

On-farm slaughter operation

Learning modules 1- 6 quiz

Instructions

1. Print or download the quiz onto your computer.

PDF form issues

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- a. Save the PDF form to your computer – click or right-click the link and download the form.
- b. Open the PDF form with Adobe Reader. Fill it in and save it.

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2. Fill in the information section below and save document (if saved on computer).
3. After reviewing a learning module, answer the module quiz questions below.
 - To choose an answer, please click on the box at the front of the statement. If you wish to change your answer, click the box in front of the different answer.
4. After all quiz questions have been answered,
 - a. email the completed document to agi.foodsafety@gov.ab.ca OR
 - b. mail the completed document to:

Attention: Meat and Dairy Inspection Section
J.G. O'Donoghue Building
7000 113 Street
Edmonton, AB T6H 5T6

Information:

First and last name of the OFSO applicant (please print clearly)

Business name of OFSO applicant (if applicable)

Mobile or other phone number

Email address

Mailing address

Learning Module 1: Food Safety Hazards – quiz

You been asked to cut and wrap meat from a customer's animal. The room that you are planning on using contains farm chemicals (pesticides, herbicides, bleach, machinery oil), metal and woodworking equipment (nails, drill, lathe), and baking supplies (nuts and flour) that are stored on wooden pallets and in a cooler. There is a single glass lightbulb hanging from the ceiling, a supply of treated well water and a washroom with cold running water only. Barn cats take care of any rodents.

Using this information, please answer the following questions:

- 1) Choose the answer that describes the activities that can cause an injury or foodborne illness:
 - a) Person preparing food has not washed their hands with soap and warm water before cutting and wrapping meat
 - b) Pests or farm pets in the food preparation area
 - c) A food item, beverages or water is contaminated with a biological hazard (pathogenic bacteria, viruses, and parasites), or a chemical hazard (e.g., pesticide), or a physical hazard (e.g., glass, metal shavings) or an allergen (e.g., nuts, flour)
 - d) All of the above
- 2) Choose the item that is NOT a chemical hazard
 - a) Cleaning supplies
 - b) Barn cats
 - c) Hydraulic oil
 - d) Too much chlorine in water
- 3) Choose the correct answer: In Canada, the most common reason for a food recall is due to an allergen that has not been listed in the ingredient list.
 - a) True - it is difficult for persons with allergies to know if a food product is safe for them to consume when a complete ingredient list does not appear on the label
 - b) False – it is not important to list ingredients as nobody reads the label anyways
- 4) Which of the following is a physical hazard?
 - a) Metal shavings
 - b) Glass from a light bulb
 - c) Nails from pallets
 - d) All of the above
- 5) Which of the following is a biological hazard?
 - a) Pathogenic bacteria (e.g., *E.coli* O157:H7, *Listeria monocytogenes*, *Clostridium botulinum*, *Salmonella*, etc.)
 - b) Viruses (e.g., Norovirus, etc.)
 - c) Parasites (e.g., *Trichinella spiralis*, *Cryptosporidium parvum*, etc.)
 - d) All of the above

Learning Module 2: Legislation – quiz

- 1) A customer has had their cow slaughtered at your OFSO and there is more meat than this customer is able to eat. You have heard the same from other people who would like to have you slaughter a cow but one animal is too much for them. Answer true or false: you can help some of these customers coordinate to buy a cow together and share the meat amongst their households.
 - a) True – Four (4) customers or less can share the meat of an animal that weighs 226 kg (500 lbs) live weight. The meat is shared among their households only and cannot be further shared or gifted
 - b) False – the meat must be returned to one customer only, regardless of the animal size

Hint: Meat Inspection Regulation, Section 31.4(1,1), Meat for household consumption

- 2) Please choose the correct answer: uninspected meat from an OFSO can be gifted and consumed by friends and neighbors
- a) True – Uninspected meat can be gifted to friends and neighbours
 - b) False - uninspected meat from an OFSO can only be consumed by the people who are part of the producer's household. A household is defined as the producer; producer's spouse; producer's children, siblings and parents (blood, step or foster relationship), current employees of the producer living in or on the property or on property belonging to the producer

Hint: Meat Inspection Regulation (MIR), Section 31.4, Meat for household consumption

- 3) True or false: An OFSO can gift or sell uninspected slaughter waste consisting of butcher scraps and by-products for use as bait in hunting or trapping.
- a) True – Uninspected slaughter operations can gift or sell uninspected slaughter waste consisting of butcher scraps and by-products for use as bait in hunting or trapping. It must be labelled as uninspected meat and contain the words "UNINSPECTED – FOR USE AS BAIT ONLY"
 - b) False- uninspected slaughter waste cannot be gifted or sold as bait

Hint: Meat Inspection Regulation (MIR), Section 31.7(4), Disposal

- 4) You might be thinking, "filling out a quarterly report for my OFSO activities is very time consuming, and I don't need to do so, especially if I haven't slaughtered."
Please choose the correct answer: An OFSO operator is required to submit quarterly reports, regardless if slaughter occurred or not.
- a) True: An OFSO is required to submit quarterly reports, even if no slaughter activities occurred
 - b) False: An OFSO doesn't need to submit a quarterly slaughter report if there hasn't been any slaughter

Hint: MIR, Section 34, Reporting

- 5) True or false: Because an OFSO is an uninspected operation, an Agriculture and Irrigation inspector (AGI) will never visit me:
- a) True – an OFSO is uninspected, an AGI inspector will never come to the operation.
 - b) False – The slaughter is uninspected, however, if an OFSO has not met a requirement in the legislation, or if a food safety or animal welfare issue has been reported, a provincially licensed inspector may conduct an inspection and require the OFSO to correct any issues within a specified time frame. If the OFSO does not comply, its licence may be withdrawn.

Hint: MIR Section 36(1), powers of inspector

Learning Module 3: Animal welfare and handling – quiz

- 1) You see a person working and doing the following. Which of the following actions describes willful acts of abuse of an animal:
- a) Intentionally prodding a sensitive part of the animal
 - b) Slamming gates on animals
 - c) Hitting, kicking or dragging an animal, or throwing small animals
 - d) All of the above
- 2) You are looking at building a new structure to house your animals. Which of the following conditions are important to consider when housing animals?
- a) Space and shelter that is suitable for the number of animals, including access to water
 - b) Non-slip flooring and well-lit areas
 - c) No sharp edges or bruising spots (such as nails, broken wood, exposed pipes, angle irons)

- d) All of the above
- 3) You are attempting to move a large bull, but he isn't cooperating, and you are getting frustrated. Choose the correct statement.
- If required, purposely or wilfully abusing an animal is acceptable and tolerated
- a) True – if the animal isn't moving or doing what I want them to do, then it is acceptable
b) False – it is never acceptable or tolerated to purposely or willfully to abuse an animal, no matter the circumstance
- 4) You need to move an animal from one area to another. Which of the following is the best way to humanely and safely move animals:
- a) Waving arms, banging on walls, yelling at the animal(s) and using electric prods
b) Using movement persuasion devices (flags, boards, rattle paddles)
c) Trained workers that are calm and patient
d) Both b and c
- 5) After stunning an animal, it remains standing and the stun appears to be ineffective. Which of the following are signs that an animal has been effectively stunned?
- a) Animal relaxes and collapses immediately
b) Eyes are completely dilated (widened)
c) No reflex responses
d) All of the above

Learning Modules 4 and 5: Safe poultry and red meat slaughter modules – quiz

- 1) The animal has been stunned, bled and scalded (if necessary). Your next step is to remove the hide/feathers but the carcass has fallen onto the ground covered with dirt and slaughter waste. You should do which of the following:
- a) Dispose or throw away the carcass
b) Rehang the carcass, wash top to bottom with low pressure water to remove visible contamination, remove the hide, trim meat that came into contact with contamination, proceed with routine hide/feather removal
c) Rehang the carcass and proceed with routine hide/feather removal
d) There is no contamination concern because the meat will be cooked anyway
- 2) You are eviscerating a carcass and you nick the gut resulting in spillage from the gastrointestinal tract. You can see the spillage on the carcass and know you must remove it to keep the meat free from possible bacterial contamination.
- The best way to remove the contamination is:
- a) Use a high pressure hose to wash off the contamination
b) Use a low pressure hose to gently rinse the carcass
c) Trim the visible contamination with a clean and sanitized knife
d) Wipe the contamination off with a clean cloth
- 3) After evisceration, you notice the organs are swollen and there is discharge from them. You are not sure of the cause of the abnormalities so your next step is to:
- a) Call a vet to help you decide if the animal is safe for consumption
b) Contact your customer and let them decide if they want to take the carcass
c) Dispose of the carcass because based on what you see it is not fit for human consumption
d) Either a) or c)

- 4) After your slaughter day is complete, you have buckets of blood, viscera, heads, hides, and other slaughter waste that you must dispose of. Which of the following is not an acceptable method of on-farm disposal:
- a) On-farm burial
 - b) Disposal in municipal garbage collection/garbage dump
 - c) On-farm burning
 - d) On-farm composting
- 5) Following the slaughter day, it is time to clean up and wash the equipment used during the day. Equipment is best cleaned and sanitized using the following:
- a) Soap, water and chemical sanitizer
 - b) Soap, water and sanitize with 82°C (180°F) water
 - c) Wash and wipe dry with a cloth then place the equipment outside to be sanitized by the sun's ultraviolet rays
 - d) Either a) or b)

Learning Module 6: Meat Processing Module – Quiz

- 1) You have slaughtered a cow for a customer and they would like you to make some of the meat/trim into sausage. Additional fat is required to make this sausage, you can:
- a) Use some fat left over from the carcass of a different customer
 - b) Purchase some inspected fat that you bought from an abattoir to be used in the sausages
 - c) Limit the amount of sausage that can be made using only the fat from the same carcass, even though it is less sausage than your customer's order. If the customer has more than one animal slaughtered, the meat and fat can be combined from any of their animals.
 - d) Use some fat that you bought at the farmer's market
- 2) For your customers, you have decided to process fully cooked smoked sausage, which is a high-risk product. Which controls should you include in your process to make safe products? Choose the correct answer:
- a) Separate raw meat from finished product to prevent cross-contamination
 - b) Use accurate thermometers to measure the cooked product temperature
 - c) Implement an effective cleaning procedure for all equipment and processing areas
 - d) All of the above
- 3) Select the correct answer: An OFSO must label the carcass and all packages of edible meat with:
- a) UNINSPECTED – NOT FOR SALE
 - b) The name of the OFSO and date the animal(s) were slaughtered
 - c) An OFSO does not need to label anything
 - d) a) and b)
- 4) Dangerous bacteria grow rapidly in a temperature range known as the Danger Zone. Attention must be taken to limit exposure of meat to this temperature range to less than 2 hours. Which temperature range is known as the danger zone?
- a) Between 4°C and 60°C (40°F and 140°F)
 - b) Between 60°C and 100°C (140°C and 212°C)
 - c) Lower than 4°C (40°F)
 - d) Higher than 100°C (212°C)
- 5) Water can be a source of bacterial contamination or chemical contamination and can make meat products unsafe to consume. Which areas of your process can be affected by contaminated water:
- a) Water used for handwashing and cleaning equipment
 - b) Water used for rinsing smoked sausage or made into ice that is used during meat grinding
 - c) Water that is used as an ingredient in meat processing

d) All of the above