Supply Chain Problems & Solutions

SLAUGHTERHOUSE SUPPLIERS

Farms

By: Sally El Sherif
Quality Manager Carrefour Egypt
Meat Supply Chain

FARMS

SUPPLIERS

SLAUGHTERHOUSE

SUPERMARKET
Problems

Small farms or individual farms do not have the right technical assistant, which cause the following problem:

- feverish animal
- very old animal or too young
- badly feed animal
- no control of antibiotics, hormones and other fed additives
- no available tractability, feeding or medical records
Farms

**Solutions:**

- Dealing with medium and large size farms
- auditing the farms to ensure:
  - adequate and complete medical records for the slaughtered animals
  - adequate tractability and feeding records
  - reviewing the general condition of the farms
- identifying the improvement areas
- helping the farms to establish improvement projects (with IMC coordination)
- follow up the improvement plan
Suppliers

Problems:

- Suppliers have inappropriate facilities for meat storage
- Supplier vehicles are not well prepared (Maintenance, temp control, cleaning and sanitation ....)
- There is no available tractability records for the supplied meat
- Mixing males & females
- Adulteration in the carcass stamps
- Suppliers are not aware of the hygiene practices or GMP’s
Suppliers

Solutions

- Establishing standards to control the meat safety and quality.
- helping the suppliers to get technical assistants to implement the standard throw the IMC.
- auditing the supplier to ensure compliance with the standards
- continues improvement by increasing the acceptance score annually
Slaughterhouse

Problems

- Slaughterhouse buildings, location and equipment

- No cold storage

- The basic pre requisites programmes are not followed (cleaning and sanitation, pest control, personal hygiene…)

- There is no available quality specialist to implement the quality systems

- Slaughterhouse is the first source of meat contamination

- Slaughterhouse staff do not receive any training
Slaughterhouse

**Solutions:**

- *dealing with privet slaughterhouse*
- *ensure that the site located and maintained so as to prevent contamination*
- *helping the slaughterhouse to get technical assistants to implement food safety and quality system.*
- *auditing the slaughterhouse to ensure compliance with the standards*
- *continues improvement by increasing the acceptance score annually*