

Download Meat Hygiene Training Manual

involved with meat hygiene in abattoirs as well as doing meat inspection. With the necessary adaptation, these manuals can thus be used over a wide spectrum of training requirements and should be in the possession of all persons involved with meat inspection and hygiene-control in an abattoir. For this, training is the priority. This Manual deliberates scientifically the need for Good Hygiene Practices (GHPs) and Good Manufacturing Practices (GMPs) and the practical way in which many of these can be implanted in the meat handling so that the FBOs can demonstrate their compliance to the food safety MEAT HYGIENE ASSESSMENT: Objective Methods for the monitoring of Processes and Product ix P PREFACE This document on Meat Hygiene Assessment describes the application of two monitoring systems - the first relates to process controls in the production of the meat and the second to the physical condition of meat. Food Safety Training Manual Lake Region District Health Unit Environmental Health Division 524 4th Avenue NE ... Good Personal Hygiene ... Parasites – normally tiny worms which can live in fresh fish and meat or one cell organisms.