L&DD (EXT)
KHYBER PAKHTUNKHWA

LOCAL COUNCIL BOARD
GOVERNMENT OF KHYBER PAKHTUNKHWA

FOOD SAFETY AND HALAL FOOD AUTHORITY
GOVERNMENT OF KHYBER PAKHTUNKHWA

Hand Held Guide on Basic Hygiene Requirements for Abattoir's Lairage

This guide gives advice on Good Animal Husbandry Practice (GAHP) for lairage. The guidance is based on international best practices. The document was technically lead by UNIDO with the participation of relevant public and private sector stakeholders in the meat value chain from Khyber Pakhtunkhwa, Pakistan.

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Background

Lairage operatives and animal handlers in Khyber Pakhtunkhwa are subject to the requirements of Animal Contagious Diseases Act (1948), of the Prevention of Cruelty to Animals Act (1890) and updated in 1937) and of the Punjab Animals Slaughter Control Act (1963). In addition, the Khyber Pakhtunkhwa Food Safety and Halal Food Authority (Licensing and Registration) Regulations 2017 is used for infrastructures and hygiene requirements.
These regulations state how to react to a contagious disease, how to prevent animals' cruelty and what basic requirements should be applied in the lairage.
This manual provides advices, OIE recommendations and practical guidance to Lairage operatives and Animal Inspectors on what facilities/equipment should be used and on how to handle and manage animals in the lairage, including how to upload and unload them.

Why the guidance is needed

Animal and food legislations have been written in such a way that it applies to all categories of food business at the primary and secondary level. This typically results in regulations that are very general. The requirements may be difficult to interpret consistently, especially in a specialist sector. FBOs may have many choices available to them in a modern industry and will not want to waste money on stuff and equipment which may be inappropriate.
This document lists the requirements of the above mentioned regulations but also the OIE standards, international standards and provides advices on what that means for a FBO.

How the guidance was developed

The guidance was developed by an Expert Working Group which included participants from:

- The Khyber Pakhtunkhwa Food Safety and Halal Food Authority (KPFSHFA), which is a regulatory body whose responsibility is to regulate and monitor the food value chain;
- The Livestock and Dairy Development Department (L&DD); which enforces certain regulations related to the livestock sector and undertakes targeted research on the sector.
- Local Council Board (LCB) as public authority being in charge for the administration of public slaughterhouses
- International experts in food safety, inspection and regulation;
- Academics and international experts

The final guidance was developed with representatives of the KPFSHFA, L&DD and the LCB. The participants include Dr. Asad Shah, Dr. Asal Khan, Dr. Nawaz Sharif, Dr. Shaista Jan, Dr. Iqbal Khattak, Dr. Hina Ali, Dr. Fawad Ahmed and Dr. Mukhtar Ahmad from Lⅅ Dr. Abdul Sattar, Mr. Atif Shehzad, Ms. Muzna Banur, Dr. Imran Taj from KPFSHFA; and Mr. Muhammad Idrees, Ms. Shehroon Pervaiz and Mr. Mohtaram Shah from Local Council Board.
To ensure the enforcement of these guidelines, supporting inspection protocol was developed for the competent authorities which follow the principles of risk-based approach.

How to use this document

This manual describes how to use the Good Animal Husbandry Practices (GAHP), to improve the bovine husbandry practice, the animal health, the animal welfare standards and also how to use and improve the facilities and equipment from when the animals arrive to the lairage. The documents list help the lairage operatives on how they can comply with the basic standards on the lairage infrastructures, facilities and equipment.
In this document is possible to find explanations on how the structural requirements, cleaning systems, the traceability, the animal handling and the animal welfare can be first reach the basic requirements and improving the cattle meat chain value.

Primary Checklist

The primary checklist contains the basic requirements for structure, equipment, systems and personnel. This can be used for new businesses to help meet the licensing requirements. License and certificate will be issued by KPFS&HFA. It can also be used for existing businesses to ensure there is still compliance when renewing the existing licence the hygiene requirements. If the Abattoirs' lairages do not need the licence, the primary checklist can be used to monitor monthly and yearly the facilities/equipment status and also to assess the procedures.

Daily Checklist

This document lists the minimum items that Lairage operatives should check regularly to ensure hygienic operation of the business. Some check should be carried out at the beginning of the day. Any non-compliance, such as dirty equipment or lack of soap, should be sorted out before the start of trading and sales/delivery. The final sections of the daily checklist cover aspects that should be checked before final closing at the end of the trading period. It also invites the FBO to record any issues that may have occurred during the day such as rejected deliveries, diseases, equipment maintenance, staff issues etc. If there were no problems, the FBO can state that and sign off the checklist for that day. These simple records can help to provide a history of compliance in the event of an inspection or customer complaint.

What this document does not cover

This document strictly focuses on management and Good Animal Husbandry practice in the lairage and it does not focus on the quality aspect of the animals, even if a good management and good GAHP normally reflect on an improving of the animal (and then meat) quality. This document does not give indications or guide on how to manage animal health issues and animals disease and this is left to the veterinarians.

Abattoir's lairage infrastructures, facilities and equipment

Key objectives:

- Improve the standards of the slaughterhouses' lairages.
- Design and maintenance of handling facilities and lairage equipment to improve the animals welfare and the meat quality.
- Preparation of facilities for the arrival of new livestock.
- Provision of a safe environment, water and food (if needed) in order to improve the meat quality
- Cleaning procedures, waste management and pests' control.
- Use and maintenance of loading and unloading facilities and equipment to prevent injuries.
- Animals' physical checks and animals' documents control.

It lists how a Food Business Operator can comply with the basic standards on the abattoir's lairage infrastructures, facilities and equipment.

Reg. 2017. Requirements for FBO: "The FBO is responsible to maintaining all facilities, equipment, containers and vehicles used in connection with primary production and associated operations... ...in clean conditions, and where necessary, disinfect them after cleaning in an appropriate manner".

The abattoir's lairage is internationally recognised as one of most import areas in a slaughterhouse. The infrastructures and facilities must be comfortable for the animals and easy to use for the animals handlers. GAHP is designed to allow safe and effective use of facilities and equipment whilst protecting or improving both animal welfare and carcase quality. It is scientifically recognised that reducing the animals welfare issues to none and keeping the animal health high, the meat quality improves and the number of rejections during the Post-Mortem Inspection will decrease considerably. The final goal of this protocol, linked with the farm and market protocol, is to protect the meat quality and improve the meat safety at the end of the chain.

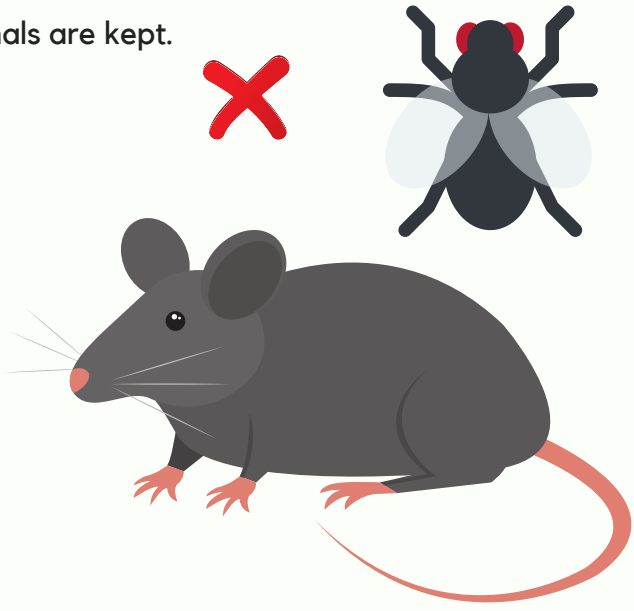
Abattoir's Requirements

- Each Abattoir must be licensed with a unique alphanumeric number to refer for traceability by KPFS&HFA. This should be done in order to control and map all the abattoir in the region and monitor them and also their throughput and AMI and PMI data.
- Each abattoirs should have only technical and well trained staff.
- Each Abattoir workers should have a license (grandfather rights for the old expert ones) to control all the meat industry workers.
- The staff licenses and certificates should be issued by KPFS&HFA or from an independent body accredited by the competent Authority.
- The abattoir should accept animals coming from licensed farms (commercial and semi-commercial farms) and from authorised and recognised non-commercial farms.
- The abattoir must accept only animals for which it is possible to be identified and have the linked "cow's book" and the keeper declaration (described in the chapters above) with them.
- Abattoirs' lairage may be licensed on the basis of production type according to the species and daily throughput.
- The bovine must be accepted in the lairage for slaughtering once the animal documentary is carried out and they are compliant.
- There must be enough space to accommodate all the animals in the stalls and in the pens during the all production day or even during the night if needed.

- The animals must have enough space to protect them from adverse weather conditions during the day and the night.
- Each animal should have enough space to stand up and lie down and, when confined in a pen, to turn around.
- There should be an effective drainage system in place at the abattoirs' lairages.
- The lairage should have different locations or physically separated pens where accommodate any group of animals with different age, in order to avoid health and welfare issues for the younger animals.
- Water trough should always be available in the pens and the type used should be appropriate to the size of animal held.
- The feeding and drinking animal facilities' location and design must prevent contamination with animal faeces, urine or any other contaminant.
- Troughs should be designed and installed in such a way as to minimize the risk of bruising and injury in animals, and should not hinder the movement of animals.
- The lairage abattoir should have in place a physical separation between any dirty stuff (waste or manure) and where the animals are kept.
- 'Workers toilets should be far and physically separated from where the animals are kept in order to avoid any disease transmission.
- The lairage must have a specific area for sick animals.
- The lairage location should be chosen in order to protect the animals from any kind of health risk and welfare issues which can make the animal sick and the final product (meat) unfit for human consumption.
- The production site should be of a suitable size, location and construction, and be maintained to reduce the risk of contamination and facilitate the production of safe and hygienic finished products (bovine ready to be slaughtered)
- Working Surfaces in animal contact area shall be made of washable corrosion resistant and non-toxic material and maintained in a sound condition, be durable and allow for easy cleaning and disinfection
- The layout of the lairage shall permit good animal husbandry and good hygiene practices, including protection against animals diseases, pest access and infestations.
- The layout and the animal facilities size of the lairage abattoir should be proportional to the species and the number of animals in order to keep them in a healthy manner waiting for them to be slaughter. This is crucial for the safety of the final product

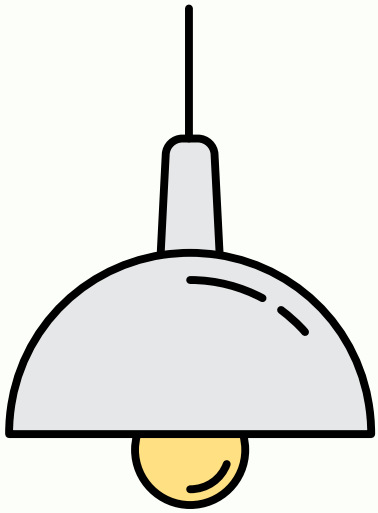
Pest control

- Buildings and animals facilities should be kept in good repair and condition to prevent pest access and to eliminate potential infestation sites. Holes, drains and other places where pests and wild animals are likely to gain access should be kept sealed.
- The fences, including its posts and gates, should be effectively designed to prevent entry of stray and wild animals, and also avoid the animals can escape or get injured
- Holes, drains and other places where pests are likely to gain access should be kept sealed
- All the drainage main holes should have a fine meshed grill.
- Lairage building must be in good general conditions
- Lairage area should be kept clean and free of potential conditions conducive to breeding of pests, animal parasites and diseases outbreaks.
- The layout of the premises shall permit good animal husbandry and hygiene practices, including protection against pests access and infestation.
- Buildings must be kept in good repair and condition to prevent pest access and eliminate potential infestation sites.
- Adequate procedures must be in place to control pests and prevent wild and domestic animals (excluding the work animals as the dogs) from having access to places where the animals are kept.



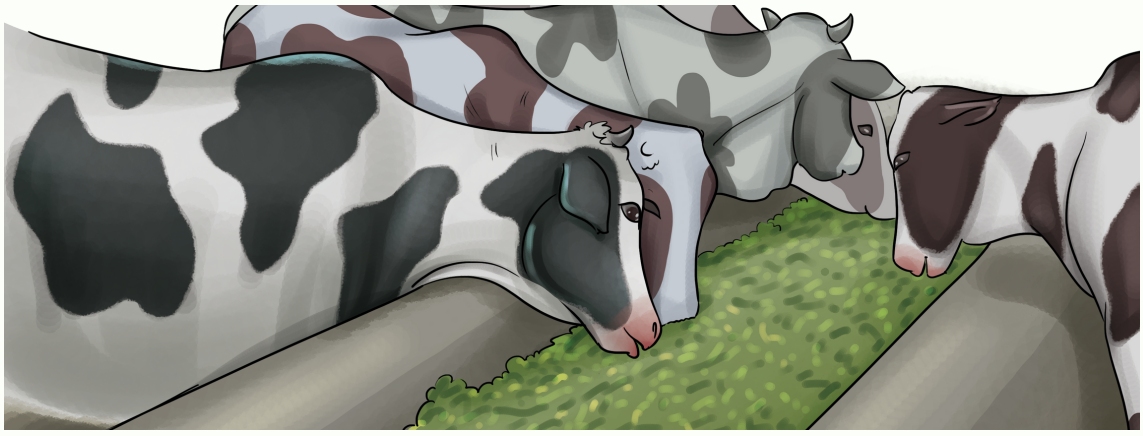
Maintenance and structural/equipment basic standards

- The lighting in the lairage should be subdued and even; consistent lighting areas encourages calm animal movement reducing the stress and the calories consumed.
- Minimize the visual stimulation surrounding the pens to reduce the stress.
- Walls and ceilings must be well constructed and in good repair order to protect the animals from adverse weather conditions.
- All the structures used for the animals must be designed to avoid any animal injury or welfare issue.



- The lairage need to be designed in order to accommodate the right number of animals according the daily throughput and the slaughtering line speed.
- Sufficient pens' number and enough pens' capacity (m2 per animal) should be provided to prevent overcrowding and permit necessary segregation of animals.
- The lairage should protect the animals from adverse weather conditions and from other animals and pests.
- Enough troughs should be available according to the animals' number. All the cattle and calves must have free and easy access to the troughs all the time.
- The feeding and drinking facilities' location and design should help prevent contamination with animal faces and urine.
- The pens should be made with metal frames or any other material strong enough to hold the cows and in the same time not dangerous for the animals. No nails, screws or other sharp stuffs should be present in the fence.
- The animals' facilities and the pen's floor should be non-slip. If this is not possible, it should be covered with dry straw and replaced once wet. The animals must be moved slowly to reduce slipping.

- Keep enough mangers according to the animals' number. Easy access for all cattle and calves is a really crucial point to reduce the feeding stress (applicable only when the animals will stay overnight in the lairage)
- Feeding troughs should be designed at appropriate height, according to their age, so that animals can comfortably eat.
- Trough should be made of the material which easily washable and cleanable and having no edges and irregular inner surface to avoid feed residues accumulation.
- Feeding place should be under a covered area to avoid harsh weather stress, wind etc.
- Feed stores should be physically separated from animals' facilities and they should be pests and rodents free.
- Feed's stores should be designed in such a way that they are easy to clean and humidity free.
- Silage should be stored away from the drainage, manures and waste area
- It should be strictly prohibited to keep animal feed close to non-feed items or chemicals and disinfectants. It should be kept away from them.
- Checks should be done often in the animals' feeding area during the day in order to check if the water is available in all the pens and the water troughs are in working order, with no leaks or overflow. Make sure that the flow rate is sufficient to provide all livestock with their daily intake of water (and food if they stay overnight).
- The feeding and drinking facilities' location and design should help prevent contamination with animal faeces, urine and other contaminants.
- There should be a source of electricity at least during the main daily key activities in the lairage.



- There must be enough daily clean overalls, coat and boots for any worker which handle the animals or use the animals' facilities/equipment.
- There must be enough washing station for cleaning the workers PPE after each duty or break.
- The washing station must have a supply of running water. Soap and disinfectant dispenser should be available, too
- There should be sufficient light to ensure adequate cleaning, pest control, Inspection (authority) and hygiene in all parts of the abattoir, even in the stalls
- Sufficient subdued and even light must be present in the lairage; consistent lighting areas encourages calm animal movement reducing the stress and the calories consuming. During the day, strong contrast in light between open yards and shaded pens and races can affect animal movement. Cattle prefer to move from dark to light areas rather than from light to dark.
- Any animal activity, including unloading and uploading, must be planned during the day-time taking in consideration the daily light time.
- Lighting must be adequate to permit animals inspection at all the time from the FBO handlers and by the Authority inspectors.
- The animals' facilities should have in place a ventilation system (natural or artificial) in order to control ambient temperature and humidity and to reduce smell and odor, but it should not expose the animals to any airborne contamination.
- The lairage must be well-designed with shelter from sun and rain and with good ventilation
- Materials used for the internal and external lairage facilities should be durable, prevent build-up of dirt, be easy to clean and maintain and be safe for staff and animals.
- The production site should be of a suitable size, location, and construction, and be maintained to reduce the risk of contamination and facilitate the production of safe and hygienic finished products (live animals for human consumption)

- The layout and the animal facilities size of the lairage abattoir should be proportional to the species and the number of animals in order to keep them in a healthy manner waiting for them to be slaughtered. This is crucial for the safety of the final product (meat).
- The lairage structure should protect the animals from any health and welfare issues.
- Machinery and equipment must be in good sanitary condition and shall not be in a state which is likely to affect the animal welfare and the animal health.
- The feeding facilities should have the right design in order to avoid any welfare and health issue. They must be kept in good sanitary and maintenance conditions.

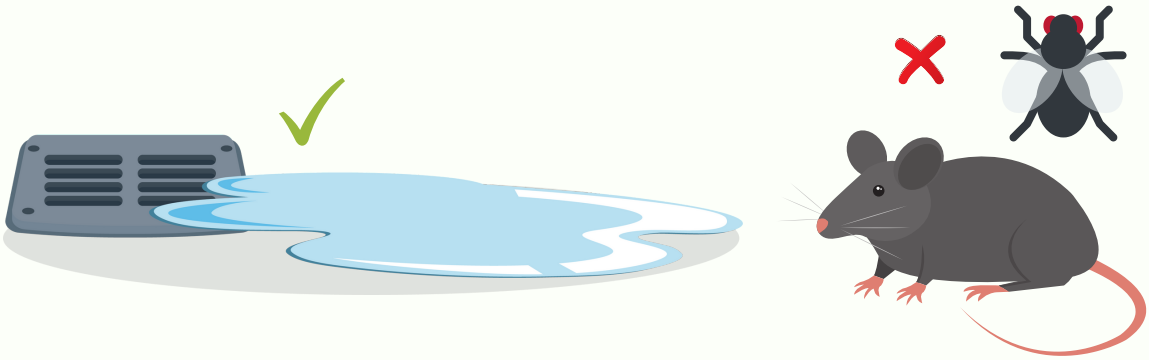
Cleaning and waste management

This refers more on the animals' facilities cleaning procedures. It should be done in order to minimize the risk of diseases spreading, to reduce the animal welfare issues and to decrease the risk for the animals being exposed to transmittable diseases.

- Maintaining all facilities, equipment and vehicle used in connection with primary production and associated operations in a clean conditions and, where necessary, disinfect them after cleaning in an appropriate manner.
- Food establishments shall be provided with appropriate facilities and procedures in place to ensure that any necessary cleaning and maintenance is carried out effectively and to an appropriate degree
- Establish cleaning and disinfection programs to ensure the correct hygiene standards are met... (for the animals).
- Provide potable water for cleaning, disinfection and hand washing. The premise must have reliable services to allow thorough cleaning

- There must be adequate procedures for the storage and disposal of waste and all waste must be eliminated in and hygienic and environmental friendly way
- Establishment shall provide appropriate containers and suitable waste storage area.
- Establish adequate procedures for the storage and removal of waste.
- There must be an adequate system in place also to drain and eliminate the waste.
- The facilities must be clean daily and disinfected quite often from animals to animals. If a group of animals was slaughter and they left available a pen, it must be cleaned and disinfected before being used for new upcoming animals.
- If new livestock is going to arrive at the abattoir, all the facilities must be cleaned and disinfected before unloading the new animals.
- Simple cleaning procedures should be followed daily by the lairage workers in order to keep the animals' facilities to an appropriate cleaning degree.
- A daily maintenance program should be followed by the lairage workers in order to reduce the risk of animal injuries and to keep the facilities to an appropriate maintenance degree.
- The abattoir's lairage should have always available containers to store hygienically any cleaning waste.
- The abattoir's lairage should have designated areas or room to store the maintenance tools and cleaning equipment.
- Any facilities that may cause injury or have an adverse effect on animal welfare must be repaired immediately or not used.

- There must be a reliable supply of potable water into the abattoir's lairage, with adequate drainage.
- Potable water should be as specified in the WHO Guidelines for Drinking Water
- No waste or dirty water can be used or re-used for any purpose, not even for cleaning duties or watering the fields if chemical where used.
- No waste or dirty water can be used to water the animals in order to avoid infections and toss-infections which can have a strong effect on the animal health and on the meat quality and safety.
- In order to keep a healthy air in the lairage and keep away pests (rodents) and insects (flies) all extraneous runoff, waste water and sewerages need to be removed from the animals' facilities as many time as possible and disposed way as far as possible from the animals.



- All waste from water troughs and the manure build-up in pens should be cleaned every time and disposed as far as possible from the abattoir to avoid animal health issues.
- Any waste must be storage in sealed containers and far from animals and their facilities.
- It must not be accepted and permitted, by the authority, to have over-filled waste tanks and containers. If occasionally extra waste is produced in the abattoir, a collection company should be booked immediately and before having the waste tanks and containers overfilled.

Lairage general management rules

- The animals feed must be protected from any source of contamination or pest.
- Any animals feed must be kept in sealed containers
- Any animals feed must be storage in a clean and dry facility.
- The animals in the lairages should be managed in such a way that protects animals from windstorm, dust storm, rain, heat and any other adverse weather condition etc.
- Hazardous materials, products and chemicals should be disposed correctly and stored away from animals' facilities.
- Check animal recoveries, pens, and all the animals' facilities first in the morning before starting and before livestock arrival.
- Ensure that there are a sufficient number of pens and enough meter square space to accommodate the planned number of livestock
- Before unloading livestock, check the unloading facilities (if there is any) and area to ensure that they will not cause injury to the animals. Check for damage to flooring, such as potholes that can cause animals to fall. Damage to metal rails and panels can cause injury to the cattle.
- If the unloading facilities are likely to cause injury, animals must be off-loaded elsewhere or the damage must be fixed first.
- Check that the surface of the unloading ramp is not slippery. Dry bedding placed on the surface, for example rice hulls or saw dust, will help the animal to grip during unloading, especially when the ramp is wet. Wood beams can also be fitted to provide the animals with a good grip.

Hygiene of personnel in the Lairage

- Adequate personal hygiene and sanitary facilities must be provided in the lairage.
- Animals handlers shall maintain a high degree of personal cleanliness, wear suitable clean and protective clothing, refrain from any behavior that may risk contamination of animals feed and wash/disinfect their hands, as appropriate
- Animals handlers suffering from any disease that can be transmitted to animals are prohibited from handling animals until clear of the disease, animals handlers with cuts, sores, wounds or boils must cover the relevant area with suitable water proof dressings or, if this is not possible, refrain from handling animals.
- Animals handlers must be medically fit to work and provide a medical fitness certificate
- All animals handlers must be trained as applicable to their assigned tasks and have the necessary skills to enable them to handle animals following the good animals husbandry procedures.

Abattoir Animal Husbandry procedures

Key objectives:

- Using the natural behaviour of livestock to move and draft livestock in appropriate groups
- Low-stress animal handling
- Improve the animal welfare; identify and manage sick animals
- Effective use of a cattle talker to move stock
- Provision of food, water and a safe environment

It lists how a Food Business Operator (FBO) can comply with the basic standards on the abattoir's lairage Good Animal Husbandry Practice (GAHP).

In the below standards, the abattoir area where the live animals are kept, is defined "lairage" and it includes also the loading facilities. Any other areas, where any live animal is not allowed to go or stay, do not go under the above definition and they are not included in the below guidance.
At the abattoirs' lairages the following Good Animal Husbandry Procedures should be followed:

ANIMAL MOVEMENT

The animal movement plays an important role from the welfare point of view. The cows can get easily stressed by forcing them to do something they are scared to do. Sometimes it is also frustrating for animals handlers which can result in violence events. The OIE standards state that "Painful procedures should not be used to move animals". These include: whipping, tail twisting, use of nose twitches, pressure on the eyes, ears or external genitalia, use of goads or other aids that cause pain and suffering (including large sticks, sticks with sharp ends, lengths of metal piping, fencing wire or heavy leather belts). So, the cattle movement in the market during the normal days and the animal uploading and unloading on the trucks have a key effect on the animal welfare. For this reason, there are stated below few recommendations to follow in order to reduce the animal stress and not compromise the animal welfare and health.

- Work as a team to move and draft livestock—with all aware of their responsibilities and duty, avoiding to create chaos and noise which could agitate the cows. Minimize stress by limiting human interaction with the cattle. Keep unnecessary people and any other animal (i.e. dogs) out of the way.
- Learn about animal behaviour and use this knowledge to move cattle calmly and effectively. If the handler knows and interpreter well the animals signs, their movement will be easier and less stressful for the livestock and the animals' handlers, too.
- Using movement and position to move cattle, always work on the side of the animal. Do not stand directly behind it in its blind spot. An understanding of animal behaviour is important when handling animals.
- Always be aware of your surroundings, and remember to close the gates behind you.
- Avoid getting animals to excited. All handling should be performed calmly and quietly.
- Never hit or put pressure on an animal that is already moving in the right direction.
- Do not chase lone animals, or cause an animal to become isolated from the group. Always move the last two animals in a pen together; do not leave a single animal on its own. Cattle have a herding instinct and naturally like to follow each other and stay in a group. Use this behaviour as much as possible when handling animals in pens and in the pasture field. A lone animal can be dangerous.
- Keep sudden movements and loud noises to a minimum. Do not whistle, shout or bang gates. They can stress, scare and make the animals really nervous.
- Do not leave animals in the race or in a small pen during break times or delays. The herd needs space to move if get nervous.

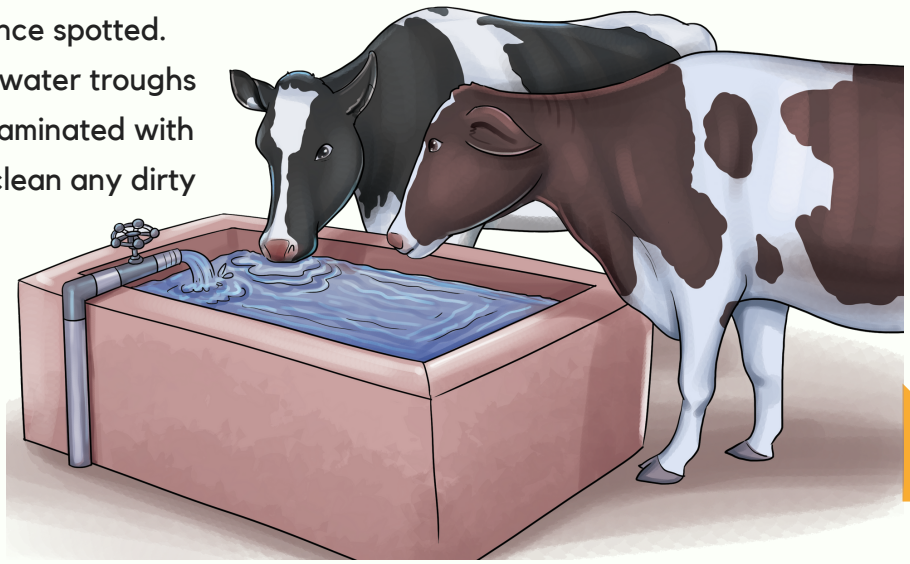
Animals husbandry

- The abattoirs operators must be sure that the animals' cleanliness is protected during their time in the lairage.
- The abattoirs operatorqs should be sure that only clean and healthy animals are unloaded in the lairage. If they are not clean the animals should be not be unloaded and send back to the farm of origin.
- The abattoir operators must check the animals' health status before unload them in the lairage. If they are not healthy, the animals should be accommodated in the isolation area.
- The lairage man must check the animals' health status with the Veterinarian Inspector during the unloading. If there are suffering animals, immediate remedial actions must be taken as emergency slaughter or treatments with no withdrawn time drugs.
- Check often during the day if the water is available in all the pens and check that water troughs are in working order, with no leaks or overflow. Make sure that the flow rate is sufficient to provide all livestock with their daily intake of water.
- Any equipment used for the sick animals must be disinfected before using them for the other animals in the lairage.
- The livestock should be separate according to farm of origin to avoid health issues and ensure safety of animals.
- Remember to do not isolate individual animals. They can become stressed and nervous as explained above.

- Inspect the lairage facilities/equipment and animals during the day.
- Perform additional inspections on sick animals.

- Clean pens regularly to minimise dung build-up will help to prevent the infection of hooves, legs and hides. Faeces, urine and uneaten or spilt food shall be removed as often as necessary to minimise smell and to avoid attracting flies or rodents.The animals must be protected from the adverse weather conditions. It means also that the animals need to be kept inside the stables during the wormer hours of the day when the temperature goes over 25° C for cows and during the coldest hours of the day when it reaches 5° C for cows. In both cases they must have easy and free access to the water.
- All bovines shall be provided with appropriate bedding and it should be changed regularly once dirty or once the pen is cleaned and disinfected before accommodate the next livestock batch.
- If possible, keep groups that arrive together in the same pen.
- Perform additional inspections on any new livestock and or sick animal, if needed.
- You should not put young calves on totally slatted floors. Suitable bedding should always be provided.
- If calves stay overnight, you should not offer milk from other farms cows even if the calves are fed on whole milk.
- Check the watering points more frequently after animal arrived.
- Check that all cattle can easily access a constant supply of clean water at all times.
- Ensure that feed of sufficient quality and quantity is available to all animals if they stay overnight.

- Remove any mouldy feed from troughs/mangers once spotted.
- Make sure that the water troughs have not been contaminated with dung or feed, and clean any dirty troughs.



Sickness management

- Each OIE listed diseases if occurred and spotted in the abattoirs should be immediately reported to the concerned authorities.
- Each lairage should have a separate area for sick animals and the handler should ensure that a bedding is provided to allow animals to rest comfortably, that shade and protection against extreme conditions are in place, that feed and water are always readily available.
- OIE standards states that water, and feed if appropriate, should be available for each sick or injured animal.
- The sick animals should be inspected by a veterinarian or a knowledge and well instructed (by the veterinarian) animal handler at least twice a day.
- Diseases spreading in the lairage can be largely prevented through good management by emphasising husbandry, biosecurity and preventive health programs.
- Animals that are too sick should be slaughtered, as soon as possible. If the animal movement causes them pain and unnecessary sufferance they should be humanely slaughtered on the truck under the veterinarian supervision, if no public health risk is involved.

Adverse weather condition management

- Shade should be available at all the time, to the cattle during hot environmental conditions. Cattle from temperate regions are more likely to show signs of heat stress during extreme temperature. Provide adequate shade to alleviate heat stress.
- Check animals for signs of heat stress by looking for rapid breathing. Normal breathing rate is around 25–40 breaths per minute. Heat-stressed animals may have a breathing rate around 150 breaths per minute, and may also show signs of drooling with their tongue out.
- Check water troughs more frequently, to ensure that livestock have an unlimited supply of fresh water.
- Consider spreading stock out in the lairage to decrease the density in the pens and increase air circulation. Heat-stressed cattle should be handled calmly and quietly. Move them only if absolutely necessary.
- In cold weather, hold stock in pens that are protected from the prevailing winds, and move susceptible animals to the warmer areas of the market. Animals that are susceptible to the cold include cattle with thin coats, young stock and wet animals. Dirty animals are more prone to heat stress.

Sign of heat stress – rapid breathing and drooling

Traceability

Good traceability is important to control hazards. The FBO and the lairage supervisor must be able to identify the sources of all the animals accepted for slaughtering purpose. This allows the FBO to keep a good traceability, from the farm to the fork, of the meat produced in the allocated abattoir. Also this system should avoid known animals meet to entry in the meat chain. The animal identification is crucial for all the meat value chain. It can the mile-stone for stopping the black market, the unknown animals and have a proper animal and meat traceability system in place, increasing the controls and so the animals/meat quality.

- An appropriate animal identification system must be put in place in the abattoir in order to track and trace all the animals which they go through it.
- All the commercial and semi-commercial farms' bovines should be clearly identifiable using a clear animal Identity system (ears tag, tattoo, microchip or any other kind of identification system) with unique identification numeric or alpha-numeric number.
- The Identity system must be linked with the "cow's book" though the unique number and the animal silhouette.
- The non-commercial and familiar farm's animals do not need to be ear tagged or tattooed or microchipped but all the animals should have an individual "cow book" with the animal silhouette drew (fur colour, marks, characteristic signs) and well describe animal identification characteristics in order to make the animal identification possible and easy.
- All the other bovines, coming from other areas of the country where this guidance is not applicable, should not be accepted until the authority will issue them the cow's book making them identifiable.
- If any animal is slaughtered in the farm or in market for welfare issues, the AMI should have be done before by a veterinarian. The carcass must by transported, as soon as possible, at the closer abattoir where it will go through a deep and full PMI carried out by the inspectors. If an AMI was not carried out the carcasses cannot be intended for human consumption.

- The animals coming from non-commercial farms should be declared high risk and accommodate in the lairage area far from the animals coming from commercial and semi-commercial farms.
- Any animal coming to the abattoir should be identifiable during the AMI and this is why it should be transported with at least its "cow's book".
- If animals without an identification mark and without a cow's book arrive to the abattoir, it is recommended to refuse them. If, for any valid reason as welfare issues, they must be accepted, they should be accommodate in a separate area and a full deeply AMI and PMI must be carried out to the animals. The meat should be tested for drug residues and for diseases.
- Once the animal is slaughtered any document as cow's book, owner declaration and any other relevant document must be retained in the abattoir for at least 1 year.

LOCAL COUNCIL BOARD
GOVERNMENT OF KHYBER PAKHTUNKHWA

LAIRAGE PRIMARY CHECKLIST

Date

This primary check list will help identify if there are parts or procedure of your business which may not meet the basic requirements. You need to complete this checklist each year or before KPFS&HFA inspection, typically before some busy production period as per festival, to ensure your business meets the requirements for a Good Animal Husbandry's and hygiene practice. It is also recommended to complete this checklist before having audit or licensing yearly inspection or just monthly in order to fill any gap in the lairage system.

For each requirement under 'what does this mean?' tick yes or no. According to your answer, you can decide if anything needs to be changed so the business can meet the basic requirements or become compliant with the licensing requirements for abattoirs.

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
Is the lairage as far as possible from any landfill, open sewer and contaminated and infested areas so there is no smell or contamination sources?	☐ ☐	If no, how can the lairage be protected in order to avoid and prevent any sort of animal sickness and pests infestation?
Is the lairage affected by smells, air pollution or other environmental hazards?	☐ ☐	If no, what can be done to protect the animals from any sort of sickness?
Is the lairage as far as possible from waste materials and rubbish dump to prevent disease occurrence, establishment of breeding ground for pests and avoid environmental degradation?	☐ ☐	If no, how can the lairage be protected in order to avoid and prevent any sort of animal sickness and pests infestation?
Is the lairage far enough away from any polluted river or uncontrolled wild area?	☐ ☐	If no, how can the lairage be protected in order to avoid and prevent any sort of animal sickness and pests infestation?
Are the walls well-constructed and in good repair to protect the animals from adverse weather conditions?	☐ ☐	If no, what needs to be repaired or replaced?

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Are the floors of the animals' facilities and the pens made of either: concrete, granolithic concrete, tiles or any other non-slippery material?	☐ ☐	If no, what material will be used to replace the floors? It could be covered with dry straw and replaced once wet.
• Are the floors, well-constructed and in good repair?	☐ ☐	If no, what needs to be repaired or replaced?
• Do the floors prevent pooling of water and slope uniformly to the drains?	☐ ☐	If no, how can this be achieved?
• Are all the animals facilities surfaces easily cleaned and disinfected where possible?	☐ ☐	If no, which ones need to be replaced?
• Are all the animals facilities surfaces in good repair?	☐ ☐	If no, which ones need to be repaired
• Are the ceilings well-constructed and in good repair to protect the animals from adverse weather conditions?	☐ ☐	If no, what needs to be repaired or replaced?
• Are the doors well-constructed and in good repair?	☐ ☐	If no, what needs to be repaired or replaced?
• Are the windows well-constructed and in good repair?	☐ ☐	If no, what needs to be repaired or replaced?
• Are doors and windows pest proof where needed?	☐ ☐	If no how can they be made pest proof?
• Are all the structures in the lairage made from durable materials that are easy to clean and where necessary, disinfect?	☐ ☐	If no, list which ones need to be replaced or repaired?
• Are the pens made with metal frames or any other material strong enough to hold the cows and at the same time not dangerous for the animals? (No nails, screws or other sharp stuffs should be present in the fence).	☐ ☐	If no, what needs to be done to achieve it?

Date

LAIRAGE PRIMARY CHECKLIST

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Is there a source of electricity at least during the main daily key activities?	☐ ☐	If no, what need to be done to achieve it?
• Do you have a daily maintenance program for the animals facilities to follow in order to reduce the risk of animal injuries and to keep the facilities to an appropriate maintenance degree?	☐ ☐	If no, a daily maintenance program must be designed.
• Is there enough space to accommodate all the animals in the stalls and pens? The lairage need to be designed in order to accommodate the right number of animals according the daily throughput and the slaughtering line speed.	☐ ☐	If no, can the stalls and pens be hygienically and safely expanded? If no, the number of animals must be reduced or scheduled per time slots.
• Is there enough space to protect the animals from adverse weather conditions and from other animals (predators) during the day and the night, in the stalls and in pens?	☐ ☐	If no, how can you guarantee that welfare's animal is protected for all of them? If no, the number of animals must be reduced
• Does the lairage have in place a physical separation between any dirty stuff (waste or manure) and where the animals are kept or can go?	☐ ☐	If no, how can this be achieved?
• Does the lairage have in place a physical separation between the animals facilities and the restraining box/killing area?	☐ ☐	If no, how can this be achieved? A permanent physical separation is a must in order to protect the meat from any contamination and to avoid to the other live animals to see the slaughtering process and get stressed.
• Are available in the lairage different locations or physically separated pens where accommodate any group of animals with different age, in order to avoid health and welfare issues for the younger animals?	☐ ☐	If no, how can this be achieved?

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Is the location and the design of the feeding and drinking animal facilities designed to prevent contamination with animal faeces, urine or any other contaminant?	☐ ☐	If no, how can this be achieved?
• Are the feeding and drinking facilities designed to give free access to each bovine breed, age and size?	☐ ☐	If no, how can this be achieved?
• Is there an effective drainage system in place at the lairage' stalls?	☐ ☐	If no, how can this be achieved?
• Can the dirty animals waste get in contact with the animals' feed, the clean bedding and the clean animals facilities during the husbandry procedures because of the lairage layout?	☐ ☐	If yes, what needs to be done to guarantee this never happens?
• Is the stalls' layout designed for the lighting to be subdued and even in order to encourages calm animal movement reducing the stress and the calories consuming?	☐ ☐	If no, how can this be achieved?
• Is the environment surrounding the pens designed to minimize the animals' visual stimulation and reduce the stress?	☐ ☐	If no, how can this be achieved?
• Are all the structures used for the animals designed to avoid any animal injury or welfare issue?	☐ ☐	If no, how they can be modified in order to guarantee the animals' welfare?
• Are there sufficient pens' number and enough pens' capacity (m2 per animal) provided to prevent overcrowding and permit necessary segregation of animals?	☐ ☐	If no, how can this be achieved? If it is not possible the number of the animals in the lairage must be reduced.
• Have each animal enough space in the pens to stand up, lie down and to turn around.	☐ ☐	If no, how can this be achieved? If no possible the number of animals should be reduced.

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Are the stalls designed to protect the animals from adverse weather conditions, provide sufficient ventilation and protection from other animals and pests.	☐ ☐	If no, how it can be achieved?
• Are the feeding places under a covered area to avoid harsh weather stress, wind etc.?	☐ ☐	This is a must basic requirement.
• Is the animals feed stores physically separated from animals' facilities to avoid any feed contamination?	☐ ☐	If no, how it can be achieved? This is a must basic requirement.
• Is the feed stores designed in such a way that it is easy to clean and humidity free?	☐ ☐	If no, how can this be achieved?
• Are the workers toilets as far as possible and physically separated from the animals' facilities in order to avoid any disease transmission?	☐ ☐	If no, how can this be achieved?
• Are there enough washing station for the workers to clean the PPE after each duty or break?	☐ ☐	If no, how can the lairage be re-arranged so there is good separation between animals' facilities and workers toilette?
• Are all the washing station connected to a supply of running water?	☐ ☐	If no, how can this be achieved
• Is soap and disinfectant available in all the washing stations?	☐ ☐	If no, how can this be achieved?
• Are the animals facilities designed to provide sufficient light in order to ensure adequate cleaning, inspection (authority), pest control and hygiene in all parts of the lairage?	☐ ☐	If no, how can this be achieved? If no, what remedial action could be put in place?
• Is there adequate light in the lairage to permit the animals inspection at all the time from the FBO handlers and from the Authority inspectors.	☐ ☐	

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Is there in place a ventilation system (natural or artificial) in the animals' facilities, in order to control ambient temperature and humidity and to reduce smell and odour without exposing the animals to any airborne contamination?	☐ ☐	If no, how can this be achievable?
• Are the stable and pens well-designed with shelter from sun and rain and with good ventilation?	☐ ☐	If no, what can be put in place to achieve a similar outcome?
• Have the lairage a designated areas or room where to store the maintenance tools and cleaning equipment.	☐ ☐	If no, how can this be achieved?
• Is there in the lairage a designated area or pen for sick animals.	☐ ☐	If no, how can this be achieved?
• Can the lairage design and layout minimize the visual stimulation surrounding the pens to reduce the animals' stress?	☐ ☐	If no, how can this be achieved?
• Is the lairage well designed with shelter to protect the animals from sun and rain and with good ventilation?	☐ ☐	If no, how can this be achieved?
• Are the areas for storage and handling of animals feed separate to the areas where waste is stored?	☐ ☐	If no, how can the premises be re-arranged so there is good separation between animals feed and any waste?
• Is any waste or dirty water used to water the animals?	☐ ☐	If yes, this is totally unaccepted and it must be forbidden in order to avoid infections and toss-infections which can have a strong effect on the animal health.
• Are there sufficient waste containers with lids?	☐ ☐	If no, how many are needed and where can they be situated?
• Are the waste containers made from durable waterproof material (plastic or steel) that can be easily disinfected?	☐ ☐	If no, how many need to be replaced?

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Is any waste (including all extraneous runoff, waste water and sewages) removed from the animals facilities regularly and disposed way as far as possible from the lairage and the animals?	☐ ☐	If no, staff member must take responsibility for waste removal on a specified timetable in order to keep a healthy air in the lairage and keep away pests (rodents) and insects (flies).
• Is the waste removed regularly from the lairage?	☐ ☐	If no, how can this be arranged? Is it used as fertilizer?
• Is the waste removal frequency sufficient to prevent the build-up of waste?	☐ ☐	If no, how much must it increase?
• Is any waste storage in sealed containers or far from animals and their facilities?	☐ ☐	If no, which containers must be replaced? Or how can it be disposed far from animals?

MANAGEMENT AND PROCEDURES

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
Do you have a reliable supply of clean, potable running water into the premises?	☐ ☐	If no, how can you get clean potable water for hand washing and cleaning equipment?
Do you check the water in order to ensure it meets the specific requirements stated in the WHO Guidelines for Drinking Water?	☐ ☐	If no, ensure a testing protocol is added for the water used in the lairage. It should be checked regularly.
Do you have enough hand wash basins for the number of staff? (including in the toilet)	☐ ☐	If no, how many more do you need?
Do you have enough cleaning stations for washing equipment?	☐ ☐	If no, how many more do you need? Where can they be situated? They can be permanent or temporary/mobile if needed.
Is there adequate drainage for all the sinks and hand wash basins?	☐ ☐	If no, how can this be implemented? Which sinks or wash basins must be renovated?
Is the waste water routed in drainage?	☐ ☐	If no, how can this be achieved?
Are the drain access points covered with secure covers which are pest proof?	☐ ☐	If no, how can this be achieved?

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Are the drains large enough to remove all the relevant material and avoid blockage?	☐ ☐	If no, how can this be achieved?
• Are there sufficient toilets for the staff?	☐ ☐	If no, how many more do you need? Where can they be safely situated? Do they need additional hand wash basins?
• Are the toilets correctly situated so they do not open into the animals facilities areas?	☐ ☐	If no, how can this be changed?
• Is there a hand wash basin for every toilet, with hot running water?	☐ ☐	If no, how many more do you need? Where can they be situated? They can be permanent or temporary/mobile if needed.
• Are the toilets built so the effluent is removed to the main sewer without any risk of contaminating the animals facilities and the animals pasture field?	☐ ☐	If no, how can this be changed to ensure there is no risk for the animals?
• Does the drainage system prevent odours, vermin, any objectionable material or storm water entering the facility?	☐ ☐	If no, what changes must be made to prevent this contamination?
• Is the lairage, including any animals facilities, stalls, pens etc. fully cleaned every day?	☐ ☐	If no, ensure the premises is cleaned daily?
• Are the animals facilities floors cleaned every day?	☐ ☐	If no, ensure floors are cleaned daily?
• Are the pens left available from the slaughtered animals, cleaned and disinfected before being used for new upcoming animals?	☐ ☐	If no, train staff and supervise to ensure the pens are cleaned and disinfected before being reused.
• Are all equipment and facilities cleaned and disinfected before reusing them and before unload any new livestock in the lairage?	☐ ☐	If no, train staff and supervise to ensure equipment and facilities are cleaned before being reused.

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Are the storage units cleaned every day after the end of trading?	☐ ☐	If no, ensure storage units are cleaned daily at the end of trading
• Are the wash basins and sinks cleaned every day?	☐ ☐	If no, ensure all basins and sinks are cleaned every day or more frequently is required.
• Is the toilet cleaned every day?	☐ ☐	If no, ensure all toilets are cleaned every day or more frequently is required.
• Are the waste bins cleaned after emptying?	☐ ☐	If no, train staff and supervise to ensure waste bins are cleaned after empting at the end of trading.
• Are the water troughs and the feed mangers cleaned before accommodating new livestock and when needed before adding any fresh water or feed?	☐ ☐	If no, train staff and supervise to ensure they are cleaned regularly
• Are ceilings, light fittings, fly screens, window ledges and other parts of the premises not specifically in contact with animals cleaned regularly?	☐ ☐	If no, plan a cleaning routine to ensure regular cleaning of all parts of the premises
• Are all the animals' work tools disinfected every day after the end of trading?	☐ ☐	If no, plan a disinfection routine to ensure regular disinfection of all the equipment and tools.
• Do you have a disinfection protocol to follow in case a pathological condition is identified in any animal?	☐ ☐	If no, a disinfection plan, in case a pathological condition, must be available.
• Is any standing water and poorly drained areas in the animals' pens dried off regularly during the work day?	☐ ☐	If no, train staff and supervise to ensure the animals' facilities are kept dry all the time where possible.

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Is the sawdust and/or straw provided to the animal, as a non-slip pad and to absorbs urine and faeces, is changed regularly in the common areas and every time in the pens left available?	☐ ☐	If no, train staff and supervise to ensure it is done regularly.
• Is the bedding, where used, regularly changed and/or topped up?	☐ ☐	If no, train staff and supervise to ensure it is done regularly.
• Is any waste or dirty water used or re-used for any purpose, as even for cleaning duties or watering the fields if chemical were used?	☐ ☐	It should be absolutely forbidden
• Is the lairage and animals facilities kept in good repair and condition to prevent pest access and to eliminate potential infestation sites?	☐ ☐	If no, how can this be achieved? How does this need to be repaired?
• Are the fences, including its posts and gates, effectively designed to prevent entry of stray and wild animals, and also avoid the animals can escape or get injured?	☐ ☐	If no, how can this be achieved? How does this need to be repaired?
• Are all the holes, drains and other places where pests are likely to gain access kept sealed?	☐ ☐	If no, how does this need to be repaired?
• Are the all the walls, floors and ceilings in your business well-constructed and in good repair?	☐ ☐	If no, what needs to be repaired or replaced?
• Are there any gaps or holes around the pipework or wires that enter the building which could allow pests to enter?	☐ ☐	If no, how does this need to be repaired?
• Have all the drainage main holes a fine meshed grill?	☐ ☐	If no, how does this need to be repaired?
• Are all doors tightly fitting when closed (no gaps) to prevent entry by pests when closed?	☐ ☐	If no, what needs to be repaired or replaced?

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Is the lairage kept clean and free of potential conditions conducive to breeding of pests, animal parasites and diseases outbreaks?	☐ ☐	If no, how can this be achieved?
• Is there a system to prevent any domestic animals from entering the premises? (excluding work dogs)	☐ ☐	If no, how must this be implemented?
• Is there a system to prevent any wild animals from entering the premises?	☐ ☐	If no, how must this be implemented?
• Do you regularly check for evidence of pests infestation?	☐ ☐	If no, start doing daily checks
• Do your staff know how to identify evidence of pests and what action to take if they see such evidence?	☐ ☐	If no, train staff accordingly
• Are the areas where waste is stored protected so that pests cannot access them for harbourage or food?	☐ ☐	If no, protect the waste storage area or use pest proof containers to prevent access.
• Is the animals feed store pests and rodents free?	☐ ☐	If no, how can this be achieved?
• Do you have a reliable supply of electricity to run the relevant equipment at least during the work hours?	☐ ☐	If no, how can this be installed?
• Is any animals feed kept in sealed containers?	☐ ☐	If no, what containers must be purchased?
• Is any animals feed stored in a clean and dry facility?	☐ ☐	If no, how can it be achieved?
• Do all the containers used to store and transport feed have covers that can be sealed?	☐ ☐	If no, what needs to be replaced or changed?

LAIRAGE PRIMARY CHECKLIST

Date

GENERAL PROCEDURES

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Is the lairage designed in such a way to protects animals from windstorm, dust storm, rain, heat and any other adverse weather condition?	☐ ☐	If no, what can be changed and what contingency plan ca be put in place to achieve it?
• Are hazardous materials, products and chemical disposed correctly and stored away from animals' facilities?	☐ ☐	If no, what can be changed in order to achieve it?
• Are the animal recoveries, pens and all the animals' facilities assessed before the new livestock arrives?	☐ ☐	If no, train and supervise your staff in order to ensure that the facilities are ready to accommodate the new livestock.
• Do you ensure that there are a sufficient number of pens and enough meter square space to accommodate the planned number of new livestock?	☐ ☐	If no, a procedure should be designed to ensure it? The number of animals intended to be slaughter could be accepted and processed following time slots.
• Are the unloading/uploading facilities (if there is any) and area checked before being used, to ensure that they will not cause injury to the animals?	☐ ☐	If no, train and supervise your staff in order to ensure that the loading facilities are assessed before being used.
• Is any animal feed that fails to meet the hygiene criteria at delivery rejected?	☐ ☐	If no, implement a policy to reject any feed which has not been delivered in accordance with the requirements in order to reduce also the risk of aflatoxins
• Is the origin (farm) and the animals documents of the new livestock checked before unloading?	☐ ☐	If no, check all animals documents before unloading them and reject any from unknown farm or without documents.

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Can you identify the origin (vendor and farm) of every animal you receive?	☐ ☐	If no, develop a way to identify the origin of all animals, including the vendor, transporter and farm which supplied the animal.
• Can you provide information on every animal you have or you have had in your lairage, including the farm from which it originated, using its identity code and or information from the cow book?	☐ ☐	If no, prepare a checklist to us when you receive any animal in order to record the animals source (farm and market), the identity of the animals and the identity of the transporter from the place of origin (farm) to the abattoir's lairage.

• Do you have a system to record for every animal accepted in the lairage and slaughter house during the last year, the following info:
  • The identity code (cow book) and origin (farm and market)
  • Contact details of the delivery or transporter from the farm and the market
  • Contact details of the purchaser or vendor
	☐ ☐
	☐ ☐
	☐ ☐
		If no, compile a list which allows every animals to be tracked back to the farm where it originated and forward to the business who purchased it up to the abattoir.

• Can you identify all the animals feed you receive from any supplier using a batch or other identity code?	☐ ☐	If no, develop a way to keep a record of goods received so each can be identified with the date of receipt and supplier
• Can you identify the name and contact details of every feed supplier you use?	☐ ☐	If no, compile a list of all suppliers contact details and the products they provide.
• Are these contact details easily accessed if the inspector needs to see them?	☐ ☐	If no, make sure the details are accessible.
• Can you provide the name and contact details of every business or person you have bought any animal?	☐ ☐	If no, compile a list of contact details for the businesses or person from which you have bought any animals.

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Are all the bovines coming from commercial and semi-commercial farm of the region clearly identifiable through a clear animal Identity system (ears tag, tattoo, micro-chip or any other kind of identification system) using an unique identification numeric or alpha-numeric number?	☐ ☐	If no, the animals should not be accepted or a different remedial action should be agreed with the Livestock Department.
• Do you check if the animals identity matches with the "cow's book" though the unique number, the animal silhouette and the other info?	☐ ☐	If no, make sure that the animals documents are matched up before accepting any animals. If does not match the animals should not be accepted.
• Are the animals coming from the no-commercial farm of the region identified using the information written in the "cow book"?	☐ ☐	If no, put in place a system to identify the animals using the cow book. If the animals came without cow book or the information does not match with the animals, it should not be accepted.
• Are you accepting bovines, coming from other areas of the country where the identification system is not in place?	☐ ☐	If yes, please be aware that you should not accept any animals without the prescribed documents until the authority will issue them the cow's book making them identifiable.
• Do you accommodate the animals coming from no-commercial farms (high risk) in an area of the lairage far from the animals coming from commercial and semi-commercial farms?	☐ ☐	If no, how can this be achieved? The FBO could schedule specific days for no-commercial animals different from the semi and commercial one.
• Are the authority immediately informed once the animals are accepted in the lairage in order to give them the chance to do the ante-mortem inspection(AMI)?	☐ ☐	If no, you must put in place a system to achieve it in order to be sure that all the animals slaughtered went through an AMI before being killed for human consumption. Any meat from animals slaughter without the AMI must be declared unfit for human consumption.

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Do you have a system to store the animals documents for all the bovine slaughtered during the last 12 months?	☐ ☐	If no, make sure this is achievable.
• Do you communicate to the authorities the updated list of bovines (with all the animals info) slaughtered in the abattoir at the end of the production day?	☐ ☐	If no, put in place a system to keep the authority updated.
• Do you have system in place to check the animals cleanness?	☐ ☐	If no, train your staff to check it. Any dirty animals should not be accepted in the lairage or cleaned if the abattoir has the facilities to do so.

PERSONNEL

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• Do you check that animals handlers are clean when they arrive at work?	☐ ☐	If no, do this every day
• If any staff have cuts or wounds on their hands, are these covered with a waterproof dressing?	☐ ☐	If no, provide such a dressing or send the staff away until the wound has healed
• Are there enough daily clean overalls, coats and boots for any worker which handle the animals or use the animals' facilities/equipment?	☐ ☐	If no, what needs to be provided and how will the protective clothing be washed hygienically?
• Do you provide a separate area for smoking and eating to prevent animals handlers engaging in these activities on the animals facilities?	☐ ☐	If no, how can a separate area for smoking and eating be provided away from the animals facilities?
• Do you check the medical certificates of your animals handlers every they come back from a sickness period?	☐ ☐	If no, check the certificates every time

LAIRAGE PRIMARY CHECKLIST

Date

WHAT DOES THIS MEAN?	YES / NO	WHAT NEEDS TO BE DONE?
• When an animals handler reports symptoms of an infectious disease do you ask him to stay away from the premises?	☐ ☐	If no, develop a sickness policy which instructs workers to stay at home until 48 hours after symptoms cease if they have any infectious gastrointestinal diseases which cause diarrhoea, vomiting, fever.
• Do you train all new animals handlers within one month of starting work?	☐ ☐	If no, develop a policy to train all staff within one month of starting work
• Do you train all casual workers?	☐ ☐	If no, develop a policy to provide basic hygiene and good animal husbandry training to all casual workers before they start working in the lairage on the first day at work.

LAIRAGE DAILY CHECKS LIST

Date

These checks should be carried out each day by the FBO or his/her representing. They are a way to demonstrate continued compliance with the legal requirements for a hygienic lairage and Good Animal Husbandry practice.

Name of the business: _____

Date: _____

Name of person carrying out the checks_____

Before the business opens each day check the following. The Lairage supervisor and or the FBO should not start any other activity until any non-compliance or problem has been addressed.

CLEANLINESS

WHAT DOES THIS MEAN?	YES / NO	COMMENTS
• Are all parts of the farm clean?		
• Cattle-sheds	☐ ☐	
• Pens and races	☐ ☐	
• Mangers	☐ ☐	
• Water troughs	☐ ☐	
• Feed room (or space)	☐ ☐	
• Store facilities (or space)	☐ ☐	
• Equipment room (or space)	☐ ☐	
• Loading facilities	☐ ☐	
• Any other animals' facilities	☐ ☐	
• Are all the work floors clean?	☐ ☐	
• Are all the work walls clean?	☐ ☐	
• Are all the work surfaces clean? (if applicable)	☐ ☐	
• Are the workers hand wash basins clean?	☐ ☐	
• Is there soap at every hand wash basin?	☐ ☐	
• Is the boots wash station clean?	☐ ☐	
• Is the PPE cleaning station clean?	☐ ☐	
• Is all the work equipment clean and ready for use?	☐ ☐	
• Are the waste bins empty?	☐ ☐	
• Are the waste bins clean?	☐ ☐	
• Are the work toilets clean?	☐ ☐	

LAIRAGE DAILY CHECKS LIST

Date

PREMISES

WHAT DOES THIS MEAN?	YES / NO	COMMENTS
• Are all the windows and doors closable?	☐ ☐	
• Is there running water available?	☐ ☐	
• Are the equipment and facilities' sterilising chemicals available?	☐ ☐	
• Are the waste bins clearly well-marked?	☐ ☐	
• Is any animals feed, stored in the farm's facilities, still in a safe and hygienic condition?	☐ ☐	
• Is there any evidence of pests?	☐ ☐	
• Are there any animals (apart from those in the stalls) on the farm?	☐ ☐	
• Are there any repairs required?	☐ ☐	
• Do you check that water troughs are in working order, with no leaks or overflow?	☐ ☐	

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