



## Procedure For Stunning, bleeding, slaughtering (Dressing)

<b>Compilation Date</b>	22 Oct 2018	<b>Revision date</b>	22 Oct 2018
<b>Controlling Officer</b>	QA Manager	<b>Sign</b>	<b>Document Ref. No.</b> SOP 2.17.1
<b>Approval Officer</b>	MD	<b>Sign</b>	<b>Revision Number</b> 000

**Purpose:** All animals are handled in a humane manner according to procedure. All animals are slaughtered in a hygienic manner, which will prevent soiling/ contamination of the carcasses. The carcass has a high yield with minimum damage. All slaughter personnel follow the approved procedures.

**Scope:** Slaughter Hall – Clean and Dirty Areas

**Definitions:** As per document DEF 001

**Applicable legislation:** As per document HFSQ 002

### 1. Regaining Skin from Dead Animals

- At Deli-Co abattoir all animals that arrive dead, or sick animals, are treated as condemned material and may not enter the abattoir slaughter floor. These animals are taken to the fields where they are killed (in a humanly manner) if still alive and dispose of according to condemnation procedure.

*Skins are salvaged of animals that is not approved by meat inspector due to animal being poorly nourished.*

#### Feeding the supply of animals to the stunner

- Do not supply animals too fast or too slow.
- Ensure a constant supply of animals to the stunning operator.
- Handle the animals calmly, humanely
- Do not leave animals in Slaughter line when going on breaks but keep them in pens where water is present.



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### **Stunning**

- Animals will not be allowed to stand in slaughter line during breaks for excessive periods of time.

*All Animals must be rendered unconscious by means of an effective stunning method, which will be by means of electrical stunning.*

### **Electrical Stunning Method**

- The apparatus will be in good condition and ready for use at all times.
- Backup stunner will be kept in production office and will be used if needed.
- Terminals must be applied to head to ensure the current passes through brain of animal. Terminals will be held longer against head for big animals and animals with wool that's covering lobes against head.
- Meters are against wall to monitor the time, voltage and amperage used. (see manufacturers recommendations). These meters are verified daily with volt meter to ensure correct voltage passes through stunner and thus ensuring effective stunning.
- Place electrodes of the stunning apparatus correctly on both sides of the head, beneath the ears, on the horizontal line through the top part of the snout
- The animal's legs will fold and it will fall down
- Hereafter the legs will begin to stretch and the neck stretched backwards
- Humane handling of animals must be ensured at all times.



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### Shackling and hoisting

- After stunning, allow animal to roll to inside of abattoir dirty area on slaughter line.
- Wrap the chain of the shackle around the hind foot (left or right depending on the abattoir design) just above the hock joint
- Secure it by inserting the hook into one of the chain links
- The hook should point towards the carcass to ensure that it does not come loose while being hoisted
- Steer the animal while hoisting so that the roller may be placed on the bleeding rail
- Push and position the carcass over the bleeding trough
- Stand clear while the animal is hoisted

### Spear cut and Bleeding

- Make a spear cut extending from the neck up to the brisket
- Sever the main artery in one cut by inserting the knife and cutting downward
- A trained person will perform the throat cut
- Use a two-knife system. Remove the bleeding knife from the sterilizer as soon as the stunned animal is positioned over the bleeding trough and make the bleeding incision
- Ensure that all the arteries, trachea and esophagus are severed.
- Stop before the spine is damaged. Do not damage the medulla oblongata
- Rinse the knife with cold water to prevent blood coagulation and put back into sterilizer at 82 °C or more



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- Bleeding should take place within 60 seconds after stunning to facilitate maximum bleeding. Do it quickly and without any delays
- Bleeding times are as follows:
  - 6 min for sheep
  - Shorter bleeding time could cause blood to drip constantly on the dressing floor.
  - Do not remove head and feet until bleeding time period is over
  - An audit must be done to ensure that the specific standard and procedure are implemented and maintained.

### Sheep

- Small incision on loose leg (right), spear cut, remove leg, transfer
- Small incision on loose leg (left), spear cut, remove leg, transfer
- 1<sup>ST</sup> and 2<sup>ND</sup> hind leg inside and outside
- Remove front feet
- Heads removed, count teeth
- Flaying with hand knife until the elbows are exposed
- The brisket area is now flayed
- Spear cuts are made on front legs and the legs are flayed
- The skin is pulled off by hand till the neck
- Final skin removed by skin puller
- Skins are directly taken to the skin room

### Evisceration

- This process must be completed as soon as possible.
- Make an incision next to the anus and cut the anus loose
- Cuts must be as small as possible to prevent unnecessary damage to carcass.
- Hook a finger in this cut and ring the anus while pulling it
- Do not sever the rectum
- Release the anus and let it drop into the carcass



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- Remove any lactating udders
- Make an incision through the fat from the testes up to the thorax on the mid line of the carcass.
- Take care not to rupture the intestines
- Make a small incision and pop the testes out of the scrotum
- Cut the penis off up to the navel
- Cut open the carcass from the abdominal cavity up to the thorax
  
- Cut loose the intestines and pull the anus through
- Remove the spleen and take off the omentum
- Remove the intestines followed by the stomach, cutting loose just behind the stomach. Avoid soiling during this procedure.
- Saw through the sternum (breastbone).
- Cut loose the diaphragm while holding onto the liver. Take care not to rupture the gall bladder.
- Remove the liver together with the heart and lungs
- In the case of beef, half the carcass by cutting it straight down the middle
- Do not empty the gall bladder on the slaughter floor. Gall bladder is treated as condemned material.
- Do not damage internal organs, (bladder, uterus, gall bladder, stomach and intestines).
- These organs contain bacteria, and can contaminate the carcass. Washing cannot remove this contamination and they must be trimmed off.
- Wash your hands frequently during evisceration.

**Final trimming and washing**

- Ensure that meat inspection of carcasses and offal is completed
- Remove pieces of skin and intestinal remains
- Remove remainder of reproductive organs



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- Remove hanging blood vessels, fat, and blood that cannot be washed off
- After the carcass has been trimmed, wash with running water to remove blood, sawdust and loose marrow
- Enough time and adequate rail length must be available so that carcass can drip dry to prevent excessive fluid accumulation in the chillers.

**Private slaughter**

Slaughter process is followed as in product release. We do private slaughter and once animal is slaughtered it will be labeled as such. Private slaughters will be collected by owner. Carcasses will be dispatched the same as commercial lamb according to dispatch procedure. Arrangements for private slaughter needs to be approved by management.

**Corrective action**

All nonconformances will be reported to QA manager. QA Manager will do investigation and once investigation is done, corrective action will be done accordingly.

Specific Responsibility	Designated To:
<b>Handling of animals prior to slaughtering</b>	Liarage/Receiving of Livestock Managers
<b>Slaughtering of animals</b>	Floor Managers
<b>Inspection of carcasses</b>	Meat Inspector
<b>Maintenance on all equipment</b>	Maintenance Manager



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<b>Supporting Documents:</b>	<b>Doc. Ref. Number</b>
<b>Sterilizer Control</b>	SOP 1.19
<b>Preventative Maintenance</b>	SOP 2.5
<b>Humane Handling</b>	SOP 2.15.3
<b>Ante Mortem Inspection</b>	SOP 2.15.4

<b>Supporting Records:</b>	<b>Doc. Ref. Number</b>
<b>Scale Verification record</b>	REC 1.17.3
<b>Stunner Verification Record</b>	REC 1.5.3
<b>Sterilizer Temperature Record</b>	REC 1.19.x
<b>Maintenance Schedule</b>	REC 2.5.1.1

<b>Process</b>	<b>Low er Limit</b>	<b>Uppe r Limit</b>	<b>Verification</b>	<b>Frequen cy</b>	<b>Correction</b>
<b>Feeding the supply of animals to the stunner</b>				For every carcass	
<b>Stunning</b>				For every carcass	
<b>Shackling and hoisting</b>				For every carcass	
<b>Sticking (Spear cut) and Bleeding</b>				For every carcass	



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<b>De-hiding</b>				For every carcass	
<b>Evisceration</b>				For every carcass	
<b>Final trimming and washing</b>				For every carcass	

<b>Required Training for Specific Responsibility:</b>	
<b>Correct slaughtering method</b>	
<b>Handling of animals</b>	