The Summary of

the Manual of GMP Inspection for Domestic Pig Slaughterhouse.

Good Manufacturing Practices (GMP) is a food safety management system. The GMP is intended as the control and management of food processing and quality control of food products. The GMP is the hygienic controls applying to the food processing operation include design and facilities of establishment, equipment and utensils, control of operation, pest control, personal hygiene and cleaning and sanitation. The implementation of GMP in the food manufacturing process would assure the safety and suitability of food for consumption.

The Codex Alimentarius Commission was created by the Food and Agriculture Organization (FAO) and the World Health Organization (WHO) to develop food standards, guidelines and related texts such as codes of practice under the Joint FAO/WHO Food Standards Program. The main purposes of this Program are protecting health of the consumers and ensuring fair trade practices in the food trade. The Codex Alimentarius Commission was established the Recommended International Code of Practice: General Principles of Food Hygiene that can be assumed as the international GMP. The Codex's General Principles of Food Hygiene is consist of primary production, design and facilities of establishment, control of operation, maintenance and sanitation of establishment, personal hygiene, transportation, product information and customer awareness and training.

Meat production should be controlled and supervised in all steps of food chain such as animal farm, feed, slaughterhouse, etc. The basic principle of slaughter processing is prevention or elimination the contamination and the hazards through the process. Therefore, the implementation of GMP should be applied in pig slaughterhouse because it raise hygienic meat standard and assure that the pork is safe and suitable for consumption.

The GMP is an instrument for the producers who realized safety pork production for the customer. The Manual of GMP Inspection for Domestic Pig Slaughterhouse is a guideline for the Department of Livestock Development's inspectors and the local administrative official inspectors to inspect the local pig slaughter. Moreover, this manual is useful to produce high quality hygienic pork and fit for human consumption.