



# Record of Compliance

- How do you ensure carcasses are weighed hot and are dressed to standard carcass including scale checking procedures? Where dressing varies from the standard carcass, please list how agreement on this variance is arranged between vendor and purchaser?


(Attach additional information if necessary)

- In the event of errors occurring with carcass branding or weighing or dressing, how do you ensure the error is corrected and prevent it re-occurring?


(Attach additional information if necessary)

- How do you record checks and corrective actions taken?

Sampled completed forms should be provided.


(Attach additional information if necessary)

- How do you ensure that your procedures are effective, understood by all concerned and up to date?


(Attach additional information if necessary)

- How do you ensure that adequate trained staff are available to carry out the functions listed?


(Attach additional information if necessary)

The Western Australian Meat Industry Authority Act specifies that certain general conditions can be set for the approval of abattoirs. These conditions include the compliance with relevant building codes, provision of slaughter statistics, control and use of branding devices and conditions for the purchase of livestock. In addition each abattoir has been granted approval to operate subject to specific conditions relevant to that abattoir.

All abattoirs are required to provide a record to the Authority that they have procedures in place to ensure compliance with these conditions and that there are suitably qualified people to manage the above procedures. This record is to be completed

- Initially by all abattoirs by 30<sup>th</sup> April 1996
- For all new applicants within 30 days of application
- In the event of substantial amendments to this information.

A list of questions has been attached for your assistance.

Where abattoirs have an existing quality assurance system which deals with the procedures, reference should be made to the relevant sections of the manual. A desk audit will be carried out of the information supplied followed by field audits to verify compliance.

All information supplied will be treated with the strictest confidentiality.

Renata Paliskis-Bessell  
Chief Executive Officer  
Western Australian Meat Industry Authority

Name of the Abattoir

Name of the Owner(s) of the Abattoir

Name of the Operator(s) of the Abattoir

Address of the Abattoir

Postal Address

I state that the information supplied is to the best of my knowledge true and correct

Signature .....Date.....Position .....

- Who are the person(s) with the responsibility for the overall operation of the Abattoir?

Name	Position Title
Name	Position Title

- Who are the person(s) with the responsibility for ensuring branding of carcasses complies with the requirements?

Name	Position Title
Name	Position Title

- Who are the person(s) with the responsibility for recording and submitting statistical information to the Authority?

Name	Position Title
Name	Position Title

- Who are the person(s) with the responsibility for ensuring carcasses weighing and dressing complies with requirements?

Name	Position Title
Name	Position Title

- Please supply a brief summary of the qualifications and relevant experience of the person(s) listed above?

Persons Name	Qualifications/Experience

(Attach additional information if necessary)

- How do you identify, maintain and secure branding devices and ensure only approved branding inks are used by the abattoir?


(Attach additional information if necessary)

- How do you determine and record dentition/category on the slaughter floor?


(Attach additional information if necessary)

- How do you ensure effective electrical stimulation of beef carcasses? (Including details of stimulator type.)


(Attach additional information if necessary)

- How do you identify electrically stimulated and non stimulated beef carcasses?


(Attach additional information if necessary)

- How do you ensure fat and meat colour acceptability of roller branded beef carcasses?


(Attach additional information if necessary)

- How do you ensure the fat depth or class of beef, lamb, hogget and pig carcasses is accurately measured? (Including reference to the type of measuring instruments used.)


(Attach additional information if necessary)

- How do you record information of fatness on carcasses? (Please supply samples of any carcass tickets used.)


(Attach additional information if necessary)

- In the case of in house company brands that have been approved by the Authority please list the brands and how you ensure that the points of specification for these brands are accurately identified, recorded and monitored?


(Attach additional information if necessary)