



The plans are based on a working UK facility, which processes approximately 12 cattle and 60-80 sheep per hour using 7-8 slaughtermen.

The plan provides chill space for 16 cattle and 400 lambs.

The layout is relatively simple with internal lairage at one end for 250 sheep and high sided pens for a small number of cattle.

There is a dedicated cattle line and a separate sheep and pig line with some shared and some separate elements. These lead to beef and sheep chills and cutting/storage/despatch area. A small set of offices is located at one side of the building with hide, offal and blood facilities at the other.

All of this is under one roof. In addition, there is an external refrigeration plant room, an external blood tank, effluent treatment plant and a covered entrance to the despatch area. Note that the covered despatch area and the effluent treatment plant are not shown on the plan. The design of the abattoir reflects the location of the facility close to the mart, and hence the possibility of shared lairage, effluent treatment, offices, etc.

The effluent treatment plants assumes the continuation of current practices for waste disposal in terms of incineration of unwanted offal and blood, plus specified offal transported in refrigerated containers for disposal at licensed premises in Scotland. The main thrust of the effluent plant is to remove solids from all washings (abattoir and lorry wash) so that the resulting liquid can be safely discharged to the public sewer. It is assumed that some amalgamation of the mart and abattoir filtration systems can be achieved.