

Meat Inspection



A LOOK BACK AT 2015

2016



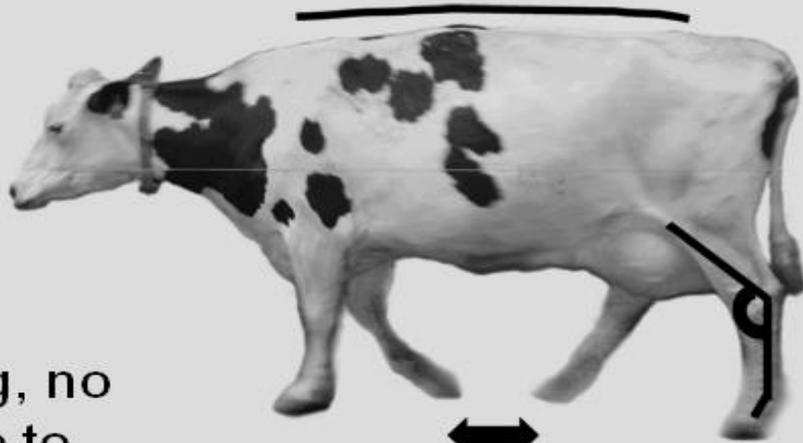
A LOOK AHEAD TO 2016

Emergency Slaughter

Clues to Look For When Examining A Cow For Lameness

Flat back, no “hunched up” look

No head bob



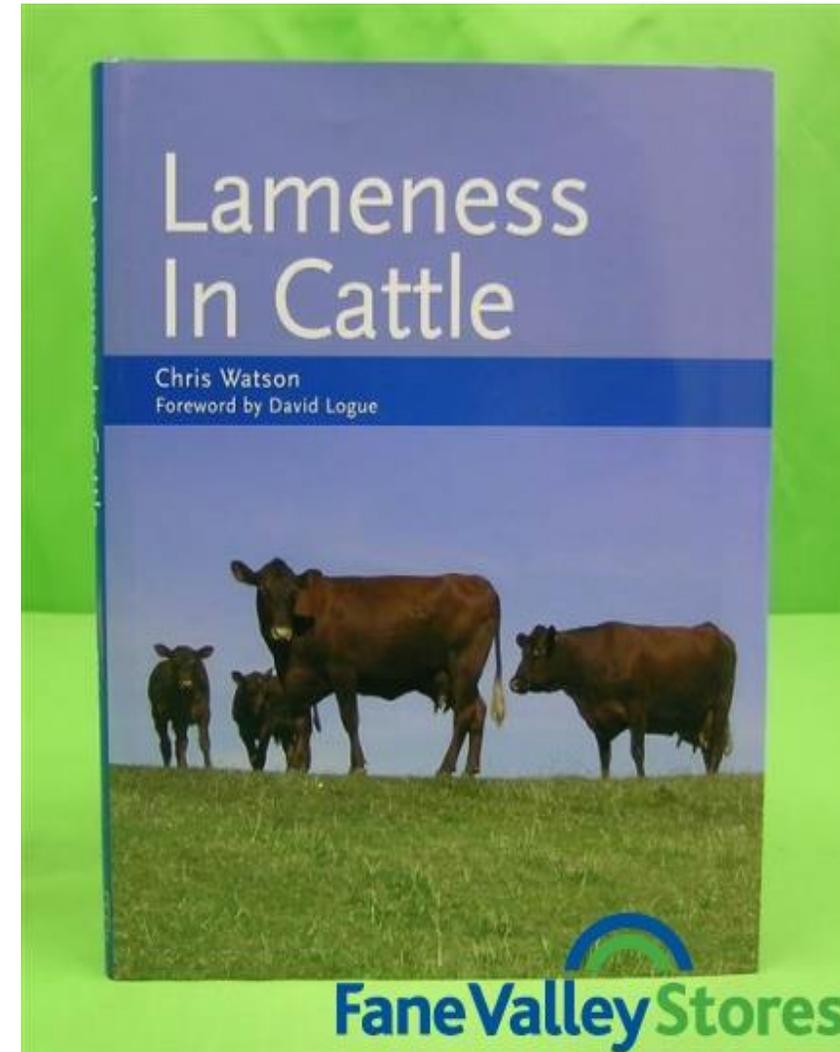
Joints flex equally, one leg isn't “stiffer” than the others

No limping, no reluctance to bear weight

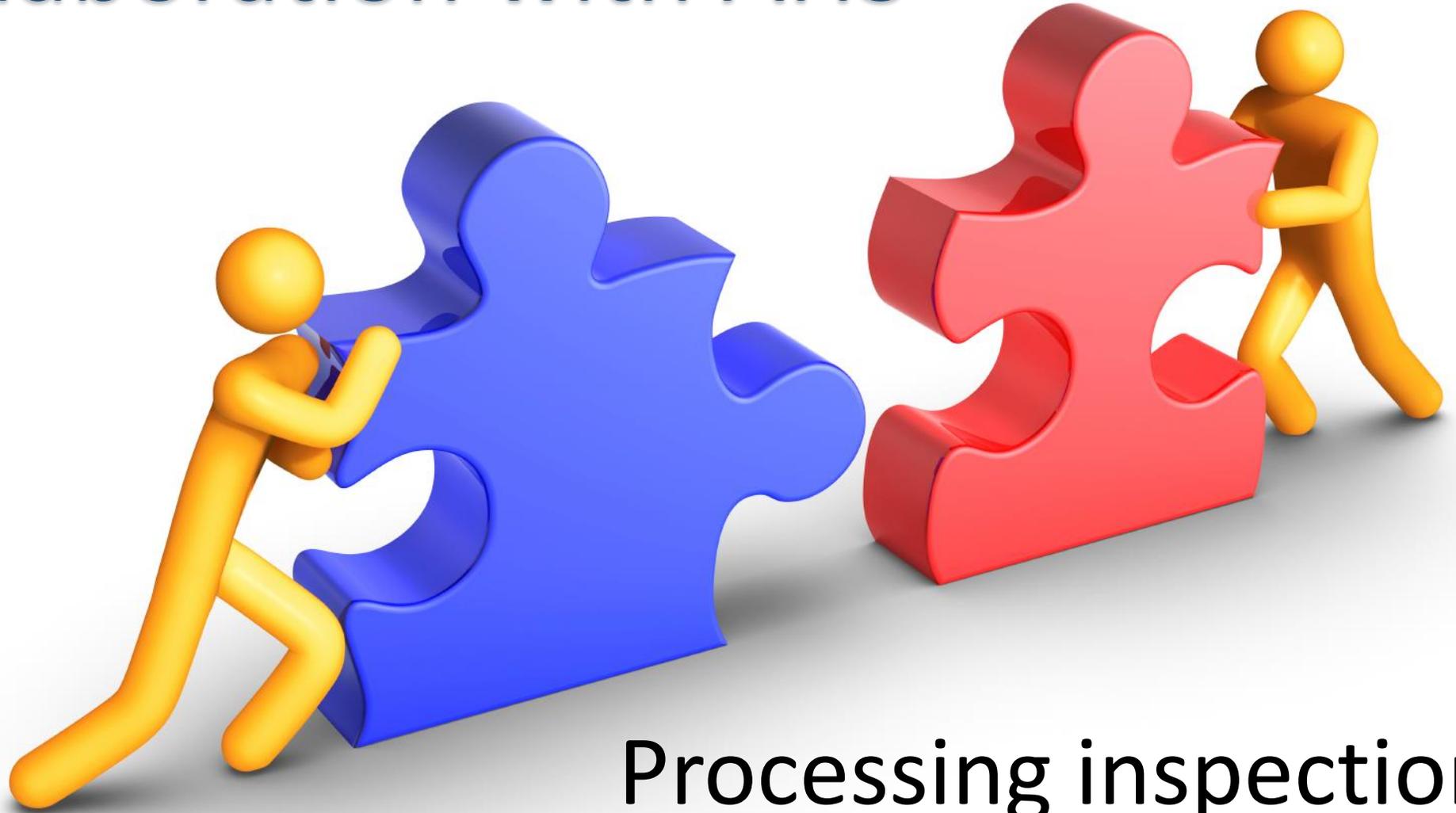
Tracking up: rear feet almost land in foot prints left by the front feet.



Flower and Weary 2006



Collaboration with AHS



Processing inspections

Halal slaughter



E. coli outbreak investigations in Alberta

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E. coli outbreak in Alberta linked to pork sausage

BY NEWS DESK | FEBRUARY 4, 2016

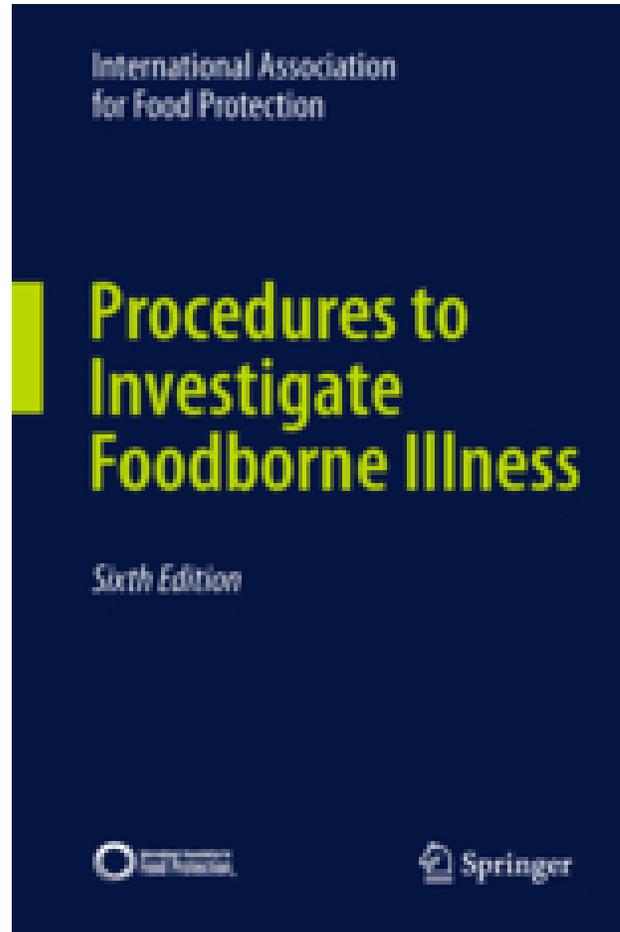
2014 outbreak investigation



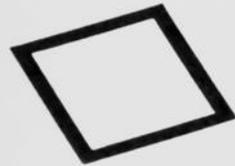
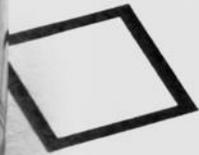
Who conducts the investigation?



What is the process for an investigation?



AUDIT CHECKLIST

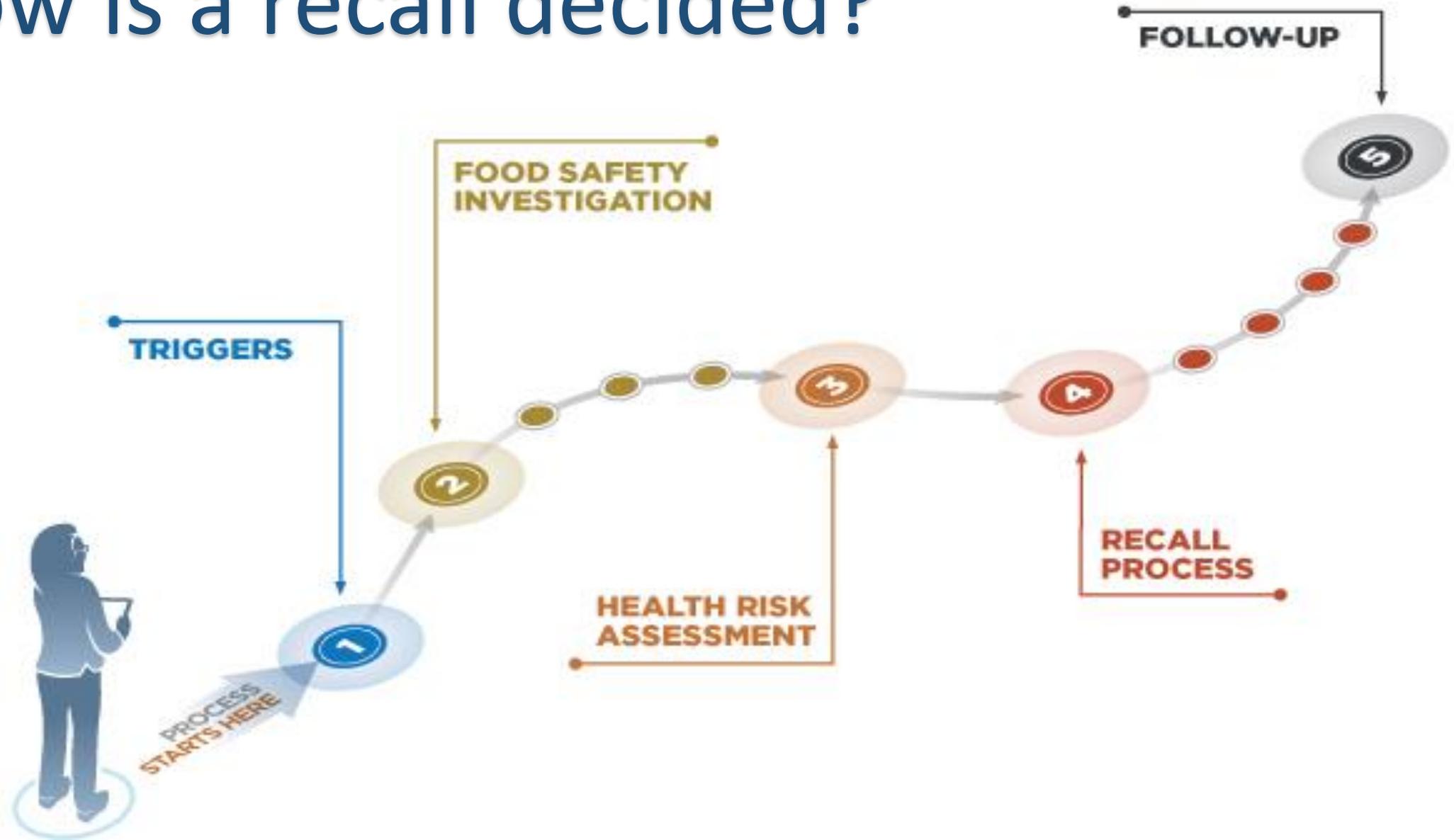


offal salvage procedures

dressing procedures

written programs

How is a recall decided?



What you need for an investigation?

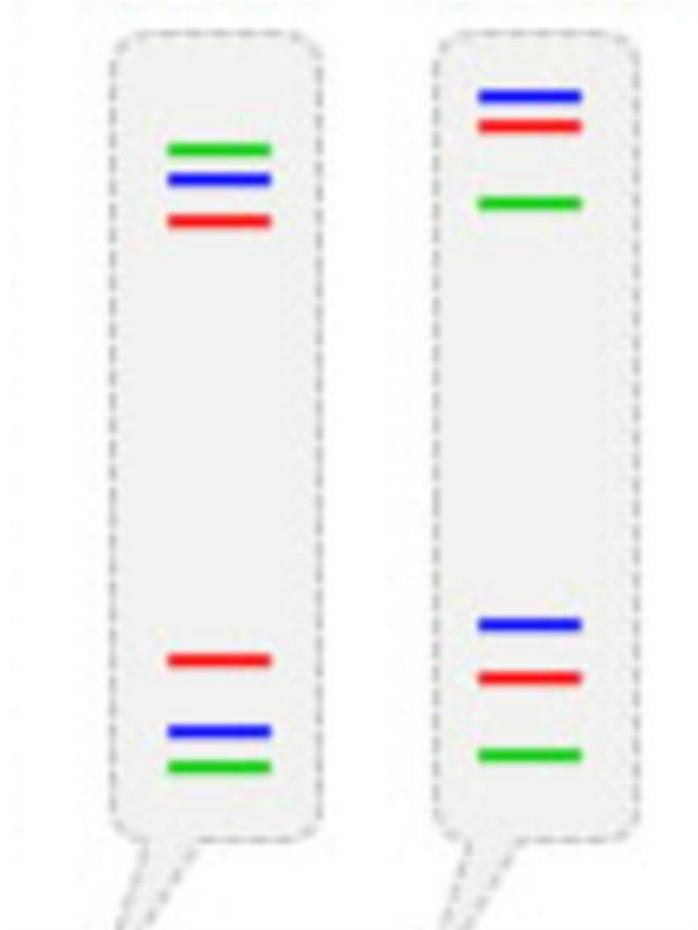
- Distribution records
- Production records
- Sanitation records
- Dressing procedures
- Carcass spraying
- Recall program



What is E. coli O157:H7?



Bacteria Testing for investigations



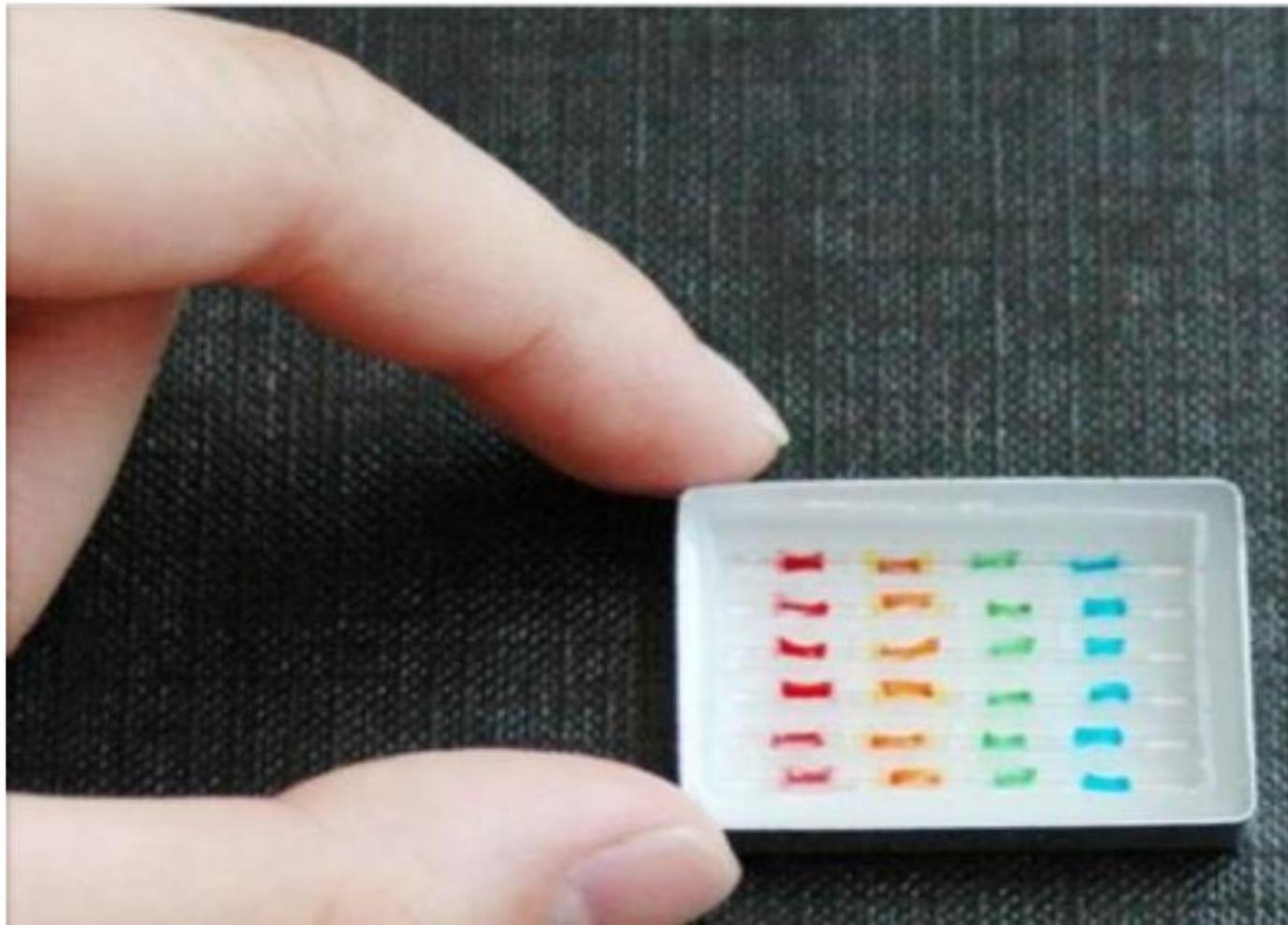
Bacteria A

Bacteria B

UAlberta researchers develop E. coli test for food processing facilities

Genome Alberta and partners provide \$500,000 to develop device that is better, faster and cheaper than other current tests.

By Raquel Maurier on July 15, 2013



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Reducing the risk of foodborne illness



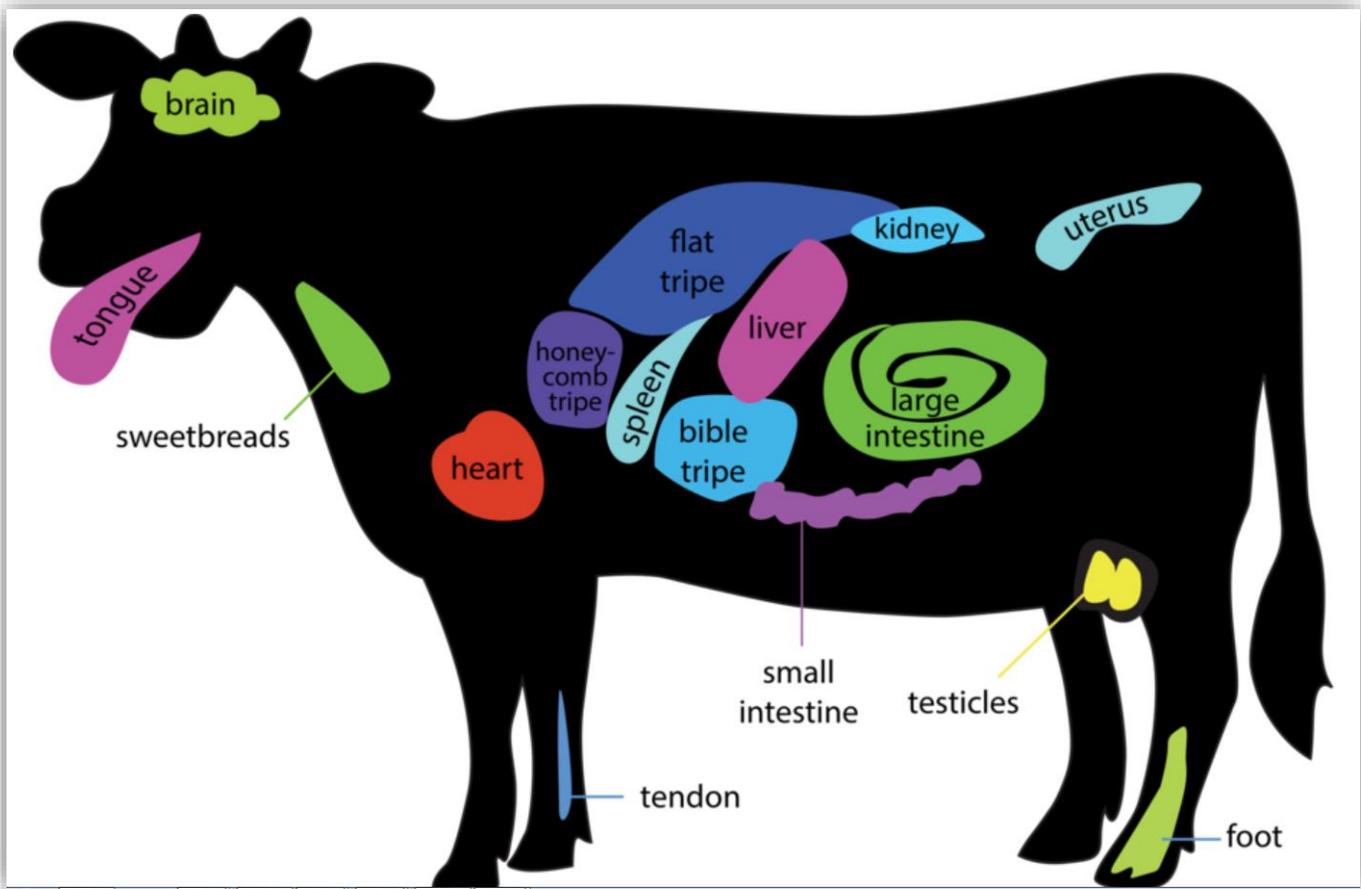
clean skinning practices



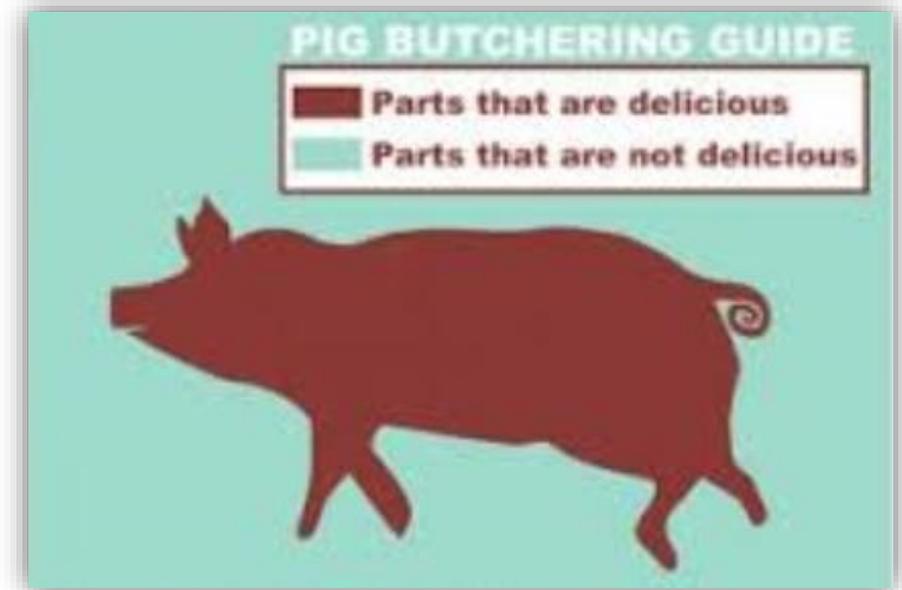
Clean bunging practices



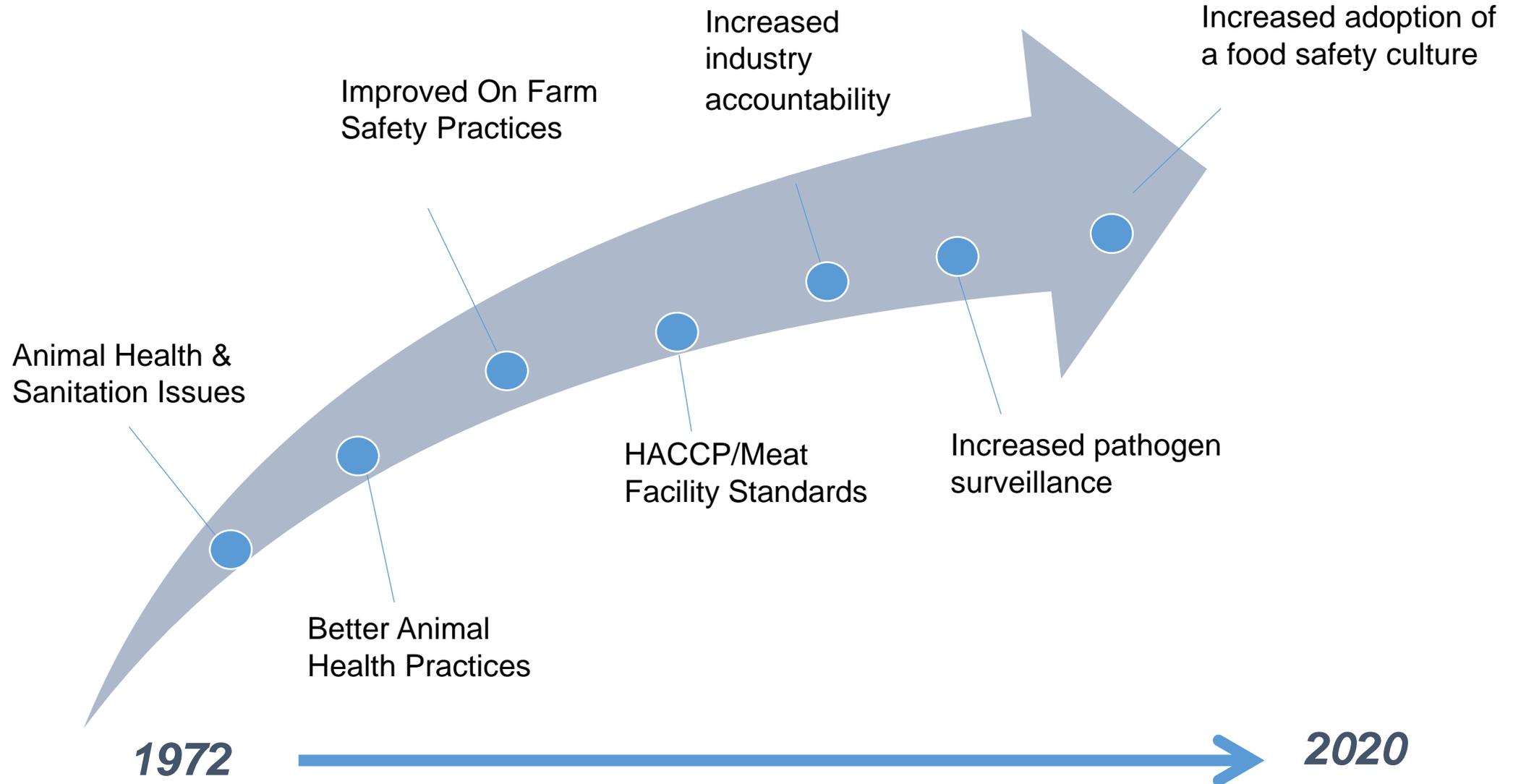
Carcass washing and chemical interventions



Offal Salvage



The evolution of food safety in abattoirs





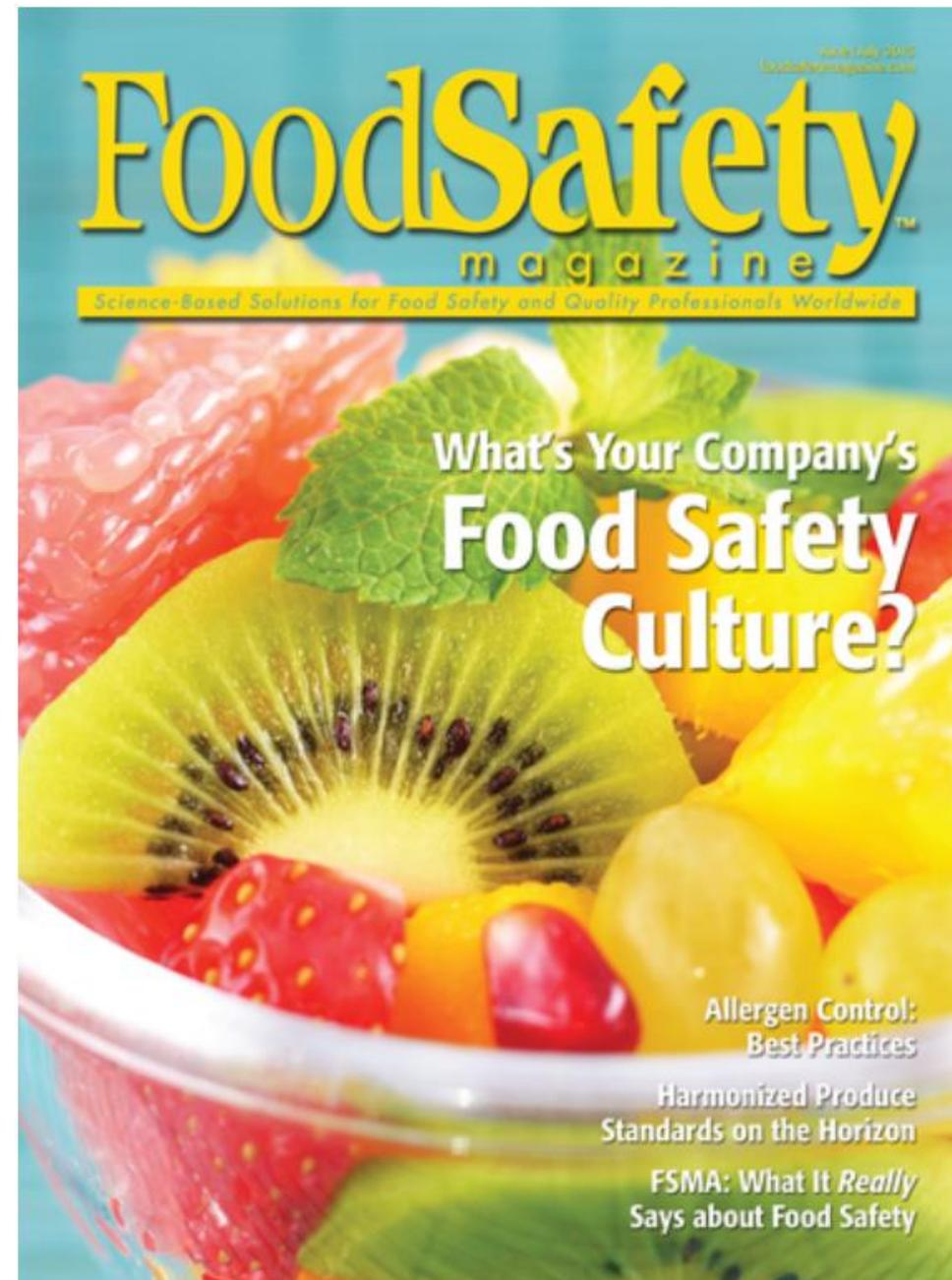
The goal of the food safety professional should be to create a food safety culture, not a food safety program - Frank Yiannas

**Is food safety just how we
do things here or do we
expect the government to let
us know what we need to
do?**

Food Safety Culture is defined by the attitudes and practices connected to food safety within your business

FoodSafety magazine

June/July 2013



Collaboration

