

Livestock Slaughter Inspection Training

(7:30 – 4:30, lunch 11:30-12:30)

1. Welcome, introductions, program overview
2. Agency new employee orientation
3. Public health mission and you
4. Plant familiarization
5. Regulatory Environment
6. Professionalism
7. Humane Slaughter
8. Ante Mortem Inspection
9. Post Mortem Inspection
- 10 Safety
11. HACCP overview
12. Food security overview
13. Certification test and evaluation