

F4 – Fitness of Food for human consumption – post and ante mortem carcase inspection

F3 HACCP –all or any discrete part of the process

F5 Auditing of food premises

F1 Contamination of food – during slaughter? – In transport? In storage?

F2 – Food Preservation – temperature control? Freezing? Cold storage? Other methods smoking? Brining? Manufacture of meat products?

HP1 – Clinical Disease of PH Significance – zoonoses?

HP2 – Health Protection Measures and Methods – pre-employment health checks? Steps to prevent HP1 zoonoses? Employment medical screening?

**Visit to an Abattoir
or
On Farm Seasonal Turkey Slaughter**

P5 Accumulation and/or disposal of waste – animal by products?

S3 Auditing of high risk processes – any high risk processes carried on at the premises ?

S2 Managing Occupational Health/Hygiene issues – risk of zoonoses? Back injuries? Crushing injuries from livestock? Cutting equipment? Movement of carcasses?

S5 Determining the effectiveness of SMS – for controlling animal movements? Loading/unloading animals? Manual handling of heavy carcasses? s/t/f? Knives? Vehicle movements?

S7 Work Place Accidents