

## **OBJECTIVE**

Microorganisms gain access in to meat from live animal during slaughter operations, from environment and from personnel. The toxicants enter in to the animal through feeds, grazing soil, air and water. The quality of meat produced in traditional slaughter houses is not satisfactory while meat produced in modern abattoirs meets hygienic standards. Increased consumer awareness for hygienic meat has emphasized the need to produce meat under carefully controlled conditions in modern abattoirs.

The objective of this study is to obtain information on modern methods of handling and processing of animals for the production of wholesome meat through the following aspects:

- 1.Design of abattoir
- 2.Abattoir building
- 3.Abattoir operations
- 4.Hazard Analysis Critical Control Points (HACCP) System
- 5.Grading of carcasses / meat