

## KILLING FACILITIES ON FARMS

Killing facilities on farms have to meet certain minimum requirements with regard to offal disposal and denying access to offals by dogs or birds. This forms part of the strategy for controlling and eventually eradicating Hydatidosis from the Falkland Islands.

If you are supplying meat to private individuals in Stanley or catering establishments you should observe normal and common sense hygiene practices. Consider the following points and ask yourself whether you are observing best practice:

- 1) **Keep the killing shed clean.** Ideally the killing house should be a purpose-built facility with easily washable walls and floors. If you have to use a part of the shearing shed make sure you thoroughly clean up after each killing session. Don't leave blood to dry on the slats or collect under them – this just attracts vermin or flies in the future. Dispose of all the inedible parts (offals, heads, feet etc) immediately. Don't leave them lying about for days on the shearing shed floor.
- 2) In order to keep everything clean you obviously need **ample supplies of CLEAN, if possible hot, water.** Make sure you have an adequate supply before you start to kill.
- 3) **Keep all your instruments clean.** Clean your knives and steels regularly. If you are killing several animals in one day clean the knives thoroughly between each animal. To sterilise the blade you should immerse the knife in very hot water (>82°C) for several seconds or place it in a bowl of full chlorinated water (water with chloride bleach added to it) for a short period of time.
- 4) **As well as keeping the tools clean you need to keep yourself clean too.** You should wash your hands regularly (soap and warm water) paying particular attention to finger nails and areas between the fingers. Wash your hands between dressing separate carcasses and particularly after removing the guts or contaminating your hands. Wear clean protective clothing when handling the carcasses.
- 5) If you killed one day in order to send the carcasses off the following day **hang the carcass in a dry, cool, airy space protected from flies, birds and vermin.** Ideally they should be hung in a clean, airy meat storage area – designed for that purpose.
- 6) When sending in carcasses either in the back of a vehicle, by plane or by sea **make sure they are adequately and hygienically covered.** Think about covering them in clean muslin or putting them in a large plastic sack rather than on pieces of cardboard or hessian sacks exposed to the elements where they can become covered by dust, dirt, oil, grease or anything else that might have been spilt in the back of the Land Rover.

Bacterial food poisoning is not a major problem in the Falkland Islands but this doesn't mean that you shouldn't observe the most basic of hygiene rules when killing lambs or mutton for sale to the public either directly or through one of the retail outlets. Please take this opportunity to review your current killing facilities and practices and make any necessary changes so that the end product is one that you can safely offer for sale to the general public.