

Abstract

Work is done in part in cell stations rather than production lines, which is how the Meat Factory Cell (MFC) concept differs from traditional abattoirs. It "disassembles" the carcass from the outside in, combining and fusing elements of today's separate processes and disciplines, namely "slaughter" and "meat primal cutting," where the internal organs are removed after the limbs, neck, back, and loin. The purpose of this effort is to qualitatively evaluate upcoming meat inspection and carcass hygiene in the MFC. To understand the importance of findings on individual carcass portions, a comprehensive analysis of the carcass components is required. The MFC offers a few chances for targeted examination using cutting-edge diagnostic equipment. Because the MFC concept removes the limbs, neck, and loin first, improved hygiene is anticipated, and are not vulnerable to faecal contamination from intestinal material. The MFC provides chances for customised chilling regime for distinct components, targeted cleaning or pathogen killing procedures, which should lead to safer meat products and less energy usage. We expect that the MFC approach will potentially fulfil the principles of Codex alimentarius and will improve public health compared to conventional slaughter and meat inspection

Keywords: Meat inspection; Meat factory cell; Risk assessment; Meat hygiene

Introduction

Food laws in the European Union (EU) and the European Economic Area (EEA) partially outline the proper methods for processing industrial meat. As an illustration, domestic ungulate carcasses may be

been addressed by automation technologies. The main characteristics of modern meat production facilities include high capacity but high investments, little flexibility, and low reliability [2]. As a result, there has been a parallel tendency of standardizing animal characteristics and size to fit the factory. This conventional line-solution is getting closer to the point at which it is neither sufficient nor sustainable, particularly in markets with relatively low volumes, lengthy travel times, non-specialized slaughterhouses, and high labour demands.

The issue of food security is also relevant from a global perspective: Technology for effective use of significant food resources is required in remote areas. We have looked at methods that can be automated for even smaller factories while also better achieving the goals of the rules than traditional methods of slaughter and cutting. It has been recommended to use the Meat Factory Cell (MFC) concept. In the electronic copy, there includes an animation of the MFC. The MFC will alter meat production and processing in three key ways [3].

Method

Better flexibility is made possible by the cell structure, and the asynchrony between cells also enables equipment and tempo adaption to account for variations in composition. As parallel cells may be

operated differently, improvement and investment in automation might be made gradually. A number of parallel cells are used to calculate capacity. As a result, the MFC will offer a stable and flexible layout for the growth of plants and processes [4].

A new Regulation on official controls and other official activities done to ensure the application of food and feed law, rules on animal health and welfare, rules on plant health, and rules on plant protection products has been adopted by the European Parliament and the European Council. The enforcement of this regulation began. The process of reviewing the Meat Control Regulation will begin in the from 2017, the European Commission A risk reduction at least equal to that of conventional meat factories with traditional meat inspection verified in accordance with the same functional standards is often required for alternative approaches and new concepts. The recommended MFC idea is predicted to improve hygiene because it removes the meaty limbs, neck, and loin first, greatly limiting exposure to faecal contamination from intestinal material. The digestive system may then be successfully removed in its entirety [5]. In a perfect world, market access should be maintained while encouraging food producers to use documented improved methods and technologies.

The best technology and solutions that satisfy functional legal criteria ought to be chosen by Food Business Operators (FBO). The goal of this work is to qualitatively evaluate meat inspection and hygiene in a new "meat factory cell" concept of pig carcass cutting and slaughter, and to determine whether the Codex alimentarius (CAC, 2005) principles, as well as the intentions and demands in the EU legislation, can be met. Most importantly, however, is to determine whether public health may be improved [6].

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M a I n t r o d u c t i o n

H i s t o r y o f C o n t e m p o r a r y M a I n s p e c t i o n

The methods outlined by Robert Ostertag provide the foundation for meat inspection as it is currently carried out in the EU/EEA. Robert Koch's research on tuberculosis and new information on, for instance, the transmission routes for *Trichinella spiralis* and *Taenia saginata* in the 1890s formed the basis for a meat inspection that included visual inspection, palpation, and incision of pertinent lymph nodes and organs [7]. At that time, the meat inspection process was risk-based and concentrated on the current state of illness. Since then, the epidemiological situation has significantly changed as the prevalence