


Considerations Unique to Mobile Red Meat Slaughter


FSIS NetConference
Red Meat Slaughter Units

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Considerations Unique to Mobile Red Meat Slaughter

- ▶ In general, the evolution of a mobile slaughter facility requires a great deal of creative thinking and problem solving because the Federal Regulations are based on fixed slaughter facilities.
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Island Grown Food Coop

- ▶ First mobile slaughter unit under Federal inspection in the country
 - ▶ First to address unique challenges of mobile slaughter
 - ▶ Established baseline for units that have followed
 - ▶ Each unit still has their own issues
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Puget Sound Meat Producers Coop

- ▶ Second mobile unit in Western Washington
 - ▶ Similar Cooperative approach as IGFC
 - Coop concept greatly helps standardization among members
 - Organic operation also provides challenges
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IGFC and PSMPC


- ▶ Common issues
 - Inspection
 - Facility
 - Water
 - Staffing
 - Pest and Rodent Control
 - Bleeding and Inedible Control
 - Sanitary Dressing
 - Personal Issues

Inspection Issues


- ▶ Grant of Inspection
 - Official address for Grant, PBIS, etc.
- ▶ Inspector Duties
 - Location of slaughter
 - Overtime for travel
 - Ferry schedule (IGFC)
- ▶ Computer and Telephone Access
 - Data entry
 - Email



Grant of Inspection

- ▶ The issue of official address has been resolved by using the address of the land based cut and wrap operation and/or by using the home address of the project manager.
 - ▶ Sample materials and mail are hand delivered to the IPP in the latter case by the project manager.
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Inspector Duties

- ▶ Slaughter location
 - Location of slaughter is communicated to IPP one week in advance
 - Directions are provided as needed
 - Sites for PSMPC are pre-approved
 - ▶ Slaughter schedule has IPP travel time built in to minimize overtime
 - ▶ Management at IGFC incorporates ferry schedule into their slaughter schedule as well to preclude overtime
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Computer and Telephone Access

- ▶ Computer access was a problem at first, but with the advent of EVDO wireless cards this is generally not an issue.
- ▶ Cell phones provide telephone service, although usually the IPP use personal phones.
 - Some remote locations have no access for either, but that is the exception rather than the rule.



Facility Issues


▶ Internal

- Hoist
- Inspection of viscera, heads, edible offal
- FSIS carcass inspection


▶ External

- Landing site for the trailer
 - Solid site
 - Address blood, water, manure runoff
- Stalls for AM inspection of animals
- Adequate restraint for humane stunning

Internal Facility

- ▶ IGFC tried several different hoist and location combinations
 - Added a ramp to pull animals up
 - ▶ Removable head rack added to allow beef head inspection
 - ▶ Drained tray used for edible offal inspection
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Internal Facility


- ▶ Inedible offal is inspected on the floor because there is no room for the traditional gut buggy.
 - ▶ Carcass inspection is performed on the rail after trimming has been completed but prior to washing.
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External Facility

- ▶ The Coop has enforced their own standards for the most part
- ▶ Trailer parked on either gravel or concrete pad
 - Gravel allows blood and water to percolate thru and solid materials are then picked up
 - Concrete pads are sloped with drain fields for runoff
 - No discharge into sewers or storm drains



External Facility


- ▶ Ante mortem is conducted in pens adjacent to the trailer landing site
 - ▶ Stunning is accomplished in pens that restrict movement
 - ▶ FSIS enforces humane handling requirements
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Water

- ▶ Water must be potable and certified so
- ▶ Multiple slaughter sites requires advance planning
- ▶ Some sites have limited water availability



Water

- ▶ Each mobile unit has capacity for 500 gallons of water
 - ▶ The tank is only filled at certain locations where water potability certificates have been obtained
 - ▶ Water from the local farm may be used for cleaning outside the mobile unit
 - ▶ There are also holding tanks to contain up to 500 gallons of waste water
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FSIS Staffing


- ▶ **Public Health Veterinarian**
 - Saves need for calling in PHV for carcass disposition
 - Not cost effective if there is little pathology

- ▶ **Consumer Safety Inspector**
 - Cannot make disposition of carcasses
 - Typically perform slaughter inspection in small combination assignments.

FSIS Staffing

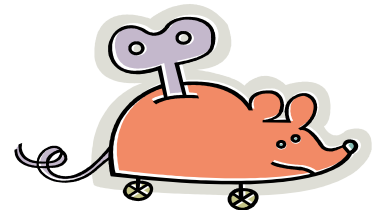
- ▶ IGFC has been staffed since inception with a Consumer Safety Inspector that is supervised by a local SPHV
 - Very low pathology because animals are hand selected for slaughter
- ▶ PSMPC is currently staffed by a SPHV as part of a mini-circuit
 - Again, very low rate of pathology for the same reason as IGFC

Pest and Rodent Control

- ▶ Mobile unit is under inspection, but there is no official establishment premise
 - ▶ Rodent harborage
 - Mobile unit management is responsible for acceptable slaughter site
 - ▶ Fly control
 - Door is open while animal is hoisted into the mobile unit
 - Allows fly entry that establishment must address
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Rodent Control

- ▶ Slaughter operations cannot occur if there is rodent infestation
 - Most slaughter sites are in fields where rodent activity is unlikely because of prior site preparation
 - Vegetation cut short or eliminated to create open space around the truck and trailer
 - Gravel or concrete site for the unit
 - Farm buildings must be free of rodents and harborage if slaughter truck is parked inside a barn
- ▶ Coop management is responsible for meeting SPS requirements




Fly Control

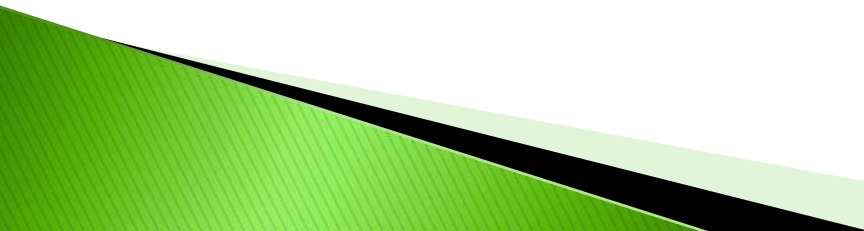
- ▶ Door is left open only long enough to bring in stunned and bled animal.
 - Prior carcass is already in cooler
- ▶ Animal is washed prior to entering the mobile unit to reduce fly load
- ▶ Mineral oil in hand sprayer is used to immobilize flies on cattle or in the air
 - No insecticides are allowed because of organic operation




Bleeding and Inedible Control

- ▶ Carcass washing results in muddy areas and manure accumulation
 - ▶ Blood pooling creates an insanitary condition
 - ▶ Rumen contents and viscera are bulky and difficult to deal with
 - ▶ Inedible materials can attract flies and vermin if not promptly disposed
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Bleeding and Inedible Control

- ▶ Washington Dep't of Ecology provided help to mobile units to ensure compliance with their statutes
 - ▶ Gravel allows blood and water to filter thru and not pool
 - ▶ Concrete pads equipped with lines to drain field
 - ▶ Inedible materials are typically emptied into a front end loader directly from the mobile unit and are composted per Dep't of Ecology standards under the Farm Waste variance
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Sanitary Dressing

- ▶ Flies can enter the unit as the carcass is hoisted into the unit
 - ▶ Facility is small and challenging to move about inside
 - ▶ Sterilizers and hot water
 - ▶ Butcher typically is not experienced in working with FSIS regulations
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Sanitary Dressing


- ▶ Fly control as previously shown; mineral oil in a hand spray bottle effectively controls flies on carcasses and in flight
 - ▶ The mobile unit has cold water, a heat exchanger to produce 120 degree hot water, and electric sterilizers to achieve 180 degree water
 - ▶ IPP closely monitor sanitary dress and perform zero tolerance on all carcasses
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Personal Issues


- ▶ Isolated locations
- ▶ Lavatory access
- ▶ Inspector office
- ▶ Food availability



Lavatory

- ▶ There are no rest room facilities on the mobile unit
 - ▶ Some sites have a portable rest room for use
 - ▶ Most slaughter sites allow use of the lavatory in the house
 - ▶ Rate of slaughter also allows travel to nearby convenience store if one exists
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Inspection Office

- ▶ The front of the trailer has space for the water tanks, compressors, heat exchanger and electrical panel.
 - ▶ Company provides a file cabinet, storage cabinet and horizontal space for gov't records, computer and printer use, brands, and supplies
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Isolated Locations

- ▶ IPP are aware in advance if working in remote locations
- ▶ Food can be prepared in advance and brought along.



Questions ???