

**SOP-188**



# SOP ToolBox

Creating SOPs doesn't have to be a complex task! Begin with Fhysics' SOP Templates, Forms, Checklists, and Agreements.

Easily tailor them to your organisation's needs in a user-friendly PPT format. Select your specific domain, and we'll provide you with the customized templates within a week.

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# Top 50 SOPs for Standard Operating Procedures (SOPs) for Animal Slaughtering

- SOP-188-001: Standard Operating Procedure for Animal Arrival and Unloading
- SOP-188-002: Standard Operating Procedure for Animal Restraint and Handling
- SOP-188-003: Standard Operating Procedure for Stunning Procedures
- SOP-188-004: Standard Operating Procedure for Bleeding and Carcass Inspection
- SOP-188-005: Standard Operating Procedure for Hide Removal
- SOP-188-006: Standard Operating Procedure for Evisceration and Gutting
- SOP-188-007: Standard Operating Procedure for Head and Hoof Removal
- SOP-188-008: Standard Operating Procedure for Carcass Splitting
- SOP-188-009: Standard Operating Procedure for Carcass Washing
- SOP-188-010: Standard Operating Procedure for Carcass Chilling
- SOP-188-011: Standard Operating Procedure for Carcass Grading and Sorting
- SOP-188-012: Standard Operating Procedure for Offal Processing
- SOP-188-013: Standard Operating Procedure for Edible and Inedible Product Separation
- SOP-188-014: Standard Operating Procedure for Trim and Deboning
- SOP-188-015: Standard Operating Procedure for Meat Packaging
- SOP-188-016: Standard Operating Procedure for Product Labeling
- SOP-188-017: Standard Operating Procedure for Storage and Inventory Management
- SOP-188-018: Standard Operating Procedure for Equipment Cleaning and Sanitization
- SOP-188-019: Standard Operating Procedure for Facility Hygiene
- SOP-188-020: Standard Operating Procedure for Pest Control
- SOP-188-021: Standard Operating Procedure for Waste Disposal
- SOP-188-022: Standard Operating Procedure for Worker Hygiene and Safety
- SOP-188-023: Standard Operating Procedure for Personal Protective Equipment (PPE)
- SOP-188-024: Standard Operating Procedure for Employee Training
- SOP-188-025: Standard Operating Procedure for Emergency Response
- SOP-188-026: Standard Operating Procedure for Animal Welfare Practices
- SOP-188-027: Standard Operating Procedure for Regulatory Compliance
- SOP-188-028: Standard Operating Procedure for Quality Assurance
- SOP-188-029: Standard Operating Procedure for Product Traceability
- SOP-188-030: Standard Operating Procedure for HACCP (Hazard Analysis and Critical Control Points)



- SOP-188-031: Standard Operating Procedure for Slaughterhouse Security
- SOP-188-032: Standard Operating Procedure for Humane Handling Certification
- SOP-188-033: Standard Operating Procedure for Halal or Kosher Processing
- SOP-188-034: Standard Operating Procedure for Religious Slaughter Practices
- SOP-188-035: Standard Operating Procedure for Animal By-Products Rendering
- SOP-188-036: Standard Operating Procedure for Blood Collection
- SOP-188-037: Standard Operating Procedure for Stunning Effectiveness Monitoring
- SOP-188-038: Standard Operating Procedure for Pathogen Control
- SOP-188-039: Standard Operating Procedure for Allergen Control
- SOP-188-040: Standard Operating Procedure for Meat Inspection
- SOP-188-041: Standard Operating Procedure for Slaughterhouse Waste Management
- SOP-188-042: Standard Operating Procedure for Equipment Calibration
- SOP-188-043: Standard Operating Procedure for Water Usage and Conservation
- SOP-188-044: Standard Operating Procedure for Temperature and Humidity Control
- SOP-188-045: Standard Operating Procedure for Slaughterhouse Audits
- SOP-188-046: Standard Operating Procedure for Employee Hygiene Facilities
- SOP-188-047: Standard Operating Procedure for Foreign Object Detection and Prevention
- SOP-188-048: Standard Operating Procedure for Slaughterhouse Ergonomics
- SOP-188-049: Standard Operating Procedure for Employee Health Monitoring
- SOP-188-050: Standard Operating Procedure for Slaughterhouse Employee Uniforms

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