

Livestock Slaughter Inspection Training

Tuesday – Thursday 7:30AM – 4:30PM

Lunch 11:30AM-12:30PM

Friday – 7:30AM- 11:30 AM

1. Welcome, Introductions, Training Overview
2. Agency New Employee Orientation
3. Public Health Mission
4. Plant Familiarization
5. Regulatory Environment
6. Professionalism
7. Humane Slaughter
8. Ante Mortem Inspection
9. Post Mortem Inspection
- 10 Safety
11. HACCP Overview
12. Food Security Overview
13. Test and Evaluation