



Preparing for your inspection – Abattoirs

The following information must be readily accessible at your inspection and should cover the period since your last annual inspection. If you are not properly prepared for your inspection we may have to visit again, which you will be charged for. Please refer to standards 18.5 of the Soil Association organic standards for inspection requirements.

Your records must show full traceability of stock from receipt to dispatch and vice versa. We will perform an audit to compare the quantity of organic goods in and out. Please ensure that your records can show this.

Please use this list to confirm the relevant information is available and keep this sheet until your inspection. All information provided at inspection will remain confidential.

Operating procedures, training and animal welfare

- Quality manual - covering traceability, meat hygiene and animal welfare (std 19.7)
- Training materials - covering meat hygiene, organic integrity and animal welfare (std 18.7)
- Planned arrival system (std 19.2)

Record keeping requirements

- Livestock intake records (std 18.7)
- Transport records - loading and arrival times, casualties etc (std 18.7)
- Feed records - where there is greater than 12 hour waiting time to slaughter (std 19.3.3)
- Organic verification checks - confirming authenticity of organic livestock (std 18.7.4)
- Copies of supplier's current organic certificates (std 18.7.2)
- Process records (kill sheets) (std 18.7)
- Maintenance records (std 18.7)
- Hygiene/cleaning schedules and associated records (stds 18.10)
- Records of pest control inspections and treatments (std 18.11)
- Training records - covering meat hygiene, organic integrity and animal welfare (std 18.7)

At your inspection we will also review the areas listed below:

Livestock, transport and lairage

- Dirty animals (std 19.1)
- Trained staff present whilst live animals on site (std 19.1)
- Staff certificates of competence for activities carried out (std 19.1)
- Unloading facilities (std 19.2)
- Labelled pens (std 19.3)
- Bedding & water provision (std 19.3)

Processing, storage and separation

- Stunning methods (std 19.5)
- Times and frequency of organic processing (std 19.7.4)
- Assigned and labelled rails for organic carcasses and offal (std 18.13.1, 19.7.4)

Labelling

- SA meat stamp and who is authorised to use it (std 18.8.2)
- Carcass and offal labelling (18.8)