

# Observation checklist

Is meat inspection performed?

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What kind of inspection do they do?

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Do they hang up the pigs when they are killed to prevent contamination?

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Do they wash their hands between the different carcasses?

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Do they wash and disinfect their knives and other utensils used between different carcasses?  
(e.g. in boiling water)

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Do they clean and disinfect the working surfaces between the different carcasses?

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Do they inspect all carcasses or a random selection?

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What kind of hygienic protection do they wear?

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Do you see any carcasses or parts of them that will be destroyed/ are being destroyed? Do you see a place/equipment for incineration?

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Does the slaughter place provide enough facility for the disposal of slaughter waste and wastewater?

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Are there people in the slaughterhouse that should not be there?

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Is there a system in place to track the meat?

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Is the slaughter area sealed off from the outside?

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Is there a cold chain? How is meat stored?

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Other observations? (Pest control, transport of meat, ...)

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