

Scottish Organic Producers Proc 8 – Abattoir Inspection Questionnaire

8. Supplementary Inspection Questionnaire for an Abattoir

To be used in conjunction with document 5. Processor Questionnaire.

| | | | |
|---------------|--|-----------------|--|
| Operator Name | | SOPA Reg No | |
| Inspector | | Inspection Date | |

| Ref | Standard | Objective evidence of compliance and comments | Compliance |
|------|--|---|------------|
| 12.2 | Records Do the records include the Organic Livestock to Slaughter Document or the producers Delivery Note? | | |
| | Is a record kept of any feed delivered or fed to the stock during the lairage? | | |
| | Is the kill number, date and weight of each carcass recorded? | | |
| | Is there an up to date list of licensed slaughtermen available available? | | |
| 12.3 | Animal Welfare Is there a person responsible for animal welfare? What training have they had? | | |
| | How are the arrivals planned to ensure rapid unloading? | | |
| | How are unavoidable delays in unloading dealt with (the provision of shade, shelter, water etc) | | |
| | Are their suitable trained and competent staff to oversee the unloading, including out of hours arrivals? | | |
| | Are the unloading facilities suitable with appropriate inclines, side gates, non-slip floors and no immediate turns? | | |
| 12.4 | Lairage Are the pens labelled to indicate the organic status and only contain organic stock? | | |
| | Can animals see other stock and are fractious or horned animals kept apart to prevent injury? | | |
| | Are animals from different loads kept separate unless from the same social group? | | |
| | Do animas have clean bedding and water? | | |

Scottish Organic Producers Proc 8 – Abattoir Inspection Questionnaire

| | | | |
|------|--|--|--|
| | Is organic food supplied if they have to wait more than 12 hours? What is the source? | | |
| | Are the animals regularly checked and where water sprays are used on pigs, is the temperature recorded? | | |
| | Is undue force or the use of electric goads evident? | | |
| 12.5 | Stunning & Slaughtering Can animals see the stunning and slaughtering process? | | |
| | Describe the stunning process. Does this cause instant unconsciousness without distress to the animal? | | |
| | Does the stun to bleed time exceed 60 secs (cattle), 20 secs (sheep), 60 secs (pigs)? | | |
| | Is there reserve or backup equipment available at the point of slaughter? | | |
| 12.6 | Processing Are animals killed and dressed as the first operation of the day or after a clean down? | | |
| | Is meat tenderisation carried out and is this started after the specified times? | | |
| | Who is responsible for ensuring the organic integrity of the stock through the process? | | |
| | Storage Is organic meat stored on separate rail, permanently or temporarily dedicated and under the control of a responsible person? | | |
| | Labelling Are the carcasses labelled with the kill date, identification, number and weight as soon as possible after slaughter? | | |
| | How are edible offals separated if they are to be marketed as organic? | | |
| | Is the Meat Stamp being used appropriately to stamp organic carcasses? | | |
| | Record the Stamp Number. Who is responsible for its storage and use? | | |