

# Food Inspector Slaughter

<b>PERFORMANCE STANDARD</b>	<b>INSTRUCTIONS:</b> Refer to FSIS Directive 4430.1 Rev. 5	<b>1. APPRAISAL PERIOD</b> From: _____ To: _____
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2. NAME (Last, First, Middle)

Performance elements and standards shall be set within 30 days after the beginning of the appraisal period or after the assignment to a new position. Supervisors must define performance goals and measures for each performance element established.

3. PERFORMANCE ELEMENT

**Mission Support (Mandatory critical element for all employees)**

4. CHECK ONE

- CRITICAL (if critical, must be reflected in employee's position description.)  
 NON-CRITICAL

5. STANDARD (Describe the level expected for Fully Successful performance. Description of Exceeds or Does Not Meet fully successful levels is optional.)

**Meets Standard:** Has demonstrated basic understanding of mission and organizational goals and priorities that supported or directly protected the public's health from food borne hazards and intentional harm. Assignments were completed in accordance with applicable agency regulations, policies, procedures, and guidelines. Work product was responsive to the supervisor's and the organization's stated priorities and requirements. Adhered to safety and occupational health practices and procedures and maintained a safe and healthful work environment.

6. PERFORMANCE GOALS / MEASURES (mandatory entry):

**LINKS TO AGENCY MISSION AND STRATEGIC GOALS:** FSIS Goal 1: Protect the public health by significantly reducing the prevalence of foodborne hazards from meat, poultry, and egg products.

**Objective 2. Create a coordinated national and international food safety risk management system for meat, poultry and egg products from farm-to-table**

**Strategy:** Enhance the public health of the U.S. by implementing modernized and risk-based food safety inspection of meat, poultry, and egg products. Assure the American public of the safety of meat, poultry and egg products through effective management and implementation of regulatory actions.

Performs ante-mortem inspection of animals and/or poultry. Identifies and holds suspicious animals for examination by a Veterinary Medical Officer.

Performs postmortem inspection procedures. Identifies abnormal conditions and either rejects, condemns or holds suspect animals for examination and final determination by the public health veterinarian.

Identifies and/or tag carcasses requiring further action by plant personnel.

Assures condemned products are disposed of in accordance with regulations.

Monitors operational sanitation to ensure sanitary handling and dressing procedures are in accordance with regulations.

Monitors slaughter activities for conformance to humane handling regulations and procedures.

7. DOCUMENTATION OF ACCOMPLISHMENTS (Document accomplishments for elements rated Exceeds or Does Not Meet. No documentation is needed for elements rated Meets Fully Successful. Documentation can be recorded on a separate sheet and attached.)