Considerations Unique to Mobile Red Meat Slaughter

- In general, the evolution of a mobile slaughter facility requires a great deal of creative thinking and problem solving because the Federal Regulations are based on fixed slaughter facilities.
First mobile slaughter unit under Federal inspection in the country

First to address unique challenges of mobile slaughter

Established baseline for units that have followed

Each unit still has their own issues
Puget Sound Meat Producers Coop

- Second mobile unit in Western Washington

- Similar Cooperative approach as IGFC
  - Coop concept greatly helps standardization among members
  - Organic operation also provides challenges
IGFC and PSMPC

- Common issues
  - Inspection
  - Facility
  - Water
  - Staffing
  - Pest and Rodent Control
  - Bleeding and Inedible Control
  - Sanitary Dressing
  - Personal Issues
Inspection Issues

- **Grant of Inspection**
  - Official address for Grant, PBIS, etc.

- **Inspector Duties**
  - Location of slaughter
  - Overtime for travel
  - Ferry schedule (IGFC)

- **Computer and Telephone Access**
  - Data entry
  - Email
The issue of official address has been resolved by using the address of the land based cut and wrap operation and/or by using the home address of the project manager.

Sample materials and mail are hand delivered to the IPP in the latter case by the project manager.
Inspector Duties

- Slaughter location
  - Location of slaughter is communicated to IPP one week in advance
  - Directions are provided as needed
  - Sites for PSMPC are pre-approved

- Slaughter schedule has IPP travel time built in to minimize overtime

- Management at IGFC incorporates ferry schedule into their slaughter schedule as well to preclude overtime
Computer and Telephone Access

- Computer access was a problem at first, but with the advent of EVDO wireless cards this is generally not an issue.

- Cell phones provide telephone service, although usually the IPP use personal phones.
  - Some remote locations have no access for either, but that is the exception rather than the rule.
Facility Issues

- Internal
  - Hoist
  - Inspection of viscera, heads, edible offal
  - FSIS carcass inspection

- External
  - Landing site for the trailer
    - Solid site
    - Address blood, water, manure runoff
  - Stalls for AM inspection of animals
  - Adequate restraint for humane stunning
IGFC tried several different hoist and location combinations
- Added a ramp to pull animals up

Removable head rack added to allow beef head inspection

Drained tray used for edible offal inspection
Inedible offal is inspected on the floor because there is no room for the traditional gut buggy.

Carcass inspection is performed on the rail after trimming has been completed but prior to washing.
The Coop has enforced their own standards for the most part

- Trailer parked on either gravel or concrete pad
  - Gravel allows blood and water to percolate thru and solid materials are then picked up
  - Concrete pads are sloped with drain fields for runoff
  - No discharge into sewers or storm drains
External Facility

- Ante mortem is conducted in pens adjacent to the trailer landing site
- Stunning is accomplished in pens that restrict movement
- FSIS enforces humane handling requirements
Water

- Water must be potable and certified so
- Multiple slaughter sites requires advance planning
- Some sites have limited water availability
Water

- Each mobile unit has capacity for 500 gallons of water
- The tank is only filled at certain locations where water potability certificates have been obtained
- Water from the local farm may be used for cleaning outside the mobile unit
- There are also holding tanks to contain up to 500 gallons of waste water
FSIS Staffing

- Public Health Veterinarian
  - Saves need for calling in PHV for carcass disposition
  - Not cost effective if there is little pathology

- Consumer Safety Inspector
  - Cannot make disposition of carcasses
  - Typically perform slaughter inspection in small combination assignments.
FSIS Staffing

- IGFC has been staffed since inception with a Consumer Safety Inspector that is supervised by a local SPHV
  - Very low pathology because animals are hand selected for slaughter

- PSMPC is currently staffed by a SPHV as part of a mini-circuit
  - Again, very low rate of pathology for the same reason as IGFC
Pest and Rodent Control

- Mobile unit is under inspection, but there is no official establishment premise

- Rodent harborage
  - Mobile unit management is responsible for acceptable slaughter site

- Fly control
  - Door is open while animal is hoisted into the mobile unit
  - Allows fly entry that establishment must address
Rodent Control

- Slaughter operations cannot occur if there is rodent infestation
  - Most slaughter sites are in fields where rodent activity is unlikely because of prior site preparation
    - Vegetation cut short or eliminated to create open space around the truck and trailer
    - Gravel or concrete site for the unit
  - Farm buildings must be free of rodents and harborage if slaughter truck is parked inside a barn
- Coop management is responsible for meeting SPS requirements
Fly Control

- Door is left open only long enough to bring in stunned and bled animal.
  - Prior carcass is already in cooler

- Animal is washed prior to entering the mobile unit to reduce fly load

- Mineral oil in hand sprayer is used to immobilize flies on cattle or in the air
  - No insecticides are allowed because of organic operation
Bleeding and Inedible Control

- Carcass washing results in muddy areas and manure accumulation
- Blood pooling creates an insanitary condition
- Rumen contents and viscera are bulky and difficult to deal with
- Inedible materials can attract flies and vermin if not promptly disposed
Bleeding and Inedible Control

- Washington Dep’t of Ecology provided help to mobile units to ensure compliance with their statutes

- Gravel allows blood and water to filter thru and not pool

- Concrete pads equipped with lines to drain field

- Inedible materials are typically emptied into a front end loader directly from the mobile unit and are composted per Dep’t of Ecology standards under the Farm Waste variance
Sanitary Dressing

- Flies can enter the unit as the carcass is hoisted into the unit
- Facility is small and challenging to move about inside
- Sterilizers and hot water
- Butcher typically is not experienced in working with FSIS regulations
Sanitary Dressing

- Fly control as previously shown; mineral oil in a hand spray bottle effectively controls flies on carcasses and in flight.

- The mobile unit has cold water, a heat exchanger to produce 120 degree hot water, and electric sterilizers to achieve 180 degree water.

- IPP closely monitor sanitary dress and perform zero tolerance on all carcasses.
Personal Issues

- Isolated locations
- Lavatory access
- Inspector office
- Food availability
There are no rest room facilities on the mobile unit

Some sites have a portable rest room for use

Most slaughter sites allow use of the lavatory in the house

Rate of slaughter also allows travel to nearby convenience store if one exists
The front of the trailer has space for the water tanks, compressors, heat exchanger and electrical panel.

Company provides a file cabinet, storage cabinet and horizontal space for gov’t records, computer and printer use, brands, and supplies.
Isolated Locations

- IPP are aware in advance if working in remote locations
- Food can be prepared in advance and brought along.
Questions ???