

## Questionnaire about configuration of a red meat slaughterhouse

### 1. Animals for slaughterhouse processing.

- a. Sheep/goats: capacity ..... pcs. / 8 hour shift
- b. Pigs: capacity ..... pcs. / 8 hour shift
- c. Cattle: capacity ..... pcs. / 8 hour shift
- d. Horses: capacity ..... pcs. / 8 hour shift
- e. Other: capacity ..... pcs. / 8 hour shift

### 2. Capacity of pens where animals stay before slaughter (according to kinds and pieces)

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### 3. Method of slaughter (stunning)

- a. Ritual slaughter: .....
- b. Traditional stunning - electrical or mechanical: .....

### 4. Number of slaughterhouse lines: .....

### 5. Operation of the slaughterhouse lines (if there is more than one)

- a. If they work simultaneously (completely autonomous lines): .....
- b. If they do not work at the same time (successively): .....

### 6. Processing of sub-products (hides, horns, heads, internal organs etc.):

- a. Storage and disposal: .....
- b. Only storage and after that dispatch for rehash: .....
- c. Processing in the premises of the slaughterhouse - please indicate the respective product and the desired treatment: .....

### 7. Capacity of cooling premises for carcass meat (volume): ..... (in tons or pieces from the respective animals).

### 8. Capacity of deep freezing premises for carcass meat: ..... (in tons or pieces from the respective animals).

### 9. Additional treatment of carcass meat:

- a. Only storage and dispatch: .....
  - b. Cutting and selecting of carcass meat: .....
- (capacity of cutting in tons or pieces of the respective animals). .....

### 10. Other specific requirements: .....

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