

Questions and check list to assess hygienic handling practices at slaughterhouses

A. Basic information

Date _____

Code _____

B. Sociodemographic characteristics of the respondents

1. Sex: Male ☐ Female ☐ Age: _____
2. Level of Education: Illiterate ☐ Informal Education ☐ Primary Education ☐
Secondary Education ☐ Other (Specify) _____
3. Duration of working at the slaughter houses (in years)? _____
4. Duty at the slaughter houses? Veterinarian/meat inspector ☐ Stunning ☐ Bleeding ☐
De-hiding ☐ Evisceration ☐ Other (specify) _____
5. Food safety training Yes ☐ No ☐
6. Health certificate Yes ☐ No ☐

C. Hygienic handling practices at slaughterhouses

C-1. Check list for observations

1. Disinfection at the entrance Yes ☐ No ☐
2. Stunning before slaughter: Yes ☐ No ☐ Stunning method: _____
3. What is the source of water used in the slaughterhouse: City/Municipal tap water ☐ borehole [☐
collected rain water ☐ River ☐ others (specify) _____
4. Waiting time to start de-hiding after stunning and bleeding: _____
5. Is the area of carcass and visceral organ being different? Yes ☐ No ☐
6. Is the sewage work appropriately? Yes ☐ No ☐
7. Method of carcass dressing: Vertical (hanging) ☐ Horizontal (on floor): ☐
8. Presence of sink for washing hands in the slaughterhouse: Yes ☐ No ☐
9. Carcass washing after evisceration: Yes ☐ No ☐
10. Use of the following protective materials while working in the slaughterhouse:

Protective materials	Response	
	Yes	No
Apron		

white coat		
Head cover		
Gloves		
Boots		

C-2. Questions for face-to-face interviews

- Do you wash your hands frequently during slaughter operation: Yes ☐ No ☐
- Do you wash your hands with soap: Yes ☐ No ☐
- Do you use the same knife for dehiding and evisceration: Yes ☐ No ☐
- Do you wash your hands in between activities: Yes ☐ No ☐
- Do you sink the knife in hot water after each activity: Yes ☐ No ☐
- What is the source of water used in the slaughterhouse: City/Municipal tap water ☐ borehole [☐
collected rain water ☐ River ☐ others (specify) _____
- Have you ever received any training on hygienic handling of meat: Yes ☐ No ☐
- Have you gone for medical checkups to work at the slaughterhouse: Yes ☐ No ☐
- How frequent do you use washed the protective coat (white coat and apron):
Once per day in the evening ☐ Twice per day, morning and evening ☐
Once after every two days ☐ Once per week ☐ others _____
- Do wash hands after using toilet? Yes ☐ No ☐
- Do you wear a mask while working? Yes ☐ No ☐
- Do you use the sanitizer when washing service utensils (knives, hooks and cutting boards)?
Yes ☐ No ☐
- Do you use the sanitizer when washing service utensils (knives, hooks and cutting boards)?
Yes ☐ No ☐
- Do you remove your work equipment when using toilets? Yes ☐ No ☐
- Do you remove your personal stuffs such as rings, necklaces, watch etc. while processing meat?
Yes ☐ No ☐
- Do you handle/process meat when you are ill? Yes ☐ No ☐
- Do you handle/process meat when you have cuts, wounds, bruises or injuries on your hands?
Yes ☐ No ☐
- Do you wash your hands after rest time when you come back to work? Yes ☐ No ☐
- Do you eat and/or drink in the workplace? Yes ☐ No ☐
- Do you smoke in your workplace? Yes ☐ No ☐

II. Questions for face-to-face interview and check list for direct observation to assess hygienic handling practices at beef retail shops

A. Basic information

Date_____

Code_____

B. Sociodemographic of characteristics

1. Sex: Male ☐ Female ☐ Age_____
2. Level of Education: Illiterate ☐ Informal Education ☐ Primary Education ☐
Secondary Education ☐ Other (specify)_____
3. Duration of working at meat retail outlet (in years)? _____
4. Religion_____ Ethnicity_____
5. Food safety training Yes ☐ No ☐
6. Health certificate Yes ☐ No ☐

C. Hygienic handling practices at slaughterhouses

C-1. Check list for observations

1. Presence of any cover on meat display case: Yes ☐ No ☐
2. Retail shop floor is made of: Concrete ☐ Tile ☐ Wood earthen material ☐
3. Wall and ceiling are clean or free of dust: Yes ☐ No ☐
4. Wall painted with white color: Yes ☐ No ☐
5. Ventilation status of display case and butchery: Good ☐ Fair ☐ Poor ☐

Good-ventilation allows air flow into the butchery but sieves off dust and other particles

Fair-ventilation allows air flow but do not sieve dust or other particles or allows very little air flow

Poor-ventilation does not allow air flow at all

6. Presence and use of bulbs at the display case: Yes ☐ No ☐
7. Meat cooling facility (refrigerator) at the display cabinet: Yes ☐ No ☐
8. Presence of sink for washing hands at beef sale point: Yes ☐ No ☐
9. Type/kind of cutting board used: Wood ☐ plastic ☐ Metal ☐ concrete ☐ Marble ☐
10. Presence of hot water baths for dipping knives: Yes ☐ No ☐
11. Material used to pack or wrap meat for sale: Newspaper ☐ Plastic ☐ Used paper ☐
12. What is the source of water for use in the butchery: City/Municipal tap water ☐ borehole ☐
rain collected water ☐ river ☐ others (specify) _____

13. Use the following protective materials while selling or handling meat:

Protective materials	Response	
	Yes	No
Apron/white coat		
Head cover		
Gloves		

C-2. Questions for face-to-face interviews

1. What is the means of transporting meat from slaughterhouse to the retail shop:

Open vehicle ☐ Closed vehicle ☐ Animal transport (Cart horse) ☐

2. How frequent do you use washed the protective coat (white coat and apron):

Once per day in the evening ☐ Twice per day, morning and evening ☐

Once after every two days ☐ Once per week ☐ others _____

3. Do you have a refrigerator for storage of the meat that remains from daily sale: Yes ☐ No ☐

4. Do you wash your hands before and after touching meat: Yes ☐ No ☐

5. Do you wash your hands with soap: Yes ☐ No ☐

6. How often do you wash the following butchery surfaces and equipment:

Frequency of washing	Equipments /surfaces					
	Knife	Cutting boards	Saw/Axes	Display cabinet	Hooks	Floors
Once per day in the morning						
Once per day in the evening						
Twice per day						
More than twice						
Once in every two days						

7. Do you use detergent/disinfectant for cleaning the butchery utensils: Yes ☐ No ☐

8. If “Yes” what types of detergent/disinfectant: _____

9. What is the way of cleaning butchery equipment: Using cold water only ☐ cold water with soap ☐
hot water only ☐ hot water with soap ☐ wiping with pieces of fabrics ☐ others (specify)_____
10. Is there routine control of flies at the retail shop: Yes ☐ No ☐
11. If “Yes”, what is the method used to control flies: _____
12. Do you collect money while handling or selling meat: Yes ☐ No ☐
13. Have you gone for medical checkups in the last 6 months: Yes ☐ No ☐
14. Do you have different storage and display cabinets for offal’s and meat: Yes ☐ No ☐
15. Do you use the same equipment’s such as knife while handling meat and the offals: Yes ☐ No ☐
16. Do you eat or drink at your work place? Yes ☐ No ☐
17. Do smoke inside meat processing areas? Yes ☐ No ☐
18. Do wash hands after using toilet? Yes ☐ No ☐
19. Do you wash your hand after smoking, sneezing or coughing? Yes ☐ No ☐
20. Do you wear a mask while working? Yes ☐ No ☐
21. Do you properly clean the meat storage area before storing new products? Yes ☐ No ☐
22. Do you use the sanitizer when washing service utensils (knives, hooks and cutting boards)?
Yes ☐ No ☐
23. Do you remove your work equipment when using toilets? Yes ☐ No ☐
24. Do you remove your personal stuffs such as rings, necklaces, watch etc. while processing meat?
Yes ☐ No ☐
25. Do you handle/process meat when you are ill? Yes ☐ No ☐
26. Do you handle/process meat when you have cuts, wounds, bruises or injuries on your hands?
Yes ☐ No ☐