

UNISON MHS Members Survey 2008

WALES REGION ONLY

Quantitative survey results

(Completed by operational staff only)

SECTION A: Personal information

1. Which region do you work in?

Wales	40 responses
-------	--------------

2. Which job group are you part of?

Meat Hygiene Inspector	78%
Enhanced Senior Meat Hygiene Inspector	8%
Business Manager	-
Official Veterinarian	3%
Meat Technician	3%

3. What is your sex?

Male	65%
Female	3%

SECTION B: Inspection arrangements

1. What type of plant do you work at?

Red/high throughput	63%
Red/medium throughput	48%
Red/low throughput	10%
White/high throughput	18%
White/low throughput	3%

2. Does the MHS management support you in your enforcement work?

Always	5%
Sometimes	50%
Never	43%

3. Does MHS management encourage you to report breaches of legislation with a view to enforcement proceedings?

Always	13%
Sometimes	33%
Never	55%

4. If you observed a breach of the regulations which seriously compromised consumer protection, how confident are you that the MHS would properly follow up any report you made?

Very	0
Reasonably	38%
Not at all	63%

5. Do you believe that the MHS is truly independent of industry?

Yes	5%
No	95%

6. Has HACCP improved the quality of product presented for inspection at your plant? Quality, in this instance, means the level of faecal contamination on carcasses presented to you for inspection.

Yes	3%
No	98%

7. Does your plant employ its own trimmers to remove faecal contamination prior to inspection?

Yes	60%
No	35%

8. If trimmers are employed before inspection what percentage of carcasses do they trim to remove faecal contamination?

Up to 10%	15%
10% - 20%	8%
20% - 40%	15%
40% - 60%	5%
60% - 80%	19%
80% - 100%	23%

9. What percentage of carcasses are presented to you for inspection with visible faecal contamination?

	With Plant Trimmers	Without Plant Trimmers
Up to 10%	8%	7%
10% - 20%	15%	7%
20% - 40%	19%	21%
40% - 60%	11%	7%
60% - 80%	23%	14%
80% - 100%	23%	43%

10. Are you expected (unofficially) to carry out trimming at the inspection point?

Yes	57%
No	38%

Note: Where percentages are below 100% this is due to non-responses being deducted. Where percentages exceed 100% this is due to either multiple responses or to rounding.

11. Do you carry out trimming?

Yes	50%
No	40%

12. Are there sufficient MHS staff at your plant to effectively carry out inspection?

Yes	68%
No	25%

13. Could the meat industry be trusted to carry out meat inspection itself on behalf of the consumer?

Yes	5%
No	93%

Note: Where percentages are below 100% this is due to non-responses being deducted. Where percentages exceed 100% this is due to either multiple responses or to rounding.