

Department of Agriculture

LOGBOOK

FOR

MEAT INSPECTION TRAINING

(RED MEAT)

Name of Learner:	
ID:	
Mentor:	
Mentor telephone number:	

Directorate Food Safety and Quality Assurance Private Bag X 138 PRETORIA 0001

January 2007

LEARNER'S LOG BOOK OF PRACTICAL EXPERIENCE

Introduction

In order to ensure a thorough practical training in all aspects of meat inspection, combined with the theoretical studies as specified in the course, learners are required to keep a record of their practical experience throughout the course. Tables 1 to 7 are designed for recording the work experience of the learner and verification thereof by the supervisors or facilitators. Learners should arrange to be assessed regarding competence as soon as they have fully mastered it. The facilitators or supervisors should satisfy themselves that the learner has in fact mastered the competence described before signing the associated square in the tables.

Knowledge and skills will be assessed. By signing the appropriate block the supervisor/ facilitator confirms that the learner is able to demonstrate satisfactory skills/ knowledge in the mentioned tasks.

Names of abattoirs where practicals were done:

ABATTOIR	FROM START DATE	TO END DATE

The facilitator/ supervisor at the abattoir should complete the section below:

ABATTOIR	FACILITATOR/ SUPERVISOR	RANK STATUS	TELEPHONE	EXAMPLE OF SIGNATURE USED IN LOG BOOK

Table 1. Personal and equipment hygiene competencies

No	Task	Able to describe and demonstrate safe and hygienic operations
1	Use of appropriate protective clothing	
2	Evaluate and apply personal hygiene principles regarding him/ herself as well as for workers	
3	Use knife and hook in on-line inspection	
4	Use steel/stone to retain and sharpen knife blade	
5	Wash and sterilise knife and personal equipment correctly	
6	Wash hands and arms correctly	

Table 2. Ante-mortem inspection competencies

No	Task	Cattle	Sheep	Pigs
1	Demonstrate ante mortem inspection skills			
2	Identify common ante mortem diseases/ conditions and describe judgement			

Table 3. Lairage hygiene and welfare competencies

No	Task	Able to critically evaluate HYGIENE and WELFARE
1	Transport vehicles for live animals	
2	Offloading of slaughter stock	
3	Lairaging and drive to slaughter	
4	Stunning of animals by electrical stunner	
5	Stunning of animals by pen/ bolt pistol	
6	Slaughter and bleeding technique for each species	

Table 4. General hygiene competencies associated with the slaughter and dressing of animals

No	Operation or Task	Cattle	Sheep	Pigs
1	Evaluate the dressing process			
2	Evaluate the handling of red offal			
3	Evaluate the handling of edible rough offal			
4	Evaluate the handling and removal of condemned material			
5	Evaluate the cooling and chilling of carcasses and organs			
6	Evaluate detaining and condemnation procedures for suspect carcasses and offal			
7	Evaluate the marking of carcasses and offal			
8	Evaluate emergency and last kill slaughter procedures			

Table 5. Sanitation competencies

No	Operation or task	Able to describe and critically evaluate
1	Sanitation in the lairages	
2	Sanitation in the abattoir	
3	Sanitation in the cold rooms	

Table 6. Hygiene Management System competencies

No	Operation or task	Able to describe and critically evaluate
1	Application of Hygiene Management Systems (HMS)	
2	Potable water supply provisions and treatment	
3	Water sampling techniques and record keeping	
4	Waste water disposal	
5	Means of controlling vermin	
6	Handling, storage and disposal of condemned material	
7	Thermo control	
8	Do a hygiene assessment by means of the Hygiene Assessment System (HAS)	

Table 7. Meat inspection competencies (Cattle, Sheep, Pigs)

No	Task	Cattle	Sheep	Pigs
1	Locate and identify carcass lymph nodes			
2	Locate and identify red and rough offal lymph nodes			
3	Distinguish between normal and abnormal appearance of lymph nodes			
4	Demonstrate on-line meat inspection of <i>Head and feet</i>			
5	Demonstrate on-line meat inspection of <i>Carcass</i>			
6	Demonstrate on-line meat inspection of <i>Red offal</i>			
7	Demonstrate on-line meat inspection of <i>Rough offal</i>			
8	Observe and identify common conditions found during primary meat inspection on the <i>head, feet, carcass, red and rough offal</i>			
9	Give the judgement for all conditions in 8 above			

I hereby certify that the above logbook was handed in by the learner and that the practical training was done as specified.
