

Abattoir Facility Operations in the US Virgin Islands – An Overview

Tropical Pasture and Livestock Management Conference

June 4-7, 2013

Tinian, CNMI



**Louis E. Petersen, Jr. Ph.D.; Commissioner of Agriculture, US
Virgin Islands**

Mission Statement

- To develop and promote an economically viable and sustainable agricultural industry while **protecting consumers** and the environment

Geography and Climate of the US Virgin Islands

- Located approx. 1000 miles SE of Miami and 40 miles E of Puerto Rico
- Consists of three main islands (St. Thomas, St. Croix and St. John)
- Annual Average Rainfall is approx. 40 inches
- Annual Average Temperature is 79 degrees F

Agriculture in the USVI



The Senepol Breed of Cattle



St. Thomas Harbor



Structure of Department

- St. Croix District (Main Office)
- St. Thomas – St. John District

State Regulations for Abattoir Operations

- All abattoir facilities must obtain yearly health permits from the state Department of Health
- All employees must obtain yearly health cards

VI Code Regarding Livestock Slaughter and Public Consumption

- All livestock intended for commercial sale and consumption must be slaughtered at a USDA inspected facility.
- All livestock intended for immediate (personal or family) consumption are not required to be slaughtered at a USDA inspected facility.

Federal / State Cooperative Agreement

- USDA Food Service Inspection Service provides inspection for USVI Abattoirs
- Service shall be at no cost to USVI, except overtime payments
- USVI will provide office space for inspector

Federal Regulation --The Hazard Analysis and Critical Control Point (HACCP) Plan

The HACCP is a plan that identifies, prioritizes, and controls potential hazards in food production and processing by controlling major food risks.

Enforced by the USDA Food Safety Inspection Service

The Seven Principles of the HACCP Plan

- Conduct hazard analysis
- ID critical control points
- ID critical control limits
- Establish monitoring requirements
- Establish corrective measures
- Establish procedure to ensure HACCP system implementation
- Establish record keeping procedures

Staffing Requirements

- Director (state requirement)
- Sanitation Manager – Responsible for maintaining cleanliness of the facility
- Quality Control Manager – Responsible for inspecting and ensuring the integrity of the final product
- HACCP Coordinator – Responsible for implementation of operational safety and sanitation plan

St. Thomas Abattoir Facility



Holding Pens



Knock Out Station Using Hog Stunner



Control Panel for Hog Stunner



Bleeding Station



Scalding Tank (Hot Water Treatment)



De-hairing Machine



Removal From De-hairing Machine



Hair Removal – Final Stage



Hoof Removal



USDA Inspector Don Dielbert



Removal of Ear Drum, Eye Lids and Mouth Parts



De-gutting Station



Inspection of Entrails and Organs



Inspection of Entrails and Organs



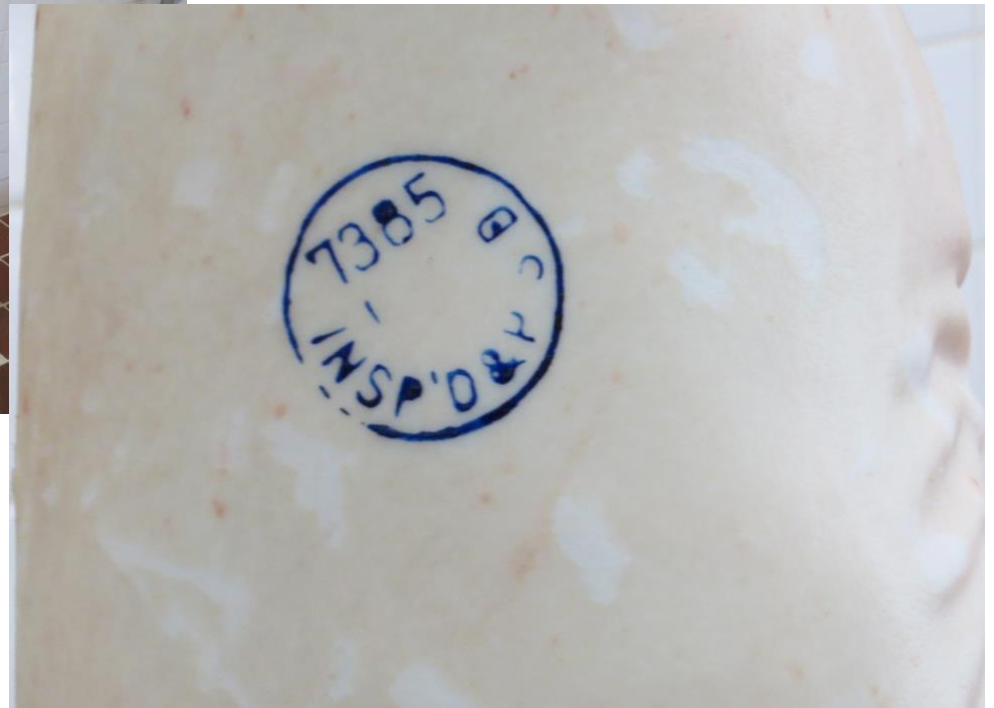
Final Wash Station



Weighing Station



Stamp of Approval



Preparation of Carcass in Quarters



Ready for Market



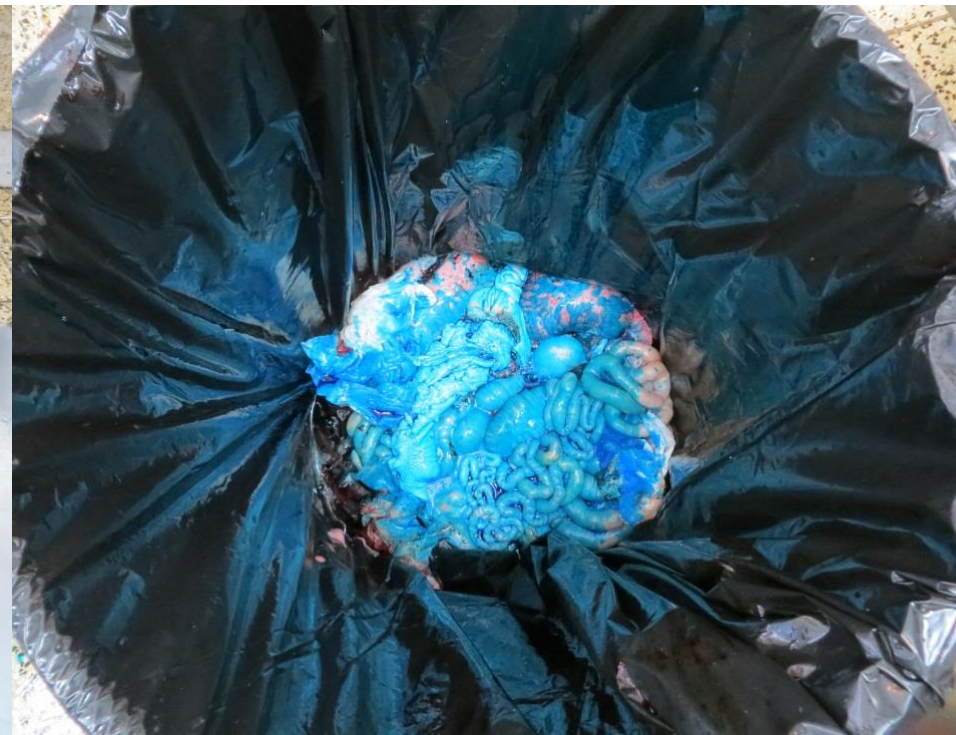
Packaging and Storage



Floor Freezer and Back Up Power Generator



Denaturing of Inedible Portions



Hot Water Wash Station



Overhead Saw and Cart for Cattle Operations



Hanging Rack



Chemical Storage Room



The Band Saw for Preparing Specialty Cuts



Serving our Farmers While protecting Consumers



Cost of Operation vs. Public Benefit

- Cost of operation far exceeds revenues generated
- Subsidized Service (Incentive)
- Protecting the health of consumers

Reducing Operational Costs

- Frequency of slaughter operations
- Overhead Costs
 - water
 - electricity

Educational Tours



Open House/Farmers' Market Events at Abattoir Facility



National Farmers' Market Week

National Agriculture Week

Sale of Farm Products



Public Health Screenings





VIRGIN

Fresh

QUALITY

U.S. VIRGIN ISLANDS

Virgin Fresh Grow Local, Buy Local Campaign



TINIAN TASTY AND FRESH



CNMI Quality

**Thank you from the US
Virgin Islands!!**

Tinian Fresh



CNMI Quality





Usage and Demand by Farmers (St. Thomas – St. John District)

- 300 – 400 carcasses/yr.
- Swine
- Goat/sheep
- cattle



Electrical Generator as a Back Up Power Supply



Overview of Agriculture in the USVI

- Number of Producers
- Types of Crops/Livestock
- Photos of Senepol, crops, etc.

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