



<b>Business Name</b>	Noel Chadwick Ltd
<b>Business Address</b>	Wellington Place High Street Standish Wigan WN6 0HD
<b>Hazard Analysis &amp; Risk Assessment</b>	Lamb Slaughter & Dressing
<b>Date of Preparation</b>	01/06/06
<b>Date of Next Review</b>	01/06/07

SPECIMEN

## Hazard Analysis & Risk Assessment Team

**Team Leader**

**John Chadwick**

Managing Director & Slaughterhouse Manager

**Team Member 1**

**Paul Chadwick**

Director & Slaughterhouse Deputy Manager

**Team Member 2**

**Carl Marsden**

Slaughterhouse Deputy Manager

Specimens

## Introduction

This document was prepared by: John Chadwick, Paul Chadwick & Carl Marsden on 01/06/06.

The main aim of this study is to analyse and identify any hazards in the lamb slaughter and dressing process which are significant for food safety and therefore need to be addressed in our HACCP plan.

## Details of Process

All lambs are selected personally by John Chadwick from local farms.

Animals to be slaughtered are checked for excessive faecal contamination. Any dirty/wet animals are separated, washed/dried and held back for slaughter at end of day. All animals undergo an ante-mortem prior to slaughter.

All meat produced in our slaughterhouse is inspected (post-mortem) and, if suitable for sale, stamped as fit for human consumption.

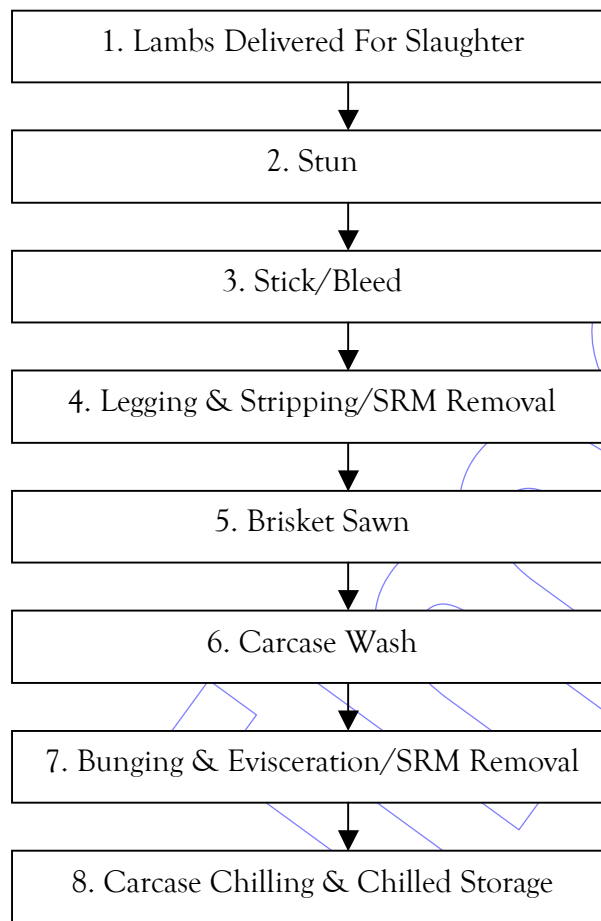
## Details of Storage

All carcasses are chilled in accordance with company procedure to comply with current legislation and are kept in refrigerated conditions.

## Details of Use & Customer

All carcasses are further processed on site into retail cuts and meat products sold through our retail shop.

## Flow Diagram For Lamb Slaughter & Dressing



Process: Lambs Delivered For Slaughter				LEGAL LIMIT	STEP 1
Food Safety Hazard & Cause	Likelihood of Occurrence	Severity of Adverse Health Effects			Control Measures
	*L=Low H=High				
Dirty animals presented for slaughter	L	H		Company clean livestock standard	Purchase from local reputable farmers. Ante-mortem inspection and MHS Clean Livestock Policy carried out and followed
Process: Stun				LEGAL LIMIT	STEP 2
Food Safety Hazard & Cause	Likelihood of Occurrence	Severity of Adverse Health Effects			Control Measures
	*L=Low H=High				
Contamination from faecal material/bacteria on floor and/or walls	L	L		No visible contamination	Scheduled cleaning of plant. Correct cleaning of floors and walls
Process: Stick/Bleed				LEGAL LIMIT	STEP 3
Food Safety Hazard & Cause	Likelihood of Occurrence	Severity of Adverse Health Effects			Control Measures
	*L=Low H=High				
Transfer of bacteria from the fleece to the carcass via the knife	L	H			Knife to be rinsed and placed in steriliser between each carcass. 2 knife system used
Process: Legging & Stripping/SRM Removal				LEGAL LIMIT	STEP 4
Food Safety Hazard & Cause	Likelihood of Occurrence	Severity of Adverse Health Effects			Control Measures
	*L=Low H=High				
Contamination of carcass by bacteria from dirty knives	L	H			Knife to be rinsed and placed in steriliser between each carcass. 2 knife system used

Process: Legging & Stripping/SRM Removal cont'd			LEGAL LIMIT	STEP 4
Food Safety Hazard & Cause	Likelihood of Occurrence	Severity of Adverse Health Effects		Control Measures
	*L=Low H=High			
Contamination by bacteria from dirty knives	L	H		Knife to be rinsed between each carcass and placed in steriliser. 2 knife system used
Contamination of carcase by faecal material/bacteria on the fleece	L	H	No visible contamination	Correct fleece removal technique. Trained operatives. Knife to be rinsed between each carcass and placed in steriliser. 2 knife system used
Contamination of carcase by bacteria on the hands of personnel	L	H		Trained operatives. Hands/arms to be washed before handling carcase after fleece removal
Contamination of carcase by physical contaminants from equipment/surfaces	L	H		Plant and equipment cleaning and maintenance schedule followed
Process: Brisket Sawn			LEGAL LIMIT	STEP 5
Food Safety Hazard & Cause	Likelihood of Occurrence	Severity of Adverse Health Effects		Control Measures
	*L=Low H=High			
Contamination of carcase by bacteria from dirty saw	L	H		Saw to be rinsed and placed in steriliser operating at 82°C between each carcass
Contamination of carcase by metal from badly maintained saw blade	L	L		Correct maintenance of saw and blade. Visual check before and after use

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Process: Carcase Wash			LEGAL LIMIT	STEP 6
Food Safety Hazard & Cause	Likelihood of Occurrence	Severity of Adverse Health Effects		Control Measures
	*L=Low H=High			
Contamination of carcase with bacteria due to cross-spray or contaminated water used for carcase washing	L	L		Staff fully trained in wash procedure. Correct spacing of carcasses. Use potable water
Process: Bunging & Evisceration/SRM Removal			LEGAL LIMIT	STEP 7
Food Safety Hazard & Cause	Likelihood of Occurrence	Severity of Adverse Health Effects		Control Measures
	*L=Low H=High			
Contamination from faecal material/bacteria if bunging not correctly performed	L	H	No visible contamination	Staff fully trained in correct bunging procedures. Visual inspection. Trained staff in evisceration process. Visual inspection
Contamination of the carcass by bacteria from ruptured stomach/intestine contents	L	H		
Contamination of the carcass by bacteria from dirty knives	L	H		Knife to be rinsed and placed in steriliser at 82°C when necessary
Contamination of the carcass by bacteria from contact with dirty hands, arms and or aprons	L	H		Hands/arms and aprons to be washed as needed
Contamination of carcase by potentially positive TSE infected material	L	H	No visible contamination	Staff trained and instructed in the removal of SRM in accordance with SRM regulations
Process: Carcass Chilling & Chilled Storage			LEGAL LIMIT	STEP 8
Food Safety Hazard & Cause	Likelihood of Occurrence	Severity of Adverse Health Effects		Control Measures
	*L=Low H=High			
Growth of bacteria due to incorrect chilling procedure/too long in chilling hall/incorrect spacing of carcasses while cooling	L	H	Natural cooling of carcase. Carcasses do not touch whilst cooling	Staff fully trained in chilling procedure

<b>STEP 1 Process: Lambs Delivered For Slaughter</b>		<b>LEGAL LIMIT</b>	<b>MONITORING PLAN</b>		<b>CORRECTIVE ACTION PLAN</b>
Food Safety Hazard & Cause	Control Measure		Procedure	Frequency	Procedure
Dirty animals presented for slaughter	Animals checked for excessive faecal contamination. Company policy for clean livestock followed (see page 3)	Company clean livestock standard	Pre-slaughter check that standards are being met. Condition of animals on arrival record in plant animal movement book	Each delivery	Inform John Chadwick and OV. Clean animal(s). Discuss problem with farmer before he leaves premises
<b>STEP 2 Process: Stun</b>		<b>LEGAL LIMIT</b>	<b>MONITORING PLAN</b>		<b>CORRECTIVE ACTION PLAN</b>
Food Safety Hazard & Cause	Control Measure		Procedure	Frequency	Procedure
Contamination from faecal material/bacteria on floor and/or walls	Scheduled cleaning of plant. Correct cleaning of floors and walls	No visible contamination	Visual check	Before, during and after operation	Inform John or Paul Chadwick
<b>STEP 4 Process: Legging &amp; Stripping /SRM Removal</b>		<b>LEGAL LIMIT</b>	<b>MONITORING PLAN</b>		<b>CORRECTIVE ACTION PLAN</b>
Food Safety Hazard & Cause	Control Measure		Procedure	Frequency	Procedure
Contamination of carcasses by faecal material/bacteria on the fleece	Correct fleece removal technique. Trained operatives. Knife to be rinsed between each carcass and placed in steriliser. 2 knife system used	No visible contamination	Visual check	Each carcass	Remove contamination by trimming. Investigate the cause of the failures, and amend procedure if necessary. Retrain staff

STEP 7 Process: Evisceration		LEGAL LIMIT	MONITORING PLAN		CORRECTIVE ACTION PLAN
Food Safety Hazard & Cause	Control Measure		Procedure	Frequency	Procedure
Contamination from faecal material/bacteria if bunging not correctly performed. Contamination of the carcass by bacteria from ruptured stomach/intestine contents	Staff fully trained in correct bunging procedures. Trained staff in evisceration process	No visible contamination	Visual check that standard is being met	Each carcass	Remove contamination by trimming. Investigate the cause of the failures, and amend procedure if necessary. Retrain staff
Contamination of carcass by potentially positive TSE infected material	Staff trained and instructed in the removal of SRM in accordance with the SRM regulations	No visible SRM	Visual check	Each carcass	Remove SRM from carcass. Investigate the cause of the failures, and amend procedure if necessary. Retrain/discipline staff
	<b>Carcass containing SRM should not be stamped by MHI</b>				
STEP 11 Process: Carcass Chilling & Chilled Storage		LEGAL LIMIT	MONITORING PLAN		CORRECTIVE ACTION PLAN
Food Safety Hazard & Cause	Control Measure		Procedure	Frequency	Procedure
Growth of bacteria due to incorrect chilling procedure/too long in chilling hall/incorrect spacing of carcasses while cooling	Staff fully trained in chilling procedure	Natural cooling of carcasses.  Carcasses do not touch during cooling	Visual check of temperature	Regular intervals	Abnormal readings will be recorded and the cause for the failure investigated

Specimen

# CCP Determination For Lamb Slaughter & Dressing

Hazard analysis is the process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety and should be addressed in the HACCP plan.

**Codex Alimentarius 1997**

We, the undersigned, confirm that we have carried out the hazard analysis detailed in this document. We have considered all the hazards identified and indicated the likelihood of occurrence at our plant and also the severity of adverse health effects.

For simplicity, we have split the likelihood of occurrence into just two categories: low and high.

To enable us to identify any hazards that are significant food safety we gave numerical values to both likelihood of occurrence and severity to establish a risk level as follows.

## Likelihood of Occurrence

Low = 1  
High = 3

## Severity of Adverse Health Effects

Low = 1  
High = 3

## Level of Risk

Any hazard with a numerical value of 3 or less is low risk.

Any hazard with a numerical value of 9 is high risk and critical control points need to be established and addressed in a formal HACCP plan.

## Summary

All the hazards we identified have a numerical value of 3 or less and are therefore low risk.

As required, we have provided details in this document of the control measures in place.

Under legislation, we are bound to keep records commensurate to the size and nature of the business and after careful consideration of the risk analysis and hazard assessment, the HACCP team has made the decision to keep a formal record of anything that goes wrong and details of the corrective action taken. Where no record for a particular day exists, this is because no problems were noticed and no corrective action was taken.

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John Chadwick

Paul Chadwick

Carl Marsden