

Lairage Assessment

The Lairage Assessment can be done at any time and will cover the following areas, which are gone into in detail:

- Age and Construction of Lairage/Planned Refurbishments & Improvements
- Standard of Training of the personnel working in the area
- Casualty Slaughter procedures and equipment
- Livestock Deliveries – planning of deliveries and contingency plans in case of breakdowns
- Unloading of Livestock – ramp angles, safety and security
- Washdown facilities
- Lairage / Pens / Walkways / Stocking densities & CCTV
- Availability of water. Feed if required, bedding and storage facilities
- Any Recommendations

We appreciate that it is on occasion difficult for companies to release operatives from the line for training, therefore training can also be conducted in the evening or at weekends if required.

Should you require any additional information or wish to discuss please do not hesitate to contact myself or Sheryl Horne at the Food & Drink Training & Education Council, shorne@foodtraining.org.uk Tel: 01525 371641