

Daily inspection of slaughterhouses

Daily inspections		Result*	Non-compliance	Date & conf. of corrective action
1d	Lairage: Ante mortem inspection			
2d	Pre-operational sanitation verification, slaughter hall			
3d	Pre-operational sanitation verification, chilling room			
4d	Pre-operational sanitation verification, red offal room			
5d	Sanitation during cutting and deboning			
6d	Verification of temperature monitoring of sterilization boxes			
7d	Hygiene inspection of slaughtering and working procedures			
8d	Hygiene inspection of carcasses in chilling room			
9d	Verification of slaughter line checklist			
10d	Verification of cutting and deboning checklist			
11d	Verification of records taken at Critical Control Points			
12d	Inspection of condemned material and category 1 ABP			
13d	Daily report on ante- and postmortem inspection			
14d	Daily report to plant manager			
15d	Sanitation report of hide room and green offal room			

* V: Compliant
C: Non-compliant

Date of inspection

Signature