

CONTENTS

Introduction	7
PART I. EPIDEMIOLOGY	
The epidemiology of meat-borne diseases	11
PART II. ANTE-MORTEM CARE	
Transport, ante-mortem care, and inspection of animals intended for slaughter	111
PART III. SLAUGHTER	
Hygienic construction and technical organization of slaughterhouses	125
PART IV. POST-MORTEM INSPECTION	
General principles for post-mortem inspection and hygienic judgement of meat	179
PART V. PROCESSING AND MARKETING	
Hygienic aspects of meat processing	253
Disposal and reclamation of by-products	263
Hygienic Control of meat in markets and in food-serving establishments	283
PART VI. TRAINING OF PERSONNEL	
Training of meat inspectors	301
PART VII. MEAT-HYGIENE PRACTICE	
Survey of meat-hygiene practices in Europe	311
Meat-hygiene problems in tropical areas	341
ANNEXES	
Annex 1. Meat consumption per annum (carcass weight) in certain European countries Compared with that in Canada and the USA	369
Annex 2. Netherlands regulations for road transport of slaughter animals	370
Annex 3. Netherlands regulations for transport abroad by rail of single-hoofed animals, horned Beasts, sheep, and hogs	372
Annex 4. Netherlands regulations for overseas transport of animals	374
Annex 5. Directives for transport of animals by air	381
Annex 6. Design of abattoirs	383
Annex 7. Food-poisoning outbreaks in England and Wales, 1953, associated with processed and Made-up meats	387
Annex 8. Some characteristics of bacterial food-poisoning	388
Annex 9. Specimen reporting-form for investigation of food-poisoning out-poisoning	389
Annex 10. Isolation and identification of pathogenic bacteria in cases of food poisoning	390
Annex 11. Enteric infections caused by Shigella and Salmonella	405
Annex 12. Bacteriological examination of manufactured meat products	420
Annex 13. Temperature control and salt treatment of meat containing trichinae or cysticerci	444
Annex 14. Danish regulations for the judgement of meat: A. Judgement code on diseases and Pathological conditions, 1949; B. Rules and instructions for laboratory methods of examination and their application in the hygienic judgement of carcasses, 1954	447

Annex 15. Regulations of the Colony and Protectorate of Kenya for meat inspection	471
Annex 16. Discussions at the WHO/FAO Seminar on Meat Hygiene	484
Select bibliography on meat hygiene	505
Index	515