Beef Slaughter Validation Study

* Funded by Western Sustainable Agriculture Research and Education
* Collaborators
  + Montana Meat Inspection
  + Montana Meat Processors
* Procedures
  + Sample beef carcasses at plants
    - Before intervention
    - After intervention
    - Plate on total bacteria
    - Indicator organisms
      * Enterbacteriacea and Generic E. coli
  + Log cooler and carcass temperatures

**General Observations and Recommendations for reduced bacteria and contamination**

* Experienced or trained person doing intervention
* Verify wash or lactic acid process is the same all of the time
* Hot Lactic acid or Hot water check temperature
* Don’t let nozzles for lactic acid sprayer or water hoses lay on the floor, especially the hose used for intervention
* Especially in spring months, watch for hair on carcasses
* Sufficient sinks for easy access to wash knives
* Manure has “oil and fat” in it. Soap necessary to remove. Don’t just dip the knife in the sterilizer
* If using gloves, treat like bare hands: Wash frequently
* Describe process for washing in HACCP plan or GMP. Use to train new people.
* Careful inspection of skinned carcass important. Don’t count on inspector to find contaminants.
* Trim in cradle. Trim. Trim
* Keep stuff off floor / Clean floor frequently
* Constant time washing and applying lactic acid
* The person bringing animals in from outside should remove apron before going out or clean on return to the kill floor.
* Attention to hand location when skinning carcasses. If you touch the outside hid avoid touching carcass until you have washed your hands.
* A dirty knife placed in the scabbard contaminates the other knives in scabbard. If knife has hit the floor or cut through outside surface of the hide, clean and sanitize before returning to scabbard.