

## Food safety during on farm slaughter

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### Before slaughter

Is the animal fit for human consumption?

- Injured och sick?
- Treated with veterinary medical products
- In contact with pesticides

### Slaughter Means separating the meat from bacteria

Bacterias are found in;

- Feet
- Skin and fethers
- Mouth and nosal cavity
- Udder and milk
- Respiratory tract and lungs
- Esófagus, stomach and intestins
- Urinary organs

### Slaughter

- Stunning
- Bleeding
- Skinning, scalding, dehairing
- Evisceration
- Carcass washing?
- Chilling
- Decontamination?

### Stunning

Mechanical

Electrical

### Bleeding

Multiple knives

- One knife to cut trough the skin.
- Take a new clean knife to open the blood vessels

Collection and handling of blood?

- Blood is a very sensitive product and shall be kept no warmer then +2 Celsius

## Skinning, scalding, dehairing

Skinning,

- multiple knives

Scalding, dehairing

- hot water to be able to remove the epidermis

Removing of feathers

- Best done in an area where the feathers don't get in contact with meat from other animals. Slaughter plants has a special room for removing the feathers

## Evisceration and chilling

Be careful not to contaminate the carcass

When the carcass get a dry surface it will protect the carcass from bacteria getting into the meat

Make sure that air can circulate inside and around the carcass, don't hang it to close to other carcasses.

## Carcass washing and Decontamination

Always remove visible dirt by cutting away the surface with a knife

To wash with water makes the carcass look clean but it makes the bacteria spread all over the carcass

## Keep clean

Clothes

Boots

Hands

Equipment

**NEVER UNDERESTIMATE  
THE IMPORTANCE OF  
MECHANICALLY  
CLEANSING!!!**

## Risks at slaughter, Bacteria Virus Parasites

**Salmonella**, found in all animals

**E.coli, EHEC, cows**

**Yersinia, swine**, found on wet surfaces

**Listeria**, often found in condens water in chilling room

**African Swine Fever**, can travel far on a sandwich

**Tricinella spiralis, swine**, always check flesh for TS

**Diphyllobothrium latum, cows**, cheek and heart muscles

**Cesium**, wild bore, in areas with radio activity from Tjernoby, probably because they dig into the ground with their snouts

## Biosecurity

### • Security of buildings

- Roof, door and window control
- Empty and hard areas around the buildings where rodents can't hide or nest

### • Active pestcontrol

- Insects
- Wild birds
- Rodents,
  - poison shall not be used inside a building with food
  - use indicators inside the building to see if there are rodents
  - candles are very good indicators, rodents love them
  - use poison only outside the building to prevent rodents from entering