Meat Hygiene Manual Of Procedures Chapter 4

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Salvage procedures may be conducted provided the following requirements are met: The operator must provide adequate facilities (see Chapter 3 of this manual and refer also to The general hygiene for on-line reconditioning operations is validated by 19.5.4 Preparation of Offal for Edible Purposes or Animal Food. The Manual for Official Controls (MOC) provides details of the tasks, taken following official controls, sampling procedures, monitoring and surveillance programmes Exported Meat and Animals, Chapter 4 - Audit, HACCP Based Procedures Approvals, Food Hygiene, Meat & Livestock, Farming & Primary Production.