MPI Regulation & Assurance

Systems Audit, Assurance & Monitoring

 Pastoral House

25 The Terrace

 PO Box 2526

Wellington 6140

# National Microbiological Database – Ratite NMD Demographics

1. **Plant Name & Registration**

|  |  |
| --- | --- |
| Plant Name:Address: | Licence/registration number:Postal address:  |

1. **Plant Information**

|  |  |
| --- | --- |
| Plant Manager: | Phone:Cell phone:E-mail: |
| NMD Controller: | Phone:Cell phone:E-mail: |
| Deputy NMD Controller: | Phone:Cell phone:E-mail: |
| Veterinary Technical Supervisor: | Phone:Cell phone:Email: |

1. **NMD Laboratory Information**

|  |
| --- |
| Laboratory (NMD): |
| Contact Laboratory Person (NMD): | Phone:E-mail:  |

1. **Process Details (*please tick appropriate box)***

**Animal lairage:**

|  |  |  |
| --- | --- | --- |
| Tailgate: | Yes: | No: |

|  |  |
| --- | --- |
| Lairage time: | \_\_\_\_\_\_ hours |

**Hanging:**

|  |  |
| --- | --- |
| Leg Hung: | Wing Hung: |

**Defeathering:**

|  |  |
| --- | --- |
| Plucked: | Waxed: |
| Manual: | Automated: |

**Free leg deskinned during plucking:**

|  |  |
| --- | --- |
| Yes: | No: |

**Weasand slipping or typing:**

|  |  |
| --- | --- |
| After plucking: | After sternum plate removed: |

**Neck, head removal:**

|  |  |
| --- | --- |
| After plucking: | After sternum plate removed: |

**Belly and leg wash immediately after plucking:**

|  |  |  |
| --- | --- | --- |
| Is there a wash: | Yes: | No: |
| If washed is it: | Manual: | Automated: |

**Hanging:**

|  |  |
| --- | --- |
| Single leg: | Both legs: |

**Venting and opening:**

|  |
| --- |
| Number of operators: |
| Cloaca removed: | Cloaca dropped: |

**First opening cut:**

|  |  |
| --- | --- |
| Ventral: | Lateral: |
| If lateral cut, belly to knee: | Knee to knee: |

**Hide:**

|  |  |
| --- | --- |
| Hide off: | Hide on at evisceration/end of slaughter: |

**Flaying (deskinning):**

|  |  |
| --- | --- |
| Knife: | Flay-master: |

**Removal of sternum plate:**

|  |  |
| --- | --- |
| Yes: | No: |

**Pre-evisceration wash:**

|  |  |
| --- | --- |
| Yes: | No: |
| If yes, manual: | Automatic: |

**Belly opening:**

|  |  |
| --- | --- |
| Single ventral opening cut: | Two cuts to opposite sides to remove a flap: |

**Freeing weasand:**

|  |  |
| --- | --- |
| Yes: | No: |

**Halving:**

|  |  |
| --- | --- |
| Yes: | No: |

**Removal of forequarter prior to chilling:**

|  |  |
| --- | --- |
| Yes: | No: |

**Final carcass wash:**

|  |  |
| --- | --- |
| Yes: | No: |
| If yes, manual: | Automatic: |

**Time from sticking to chiller entry:**

|  |
| --- |
| \_\_\_\_ minutes |

**Throughput per chain:**

|  |
| --- |
| Number of chains: \_\_\_\_\_ |
| Peak: \_\_\_\_ carcasses/hour | Off-peak: \_\_\_ carcasses/hour |

1. **Trade Type (*please tick appropriate box)***

|  |  |
| --- | --- |
| Domestic: | US Listed: |

1. **Information verified and approved by**

|  |  |
| --- | --- |
| **Name:****Signature:** | **Date:** |

Please send Demographic form by email to: NationalMicrobiological.Database@mpi.govt.nz