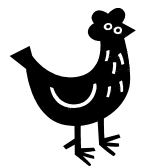


Livestock Matters

A series of newsletters/bulletins to the farming community

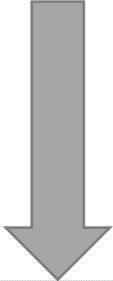


In this edition.....

New Slaughterhouse Progress Report



New Slaughterhouse Progress Report

The new slaughterhouse construction at Longue Hougue, St Sampson's is nearing completion. Soon we will begin the transition from the old slaughterhouse on the Castle Emplacement in St Peter Port to the new facility. The new slaughterhouse and its equipment meet the latest required standards. Equally as important is the training of the slaughtermen to use the new equipment. In the last few months the slaughtermen have worked in similarly equipped slaughterhouses to gain experience. However no two slaughterhouses are alike and they require instruction in the use of the new slaughterhouse's equipment and guidance on how best to use the production lines.

Objective	Provisional date(s)	Slaughtermen	New Slaughterhouse	Old Slaughterhouse
	23 Aug to 2 September	Hygienic cleaning and slaughter training	Equipment commissioning	
	2 September	EHPR Provisional slaughter licence	EHPR Provisional slaughter licence	Officially closed
1) Produce meat for local sales	Month of September	Consolidate training	Snagging and fine tuning equipment	
	End of September	EHPR Full slaughter licence	EHPR Full slaughter licence	
	Early October	EHPR Provisional Vertebral Column (VC) removal licence	EHPR Provisional VC removal licence	
2) Harvest meat from older cattle	Month of October	Training to harvest meat from cattle over 30 months (O30M)	Institute equipment to remove VC of cattle	
	Late of October	EHPR Full VC removal licence	EHPR Full VC removal licence	
	End of October	Running at full capability.		
3) Approval to export meat into Europe				

1) Guernsey's slaughtermen received training at the end of August from recognised experts within the industry. The Environmental Health and Pollution Regulator (EHPR) has provided a provisional slaughter licence under which meat produced during training will be available for sale in the normal way. Animal slaughtered during training will have no greater risk of failing to meet the requirements to be passed fit for human consumption than if they were slaughtered at the old slaughterhouse.

Once the new slaughterhouse has been accepted as fit for purpose the old slaughterhouse can be closed after 150 years of use and the operation officially transferred to the new slaughterhouse. Training will be consolidated throughout the month of September under close supervision of the EHPR to ensure that public health requirements are met. Once the EHPR is satisfied that the requirements are being met then they will provide a full licence. This first step of approval places the new slaughterhouse on the same footing as the old slaughterhouse in being able to provide meat (pigs, sheep & goats, and cattle less than 30 months of age) for local sales.

2) It has only been possible to harvest meat from cattle less than 30 months of age in the old slaughterhouse. The new slaughterhouse is designed to enable meat from older cattle to be safely harvested. This new process requires specialist equipment, training and strict procedures to be followed and also requires approval from the EHPR. The EHPR will provide a provisional licence that will be replaced with a full licence once they are satisfied that the requirements are being met. It is anticipated that transition to incorporate this process and for it to receive approval from the EHPR will occur in October.

3) The final step for the new slaughterhouse, once it has met the requirements and been issued with the necessary licences, is the production of meat that may be exported to the United Kingdom and Europe. It is hoped that this may occur before the end of October.

There are many potential problems that may be encountered during the transition from the old to the new slaughterhouse which is why we are only able to provide fluid dates.

Old New

