Appendix IIIb. Irish phased approach for disinfection in slaughterhouses

## OVERALL RECOMMENDATIONS UPOM COMPLETION OF INSPEXX TRIAL AT ... EC350

The Inspexx system should be considered for approval with some conditions:

**1.** System is commissioned with facility to switch back to 82oC water maintained for a bedding in period

2. Certain stations require the addition of a hot water rinse step pre-sterilisation with Inspexx.

3. A minimum temperature of 46oC is required for visceral fat dissolution at stations along the belly table/ green room.

4. In this plant water will be delivered at the same temperature to other points that will require the additional hot water rinse step.

5. Cutting tools at the dressing stand also require the additional hot rinse step presterilisation with Inspexx.

6. Not all cutting tools along the line were the subject of this trial. Visible cleanliness of knives is to be observed upon switch over to Inspexx to ascertain if further points require the additional hot water rinse step.

7. An enhanced monitoring programme is to be agreed with the FBO covering all knives/ cutting tools to be disinfected using the Inspexx system.

8. This enhanced programme can be scaled down over time upon receipt of satisfactory results.

9. A full list of disinfection points is to be provided to the plant veterinary office outlining those using Inspexx only and those requiring the additional hot water rinse step.

10. DAFM may require addition of the hot water rinse step to other stations along the line should it be deemed necessary.