g) | | |
| <ul style="list-style-type: none"> • a system to ensure that persons engaged in inspection do not receive any compensation and/or gifts for their meat inspection service from sources other than the service provider? | 7.4(h) | | |
| <ul style="list-style-type: none"> • a system to ensure that personnel : <ul style="list-style-type: none"> ❖ are clearly identifiable as being a veterinarian, meat inspector or meat examiner in service of the assignee ❖ have proof of authorization/registration at all times? | 7.4(i) | | |
| Comments/Remarks | | | |
| | | | |

Recommendations

3.4. Facilities and equipment

| <i>Does the assignee have:</i> | Reference | Yes | No |
|---|------------------|------------|-----------|
| <ul style="list-style-type: none"> • <i>access to adequate and suitable facilities and equipment required for rendering the service?</i> <ul style="list-style-type: none"> ❖ <i>Offices</i> ❖ <i>Transport</i> | 7.5(a) | | |
| <ul style="list-style-type: none"> • <i>the following equipment to provide a meat inspection service:</i> <ul style="list-style-type: none"> ❖ <i>Protective clothing for each meat inspection personnel which is compliant to the Meat Safety Act, 2000?</i> ❖ <i>Calibrated thermometers for every abattoir serviced?</i> ❖ <i>Calibrated light meter for every abattoir serviced?</i> | 7.5(b) | | |
| <ul style="list-style-type: none"> • <i>a system to ensure that equipment is properly maintained, in accordance with documented procedures and instructions?</i> | 7.5(c) | | |
| <ul style="list-style-type: none"> • <i>where applicable, a system to ensure that, abattoir supplied equipment is calibrated before being put into service and thereafter according to an established programme</i> | 7.5(d) | | |

Commented [L1]:

Comments/Remarks

Recommendations

| 3.5. Inspection methods and procedures | | | |
|--|------------------|------------|-----------|
| <i>Does the assignee have:</i> | Reference | Yes | No |
| <ul style="list-style-type: none"> • a system to ensure that the methods and procedures which are defined in the regulatory requirements for inspection are implemented | 7.6(a) | | |
| <ul style="list-style-type: none"> • documented instructions on inspection planning and on standard sampling and inspection techniques? <ul style="list-style-type: none"> ❖ where applicable, the expertise to ensure that sound sampling procedures and the correct processing and interpretation of results? | 7.6(b) | | |
| <ul style="list-style-type: none"> • a system to ensure that inspection methods or procedures which are non-standard are fully documented in a protocol and approved by the NEO or PEO? | 7.6(c) | | |
| <ul style="list-style-type: none"> • a system to ensure that all instructions, standards or written procedures, worksheets, checklist and reference data are maintained up-to-date and be readily available to the relevant authority? | 7.6(d) | | |
| <ul style="list-style-type: none"> • a system to ensure that observations and/or data obtained in the course of inspections are recorded in a timely manner to prevent loss? | 7.6(e) | | |
| <ul style="list-style-type: none"> • a system to ensure that all calculations and data transfers are subjected to appropriate checks? | 7.6(f) | | |
| <u>Comments/Remarks</u> | | | |
| <u>Recommendations</u> | | | |

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| 3.6. Handling inspection samples and items | | | |
|---|-----------|-----|----|
| Does the assignee have: | Reference | Yes | No |
| • a system to ensure that carcasses and parts thereof are inspected, identifiable and correlated to avoid confusion regarding the identity of such items at any time? | 7.7(a) | | |
| • a system to ensure that apparent abnormalities notified to or noticed by the inspector are dealt with in accordance with regulatory requirements? | 7.7(b) | | |
| • documented procedures and appropriate facilities to avoid deterioration or damage to inspection items which are under its responsibility | 7.7(c) | | |
| <u>Comments/Remarks</u> | | | |
| <u>Recommendations</u> | | | |

| 3.7. Records | | | |
|---|-----------|-----|----|
| Does the assignee have: | Reference | Yes | No |
| • a record system that suits the meat inspection service it is rendering which complies with applicable statutes? | 7.8(a) | | |
| • a record system that provides sufficient information that permits satisfactory evaluation of the service? ? | 7.8(b) | | |
| • a system for storing records safely, securely and in confidence to the client for a specified period? ❖ are records retained for 5 years?, (unless otherwise required by other laws) | 7.8(c) | | |
| <u>Comments/Remarks</u> | | | |
| <u>Recommendations</u> | | | |

| 3.8. Complaints and appeals | | | |
|---|------------------|------------|-----------|
| <i>Does the assignee have:</i> | Reference | Yes | No |
| • <i>documented procedures for dealing with complaints received from clients or other parties about its activities?</i> | 7.9(a) | | |
| • <i>documented procedures for the consideration and resolution of appeals against the results of its inspections?</i> | 7.9(b) | | |
| • <i>a system for maintaining records for all complaints, appeals and actions taken?</i> | 7.9(c) | | |
| <u>Comments/Remarks</u> | | | |
| <u>Recommendations</u> | | | |

| 3.9. Lines of communication | | | |
|--|------------------|------------|-----------|
| <i>Does the assignee have:</i> | Reference | Yes | No |
| • <i>a system to ensure that all official communication is in writing between itself and the NEO/ PEO?</i> | 7.10(a) | | |
| • <i>a system to ensure that amendments to particulars of the service provider are in writing and are forwarded to the NEO and PEO at least 14 days prior to effect?</i> | 7.10(b) | | |
| <u>Comments/Remarks</u> | | | |
| <u>Recommendations</u> | | | |

| 3.10. Reporting | | | |
|--|---------------|-----|----|
| Does the assignee have: | Reference | Yes | No |
| <ul style="list-style-type: none"> • a system for compiling and submitting regular reports on the meat inspection service at abattoirs serviced? <ul style="list-style-type: none"> ❖ is the frequency as determined by the PEO? • a system for compiling report(s) (annual or more often if required) and submitting to the PEO? <ul style="list-style-type: none"> ❖ Was the format of the report(s) negotiated with individual PEO's? | 7.11 10(f) | | |
| <u>Comments/Remarks</u> | | | |
| <u>Recommendations</u> | | | |

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Part 4: VERIFICATION OF THE MEAT INSPECTION SERVICE

| 4. Verification of the meat inspection service <i>(Indicate Yes or No with an X or NA where it's not applicable)</i> | | Site 1 | | Site 2 | | Site 3 | | Site 4 | | Site 5 | |
|--|-----------|--------|----|--------|----|--------|----|--------|----|--------|----|
| <i>Does the assignee:</i> | Reference | Yes | No | Yes | No | Yes | No | Yes | No | Yes | No |
| • conduct ante-mortem inspections of all animals presented for slaughter? | 15(a) | | | | | | | | | | |
| • inspect or examine carcasses, parts thereof, including cut or deboned meat or processed meat products? | 15(b) | | | | | | | | | | |
| • inspect or examine all incoming and outgoing carcasses, meat or meat products, including product that have been returned to an abattoir? | 15(c) | | | | | | | | | | |
| • have veterinarian(s) who conduct secondary meat inspection? | 15(d) | | | | | | | | | | |
| • approve the fitness for human consumption final products before they are dispatched? ❖ does the approval of the products extend beyond the meat inspection point(s) and does it include approval at the point of dispatch? | 15(e) | | | | | | | | | | |
| • in facilities where registered inspectors are not necessarily involved in the "on line" meat inspection function, do they focus on the ▪ verification of compliance to a 'Farm to Fork' and in-house Food Safety Management Systems? and ▪ exercising control over the inspection or release of products or consignments from such facilities? | 15(f) | | | | | | | | | | |
| • in poultry abattoirs, are the registered inspectors monitoring and assessing the meat inspection efficiencies of designated and/or authorized inspectors/examiners? | 15(g) | | | | | | | | | | |
| • verify hygiene management systems? | 15(h) | | | | | | | | | | |
| • conduct sampling of meat, surfaces, water and any other relevant material/objects for monitoring of potential hazards? | 15(i) | | | | | | | | | | |
| • implement hygiene management system at abattoir(s) , where applicable? ❖ was approval granted by the PEO? | 15(j) | | | | | | | | | | |
| • monitor the handling and disposal of condemned material and abattoir waste? | 15(k) | | | | | | | | | | |
| • provide written authorization for taking and removal of samples for research or training purposes in line with the requirements of the relevant regulations? ❖ is t authorization done in consultation with the NEO/PEO? | 15(l) | | | | | | | | | | |
| • report to the PEO/NEO on matters relating to regulatory compliance? ❖ are there reports on meat inspection, abattoir hygiene management, animal health, animal welfare and disease control matters, where applicable? | 15(m) | | | | | | | | | | |

| | | |
|---|-------|--|
| <ul style="list-style-type: none"> • have veterinarian(s) registered by the PEO as a registered inspector(s) who supervise the Meat Inspection Service? | 15(n) | |
| <ul style="list-style-type: none"> ➢ do registered inspectors at an abattoir take into consideration the welfare of the animals waiting to be slaughtered, the practical and logistical implications? | 15 | |
| <ul style="list-style-type: none"> ➢ do registered inspectors at an abattoir exercise the following powers: <ul style="list-style-type: none"> ▪ take decisions on fitness of animals for slaughter during ante-mortem inspections? ▪ take decisions on carcasses and offal – pass or condemn or detain? ▪ take decisions on commencement of slaughtering- does slaughter only start with the consent of the meat inspection personnel in charge? ▪ suspend the slaughter operation if non compliances warrant such? ▪ control slaughter line speed? ▪ conduct sampling of products and facilities ▪ to prepare and submit official reports and statistics to PEO/NEO as needed? | 15 | |
| <u>Comments/Remarks</u> | | |
| <u>Recommendations</u> | | |

Part 5: VERIFICATION OF THE ROLES OF THE MEAT INSPECTION PERSONNEL

| 5A: Red Meat and Farmed Ostriches Abattoirs <i>(Indicate Yes or No with an X or NA where not applicable)</i> | | Site 1 | | Site 2 | | Site 3 | | Site 4 | | Site 5 | |
|---|--------------|--------|----|--------|----|--------|----|--------|----|--------|----|
| | Reference | Yes | No | Yes | No | Yes | No | Yes | No | Yes | No |
| Meat Examiner | | | | | | | | | | | |
| • conducting primary meat inspection of carcasses and offal? | 16.2(a)(i) | | | | | | | | | | |
| • are additional duties being performed by meat examiner? is there consent from the PEO? | 16.2(a) | | | | | | | | | | |
| • additional duties include: | 16.1(a)(i) | | | | | | | | | | |
| ✓ monitoring of the dispatch processes? | | | | | | | | | | | |
| ✓ monitoring of the handling of condemned material until safe disposal? | 16.2(a)(ii) | | | | | | | | | | |
| ✓ performing meat examination (ante-mortem and primary meat inspection) in the absence of a Meat Inspector/VPHO at a rural abattoir (when authorized NEO/PEO)? | 16.2(a)(iii) | | | | | | | | | | |
| • other duties? (provide details below) | | | | | | | | | | | |
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| Meat inspector | | | | | | | | | | | |
| • performing duties above as for a meat examiner? | 16.2(b)(i) | | | | | | | | | | |
| • Conduct ante-mortem inspection of slaughter animals? | 16.2(b)(ii) | | | | | | | | | | |
| • preparing and submitting to the PEO monthly reports on the meat inspection service, including slaughter statistics, as well as any non-conformances which require immediate intervention | 16.2(b)(iii) | | | | | | | | | | |
| • regulatory control including verification of the abattoir hygiene management system | 16.2(b)(iv) | | | | | | | | | | |
| • other duties? (provide details below) | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
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| Veterinarian: | | | | | | | | | | | |
| • performing duties above as for a meat examiner or inspector? | 16.2(c)(i) | | | | | | | | | | |
| • conducting ante-mortem inspection of animals that have been deemed not fit for slaughter by the meat inspector/examiner? | 16.2(c)(ii) | | | | | | | | | | |
| • conducting secondary meat inspection on all carcasses detained by the meat inspector/examiner, all carcasses of animals that had been referred by the meat inspector/examiner for veterinary ante-mortem inspection, and all carcasses that underwent emergency slaughtering? | 16.2(c)(iii) | | | | | | | | | | |

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|---|-------------|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|
| • preparing and submitting to the PEO report(s) on the meat inspection service(s) conducted? | 16.2(c)(iv) | | | | | | | | | | | | | | | | | | |
| • preparing and reporting on secondary meat inspection services to the owner of an animal or the abattoir owner | 16.2(c)(v) | | | | | | | | | | | | | | | | | | |
| • verifying the abattoir hygiene management system? | 16.2(c)(vi) | | | | | | | | | | | | | | | | | | |
| • other duties? (provide details below) | | | | | | | | | | | | | | | | | | | |
| <u>Comments/Remarks</u> | | | | | | | | | | | | | | | | | | | |
| <u>Recommendations</u> | | | | | | | | | | | | | | | | | | | |

| 5B: Poultry and Rabbit Abattoirs <i>(Indicate Yes or No with an X or NA where not applicable)</i> | | Site 1 | | Site 2 | | Site 3 | | Site 4 | | Site 5 | |
|---|--------------|--------|----|--------|----|--------|----|--------|----|--------|----|
| | Reference | Yes | No | Yes | No | Yes | No | Yes | No | Yes | No |
| Poultry Meat Examiner Level 1 | | | | | | | | | | | |
| • conducting meat examination of carcasses and offal under supervision of a senior meat inspection personnel? | 16.3(a)(i) | | | | | | | | | | |
| • monitoring of the dispatch processes? | 16.3(a)(ii) | | | | | | | | | | |
| • monitoring of the handling of condemned material until safe disposal? | 16.3(a)(iii) | | | | | | | | | | |
| • other duties? (provide details below) | | | | | | | | | | | |
| Poultry Meat Examiner Level 2 | | | | | | | | | | | |
| • performing duties above as for a Poultry Meat Examiner Level 1? | 16.3(b)(i) | | | | | | | | | | |
| • performing meat inspection at recovery point? | 16.3(b)(ii) | | | | | | | | | | |
| • monitoring the slaughter processes? | 16.3(b)(iii) | | | | | | | | | | |
| • monitoring and directly supervising the meat examination by the PME level 1(s)? | 16.3(b)(iv) | | | | | | | | | | |
| • verifying the abattoir hygiene management system? | 16.3(b)(v) | | | | | | | | | | |

| 5C: Game Meat and Wild Ostriches Abattoirs <i>(Indicate Yes or No with an X or NA where not applicable)</i> | | Site 1 | | Site 2 | | Site 3 | | Site 4 | | Site 5 | |
|--|--------------|--------|----|--------|----|--------|----|--------|----|--------|----|
| | Reference | Yes | No | Yes | No | Yes | No | Yes | No | Yes | No |
| Trained person | | | | | | | | | | | |
| • conducting ante-mortem inspection of game animals to be slaughtered? | 16.4(a)(i) | | | | | | | | | | |
| • verifying that proper shooting, bleeding times, hygienic harvesting and transport procedures of harvested game? | 16.4(a)(ii) | | | | | | | | | | |
| • identifying abnormal behaviour in live animals and deviation from procedures? | 16.4(a)(iii) | | | | | | | | | | |
| • reporting to the registered inspector at the harvesting depot or game meat abattoir? | 16.4(a)(iv) | | | | | | | | | | |
| • other duties? (provide details below) | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| Game Meat Examiner | | | | | | | | | | | |
| • conducting examination of carcasses and offal at the game harvesting depot? | 16.4(b)(i) | | | | | | | | | | |
| • conducting examination of carcasses and offal at the game abattoir? | 16.4(b)(ii) | | | | | | | | | | |
| • monitoring of hygiene control during harvesting and at the game harvesting depot? | 16.4(b)(iii) | | | | | | | | | | |
| • additional duties include (where applicable): | 16.4(b) | | | | | | | | | | |
| ✓ monitoring of the dispatch processes? | | | | | | | | | | | |
| ✓ monitoring of the handling of condemned material until safe disposal? | 16.4(b) | | | | | | | | | | |
| • other duties? (provide details below) | | | | | | | | | | | |
| • | | | | | | | | | | | |
| Meat inspector | | | | | | | | | | | |
| • performing duties above as for a game meat examiner? | 16.4(c)(i) | | | | | | | | | | |
| • conducting primary meat inspection on all carcasses? | 16.4(c)(ii) | | | | | | | | | | |
| • preparing and submitting to the PEO monthly reports on the meat inspection service, including slaughter statistics? | 16.4(c)(iii) | | | | | | | | | | |
| • verifying the abattoir hygiene management system? | 16.4(c)(iv) | | | | | | | | | | |
| • other duties? (provide details below) | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| Veterinarian: | | | | | | | | | | | |
| • conducting secondary meat inspection on all carcasses detained by the meat inspector/examiner for a veterinary decision? | 16.4(d)(i) | | | | | | | | | | |

| | | | | | | | | | | | | | |
|--|--------------|--|--|--|--|--|--|--|--|--|--|--|--|
| • conducting inspection on all emergency slaughter carcasses and offal? | 16.4(d)(ii) | | | | | | | | | | | | |
| • preparing and submitting to the PEO reports on the meat inspection service(s) conducted? | 16.4(d)(iii) | | | | | | | | | | | | |
| • verifying the abattoir hygiene management system? | 16.4(d)(iv) | | | | | | | | | | | | |
| <u>Comments/Remarks</u> | | | | | | | | | | | | | |
| <u>Recommendations</u> | | | | | | | | | | | | | |

| 5D: Crocodile Abattoirs <i>(Indicate Yes or No with an X or NA where it's not applicable)</i> | | Site 1 | | Site 2 | | Site 3 | | Site 4 | | Site 5 | |
|---|------------------|---------------|-----------|---------------|-----------|---------------|-----------|---------------|-----------|---------------|-----------|
| | Reference | Yes | No | Yes | No | Yes | No | Yes | No | Yes | No |
| Meat Examiner | | | | | | | | | | | |
| • conducting post mortem inspection of carcasses and offal? | 16.5(a)(i) | | | | | | | | | | |
| • monitoring the receiving of chilled harvested crocodiles? | 16.5(a)(ii) | | | | | | | | | | |
| • other duties? (provide details below) | | | | | | | | | | | |
| Meat inspector | | | | | | | | | | | |
| • performing duties above as for a meat examiner? | 16.5(b)(i) | | | | | | | | | | |
| • conducting ante-mortem inspection at harvesting of crocodiles? | 16.5(b)(ii) | | | | | | | | | | |
| • monitoring the receiving of chilled harvested crocodiles at the abattoir? | 16.2(b)(iii) | | | | | | | | | | |
| • preparing and submitting to the PEO monthly reports on the meat inspection service, including slaughter statistics, as well as any non-conformances which require immediate intervention? | 16.5(b)(iv) | | | | | | | | | | |
| • regulatory control including verification of the abattoir hygiene management system? | 16.5(b)(v) | | | | | | | | | | |
| • other duties? (provide details below) | | | | | | | | | | | |
| Veterinarian: | | | | | | | | | | | |

| | | | | | | | | | | | | | | | | | | | | |
|--|--------------|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|
| • <i>monitoring ante-mortem done by meat inspector?</i> | 16.5(c)(i) | | | | | | | | | | | | | | | | | | | |
| • <i>conducting secondary meat inspection on all carcasses detained by the meat inspector/examiner for a veterinary decision?.</i> | 16.5(c)(ii) | | | | | | | | | | | | | | | | | | | |
| • <i>preparing and submitting to the PEO report(s) on the meat inspection service(s) conducted?</i> | 16.5(c)(iii) | | | | | | | | | | | | | | | | | | | |
| • <i>verifying the abattoir hygiene management system?</i> | 16.5(c)(iv) | | | | | | | | | | | | | | | | | | | |
| • <i>other duties? (provide details below)</i> | | | | | | | | | | | | | | | | | | | | |
| <u>Comments/Remarks</u> | | | | | | | | | | | | | | | | | | | | |
| <u>Recommendations</u> | | | | | | | | | | | | | | | | | | | | |

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Part 6: RECOMMENDATIONS

Recommendations

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