

## Carry out religious slaughter

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### Overview

This standard covers the skills and knowledge needed for you to carry out religious slaughter. Religious slaughter is about slaughtering animals to the requirements of religious standards.

This standard is about knowing how to and being able to carry out religious slaughter. It is for you if you work in this area and carry out slaughter operations. You must follow closely defined procedures eg Zibah and Shechita. These procedures and standards are intended to ensure humane slaughter, hygiene and food safety. They also aim to contribute to animal welfare in this most sensitive part of the industry process. Specific licences are required to work in this area.

People who work in manual slaughter have specialist skills so that different objectives of the area are met. This standard is for you if you work in religious slaughter area of a meat facility. Slaughter is through non-automated methods.

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**Performance criteria**

*You must be able to:*

**Check equipment and facilities for religious slaughter**

1. make sure all equipment needed for slaughter is available at the point of slaughter
2. check that all equipment needed for slaughter is working and safe to operate before starting to slaughter
3. check that animals are available for slaughter and have not come in to contact with animals who are not due to be religiously slaughtered
4. check that the landing area is clean and free from obstacles
5. check that the line is staffed and ready to receive slaughtered animals
6. solve any problems with tools or staffing in the slaughter area
7. follow procedures according to your religion

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8. check the animal is placed in a suitable and safe position that meets the religious and animal welfare codes of practise
9. check that the animal's chest is facing the correct way for slaughter and follow other pre slaughter procedures for your religion
10. position the slaughtering tools in the correct position
11. operate the slaughter tools in the correct and safe manner, making the correct incision
12. check to make sure effective slaughter has taken place and ensure nothing further is done if a time delay is required by civil or religious regulation
13. confirm appropriate action is taken in the case of ineffective slaughter in accordance with organisational requirements
14. make sure that the animal is removed from the slaughter area in the manner that minimises carcass damage
15. check that the animal is correctly shackled for lifting to the bleeding or dressing rail after the required time
16. check that the necessary reporting has taken place
17. check that the tools have been checked and cleaned ready for the next animal

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**Knowledge and understanding**

*You need to know and understand:*

1. why it is important to position an animal correctly for slaughter
2. why it is important to position the slaughter implement in the prescribed position to ensure the correct depth of cut and effective slaughtering
3. the positions of implements to achieve effective slaughter
4. why it is important to check back up systems are in place
5. how to operate the slaughter implements correctly
6. the pre-slaughter checks to be carried out
7. how to lift slaughtered animals to the bleeding or dressing rail
8. why it is important for animals to be kept calm
9. the physiological aspects of slaughter
10. the legal and religious regulations concerning the sign of effective and ineffective slaughter
11. the methods of slaughter allowed by law and by religious regulation
12. the legal requirements for the slaughter of animals
13. the controls that relate to slaughter

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