



SLAUGHTERHOUSE

To maintain the consume and environment health, Hadco remains to apply the following steps:

- ✚ Following strict rules for manpower safety against any infections and making periodical medical diagnosis for them.
- ✚ Following cleaning and disinfectant methods which assure that the product is free from any contamination microbes.
- ✚ Using packing materials produced for food grade without leaving any adverse impacts on the product.
- ✚ Continuous check-up of chicken on the production line together with evaluation and sorting.
- ✚ Establishing water treatment station for the Slaughterhouse to assure atmosphere cleaning.
- ✚ Applying HACCP pre-requisites which means producing food free of any critical points (Hazard Free Food) to satisfy the consumer as the major objective of the company.
- ✚ Product is followed-up periodically by the laboratory.
- ✚ For better results a branch lab. has been established inside the Slaughterhouse to make diagnosis before and during the production cycle.

Flowchart of Slaughterhouse Chicken Processing

