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Supply Chain Problems & Solutions

SLAUGHTERHOUSE

SUPPLIERS

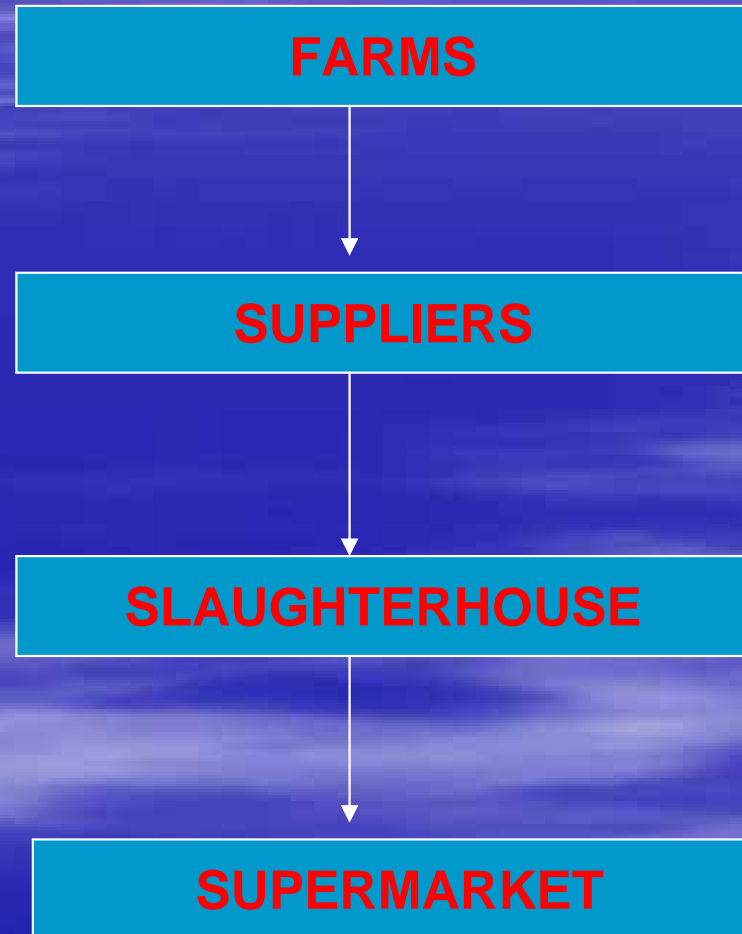
Farms

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Meat Supply Chain





Farms

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 has inappropriate facilities for meat storage
- Supplier vehicle 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*