

Slaughter House - Meat

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Food establishment has an updated FSSAI License & NOC from local authority.	2	
I	Design & facilities		
2	The premises have separate provision for the slaughter of different species of animals & for different methods of slaughter.	2	
3	There is an adequate resting area (lairage) with facility for watering and examination of animals or birds.	2	
4	The layout of the slaughter house is such that there is a forward movement from the introduction of the live animal to emergence of meat and offals without any possibility for overlap/intersection.	2	
5	Internal structure & fittings are made of non-toxic, impermeable materials which prevent the entry of dirt, dust & pest.	2	
6	Floors are impervious, epoxy coated and non-slippery.	2	
7	Walls are paved with imperious glazed tiles upto 1 meter height for poultry or small ruminant animals and upto 5 metre for large animals & are epoxy coated.	2	
8	Windows & other openings are free from accumulated dirt, those which open are fitted with insect-proof screen.	2	
9	Doors are smooth, non-absorbent surface, close fitted & self closing (where appropriate).	2	
10	Premises have sufficient lighting i.e. 540 lux (inspection points), 220 lux (work room) & 110 lux (other areas).	2	
11	Adequate ventilation is provided within the premises.	2	
12	Personnel hygiene facilities are available including adequate number of toilets, hand washing facilities and change rooms. Hand washing facilities with warm or hot and cold water, adequate means to hygienically dry hands are provided adjacent to toilets and at entry to processing area.	2	
13*	<i>Clean potable cold water (meeting standards of IS 10500) with pressure hose pipes and supply of hot water is available in slaughter hall.</i>	4	
14	An equipped laboratory is available with qualified chemist/analyst & veterinary microbiologist.	2	
15	The equipment & containers (except for chopping blocks, cutting boards & brooms) are durable, made of corrosion resistant material which facilitates cleaning.	2	
II	Control of operation		
16	Animals suspected of infectious diseases are segregated and kept in separation.	2	
17	<i>Humane methods are used for slaughtering. Animals are rested before slaughter to reduce stress. Slaughtering of animals is not done in sight of other animals. Stunning of animals is done before slaughtering.</i>	4	
18	Equipment used for stunning is maintained in good working condition.	2	
19	The dressing of the carcasses is not done on floor. Suitable hoists are provided to hang the carcasses before evisceration	2	
20	Knives and sharpners (mushtala) are of stainless steel and sterilized/ sanitized before use.	2	
21*	<i>All animals are subjected to ante-mortem examination and post mortem inspection by the authorised veterinarian as per the specified proforma.</i>	4	
22	When dressed meat has to stored without further immediate processing, such storage is maintained at 0°C to 2°C.	2	

23	Carcasses, parts and the organs thereof found to be healthy and fit for human consumption are marked as <i>"Inspected & passed"</i> . Carcass or parts thereof which is unfit for human consumption is marked as <i>"Inspected & condemned"</i> .	2	
III	Sanitation, maintenance & waste disposal		
24	Cleaning of equipment, food premises is done as per cleaning schedule & cleaning programme. (Floorings are washed daily. Lime washing, colour washing or paint washing is done at least once in 12 months.)	2	
25	Preventive maintenance of stunning equipment is carried out regularly as per the manufacturer's instructions.	2	
26	<i>Blood, manure, garbage, filth or other refuse from any animal slaughtered and the hide, viscera and offals are removed from the slaughter house within 8 hours after completion of slaughtering in a manner not to cause contamination. The container or receptacle used for these wastes is thoroughly cleaned and disinfected immediately after use.</i>	4	
27*	<i>Pest control programme is available and pest control activities are carried out by trained and experienced personnel.</i>	4	
28	No signs of pest activity or infestation in premises (eggs, larvae, faeces etc.)	2	
29	There is an efficient drainage system and all drains and gutters are properly and permanently installed fitted with traps and screens . The drainage system for blood is either underground with facility for easy cleaning or a portable receptacle with lid).	2	
30	Sufficient space is there for separation and storage of condemned carcasses. Destruction of condemned carcasses, organs or parts thereof shall be carried out under the direct supervision of the authorised veterinarian.	2	
31	Slaughter house refuse and waste material is suitably processed to prepare animal by product or dumped in pits that are suitably covered.	2	
32	<i>For large slaughter house, ETP is required. Disposal of sewage and effluents is done in conformity with standards laid down under Environment Protection Act, 1986.</i>	4	
IV	Personal Hygiene		
33	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is done. Check for records.	2	
34	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food.	2	
35*	<i>Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage) and personal behaviour (hand washing, no loose jewellery, no smoking, no spitting etc).</i>	4	
36	Food handlers are equipped with suitable aprons, gloves, headgear, shoe cover etc.	2	
V	Training & records keeping		
37	Internal / External audit of the system is done periodically. Check for records.	2	
38	Food Business has an effective consumer complaints redressal mechanism.	2	
39	Food handlers have the necessary knowledge and skills & trained to handle food safely. Check for training records.	2	
40*	<i>Appropriate documentation & records are available and retained for a period of one year or the shelf-life of the product, whichever is more.</i>	4	

Total points/90

Asterisk mark (*) questions may significantly impact food safety & therefore must be addressed as a priority. Failure in any of the asterisk mark questions, will lead to Non-compliance

Grading –

<input type="checkbox"/>	A⁺	80 - 90	Compliance – Exemplar
<input type="checkbox"/>	A	72 - 79	Compliance – Satisfactory
<input type="checkbox"/>	B	45 - 71	Needs Improvement
<input type="checkbox"/>	No grade	<45	Non Compliance