

## **Poultry 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. Poultry Anatomy
8. Ante Mortem Inspection
9. Post Mortem Inspection
10. Turkey Inspection
11. Safety
12. HACCP overview
13. Food security overview
14. Certification test and evaluation