

Interview Questions – Butchershops and Supermarkets

Part I: Backward linkages (relationship with the slaughterhouses)

1. Describe the company's contractual relationship with the slaughterhouses
 - 1.1. How many slaughterhouses did you use to buy meat during the previous year?

 - 1.2. If you used more than one slaughterhouse during the previous year, what was the main reason for doing so? 1= To search for a better price 2= To search for good quality meat for my customers 3= Due to safety concerns 4= Other (specify)

 - 1.3. If you had used only one slaughterhouse during the previous year, what was the main reason for doing so? 1= We have a long-term contract with the slaughterhouse 2= This slaughterhouse always offers a better price than others 3= This slaughterhouse supplies good quality meat at all times 4= This slaughterhouse supplies safe meat (is certified by third-party) 5= Other (specify) _____
 - 1.4. Considering the **past few years**, which slaughterhouses did you use **most** as a source of meat for your butcher shop? 1= Nsooba slaughterhouse Ltd 2= City Abattoir
3= Ugandan Meat Packers Ltd 4= Other
 - 1.5. *Think of the slaughterhouse that supplied most of the meat during the past few years, and answer the following questions only based on your relationship with this slaughterhouse.*
 - 1.5.1. Duration of relationship: How long have you been buying meat from this slaughterhouse? _____ (years)
 - 1.5.2. What is the nature of communication between your company and the slaughterhouse? 1= There is always a two-way communication between the company and this slaughterhouse; 2= Two-way communication is occasional or none – existence.
 - 1.5.3. What type of information do you often exchange with the slaughterhouse (*more than one answer is possible*)? 1= Product information exchange (e.g., animal feed, type of breed, the animal origin/location); 2= Process information exchange (e.g., laboratory results of microbial levels and pathogens, hygiene, traceability, and safety, etc.); 3= Planning information (Demand forecasts, quantity, quality, etc.); 4= Other (specify)
 - 1.5.4. The formality of exchange: 1= The communication between my company and this slaughterhouse is mostly formal (i.e., in writing or by email); 2= Informal (phone calls or visits)

- 1.5.5. The nature of contract terms: 1= ***Closed one*** – i.e., the contract terms related to price, delivery, quality and risks (safety conditions) are pre-agreed and documented (in writing), and cannot be modified in the event of unexpected market conditions; 2= ***Flexible*** – i.e., the contract terms related to price, delivery, quality and risks (safety conditions) are pre-agreed and documented (in writing), but are subject to modifications in the event of unexpected market conditions ; 3= ***Relational*** – the contract terms related to price, delivery, quality and risks (safety conditions) are pre-agreed **but not in written form** and are subject to modification depending on the market conditions; 4=
- 1.5.6. What percent of the total meat delivered by this slaughterhouse is being rejected by the company on average per year? _____
- 1.5.7. Have you ever had incidences of detecting excessive microbial pathogens from the meat supplied by this slaughterhouse in the previous one year? 1=Yes 2= No, 3= We don't know because we don't have the laboratory/facility to test microbial pathogen levels
2. In your opinion, what are the most important factors affecting the **safety/quality of meat** in Uganda? Please mention up to three.
- 2.1. First most important factor _____
- 2.2. Second most important factor _____
- 2.3. Third most important factor _____

Part 2: Assessing the food safety control system implemented by the butcher shops/supermarkets

1. Does your company have any Quality Assurance standards/guidelines (e.g. GMP, GHP, HACCP, ISO 9001, ISO 22000 that have been implemented? 1=Yes 2= No
2. **Chose which option(s) best describes what you do at your butcher shop**
- 2.1. *Pest control (Rodents, cockroaches, and flies)*
- 2.1.1. What are the control measures you carry out in order to overcome issues related to pests?
- Presence of rodent traps like a rat trap, housefly traps, fly screens, etc. 1= Yes; 2=No
 - Keeping the floors, walls, roof, doors and window openings in a good state of repair with no gaps or spaces. = Yes; 2=No
 - keeping the meat in pest-proof containers. 1= Yes; 2=No
 - Use of electronic fly devices. 1= Yes; 2=No
 - Others. Specify.....

2.1.2. How often do you check for signs of pests such as rodent droppings, smear marks, insect egg cases, and either live or dead insects done? 1=daily; 2=weekly; 3=monthly; 4=annually; 5=never done

2.2. Waste management

2.2.1. What measures do you carry out to endeavor proper management of wastes in your premises?

- Wastes (un-edible parts) are placed in containers with suitably fitted lids and removed frequently from meat handling areas where it is produced. 1= Yes; 2=No
- Use of waste containers but without lids. 1= Yes; 2=No
- Waste containers regularly cleaned and disinfected. 1=Yes; 2=No
- No waste control plan. 1= Yes; 2=No

2.3. Cleaning programs (method and regularity of cleaning and disinfecting meat preparation areas as well as machinery and utensils used)

Item and areas	Frequency of cleaning; 1=after every use; 2=twice a day; 3= daily; 4= weekly; 5=monthly; 6= no standard practice	Cleaning materials used: 1= cold water only; 2= cold water and detergents; 3= Hot water, with detergents and other chemicals
Food contact equipment/ utensils such as chopping boards, tongs, cutting tools, hooks, display trays, containers, etc.		
Non-moveable equipment such as work surfaces, wash hand basin, taps, door handles		
Food waste containers and refuse waste bins/area		
Cloths and work clothes		
Refrigerator/chill and freezer		
Dry storage area		
Floors		

2.4. Public oversight

2.4.1. How often does the government authorities visit premises to check for compliance by the butcher shop? 1=Monthly; 2= Quarterly; 3=Every six months; 4=Annually; 5= Never

2.5. *Maintenance (premises and machinery)*

2.5.1. How often do you carry out general maintenance checks of the premises and the machinery? 1=Weekly; 2=Monthly; 3=Quarterly; 4=Yearly; 5=Only when there is a breakdown of equipment; 6=Never

2.6. *Personal hygiene (Hand Washing, use of gloves, protective clothing, Excluding ill staff from duty)*

2.6.1. Indicate which of the personal hygiene practice(s) you often carry out.

- a. Hand washing. 1=Yes; 2=No
- b. Use of protective clothing like gloves. 1=Yes; 2=No
- c. Exclusion from work in case of illness. 1=Yes; 2=No
- d. Reporting of illness which poses a risk to meat safety, such as skin, nose, throat, stomach or bowel trouble or if they have any infected wounds. 1=Yes; 2=No

2.7. *Environmental hygiene*

2.7.1. What measures do you do to ensure that the environment you are working on is safe and would not lead to any cross-contamination?

- a. Designate the area where meat is stored and ensure restricted entrance by other people. 1=Yes; 2=No
- b. Surfaces and floors are smooth, impervious and capable of being thoroughly cleaned and disinfected. 1=Yes; 2=No
- c. Meat is stored on hangers to avoid contamination from the floor. 1=Yes; 2=No
- d. Other. Specify.....

2.8. *Correct handling, storage & transport*

2.8.1. How is the carcass transported from the slaughterhouse to the butcher shop?

- a. refrigerated trucks. 1=Yes; 2=No
- b. trucks without refrigerators. 1=Yes; 2=No
- c. motorcycles (boda-boda). 1=Yes; 2=No
- d. by hand. 1=Yes; 2=No
- e. other specify.....

2.8.2. where is the meat stored in while at the butcher shop?

- a. In refrigerators, freezers, chilled rooms. 1=Yes; 2=No
- b. In a guarded glass compartment. 1=Yes; 2=No
- c. On hangers. 1=Yes; 2=No
- d. On the floor. 1=Yes; 2=No
- e. Other. Specify.....

2.8.3. How long does meat stay before its completely sold off? 1= A day; 2=Two days;
3=Three days; 4=Four days; 5=A week

2.9. *Staff training*

2.9.1. Please indicate which practices you carry out regarding staff training

- a. Training for new staff. 1=Yes; 2=No
- b. Retraining. 1=Yes; 2=No
- c. HACCP based training. 1=Yes; 2=No
- d. Monitoring/checking and any other appropriate records used by your business.
1=Yes; 2=No

2.9.2. Does the government or NGO provide any form of training to your staff? 1=Yes;
2=No

2.9.3. If yes, how often is it provide?

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2.9.4. Does the government set any specific qualifications to be able to run or open a
butcher shop?

- a. Yes
- b. No

If yes, specify

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