



DEPARTMENT OF AGRICULTURE, LIVESTOCK, AND AQUACULTURE
DEVELOPMENT

SERVICE DELIVERY PROCESS DOCUMENTATION

Directorate Veterinary Services

Service Name meat inspection

STEPS/FLOW/SEQUENCE		
Step	Event/Activity/Action	Actor
1.	The butcher/livestock trader presents the slaughter animals in the slaughter facility	Butcher
2.	Pre-slaughter inspection of all the slaughter animals to ascertain their health status, if wounded, disease presence,	Meat inspector
3.	The meat inspector checks on the documentation for traceability of the slaughter stock-origin, owner	Meat inspector
4.	Slaughter activity is undertaken Stunning, bleeding, flaying the animals	Slaughter man
5.	Postmortem meat inspection of the Visceral, Carcass, the Head and all other parts done through Visual, Palpation, Incision as guided by meat control act.	Meat inspector
6.	Stamping of approved carcasses by use of roller mark	Meat inspector
7.	Documentation of the slaughter livestock in slaughter house slaughter register with the corresponding meat inspection revenue collection.	Meat inspector

For more information contact the nearest directorate office near you.