



Minor Surgeries

(See the Medical Supplies: Use and Storage section of the Producer Manual.)

In order to ensure complete removal of abscesses and arthritis, processing plant workers must trim away otherwise edible meat. During the removal process, workers run the risk of not removing all contamination or of contaminating the meat of adjacent carcasses. Tools used to perform routine procedures on the farm can contribute to abscesses and arthritis.

- 15.** Are needle teeth nippers kept sharp to ensure that instead of shattering into the gum line, the tooth is sheared parallel to the gum?

Yes No

- 16.** Are instruments used for ear notch, tail dock, castration, and tattoo procedures kept clean and sharp?

Yes No

These two questions are not CQA® program requirements, but they are relevant to food safety concerns. Improper care of these pieces of equipment can transfer microorganisms from animal to animal, or can cause excessive tissue damage leading to infection. In either of these cases, the result can be swollen joints and abscesses requiring treatment or trim at the abattoir. They can also transfer bacteria like *Salmonella* from infected to non-infected animals.