ROLE OF VETERINARY PERSONEL IN BEEF SLAUGHTERHOUSES: THE COLOMBIAN CASE

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One of the profiles in which the veterinarian is distinguished by is the surveillance, inspection and control of the animals that are taken to slaughter, where his knowledge for the diagnosis of the diseases that can be present in the carcasses, viscera and subproducts. These activities are regulated according to the patterns of the Law 9 of 1979 and the decree 2278 of 1982 where the sacrifice plants were obliged to improve the system and processes, however, the goals that were set out were not totally fulfilled, which brought as a consequence deficient benefit plants in infraestructure and without the right conditions for work. In 2007 the decree 1500, through which the oficial system of inspection, surveillance and control of meat and subproducts, where deep modifications were carried out and new strategies were established. Concerning food security, the norm looks for improving the quality and innoquousness of the meat from the primary production to the final consumer, where the role of the veterinarian is indispensable, then the success of the process is derived from from his responsibility and supervision, which will allow to have access to new national and international markets in the future, strengthening the economy of the country. Nowadays, the antemortem and postmortem inspection is official and ruled by the law 1122 of 2007, where the oficial institution, that is in charge of inspecting, watching and controlling the procedures of inspection, surveillance and control that a veterinarian holds in a slaughterhouse. A check of the inspection points was made under the previous norm and were compared with the parameters of inspection of the new rule, in all the braking process and the infraestructure of the San Martin de Porres slaughterhouse in the city of Bogotá. Differences in the inspection system were found in all the process areas such as stunning, bleeding, esophagus tying, rectum tying, evisceration and carcass finishing. Regarding innocuousness and infraestructure of the new rule we find the implementation of the HACCP system in a mandatory way, standard operating procedures cleaning, tolerance zero, pathogen control program and process check through the implementation of registers. The decisive importance of the veterinarian services was shown in the new system of inspection, surveillance and control of the meat products obtained in a slaughterhouse in process of the current regulation.