



Checklist for Provincial Slaughter Establishment Plan Approval

This checklist is a guide to review plans submitted for approval under the *BC Meat Inspection Regulation*. The number and title of each section refer to the reference guideline produced by Food Protection Services, BC Centre for Disease Control - [Abattoirs Code of Good Practice \(ACGP\)](#). Related guidelines from other sections of the Code are listed in the Reference column.

Establishment Identification: _____

Submission Date: _____

DOCUMENTATION: _____

2	Overall Blueprint - Plan & Specifications	Yes	No	NA	Reference
1	Complete set of drawings and specification including a site plan. Reference Listing of Approved Construction Materials http://active.inspection.gc.ca/scripts/fssa/reference/reference.asp?lang=e				ACGP 2.4
2	Prepared by a professional (architect, engineer) when necessary.				ACGP 2.3
3	Title blocks providing the legal address.				
4	Drawn to scale and legible.				
5	Compass North point.				
6	Flow of operations from live animal holding through to shipping.				ACGP 2.2
7	Edible and inedible areas physically and operationally separate.				ACGP 2.2
8	Separation of raw and cooked products.				ACGP 2.2
9	Provisions for expansion?				ACGP 2.2
	<i>Comments and Deficiencies to be addressed:</i>				

2.3A	Site Plan	Yes	No	NA	Reference
A1	Plot plan showing the entire premises, the boundaries of the plant property and the location of all structures.				
A2	Buildings and structures (including neighbouring businesses?)				
A3	Streets.				
A4	Driveways and parking sites.				
A5	Character and surfacing of roadways, driveways and parking area.				
A6	Railway lines.				
A7	Route of water and sewer lines. A letter of acceptance of the sewage system from the authority having jurisdiction.				ACGP 2.4
A8	Water wells, streams, storage tanks, catch basins. Certificates of accreditation and water potability for private wells. All catch basins, grease traps, interceptors for separation of plant effluent in an inedible area or outside.				ACGP 2.4
A9	Power and gas lines.				
	<i>Comments and Deficiencies to be addressed:</i>				

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2.3B	Floor Plan	Yes	No	NA	Reference
B1	Floor plan for each level of the plant.				
B2	The purpose for which each room or area is to be used. Designated room for cleaning portable equipment? Any living quarters or retail facility functionally separate and prevent direct access to the establishment.				ACGP 2.4
B3	The location of walls, partitions, windows, doors and posts.				
B4	Conveyor rails.				
B5	All equipment on the floor or in an elevated position (e.g. draw-off fans, refrigeration units).				
B6	Hose bibs/stations with dial type thermometers throughout establishment to provide water >82°C for sanitizing.				ACGP 2.4
B7	Hot water sanitizers with overflow connected to drain (except on kill floor). Mandatory at trimming, neck cutting and giblet salvage for poultry.				ACGP 2.4
B8	Hand wash stations easily accessible to all processing and slaughter areas.				ACGP 2.4
	<i>Comments and Deficiencies to be addressed:</i>				

2.3C	Plumbing Plan	Yes	No	NA	Reference
C1	Floor plan showing the location and size of floor drains. All drain lines sloped, deep-seal trapped, vented to outside and have rodent screens. Recommend one 30cm X 30cm drain inlet per 40m ² floor area.				ACGP 2.4
C2	Location of both production waste drains and sanitary drains showing the separation of the hook-ups to floor drain, toilets, etc. Location and size of direct drains for pieces of equipment using large amounts of water.				
C3	Curbing. Walls should be protected with sloped curbs or sanitary-type bumpers.				
C4	Gutters.				
C5	Slope of floor towards drains, recommended grade of 1-2 cm/m.				ACGP 2.4
C6	Hot and cold water outlets in all workrooms (steam lines?).				ACGP 2.4
C7	Potable and non-potable (if present) water lines, including their connections and outlets. Non-potable water is never to be used with edible product.				ACGP 2.4
	<i>Comments and Deficiencies to be addressed:</i>				

2.3D	Exterior Elevations	Yes	No	NA	Reference
D1	Doors.				
D2	Windows, recommended > 1m above floor.				
D3	Platforms.				
	<i>Comments and Deficiencies to be addressed:</i>				

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2.3E	Cross Sections	Yes	No	NA	Reference
E1	Ceiling height - recommend 3.3m minimum, >4.8m in livestock receiving, slaughtering and dressing (rails?).				
	<i>Comments and Deficiencies to be addressed:</i>				

2.3F	Roof Plan	Yes	No	NA	Reference
F1	Skylights.				
F2	Vents.				
F3	Drainage.				
F4	Other pertinent information (air intakes?).				
	<i>Comments and Deficiencies to be addressed:</i>				

2.3G	Schedule of Room Finishes (on or attached to plan)	Yes	No	NA	Reference
G1	Room internal finishes. Use of paint is limited.				ACGP 2.4
G2	Schedule of door sizes, recommended >1.5m wide.				ACGP 2.4
G3	Construction and type of door frame. All doors leading outside self-closing.				ACGP 2.4
G4	Lighting intensity for each room. Recommend 200 lux and >1000 lux at inspection stations.				ACGP 2.4
	<i>Comments and Deficiencies to be addressed:</i>				

2.3H	Equipment Layout	Yes	No	NA	Reference
H1	Equipment layout in relation to product flow chart. Stationary equipment away from walls and ceilings to provide access for cleaning.				ACGP 2.4
H2	Equipment layout in relation to employee flow chart.				
H3	Design and construction of equipment. Stainless steel of 300 or 18/8 series recommended. Should be easily cleaned, inspected and dismantled. Chutes accessible for thorough and regular cleaning. Food contact surfaces are of acceptable material for contact with edible meat products.				ACGP 2.4
H4	Cross-sections to show method of construction and operation.				
	<i>Comments and Deficiencies to be addressed:</i>				

2.3I	Plans for Alterations within an Existing Plant	Yes	No	NA	Reference
I1	Copies of plans of the existing layout and construction.				
I2	New plans with sufficient description of the surrounding rooms as well as those above and below.				
I3	Detailed explanation of the nature, extent and effect of proposed changes (e.g. increase in production level, addition of new product species, rectification of previously identified deficiencies, etc.).				
	<i>Comments and Deficiencies to be addressed:</i>				

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2.6	Livestock Pen Specifications	Yes	No	NA	Reference
A	Floors, alleyways, chutes and/or squeezes paved, drained and scored.				
B	Holding pens have feed and watering facilities as well as water outlets and hoses for cleaning.				
C	Separate suspect pen covered and protected for inspection under extreme weather conditions. Holding pens covered, overflow pens may be uncovered depending on animal welfare.				
D	Adequate lighting, recommended >500 lux for ante mortem and suspect inspection stations/pens.				
E	Sufficient ventilation. Holding pens separate from the stunning and bleeding areas.				
F	Locked, rust resistant metal cabinet for inspector.				
G	Drained and protected manure bins.				
H	Inspector ante mortem facility with adequate protection from injury.				
I	Separate pens for different species.				
J	Ramps with good footing and safe incline for ascent and descent of livestock.				
K	Suitable facility for unloading and conveying crippled animals to slaughter.				
	<i>Comments and Deficiencies to be addressed:</i>				

2.6	Slaughter and Dressing Room Specifications	Yes	No	NA	Reference
A	Separate Stunning and Bleeding area. Bleeding area should be curbed and sloped, recommended >17cm/m to a blood drain >15cm diameter.				
B	Recommended bleeding rail heights: cattle/calves 3.7m, sheep/goats 2.4m, swine 2.6m above stickers platform, horses 4.3m.				
C	Recommended dressing rail heights: cattle 3.1m, calves 2.4m, sheep/goats 2.0m, swine 3.1m, horses 3.4m.				
D	Separate held rail with a switch off rail to the inedible room for condemnments.				
E	Hog splitting station post evisceration and immediately before held rail and vet post mortem station.				
F	Adequate on-line carcass spacing. Recommended beef >1.5m.				
	<i>Comments and Deficiencies to be addressed:</i>				

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2.7	Poultry Establishment Specifications	Yes	No	NA	Reference
A	Recommended 2.4m hinged, warm water flushed, stainless steel overlay at each inspection station on the evisceration line.				
B	Warm water goosenecks on the evisceration line for each employee for hand washing.				
C	Carcass washer immediately following defeathering and a second carcass washer following hock cutting.				
D	Final inside-outside carcass washer prior to chilling.				
E	Flow meter on continuous water flow chilling tanks.				
	<i>Comments and Deficiencies to be addressed:</i>				

2.8 2.9	Staff Rooms, and Inspector's Office Specifications	Yes	No	NA	Reference
A	No direct access of employee washrooms to plant production areas.				
B	Employee dressing rooms are separate but adjoining to washrooms.				
C	Lunchroom where appropriate.				
D	Provisions for Inspector's office, equipment and washroom.				
	<i>Comments and Deficiencies to be addressed:</i>				

Reviewer: _____

Date: _____