

Cape Karoo International Hygiene Management Program For Harvesting Teams

Ante-Mortem Inspection:

It is the duty of the registered hunter to perform ante mortem inspection before harvesting. This is performed by means of visual inspection of the animal in the live state before shooting. The following must be observed: locomotion, state of nutrition, age, behaviour and any visible external signs of disease, e.g. skin lesions, symmetry (abscessations, tumours, etc.), poorness or emaciation, breathing, etc. If any of these are present, a judgment on the suitability of harvesting of such animals for human consumption must be made and if the outcome of this decision is negative, such animals must not be harvested for human consumption.

Record all such findings for reporting purposes to the GME (Game Meat Examiner) and/or OGMI (Official Game Meat Inspector) and SV (State Veterinarian).

Slaughter and Dressing:

To prevent any blood and faecal contamination, the preferred method of shooting game will be in the head or neck for export.. Short carcass opening lines will lessen contamination. Carcass contamination is regarded as the single most important aspect to control. Excessive contamination observed by any staff must be reported to the team leader for rectification. Washing of hands and sterilizing of knives is imperative during the partial dressing process. Training of workers in correct slaughter techniques is compulsory before employment on the process line. Training must be documented and random work station compliance checks (once per shift) must be recorded by the slaughter foreman.

All checks for soiling are performed on a continuous basis by visual means by the slaughter foreman and recorded on the checklist. An increase in incidence (> 1 out of 10 carcasses) must trigger corrective action and must be recorded. Removal of all soiling and contamination must be performed by means of “dry” excision of affected parts. Washing of any part of the carcass is prohibited. Cutting through any part of a “hollow” organ is strictly prohibited. Clean removal of the bung is a priority.

For both helicopter and boma culls the intestines are removed at the mobile abattoir under more controlled conditions than in the field.

Code of Conduct:

Personnel:

Hygiene:

All personnel must be trained annually in practices of Good Personal Hygiene. Regular washing of hands is compulsory. Clean water and soap must be available at all times.

Hands must be washed:

- **After each visit to the toilet**
- **After contact with contaminated/infectious material**

Bad personal habits to overcome

- **No smoking near any product**
- **No spitting**
- Always cover your mouth when coughing or sneezing
- Do not pick your nose
- Keep nails neat and short
- Do not scratch wounds or sores

Dress Code:

- Workers must dress in clean overalls in a good condition at the start of each operation.
- The worker must see to it that his/her gumboots and apron be kept clean. All workers must also be issued with a clean hairnet and beard mask before harvesting operation begins.

All training records in general code of conduct and personal hygiene must be kept on file. All training must be recorded by means of a signed attendance record. Any deviance from the standard must be recorded by the slaughter foreman.

Fitness of Workers:

- **All workers must undergo annual medical examinations.**
- **All medical records must be kept on file.**
- **All medical records must state the worker's approval to be employed as a food handler and must be signed by a medical practitioner.**
- **Daily pre-operational checks on worker health must be performed. Open wounds and sores have to be treated and covered before starting with job functions.**
- Any wounds on the hands must be covered with a dressing and surgical glove.

All pre-op. checks must be done by the slaughter foreman and recorded on the checklist. Attention should be given to gastro-intestinal complaints and any slaughter personnel that are absent from work for 3 days or more as a result of gastro-intestinal related illness, must first be examined by a medical practitioner before allowed to rejoin the food handlers' ranks.

Sterilizers:

Throughout the slaughtering process the workers must use sterilizers. Hot water sterilizers at > 82 °C or an approved chemical sterilisation can be used. No process may commence without an available form of sterilisation. Temperatures must be monitored by the slaughter foreman on a 3-hourly basis during the process and recorded on the monitoring sheet. After each operation all sterilizers must be emptied and properly cleaned.

Availability of Soap, Soap Dispensers, Toilet paper and Disposable towels:

Soap dispensers must be checked 3-hourly by the slaughter foreman during operations for the availability of soap as well as checks on toilet paper and disposable hand drying paper towels. Availability of stock items must also be checked pre-operatively to prevent shortcomings. The availability must be monitored during the process and recorded on the checklist.

Cleaning:

To ensure a good quality product, the cleanliness of the work areas and food contact surfaces are important. All workers must undergo cleaning training. All process areas and equipment that need continuous cleaning as well as post-operational cleaning should be included. Safety data sheets of all chemicals used must be available. All chemicals used should be approved as food grade for use in the food producing industry. No operation must commence before work areas and equipment have been checked as clean and disinfected on the pre-op. checklist. If a ground cover sheet is used, clean regularly or, alternatively, move the hanging frame to a clean area during regular intervals while operation is in progress.

All checks on continuous cleaning must be performed by the slaughter foreman on a 3-hourly basis and recorded on the checklist.

Availability of water:

The hunting team leader must ensure the supply of a sufficient quantity of potable water for use at hand wash points and also for the cleaning and sterilizing of work areas and equipment. Water for sterilizers must be at >82 °C and for hand washing, work area and equipment cleaning at 40 °C – 45 °C. If water supply isn't sufficient, harvesting must stop immediately, and team leaders must solve the problem before commencing with harvesting. The use of sterilizing chemicals in untreated water will be permitted as long as it is food industry approved by the SABS.

All checks on water quality and quantity must be done pre-operatively and on a 3-hourly basis by the slaughter foreman and recorded on the checklist.

Waste disposal and condemned material:

For the disposal of waste and condemned material during slaughtering the use of condemned containers are preferable. Once containers are full after or during the slaughtering process they must be emptied in a hole for burial or place provided for this function away from the working areas. Any training in this matter must be documented and filed.

The amount of waste material collected during an operational shift must be recorded by the slaughter foreman and documented post-operatively. Immediate burial is prescribed and security over collected condemned material is imperative in order to keep it from the human food chain. No open carcass matter or pooled blood/fluids allowed in the environment after completion of operation. Cover all such material by means of burial.

Chiller Vehicle:

Hunting team leaders must see to it that the cooling units of chiller vehicles are switched on prior to harvesting. Harvesting operations may not start before the unit is tested to be in good working order (ensure that the cooling space is at the right temperature, i.e. < 7 °C). Deep bone temperature readings must be monitored and documented by the slaughter foreman. All carcasses must reach the -1 to 7 °C critical limit range 24 hours after loading. At least 10% of carcasses must be measured to establish a representative average. All vehicles must be equipped with a continuous recording temperature logger device that must accompany the carcasses in the loading space to the time of offloading at the export establishment.