

FAREED AND SONS BUTCHERY PROJECT SUMMARY

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Business Name: Fareed and Sons Butchery

Project Location: Lot 9 Block D, Parika Backdam, East Bank Essequibo

Project Type: Slaughterbooth

Project Duration: An additional 50 years

Project Location and Description

The fish processing facility is located at Lot 9 Block D, Parika Backdam, East Bank Essequibo and can be accessed via the road used for the Parika Backdam. This facility is an existing one that has the dimensions of approximately 15 ft x 25 ft. There are no current plans to expand the operation.

The surroundings of the operation include residents to the North, vacant farm lands to the South and West, and an access road and canal (50 metres) to the East. Please refer to maps below to view the location of the facility and the surrounding land uses.



Figure 1: Map showing location of facility



Figure 2: Map showing surrounding land uses.

General Information

Two (2) persons will operate the slaughterbooth and slaughtering will be conducted upon the availability of the cows and is expected to only occur on one day per week, between the hours of 8:00 am to 5:00 pm. Personal Protective Equipment (PPEs) are used including gloves, aprons, long boots and hairnets. A First Aid Kit is located on site to treat any minor cut(s) or bruise(s) and a vehicle will be standby to transport any injured person to the nearest Hospital.

Utilities such as water and electricity are provided by collecting rainwater or from the nearby canal and the via solar power, respectively. Fuel will not be stored onsite and no generator will be used as a back-up. Water will also be stored on site in forty-five-gallon drums.

Operation

The **operation process** of the facility is as follows:

1. The cattle is held in the holding area, while the facility is cleaned and disinfected with black disinfectant and soap powder in preparation of the slaughter.
2. The cattle are brought into the facility and tied in a position where its neck is placed above a hollow basin in the floor.
3. Once the animal is secured, the carotid artery in its throat is slit with a sharp knife and the blood is allowed to drain into the basin for about five minutes.
4. When a sufficient time has passed, the carcass is then hoisted up using chains and then hooked up on the ceiling.
5. When hoisted, the carcass is skinned, the belly is slit and degutted. Residual blood from the degutting flows into the floor basin.
6. Once degutted, the carcass is then transported to the developer's residence to be cut into pieces using an electrical saw.
7. The cut-up pieces are washed and stored in a freezer until sold.
8. The facility is also washed down thoroughly after use.

It is estimated that 3000 lbs. of beef is expected to be produced by the facility per month.

Potential Environmental Impacts and Mitigation Measures

Potential Environmental Impacts	Proposed Mitigation Measures
Odour Nuisance: Odour nuisance from the facility could be emitted from the improper management of wastes and the improper cleaning of the facility.	To mitigate this impact, the facility will be cleaned before and after production with bleach. Additionally, wastes will be properly managed as in the waste management section below.
Water Pollution: Water pollution from the facility could occur due to the release of untreated effluent into the water ways.	To mitigate this impact, all solids and blood are removed from the waste stream and the wastewater from the facility is treated with chlorine and black disinfectant before being released into the drainage canal.

Waste Management

Solid waste management: Solid waste from employees such as food boxes, bottles etc., will be collected in buckets on site and disposed of by a garbage disposal service.

Organic Waste: Organic waste from the facility including animal hide, bones and guts will be collected and stored in buckets. These wastes are removed from the facility after slaughtering is completed. Animal hide is distributed to leather makers, while guts are distributed to persons that cook dog food. Only a small amount of bones would be generated, but these bones would be disposed of via a garbage disposal service. The blood collected from the facility is distributed to pig farmers for use as food or sold to pudding makers.

Effluent: The effluent released from the facility is treated by removing blood and solids from the stream and treated using chlorine. The effluent is then released into the drainage canal.