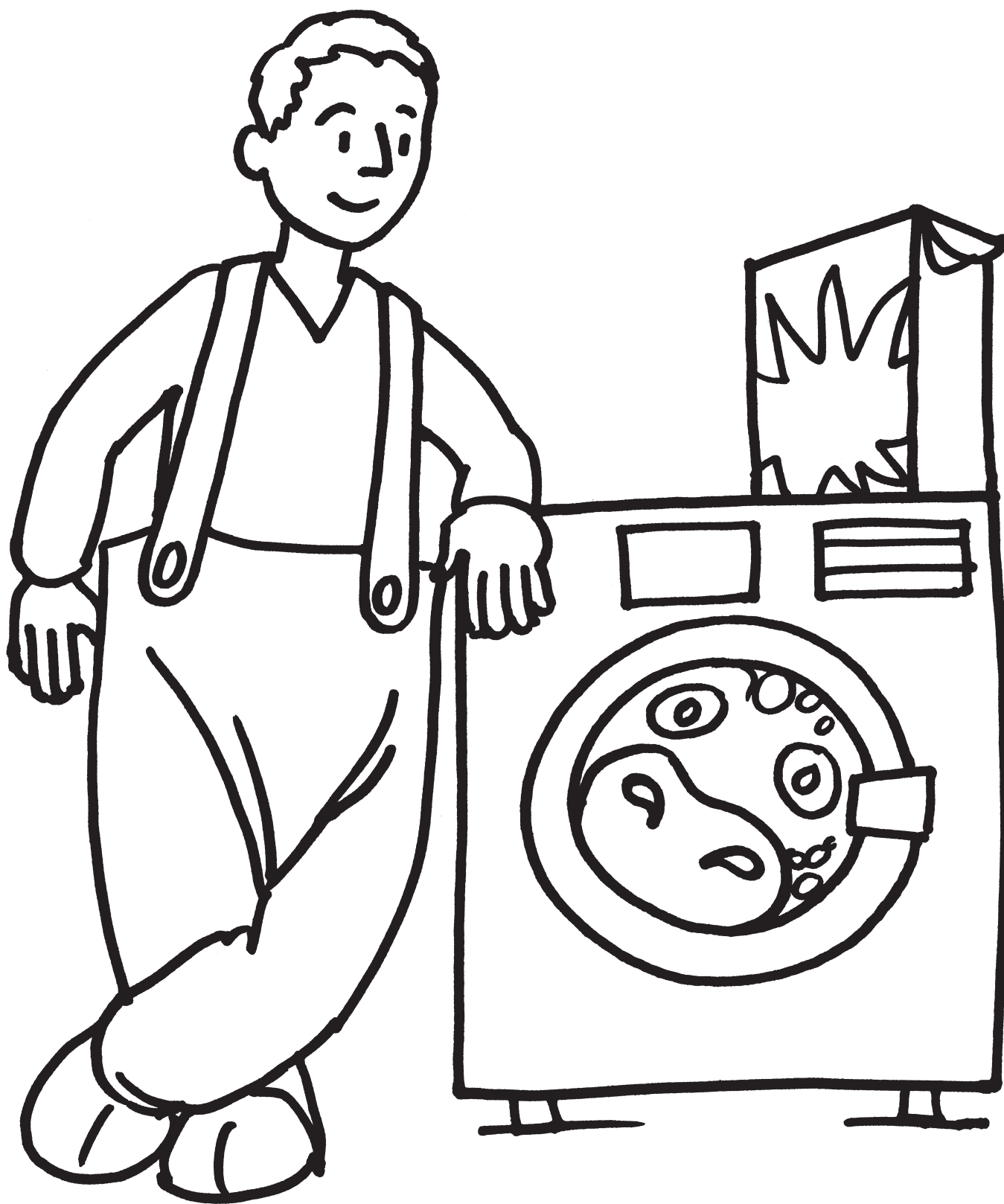


Livestock may carry harmful bacteria



Keep cattle clean – be aware that bacteria
live on coats and in digestive tracts



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Clean Cattle and Meat Safety – getting our act together

The Clean Livestock policy has improved cattle cleanliness



Keep cattle clean – the policy has resulted in cleaner cattle being slaughtered



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Clean Cattle and Meat Safety – getting our act together

Dirty cattle cost money



Keep cattle clean – don't lose out through rejected animals, slower line speeds and damaged hides due to dung or careless clipping



Clean Cattle and Meat Safety – getting our act together

Pre-slaughter diet needs consideration



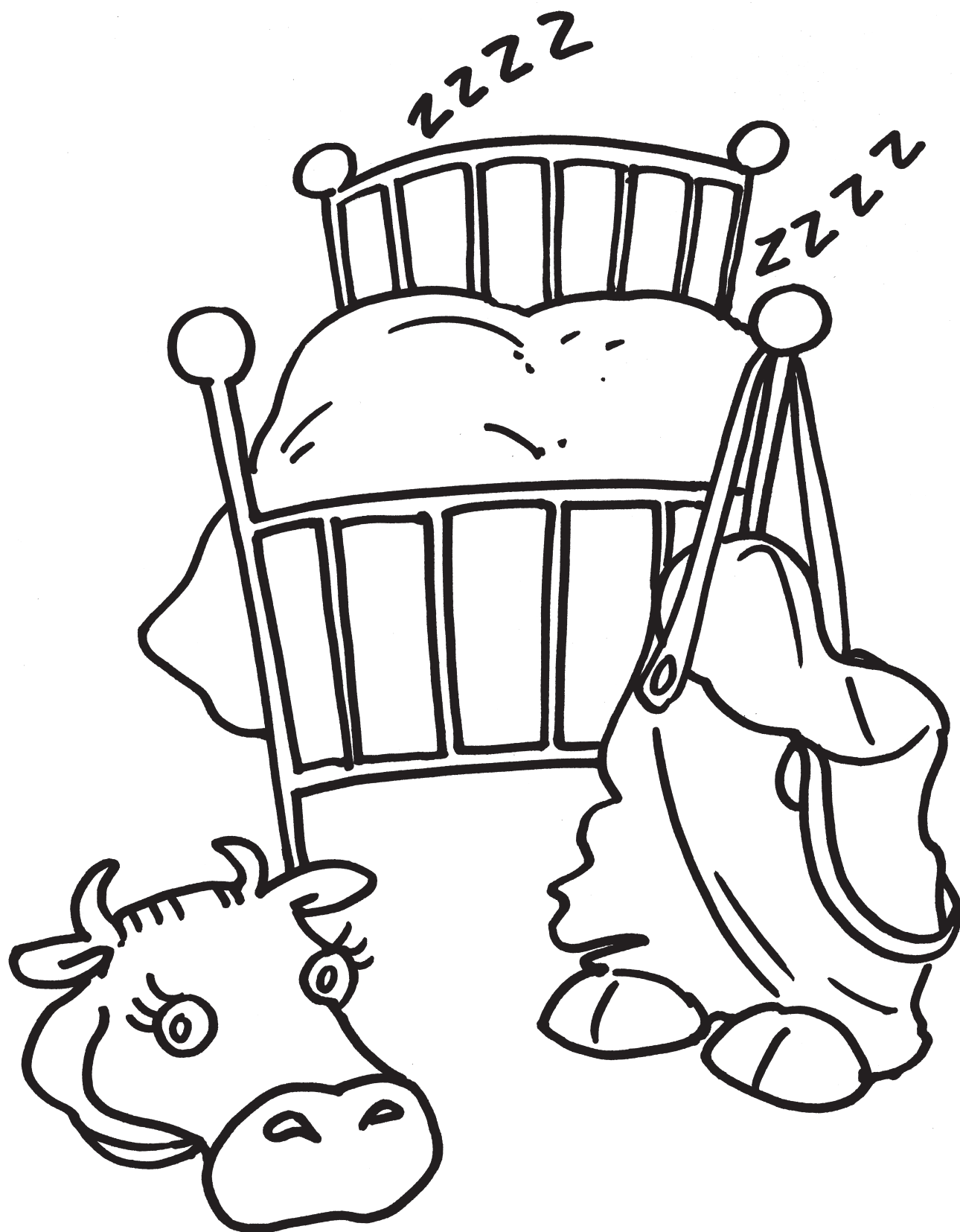
Keep cattle clean – pay attention to feeding
so that droppings are firm or reduced



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Clean Cattle and Meat Safety – getting our act together

Providing adequate bedding improves cattle cleanliness



Keep cattle clean – check the bedding on the farm, in the lorry during transport and in the lairage at the abbatoir



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Clean Cattle and Meat Safety – getting our act together

Clipping can remove visible dirt



Keep cattle clean – but use it as a last resort.
Clipping can be stressful for the animal, may
damage the hide and cause injury to the operator



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Clean Cattle and Meat Safety – getting our act together

Wet cattle are a significant hazard



Keep cattle clean (and dry) – it's easier to get dirty in the wet and wet coats mean more bacteria



Clean Cattle and Meat Safety – getting our act together

Transport factors can affect cattle cleanliness



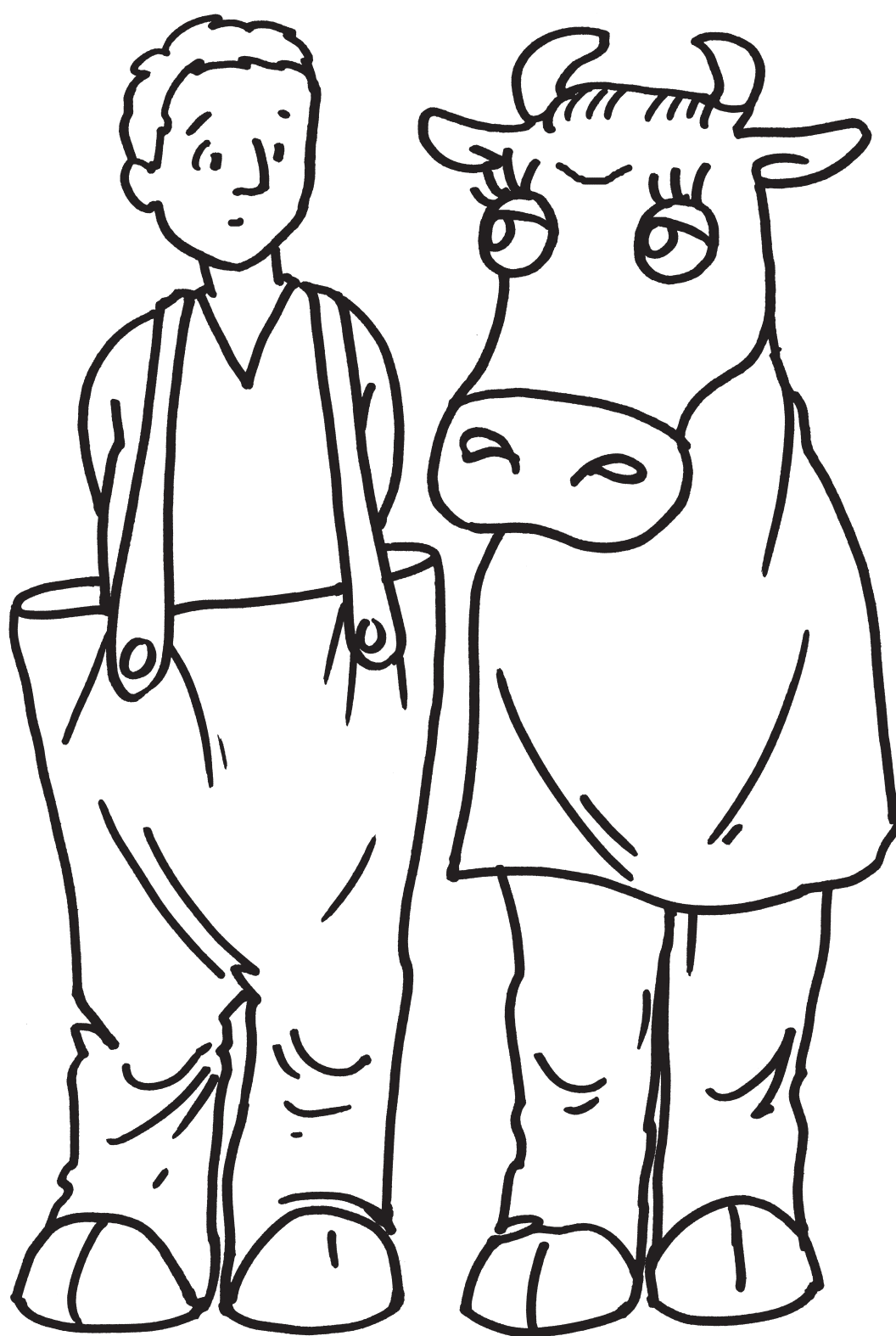
Keep cattle clean – think about the length of the journey, the design of the lorry and how many animals are in it



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Clean Cattle and Meat Safety – getting our act together

Mixing unfamiliar animals increases cross-contamination



Keep cattle clean – strangers will frequently rub against each other but animals familiar to each other won't



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Clean Cattle and Meat Safety – getting our act together

Bacteria survive well in livestock environments



Keep cattle clean – the farm, the transport, the market and the holding areas should be kept as clean as possible



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Clean Cattle and Meat Safety – getting our act together

Clean Cattle and Meat Safety

- Livestock may carry harmful bacteria
- The Clean Livestock Policy has improved cattle cleanliness
- Dirty cattle cost money
- Pre-slaughter diet needs consideration
- Providing adequate bedding improves cattle cleanliness
- Clipping can remove visible dirt
- Wet cattle are a significant hazard
- Transport factors can affect cattle cleanliness
- Mixing unfamiliar animals increases cross-contamination
- Bacteria survive well in livestock environments



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Clean Cattle and Meat Safety – getting our act together

