



Hygiene protocol for slaughter animals, based on EU requirements (including Regulations (EC) No. 852/2004 and 853/2004 on food hygiene and Regulation (EC) No. 1099/2009 on animal welfare at slaughter).

COMPANY HYGIENE PROTOCOL FOR SLAUGHTER CATTLE

(Based on EU hygiene regulations - sample template)

1. GENERAL PRINCIPLES

- The aim is to ensure food safety and consumer protection.
- All activities are carried out in compliance with EU hygiene regulations and national animal welfare laws.
- The HACCP concept (Hazard Analysis and Critical Control Points) is the basis of all processes.

2. TRANSPORT & DELIVERY

- Transport vehicles must be cleaned and disinfected before each loading.
- Transport time is kept to a minimum, sufficient ventilation and water supply must be ensured.
- On arrival, a veterinary live inspection is carried out in accordance with EU law (Regulation (EC) No. 854/2004).
- Animals that are not fit for transport may not be introduced into the slaughter process.

3. housing & waiting area

- Waiting pens must be designed in such a way that stress and injuries are avoided.
- Floors must be non-slip, easy to clean and cleaned daily.
- Animals have access to fresh water; food must be provided for longer waiting times.
- Strict separation between clean areas (stalls, slaughter room) and unclean zones (delivery).

4. SLAUGHTER PROCESS & HYGIENE

- Anaesthesia and slaughter are carried out exclusively in accordance with animal welfare procedures (Regulation (EC) No. 1099/2009).
- Knives and tools are cleaned after each animal and regularly sterilised (≥ 82 °C hot water).
- Contamination of meat with contents from the digestive tract must be strictly avoided; SOPs for viscera removal must be observed.
- Blood, by-products and slaughterhouse waste must be separated immediately and disposed of properly.



5. PERSONAL HYGIENE

- Access only with full protective clothing (boots, bonnet, gloves, mouth and nose protection, apron).
- - Obligation to clean and disinfect hands when entering and leaving the production rooms and after each process step with risk of contamination.
- Work clothing is changed daily and stored in separate areas.

6. CLEANING & DISINFECTION

- Work areas, machines and means of transport are cleaned after each use.
- Daily final cleaning and disinfection of all slaughter rooms.
- Pest control is carried out according to a defined monitoring plan.
- Effectiveness of cleaning measures is regularly checked by microbiological samples.

7. TRACEABILITY & DOCUMENTATION

- Complete documentation of origin, transport, slaughter and utilisation in accordance with Regulation (EC) No. 178/2002.
- Cleaning and disinfection plans, veterinary findings and inspection results are archived.
- Deviations are documented and immediately rectified by corrective measures.

8. EXTERNAL CONTROLS

- Co-operation with official veterinary authorities who carry out regular company inspections.
- Internal audits supplement official monitoring, and the results are incorporated into continuous improvement.