



དཔལ་ལྷན་འབྲུག་གཞུང་། གསོ་བ་ལྷན་ཁག འབྲུག་བཟའ་ཚས་དང་སློན་རིགས་དབང་འཛིན།

ROYAL GOVERNMENT OF BHUTAN
MINISTRY OF HEALTH
BHUTAN FOOD AND DRUG AUTHORITY



INSPECTION SERVICES

INSPECTION CHECKLIST FOR ANIMAL MEAT AND CO-PRODUCTS

1. Name of the farm.....
2. Village..... Geog Dzongkhag.....
3. Location of farm.....
4. Source of product.....
5. Total area under production.....
6. Acreage of the site inspected.....
7. For how long the farm has been in operation?
- 9.Type of Inspection- Initial/Reinspection
10. Date of inspection:
11. Duration: Start time: End time:
12. Name of the inspector(s):

| Clause no. | Requirements | Y | N | NA | Evidence/ Remarks |
|------------|--------------|---|---|----|-------------------|
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| 5. ESSENTIAL COMPOSITION AND QUALITY FACTORS | | | | | |
|---|--|--|--|--|--|
| 5.1 Minimum requirements for meat: | | | | | |
| 5.1.1 | All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection. | | | | |
| 5.1.2 | Meat must be safe and suitable for human consumption. | | | | |
| 5.1.3 | Carcasses and parts items must be: | | | | |
| A | Free from any foreign material (e.g. glass, rubber, plastic, metal) | | | | |
| B | Free of foreign odours | | | | |
| C | Free of fecal contamination | | | | |
| D | Free of improper bleeding | | | | |
| E | Free of viscera, trachea, esophagus, mature reproductive organs, and lungs | | | | |
| F | Practically free of feathers and hemorrhaging | | | | |
| G | Free of freezer-burn | | | | |
| H | Free of gall discoloration | | | | |
| 5.2 Minimum requirements for meat co products | | | | | |
| 5.2.1 | All edible co-products must originate from healthy animals slaughtered in approved establishments. | | | | |
| 5.2.2 | Edible co-products must be: | | | | |
| A | Intact, taking into account the presentation | | | | |
| B | Free from visible blood clots, or bone dust | | | | |
| C | Free from any visible foreign matter (e.g. dirt, wood, plastic, metal particles) | | | | |
| D | Free of offensive odours | | | | |
| E | Free of unspecified bones fragments | | | | |

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|--|---|--|--|--|--|
| F | Free of contusions having a material impact on the product | | | | |
| G | Free from freezer-burn | | | | |
| 5.2.3 | Removal and preparation of edible co-products shall be accomplished with sufficient care to maintain integrity and identity and avoid unnecessary scores. | | | | |
| 6. FOOD ADDITIVES | | | | | |
| | Food additives should be as per Codex Standard for Food Additives and Bhutan standard for Contaminants, food Additives and Adulterants. | | | | |
| 7. MICROBIOLOGICAL REQUIREMENTS | | | | | |
| | Contamination of microorganisms in meat and co products shall be conformed to the following requirements: | | | | |
| a. | Total count shall not exceed 5x10 colonies per gram of sample | | | | |
| b. | Coliform count shall not exceed 5x10 ³ colonies per gram of sample | | | | |
| c. | Staphylococcus aureus shall not exceed 1x10 ² colonies per gram of sample | | | | |
| d. | Salmonella spp. shall be free in 25 gram of chicken meat sample | | | | |
| 8. CONTAMINANTS | | | | | |
| | The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995). The product used shall comply with the maximum residue limits for veterinary drugs and pesticides established under the standard for contaminants, food additives and adulterants. | | | | |

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| 9. HYGIENE | | | | |
|---------------|--|--|--|--|
| | Shall follow the Hygiene Practice established for meat and co products by the Codex Committee on Meat Hygiene (CAC/RAP 58- 2005) | | | |
| 10. PACKAGING | | | | |
| 10.1 | Meat shall be packed in clean materials. The package shall be sealed tightly. If the packaging materials are made of plastic, they shall be complied with relevant requirements. All packaging materials shall be durable during transportation. The materials shall not be torn or broken when keeping in low temperature and shall prevent product from absorbing objectionable odours from environment. | | | |
| 10.2 | Packaged meat shall be labelled with appropriate details and kept in the cold storage. | | | |
| 11. LABELLING | | | | |
| 11.1 | Mandatory information to be provided. | | | |
| 11.2 | Label on Carcass must contain product name, date of slaughtering/date of arrival. | | | |
| 11.3 | Information that must be listed on product labels on packed chicken carcasses and parts: | | | |
| a. | Name of the product | | | |
| b. | Health stamp/inspection stamp | | | |
| c. | Sell-by/use-by date | | | |
| d. | Storage conditions: e.g. "Store at or below XX °C" | | | |

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|------|--|--|--|--|--|
| e. | Appropriate identification of packer, distributor or dispatcher | | | | |
| f. | Net weight in kg | | | | |
| 11.4 | Other product claims: | | | | |
| a. | Country of origin | | | | |
| b. | Country (ies) of raising | | | | |
| c. | Country of slaughter | | | | |
| d. | Country (ies) of processing/cutting | | | | |
| e. | Country (ies) of packing | | | | |
| f. | Country of origin: In this standard the term “country of origin” is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country | | | | |
| g. | Production and feeding systems | | | | |
| h. | Processing/package date | | | | |
| i. | Quality/grade/classification | | | | |
| j. | Slaughtering procedures | | | | |
| k. | Chilling system | | | | |

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|--------|---|--|--|--|--|
| 11.5 | Labels in each package of chicken meat shall be legible and not peeled off the container. Labels shall bear the following information: | | | | |
| a. | Type of chicken meat and quality classification | | | | |
| b. | Net weight in gram or kilogram | | | | |
| c. | Storage instruction | | | | |
| d. | Day/Month/Year of production and Day/Month/Year of the minimum durability best before. | | | | |
| e. | Name of producer or production farm or Trade Mark or name and address of Distributor. | | | | |
| f. | Language on label shall be in English/ Dzongkha | | | | |
| g. | Official inspection or certification marks shall be complied with provisions and requirements of certification bodies recognized by the Ministry of Agriculture and Forest. | | | | |
| h. | Shall conform to the provisions of Bhutan Standard for Labelling of Pre-packaged Foods. | | | | |
| Notes: | | | | | |

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INSPECTION SERVICES

INSPECTION CHECKLIST FOR ANIMAL MEAT AND CO-PRODUCTS

Name & Signature of the Team Leader

Name & Signature of the owner

Name and Signature of the Team members

| | | | |
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