VIRTUAL BEEF SLAUGHTERHOUSE

SUMMARY

Microbial contamination is currently the greatest threat to public health in terms of food safety which is why specific tools and techniques are used throughout the slaughter process.

Safeguards to prevent meat contamination:
- Use an acceptable method of stunning
- Flush and wash heads
- Tail is bagged in plastic
- Bung is tied
- Special care taken to open hide
- Apply rubber straps and paper to hide prior to removal
- Steam vacuum the carcass
- Acetic acid wash of carcass
- Knives are sterilized throughout the process

These safeguards are in place to prevent human disease from organisms such as:
- Bovine spongiform encephalopathy (BSE)
- pathogenic E.coli varieties
- Salmonella
- Pseudomonas
- Mycobacterium bovis
- Taenia saginata (beef measles)

REFERENCES


