



Wyoming
DEPARTMENT OF *Agriculture*

Slaughter Plan Review

Owner Name: _____ Business Name _____

Training: please describe any formal or informal training in slaughter you have received. Include duration and date(s) of training, as well as the training provider (organization and instructor).

Is the facility planning on slaughtering State Inspected or Custom Exempt?

The slaughter facility will be (please circle one)

Will the animals leave the facility as carcasses? _____ or _____

Will the animals slaughtered be processed under state inspection?

Will the animals slaughtered be processed Custom Exempt?

FACILITIES

How many hoists will the facility have? _____

What will the height of the hoist be (list for all hoists)? _____

What will the capacity of the hoist(s) be? _____

What will the rail height be in the following areas?

Kill floor _____

Cooler _____

FACILITIES								
ROOM	FLOORS			WALLS		CEILINGS		FENCES
	MATERIALS	FINISH	COVERED*	MATERIALS	FINISH	MATERIALS	FINISH	MATERIALS
HOLDING PENS / BARN								
COVERED SUSPECT PEN W/ LIGHT								
ALLEY WAY TO KILL BOX								
KILL BOX								
SKINNING, EVISCERATING AREA								
CARCASS WASHING AREA								
VENTILATION								
DRIP COOLERS								
SHELVING								
OTHER								

*If not applicable, then mark with X

	SEALED	CONTROLLED TEMP.	CLEANABLE	SECURE	
INEDIBLE ROOM					
	COVERED	SET ON CEMENT / ASPHALT			
DUMPSTER					
FLOORS/WALKWAY					

EQUIPMENT					
		MATERIAL	CLEANABLE	NSF APPROVED	ADDITIONAL COMMENTS
KNIVES, HOOKS, STEELS, APRON, ETC.					
KNIFE STERILIZER					
SAWS STERILIZER/ Sanitizer					
STUNNING EQUIPMENT					
HOIST AND CHAINS / GAMBREL					
BLOOD BUCKET					
HEAD WASHING STATION					
HEAD INSPECTION STAND					
SKINNING CRADLE					
BRISKET AND CARCASS SAWS					
VISCERA CART					
VARIETY MEATS INSP.					
HIDE/PELT REMOVAL (PULLER)					
SCALDING VAT - HOGS					
DEHAIRING MACHINE – HOGS					

TROLLEY HOOKS					
CARCASS WASHING STAND W/ HAND RAILS					
EQUIPMENT (Cont)					
		MATERIAL	CLEANABLE	NFS APPROVED	ADDITIONAL COMMENTS
VARIETY MEATS RACK					
HIGH TEMP WATER HOSE W/ NOZZLE					
OTHER					

*Equipment specification sheets must be submitted

Sink Specifications TYPE	#	ROOMS(S)	LENGTH	WIDTH	DEPTH	DRAINBOARD Y / N	DRAIN TYPE
3 COMPARTMENT*							
FOOD PREP SINKS*							
HANDS WASH SINKS							
MOP SINKS							
FLOOR SINKS							
FLOOR DRAINS							

*Must be indirectly drained