

# Food Safety Checklist for Low Throughput Poultry Slaughterhouses (Less than 10,000 per year)

Record all problems on the safe food diary

## Live Poultry

Are live poultry stored out of sight of slaughter operation?

## Safe Cooling

Are poultry carcasses being cooled as quickly as possible?

Are poultry carcasses transferred to fridge to finish cooling?

Are poultry carcasses cooled in an insect proof area away from contamination?

## Safe Chilled Food

Are all poultry carcasses put into cold storage area/fridge straight away after cooling?

Is the operating temperature of the fridge able to store poultry carcasses below 8°C?

Have regular checks of temperature taken place?

## Stock Control

Is there a clear marking or labelling system to show date of slaughter?

Are records kept of numbers slaughtered?

## Safe Personal Hygiene

Are hands being washed properly and often enough?

Are clean overclothing and hats being worn?

Is there hot water, soap, paper towels and a pedal bin at every wash hand basin?

Are delivery drivers and visitors complying with standards?

Is food being handled as little as possible?

## Safe Cleaning and Maintenance

Do all surfaces look clean?

Are food contact surfaces sanitised daily?

Are surfaces in good condition?

Are cleaning chemicals stored and used properly?

Are cleaning equipment, hoses etc clean and in good condition?

Is all lighting and ventilation working and being used properly?

Are bins and surrounding areas kept clean?

Are cleaning schedule and methods being complied with?

## Safe pest control

Are there any signs of mice, flies or other pests?

Is the fly killer working?

Is the fly proofing intact and in use?

Are refuse bins clean with tight fitting lids?

## Contamination

Are any animals, pets or pet equipment in food rooms?

Is any food or food equipment near the floor?

Is wrapping material kept in a clean and hygienic place?

## Waste Disposal

Are there adequate clean bins with tight fitting lids for feathers, blood, and other waste?

Are records kept in relation to collection of waste by licensed carrier?

Are uneviscerated birds to be sold at a market provided with a label or other marking giving name and address of your premises?