



# MILK AND DAIRY PRODUCTS PLANTS, SLAUGHTERHOUSES FOR APPLICATION TRAININGS BIOSAFETY RULES

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## 1. PURPOSE

The purpose of these procedures is to:

To eliminate physical, chemical and biological hazards that may threaten the safety of the relevant course instructor and students during the application of food, slaughterhouse and milk courses and to take measures to minimize the risks that may occur during the application.

To prevent laboratory-related infections in food practice courses and to prevent the spread of microorganisms that may pose a threat in the form of epidemics .

To minimize the risk of staff and students being infected with any zoonotic diseases during the practical course (especially slaughterhouse practice).

The facilities where the practical courses are held are units such as farms, dairies, university cafeterias, slaughterhouses, poultry slaughterhouses and meat product processing units.

## 2. RESPONSIBILITY

This biosafety plan and rules cover students, faculty, laboratory managers, research staff, and other personnel who have the potential to be exposed to or use biohazardous materials.

### General Hygiene Principles

During non-faculty visits, general biosafety principles should be remembered and on-site biosafety requirements should be observed. During non-faculty visits to slaughterhouses or food processing plants for study or research purposes, staff and students comply with biosafety requirements.

During the first practical work and before the business visits, students are informed about occupational safety and biosecurity requirements.

The faculty administration is informed about the situation of students who are suspected of having zoonotic diseases or illnesses, and the student in question is not allowed to enter the production area.

If a zoonotic disease is detected or seriously suspected in a slaughterhouse/food establishment, students will be notified immediately and appropriate action will be taken.

Students are informed about the risk of touching contaminated objects. If there is any suspicion of infection in the animals or animal tissues and organs in the business, they are asked to contact health institutions.

### Occupational safety principles during slaughterhouse and meat processing plant visits

Before going to the slaughterhouse, students are informed about safety requirements, possible risks, food safety risk factors. HACCP system principles, BRC, IFS and ISO standards are followed in slaughterhouses/food establishments, in addition, students are required to follow Good Hygiene Practice requirements.

In non-faculty practices, students must sign documents confirming that they have been informed about safety and biosecurity requirements. The documents are completed by the responsible employee of the slaughterhouse/food establishments.

Academic staff accompanying students during non-faculty visits are responsible for ensuring that students comply with hygiene requirements.

During the post-slaughter examination, academic staff supervise the students performing the examination. Academic staff ensure that the organs examined pose no risk.

Students are asked not to touch food products and raw materials unless necessary, except for

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Quality Management Unit	Dean of the Veterinary Faculty



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autopsy.

Consuming food/beverages, smoking, and drinking alcohol in slaughterhouses/food establishments is strictly prohibited.

It is forbidden to keep jewelry, wedding rings, watches, and other small personal items in slaughterhouses/food establishments other than those necessary to perform assigned tasks.

Students and responsible personnel wear helmets, aprons, and boots during slaughterhouse visits.

To avoid cross-contamination risks, students start their work visits in the clean area and finish in the dirty area.

After arriving at the slaughterhouses, students are directed to the changing rooms where they change into their clothes and leave their clothes and personal belongings in special wardrobes.

If a student is injured, he/she stops working, washes his/her hands in a touchless hand sink, and applies disinfectant to the wound in the locker room. Additional healthcare services are requested if necessary.

Disposable clothing is thrown into special garbage after leaving the slaughterhouse/food establishment.

### 3. APPLICATION

#### Safety Principles for Students During Laboratory Work

Before practice classes, in Food Hygiene and Technology Department laboratories, students are informed about occupational safety, biosafety, and possible infection and food safety risk factors, and an occupational safety and biosafety notebook is signed.

The laboratory manager ensures that laboratory personnel receive appropriate training on precautions and assessment procedures for hazards and risks. Personnel receive annual updates or additional training when procedural or policy changes occur.

The laboratory is organized in a way that separates clean areas from areas that may be contaminated.

Consuming food/beverage, using contact lenses, applying cosmetics, and storing food for human consumption are prohibited in laboratory areas. Food is stored in designated areas outside the laboratory area.

During oral pipetting, direct exposure to the agent (chemical or microbial) may occur through accidental ingestion, so mechanical pipetting devices are used.

When carrying out procedures that have the potential to create microorganism splashes or other hazardous substances; necessary protective equipment (apron, protective glasses, mask, etc.) measures are taken to minimize the risk of splashes and / or aerosols.

During food microbiology laboratory practices, academic staff ensures that students adhere to hygiene and safety requirements. Students are prohibited from opening petri dishes containing cultures, touching bacterial cultures, etc.

Access to bacterial cultures is restricted. Access to the deep freezer is controlled by the laboratory director or another authorized person. Students (assistant, doctoral students) may use reference strains only under the supervision of the responsible laboratory personnel.

Cultures, stocks, and other potentially infectious materials are sterilized prior to disposal.

In matters of food hygiene, meat, milk and egg hygiene and other matters related to materials of animal origin, academic staff ensure that students comply with workplace safety rules and biosecurity requirements.

Policies are developed and implemented for the safe use of sharp and piercing tools used in

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the laboratory. The following precautions should always be taken with sharp objects during practical lessons:

Used single-use needles/syringes and other single-use sharps are carefully placed in appropriately located puncture-resistant containers (i.e. "sharps containers") for sharps disposal.

Non-disposable sharps are placed in a rigid-walled, puncture-resistant container for transport to a processing area for decontamination, preferably by autoclaving.

Broken glassware is not handled directly. Instead, it is removed using a brush and dustpan, tongs or forceps, and plastic items are used instead of glassware whenever possible.

### **Personal Hygiene**

Students must strictly adhere to personal hygiene rules.

#### **Hand Washing**

Before entering and exiting laboratory facilities, slaughterhouses/food establishments, or after using the sink, hands are washed thoroughly with water and antibacterial soap.

Disposable paper towels are used to wipe hands.

Disposable gloves are a must in case of scratches or wounds on the hands.

In slaughterhouses/food establishments, hands are washed with contactless sinks.

### **Student uniforms**

Students are required to wear aprons in food laboratories and during slaughterhouse and processing plant visits. If necessary, students are provided with disposable gloves.

In slaughterhouse and processing plant, students must wear clean aprons, bonnets and protective armbands.

In slaughterhouses/food establishments, students must wear personal work boots or disposable shoe covers that are washed with mechanical shoe brushes before entering and after leaving the slaughterhouse.

### **Washing and disinfection**

In the microbiology laboratory, all materials used for practical training (plates with cultures, pipettes, inoculation rings, etc.) are collected in specially marked containers and sterilized in autoclaves. Workplaces are cleaned with disinfectants.

Materials examined for microbiological analysis are collected in specially marked containers after analysis and sterilized in autoclaves. The work area is cleaned with disinfectant.

The tools and equipment required for working in slaughterhouses (knives, hooks, metal gloves, plastic/leather aprons, etc.) belong to the slaughterhouse and are used only in this place. They are washed and disinfected according to the rules of the business. These tools and equipment cannot be used in other businesses.

Work surfaces are disinfected with a suitable disinfectant after any spillage or splashing of biological material after laboratory work. When using disinfectants, the instructions regarding the dilution rate, contact time, and shelf life should be followed.

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