

Summary

Meat has long been considered as a highly desirable and nutritious food. Unfortunately, it is also highly perishable because it provides the nutrients needed to support the growth of many types of microorganisms.

These objectives are achieved by antemortem inspection procedures and by hygienic dressing with minimum contamination. Whenever appropriate the Hazard Analysis Critical Control Point (HACCP) principles should be implemented and followed. The inspection procedures should be appropriate to the spectrum and prevalence of diseases and defects present in the particular class of livestock being inspected using the principles of risk assessment.