

Quality Assurance and Traceability Standard			
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PORK 360

Product
Harvesting
Abattoir

Pork Quality and Traceability Specification

OBJECTIVE: 1. Pre-harvesting Requirements					
Item	Standard	Compliance Criteria	Reference	Comply (Y/N)	Remarks
1.1	PORK 360 Certified Producer	All pigs for certification originate from a valid PORK 360 certified QAT system producer (list confirmed annually in January through SAPPO office).	PORK 360		
1.2	Traceability	<p>A. Pigs for slaughter are accompanied by information as to their ownership.</p> <p>B. Records are kept by the abattoir of the origin of all pigs slaughtered.</p> <p>C. Pigs slaughtered in terms of the Animal Diseases Act (35 of 1984) are identified in terms of the requirements of the health scheme.ref to pigs from ASF area or emergency slaughter</p> <p>D. Clearly visible farm I/D (slap mark or tattoo).</p> <p>E. A declaration of health and origin is provided for pigs (owners) and recorded (abattoir) containing the following information: date of delivery, name and address of owner or farm, number of pigs, health status of the herd</p> <p>F. The use, application and presence of specified substances and residues in meat and animal products must be monitored.</p> <p>G. Requirement: a single random screening test of each farm per month. Residue ID testing of all lots at farmer’s cost follows positive screening test until clear.</p> <p>H. Abattoir records are kept of examinations carried out on live pigs and of PM inspections of pigs that died in pen</p>	<p>Act 11 (1)(j)</p> <p>Act 11 (1)(o)</p> <p>Act 11 (1)(k)</p> <p>PORK 360</p> <p>Regs 79 (2) (a) to (e)</p> <p>Act 11 (1)(q)</p> <p>Act 11 (1)(o)</p>		<p>Meat Safety Act, 2000 (Act 40 of 2000)</p> <p>Signed Declaration by farmer signs</p>
1.3	Vehicle Requirements	<p>A. Pigs are handled humanely during loading and transportation.</p> <p>B. Vehicles used comply with specifications for the load space, floors, minimum floor space, sides and partitions, shade is provided and ventilation ensured.</p>	<p>Act 11 (1)(h)</p> <p>Regs 64 (1)</p> <p>Regs 64 (2)</p>		Abattoir to check randomly



1.4	Off-loading Facilities	<p>A. Pigs are handled humanely during off-loading.</p> <p>B. Facilities to humanely off-load pigs from different vehicle levels are provided.</p> <p>C. Off-loading ramps avoid injury with a stable area to facilitate free movement of pigs and no open spaces between the ramp and the vehicle, are at the same height as the vehicle with guide rails and non-slippery floors at a slope of not more than 20° and have artificial lighting.</p> <p>D. Pigs are off-loaded as soon as practically possible in a calm manner. Pigs are not lifted by any part of their anatomy nor forced to jump from different levels or over gaps during off-loading. No prodding of whatsoever nature is allowed.</p>	<p>Act 11 (1)(h) Regs 6 (d)</p> <p>Regs 19 (a) to (g)</p> <p>Regs 66 (1) to (4)</p>		
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OBJECTIVE: 2. Bio-security					
Item	Standard	Compliance Criteria	Reference	Comply (Y/N)	Remarks
2.1	Water Supply	Water conforms to the prescribed standard. [SANS 241: Class II]	Act 11 (1)(g) Regs 17 (1)		
2.2	Washing of trucks	<p>A. A dedicated facility is provided and used to decontaminate pig transport vehicles after off- loading.</p> <p>B. The owner ensures that the vehicle used to transport pigs is kept in a clean and hygienic condition and in a good state of repair.</p>	<p>Regs 6 (e)</p> <p>Regs 65</p>		

OBJECTIVE: 3. Sanitation and Pest Control					
Item	Standard	Compliance Criteria	Reference	Comply (Y/N)	Remarks



3.1	Sanitation	<p>A. The abattoir is managed in line with a prescribed hygiene management and evaluation system.</p> <p>B. Sanitation programmes are approved by a registered inspector.</p> <p>C. A Hygiene Management System (includes HACCP QA plan) is documented and uses the Hygiene Assessment System (HAS) to assess the hygiene status of the abattoir. [Must be approved by the Provincial Executive Officer]</p> <p>D. Approved hygiene management programmes (HMP) are in place to prevent, eliminate or reduce hazards to acceptable levels.</p>	<p>Act 11 (1)(e)</p> <p>Regs 47 (1) Regs 49 (a) and (e)</p> <p>Regs 54</p>		<p>75% HAS is required</p> <p>Includes controlled entry of persons and animals (pets)</p>
3.2	Effective Pests Plan	<p>A HMP for vermin control is in place providing a written control programme for each vermin type. These are rats, cats, flies, mosquitos and birds</p>	<p>Regs 54</p>		

OBJECTIVE: 4. Pre-slaughter Management

Item	Standard	Compliance Criteria	Reference	Comply (Y/N)	Remarks
4.1	Lairages, Passages and Holding Pens	<p>A. Pigs are handled humanely during housing.</p> <p>B. Lairages, passages and holding pens are constructed and maintained to avoid injury to animals, with sides not less than 1.0 m high or wide for pigs and non-slippery floors that are curbed and drained and fitted with gates (minimum width 800 mm) – all conducive to free movement of pigs.</p> <p>C. Pens are roofed, equipped with cold water sprayers and fitted with water nipples.</p> <p>D. The number of pigs per pen is limited to allow a minimum floor space of 0.75m² per baconer and 0.50m² per porker and pens have notices indicating the capacity of each pen.</p>	<p>Act 11 (1)(h)</p> <p>Regs 20 (c) to (j)</p> <p>Regs 23 (a) to(d)</p> <p>Regs 23 (a) to(d)</p> <p>Regs 22 (1) and (2)</p>		



4.2	Welfare Aspects	<p>A. Pigs overnight in pens before slaughter, but may be slaughtered on the day of arrival (minimum rest period one hour per hour travelled).</p> <p>B. Pigs awaiting slaughter are held in pens which are cleaned after each batch. Clean drinking water is available at all times and pigs are not held for longer than 48 hours.</p> <p>C. Pigs kept in pens for longer than 24 hours, must be fed</p> <p>D. Pigs are handled calmly and humanely.</p> <p>E. Pigs injured during transportation, off-loading or lairaging must be slaughtered without delay to prevent further suffering.</p>	<p>Regs 67</p> <p>Regs 68 (1) to (4)</p> <p>Regs 68 (7)</p> <p>Regs 69 (1) and (2)</p> <p>Regs 70 (1)</p>		<p>SOP for emergency slaughter including moved to “emergency pen” required.</p>
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OBJECTIVE: 5. Slaughter Management					
Item	Standard	Compliance Criteria	Reference	Comply (Y/N)	Remarks
5.1	Stunning Management	<p>A. Pigs are handled humanely during immobilising and killing.</p> <p>B. Crushes or races are well maintained without loose objects and with non-slippery floors. Crushes for herding pigs to the stunning area have an inner width of not more than 0.9 m and are so designed that the stunning pen is not visible from the crush or pens. The section leading directly into the stunning box has solid sides.</p> <p>C. For humane restraining immediately prior to stunning a restraining pen of 2m x 2m or crowding pen is provided; includes any other approved restraining method = conveyer.</p> <p>D. For stunning of pigs an electrical stunning apparatus is provided (or any other approved stunning method) with the operational parameters displayed on the stunning apparatus or in the stunning area.</p> <p>E. Equipment is provided to shackle and hoist stunned animals quickly into position for bleeding.</p> <p>F. Before doing the bleeding incision, pigs are rendered unconscious by a stunning method performed to ensure true</p>	<p>Act 11 (1)(h)</p> <p>Regs 24 (1) to (5)</p> <p>Regs 25 (1)</p> <p>Regs 25 (2)and (3)</p> <p>Regs 25 (4)</p> <p>Regs 72</p>		<p>SOP for electrical stunning system required</p>



		cloth or any other such implement. G. A carcass may be washed with running water under moderate pressure to wash off blood after meat inspection.	Regs 77 (1)		
5.4	Chilling	A. A chiller used for chilling warm carcasses reduces the core temperature of the meat within 24 hours to 7°C before dispatching. B. Meat, carcasses, portions and offal being frozen may not be removed from the freezer before a core temperature of minus 12°C has been reached.	Regs 40 (1) and (2)		

OBJECTIVE: 6. Carcass					
Item	Standard	Compliance Criteria	Reference	Comply (Y/N)	Remarks
6.1	ID	A. All carcasses must be clearly identified. B. No mixing of slaughter batches are allowed except animals Detained for Further Inspection (DFI).			
6.2	Classification	All carcasses must be classified. Only P, O and R acceptable for processing and only P and O carcasses for the fresh meat trade. Carcasses with a fat thickness of less than 6mm (as measured between the 2 nd and 3 rd last rib, 45 mm from the carcass midline) are not acceptable.			
6.3	Bruising	Only Code 1 damage on not more than one quarter of the carcass is acceptable.			
6.4	Carcase mass, & sex	Carcasses within the range 20kg – 100kg and entire boars must be 22 weeks (154 days) or younger. Entire boars must be 22 weeks (154 days) or younger. (Improvac treated boars are acceptable and are excluded from this requirement.) (Sausage carcasses may not be processed under the Pork 360 brand.)			



6.5	pH	Carcass pH at 45 minutes after killing should be within the range 5.4 to 6.2 to be monitored			SOP on number in a batch from each farmer
6.6	Conformation	Only codes 3, 4 and 5 are allowed.			
6.7	Identification	One PORK 360 Stamp on each shoulder for process carcasses. Fresh meat carcasses to be roller-marked over the length of the carcass			

General Remarks:

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Audited By: **Date:**

Signed by Auditor: **Signed by Abattoir Management:**

