

MEAT INSPECTION REPORT

t 709.729.6879

f 709.729.005

Plant #: _____

e foodsafety@gov.nl.ca

Plant Name:		Owner:	
Address:			
Telephone #:		Inspector:	
Date		Plant Type:	
Inspection Type:	<input type="checkbox"/> Inspection Service		<input type="checkbox"/> Spot Inspection

Pre-operational Inspection/Spot Inspection:

Check each item and note whether it is acceptable or not. If not, note the issue(s) in the Comments section.	OK	Not OK
Meat Contact Surfaces: All meat contact surfaces are clean and sanitary (saws, knives, hook, tables, tubs etc.), practices to ensure continual sanitation are being followed (e.g. knife sterilization or saw disinfecting during slaughter).	<input type="checkbox"/>	<input type="checkbox"/>
Non-contact Surfaces: Walls, floors, equipment undersides, etc. are clean and sanitary.	<input type="checkbox"/>	<input type="checkbox"/>
Sanitary Facilities: Sanitary facilities, both on and off the kill floor, have hot/cold potable water, germicidal soap, paper towels and are maintained in a sanitary state.	<input type="checkbox"/>	<input type="checkbox"/>
Equipment: Equipment poses no immediate risk of contamination (e.g. flaking paint) or safety (e.g. guarding removed).	<input type="checkbox"/>	<input type="checkbox"/>
Pest Control: No evidence of either pests or pest activity.	<input type="checkbox"/>	<input type="checkbox"/>
Temperatures (Identify location and temperature):	Temperature	
Cooler:	°C	<input type="checkbox"/>
Sterilizer:	°C	<input type="checkbox"/>
Hot Water:	°C	<input type="checkbox"/>
Carcass: Time in cooler: Type of Carcass:	°C	<input type="checkbox"/>
Freezer:	°C	<input type="checkbox"/>
Critical Facility Items: There are no outstanding items that will prevent the plant from operating in a safe and sanitary manner which minimizes the risk of contamination of the food (broken glass, no lighting, etc.).	<input type="checkbox"/>	<input type="checkbox"/>
Production: Acceptable start if pre-operational, acceptable to continue if spot inspection.	<input type="checkbox"/>	<input type="checkbox"/>

Ante-mortem Information (list reasons for hold or condemnations in Comments section):

Animals Types Inspected	Quantity Pass	Quantity Held	Qty. condemned on ante-mortem	Vet. Contacted	Director Contacted
Beef					
Pigs					
Sheep & Lamb					
Goats					
Chicken & Turkey					
General Conditions:			Suspect	Not suspect	
Reportable diseases: visual suspicion of BSE, Foot and Mouth, etc.			<input type="checkbox"/>	<input type="checkbox"/>	
Other health risk to staff: visual suspicion of ringworm, enraged animal, etc.			<input type="checkbox"/>	<input type="checkbox"/>	
Unfit for consumption: visual suspicion for emaciation, multiple abscess, etc.			<input type="checkbox"/>	<input type="checkbox"/>	
Antibiotics: visual evidence of needle marks, down animals, cull animals.			<input type="checkbox"/>	<input type="checkbox"/>	
Heavy contamination: visual evidence of excessively contaminated animals.			<input type="checkbox"/>	<input type="checkbox"/>	
Animal welfare: evidence of abuse, improper conditions, etc.			<input type="checkbox"/>	<input type="checkbox"/>	
Feeding: evidence that animals have not been taken off feed prior to slaughter.			<input type="checkbox"/>	<input type="checkbox"/>	

Sample Submissions:

Sample Identification Type	Sample Location	Hold Tag	Date Submitted

Postmortem Information (list reasons for hold or condemnations in Comments section):

Animals Types Inspected	Carcasses Approved	Carcasses Held	Carcasses Condemned
Beef			
Pigs			
Sheep & Lamb			
Goats			
Chicken & Turkey			

Comments:

Postmortem Information (list reasons for hold or condemnations in Comments section):

Organ Types Inspected	Organs Approved	Organs Held	Organs Condemned
Heart			
Liver			
Kidneys			
Lungs			
Tongue			

Comments:

Inspector's Signature _____ Date of Inspection _____

