

Incorporating:



Thomas Foods International

- It is the policy of TFI to ensure that unloading, movement, handling, droving and welfare of animals intended for slaughter are carried out to a standard not less than those prescribed in the Australian Standards for Animal Welfare and the approved TFI Animal Welfare program.
- The owner or manager of the animals is responsible for them until they are on the transport vehicle. Only animals fit to travel should be selected and presented for transport.
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- Animals upon arrival are to be allowed access to potable water, and if to be held for over another day they shall have access to feed also.
- TFI are very highly committed to Animal Welfare Standards to ensure animal welfare practices are implemented, effectively verified and have been integrated throughout the process from animal arrival, lairage and then to slaughter.
- Our on plant procedure applies to handling of livestock from receipt to the point of slaughter, including maintenance issues relating to Lairages, holding pens or run up races that may create any animal welfare concerns.
- This process has been systematically analysed for risk to quality. In-process controls have been established using Hazard Analysis and Critical Control Point techniques (HACCP). As a result of this analysis, Work Instructions for specific tasks, which build in methods of minimizing risks to quality, have been documented for all Critical Operations.
- Relevant persons carry out Critical Operations in accordance with the Work Instructions. The standard of work shall not be less than that specified for each Critical Operation.
- Process monitoring to ensure the correct implementation of documented procedures and Work Instructions are conducted; the results recorded and corrective action taken as specified for each Critical Operation.
- All work with animals, from unloading to stunning, is carried out by competent, well-trained staff skilled and experienced in the handling of animals intended for slaughter.
- Staffs are trained in distinguishing between healthy animals fit for slaughter, and those requiring isolation for further inspection. Only those animals, which are healthy and clean, are to be presented for ante-mortem inspection by Department of Agriculture Water and Environment (DAWRE).
- Our operators are all experienced, trained and briefed on the humane handling of stock for presentation for slaughter. Lairage workers and animal handling staff are issued with re-enforcement training twice yearly.
- Pens are constructed with no sharp edges in accordance with the requirements of the Construction and Equipment guidelines for Export Meat.
- Stock handling facilities are maintained in a manner, which does not pose a risk to the animal welfare.
- Flappers, goads & poly pipe are utilised only when necessary (Electric goads are not used on any smallstock)
- All stunning equipment is serviced daily by trained on site maintenance personnel.
- The stunner operatives and back-ups are trained specifically for this task. All animals' slaughtered as Halal by trained, registered Halal Slaughter men.

Lincoln Yardley
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