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Improving the Safety of Sacrificial Meat Through Ante-Mortem and Post-Mortem Inspection in Ciasmara Village, Bogor Regency

Monasdir Monasdir[1*], Aryaduta Utama[2], Apriyani Nurul Hidayah[3], Dinda Salma Prameswari Mulya[4], Shanti Puspa Maharani[5], Nia Karunia[6], Vera Faradillah[7], Deko Yaris Akbar[5], Aynun Syahira[8], Jumadil Syakir[9], Sari Rama Dianti[10], Ayu Annisa Yunita Wiratama[6]

[1] Department of Animal Production Technology Study Program, Lamandau Polytechnic, Central Kalimantan, Indonesia
[2] Department of Agribusiness, Faculty of Economics and Management, IPB University, Bogor, Indonesia
[3] Study Program of Landscape Architecture, Faculty of Agriculture, IPB University, Bogor, Indonesia
[4] Study Program of Nutrition Science, Faculty of Medicine and Health Sciences, IPB University, Bogor, Indonesia
[5] Study Program of Animal Nutrition and Feed Science, Faculty of Animal Science, IPB University, Bogor, Indonesia
[6] Study Program of Veterinary Medicine, School of Veterinary Medicine and Biomedical Sciences, IPB, Bogor, Indonesia
[7] Study Program of Agricultural and Rural Development Communication, IPB University, Bogor, Indonesia
[8] Department of Agronomy and Horticulture, Study Program of Seed Science and Technology, Bogor, Indonesia
[9] Study Program of Applied Mathematics, School of Data Science, Mathematics and Informatics, IPB, Bogor, Indonesia
[10] Study Program of Marine Fisheries Technology, Department of Fisheries Resources Utilization, IPB, Bogor, Indonesia

*Correspondence E-mail: Monaskku@gmail.com

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ABSTRACT

Background: Eid al-Adha is an annual Islamic celebration characterized by increased slaughter of sacrificial animals, highlighting the importance of veterinary inspection to ensure meat safety. Failure to inspect animals before and after slaughter may allow diseased animals, parasitic infections, and pathological organs to enter the human food chain, potentially increasing public health risks, including foodborne illnesses and zoonotic diseases.
Aims: This community service program aimed to improve sacrificial meat safety and community awareness through ante-mortem and post-mortem inspections in Ciasmara Village, Bogor Regency, Indonesia.
Methods: The activity was conducted on May 27, 2026, involving 18 sacrificial animals, comprising one goat and 17 sheep. The implementation consisted of coordination with local stakeholders, ante-mortem examination through physical assessment of animal health, slaughter supervision, and post-mortem examination of carcasses and internal organs. Evaluation was conducted by documenting clinical conditions, pathological findings, and the suitability of animals and their meat for consumption based on veterinary inspection findings.
Result: The results indicated that 17 animals were clinically healthy and suitable for slaughter, whereas one sheep exhibited mild *Fasciola hepatica* infestation in the liver. This finding demonstrates the importance of post-mortem inspection in detecting pathological conditions that may remain

undetected during ante-mortem examination. The activity highlights the role of systematic veterinary inspection in preventing potentially hazardous animal-derived products from entering the food chain. Strengthening routine veterinary supervision, community education, and collaboration between veterinarians and local stakeholders is recommended to support safer sacrificial meat production and the implementation of the One Health approach.

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1. Introduction

Food safety of animal-origin products is a fundamental component of the One Health approach, which integrates human, animal, and environmental health to prevent and control zoonotic diseases. Meat is an important source of high-quality protein; however, it can also serve as a vehicle for the transmission of pathogenic microorganisms if it is obtained from unhealthy animals or processed without adequate veterinary inspection. Consumption of contaminated meat may cause foodborne illnesses, including gastroenteritis, diarrhea, and systemic infections, depending on the causative pathogen and the consumer's susceptibility. Potential biological hazards include *Salmonella* spp., pathogenic *Escherichia coli*, and *Campylobacter* spp., which may enter the food chain through infected animals or contamination during slaughter and meat handling. Furthermore, zoonotic diseases such as anthrax, bovine tuberculosis, and brucellosis represent additional public health concerns when infected animals or contaminated animal products are not properly identified and controlled. Parasitic infections and pathological abnormalities in internal organs may also compromise meat quality and safety. Therefore, the implementation of comprehensive animal health inspection systems before and after slaughter is essential to prevent hazardous animal-derived products from entering the human food chain and to protect public health (WOAH, 2024).

Inadequate post-mortem inspection and unhygienic carcass handling may increase the risk of foodborne diseases associated with contaminated animal-derived products. During slaughter and carcass dressing, improper evisceration, inadequate sanitation of equipment, and cross-contamination from intestinal contents may introduce pathogenic microorganisms, including *Salmonella* spp., Shiga toxin-producing *Escherichia coli* (STEC), and *Campylobacter* spp., into meat products. Consumption of contaminated meat may cause gastroenteritis, diarrhea, abdominal cramps, and, in severe cases, life-threatening complications such as hemolytic uremic syndrome associated with STEC infection. Furthermore, inadequate temperature control during meat storage and distribution may facilitate bacterial multiplication and increase the risk of food poisoning caused by organisms such as *Clostridium perfringens*. Therefore, post-mortem inspection should be accompanied by proper hygienic slaughtering practices, appropriate disposal of condemned organs, equipment sanitation, and adequate temperature control to minimize biological hazards and protect consumers' health (WOAH, 2024; FAO, 2019).

Eid al-Adha is an annual Islamic religious celebration that significantly increases the number of sacrificial animal slaughters throughout Indonesia. During this occasion, Muslims perform the ritual of animal sacrifice by slaughtering cattle, goats, or sheep as an act of worship and obedience to Allah SWT (Ministry of Agriculture of the Republic of Indonesia, 2014). Sacrificial animals must not only fulfill Islamic religious requirements but also meet veterinary health standards to ensure that the meat produced is safe, healthy, wholesome, and halal for human consumption. The substantial increase in slaughtering activities during this period creates additional challenges for maintaining consistent veterinary

supervision, particularly at temporary slaughtering facilities located in residential areas and mosques. International guidelines emphasize that ante-mortem and post-mortem inspections are integral components of food safety assurance systems designed to prevent the entry of animal diseases and biological hazards into the food chain (WOAH, 2024).

Veterinary inspection of sacrificial animals consists of two sequential stages: ante-mortem inspection, conducted before slaughter, and post-mortem inspection, performed after slaughter. Ante-mortem inspection aims to assess the general health status of animals through the evaluation of body temperature, respiratory rate, heart rate, behavior, mucous membrane condition, appetite, and other physical abnormalities that may indicate disease (Ministry of Agriculture of the Republic of Indonesia, 2014). Subsequently, post-mortem inspection involves the systematic examination of carcasses, visceral organs, and edible offal to identify pathological lesions, infectious diseases, parasitic infestations, or tissue abnormalities that may compromise meat safety (WOAH, 2024). These examinations are complementary because some pathological conditions may not produce obvious clinical signs in living animals but can be detected through abnormalities in internal organs after slaughter. For example, the presence of *Fasciola hepatica* in the liver indicates parasitic infestation and may require the affected organ to be condemned according to veterinary inspection procedures. Thus, ante-mortem and post-mortem inspections are essential measures for controlling biological hazards, preventing the distribution of unfit meat and organs, and supporting animal disease surveillance programs.

Despite the implementation of government programs to strengthen veterinary supervision during Eid al-Adha, several operational challenges remain in ensuring comprehensive inspection coverage. The Indonesian Ministry of Agriculture has established guidelines for sacrificial animal health examinations through Minister of Agriculture Regulation No. 114/Permentan/PD.410/9/2014, which requires ante-mortem inspection of sacrificial animals by veterinarians or veterinary paramedics under authorized veterinary supervision. However, the implementation of these procedures remains challenging due to the substantial number of animals slaughtered within a relatively short period, the widespread distribution of temporary slaughtering locations, and the limited availability of veterinary personnel in certain areas. In 2025, the number of sacrificial animals slaughtered in Indonesia reached 2,268,764 animals, representing an increase of approximately 12% compared with 2024. This considerable slaughtering volume highlights the need for adequate personnel, effective coordination, and risk-based veterinary supervision to ensure comprehensive inspection coverage (Directorate General of Livestock and Animal Health Services, 2026). These challenges were also reported by the Banten Provincial Agriculture Office in 2026, which identified the limited number of veterinarians relative to the numerous animal markets and slaughtering locations, as well as the continued practice of traditional slaughtering without adequate veterinary supervision. In addition, incomplete registration of animal trading locations may further complicate monitoring and inspection activities. The Indonesian Ministry of Agriculture has also emphasized the need to improve sacrificial committee members' understanding of animal health, slaughtering procedures, hygiene, and ante-mortem and post-mortem examinations (Ministry of Agriculture of the Republic of Indonesia, 2026). Other important challenges include variations in the technical knowledge of sacrificial committee members and limited public awareness regarding the recognition of diseased animals and the proper handling of abnormal carcasses and organs. These conditions may increase the possibility that pathological tissues or contaminated meat enter the distribution chain and are consumed by the community.

Considering these challenges, community service initiatives are needed to complement government veterinary programs by enhancing the knowledge and practical skills of sacrificial committee members and local communities regarding the importance of veterinary inspection before and after slaughter. Educational activities and field assistance in conducting ante-mortem and post-mortem inspections are expected to improve participants' ability to identify healthy animals, recognize clinical signs of disease and pathological abnormalities, and understand the appropriate handling of carcasses and organs that

are unfit for consumption. Such interventions are particularly important in communities where sacrificial slaughtering is conducted outside formal slaughterhouses and requires collaboration between veterinarians, local authorities, and community members. Ciasmara Village, Bogor Regency, is one of the communities where sacrificial animal slaughter is conducted annually with the active participation of local residents and sacrificial committees. Consequently, strengthening community capacity in veterinary inspection is essential to complement existing government surveillance efforts, minimize potential zoonotic and foodborne disease risks, and ensure that meat distributed to the community meets the principles of being Safe, Healthy, Wholesome, and Halal (ASUH). Therefore, the community service program entitled "Ante-Mortem and Post-Mortem Inspection of Sacrificial Animals in Ciasmara Village, Bogor Regency" was implemented as an effort to strengthen community-based veterinary services through education, technical assistance, and direct inspection of sacrificial animals. This program aimed to assess the health status of sacrificial animals, identify pathological conditions that could compromise meat safety, and improve community awareness of the importance of veterinary inspection. Ultimately, this initiative is expected to complement government veterinary programs and contribute to safer sacrificial meat production in accordance with the One Health approach.

2. Methods

This community service program was conducted on 27 May 2026 in Ciasmara Village, Bogor Regency, West Java, Indonesia. The program was organized by graduate students of IPB University who are members of the IPB Graduate Student Forum (Forum Wacana Mahasiswa Pascasarjana IPB/FW IPB) in collaboration with the Ciasmara Village Government, the mosque management committee, and the Eid al-Adha sacrificial committee. The program aimed to strengthen community capacity in conducting veterinary inspections of sacrificial animals through ante-mortem and post-mortem examinations to improve sacrificial meat safety and reduce the risk of zoonotic disease transmission.

The program consisted of three main phases: preparation, implementation, and monitoring and evaluation.

2.1 Preparation Phase

The preparation phase began with coordination meetings involving the Ciasmara Village Government, mosque administrators, and the sacrificial committee to determine the activity schedule, inspection site, and number of animals to be examined. Educational outreach was selected as an initial approach because sacrificial committee members and local residents play an important role in the slaughtering process and subsequent handling and distribution of sacrificial meat. Providing education before the inspection was expected to improve their understanding of the importance of ante-mortem and post-mortem examinations, the identification of abnormal clinical signs and pathological conditions, and hygienic meat-handling practices. This approach also aimed to encourage active community participation and promote the continuation of safe slaughtering practices beyond the implementation of the program. In addition, all required equipment and materials were prepared, including physical examination instruments, digital thermometers, stethoscopes, personal protective equipment (PPE), organ inspection tools, examination record forms, and documentation equipment.

2.2 Implementation Phase

The implementation phase was conducted on 27 May 2026 and involved members of the sacrificial committee together with graduate students from IPB University. The activity consisted of two sequential stages: ante-mortem inspection before slaughter and post-mortem inspection after slaughter.

2.2.1 Ante-Mortem Inspection

The ante-mortem inspection was performed to evaluate the health status of sacrificial animals and determine their fitness for slaughter. All animals underwent visual observation and clinical examination following standard veterinary inspection procedures (Asante *et al.,* 2019). The examination included animal identification, body condition assessment, cleanliness, skin and coat condition, the presence of wounds or external abnormalities, behavior, appetite, body temperature, respiratory rate, mucous membrane color (eyes, mouth, and nose), heart rate, and lung sounds using a stethoscope. Animals were also assessed for clinical signs of disease, including fever, coughing, diarrhea, abnormal discharges, respiratory disorders, or other abnormalities that could affect their suitability for slaughter.

2.2.2 Post-Mortem Inspection

Post-mortem inspection was conducted immediately after slaughter to evaluate carcasses and internal organs and to identify pathological abnormalities that might not be detected during the ante-mortem examination. Gross examination was performed on the liver, lungs, heart, kidneys, spleen, gastrointestinal tract, and other major organs to identify lesions such as discoloration, hemorrhage, abscesses, tissue degeneration, and parasitic infestation (Salim *et al.,* 2021). When abnormal lesions were observed, tissue samples were collected for further examination when necessary. In addition, the musculature and carcass structure were evaluated to determine the suitability of the meat for human consumption.

2.3 Monitoring and Evaluation

Monitoring was conducted throughout the activity to ensure that all ante-mortem and post-mortem inspection procedures were performed in accordance with established veterinary standards. All examination findings were systematically recorded using standardized observation forms and documented for subsequent evaluation.

Program evaluation was based on the health status of the examined animals, the pathological findings identified during the inspections, and improvements in participants' knowledge and understanding of veterinary inspection procedures for sacrificial animals. A discussion session was subsequently held with the sacrificial committee, village authorities, and participants to present the inspection results, provide recommendations for managing abnormal findings, and develop follow-up strategies for implementing veterinary inspection during future Eid al-Adha celebrations. Through these activities, the program is expected to enhance community knowledge and practical skills in ensuring the provision of safe, healthy, wholesome, and halal (ASUH) sacrificial meat while supporting the implementation of the One Health approach.

3. Results and Discussion

3.1 Ante-Mortem Inspection Results

As part of efforts to improve the safety of sacrificial meat and prevent the transmission of zoonotic diseases, ante-mortem inspection was conducted to assess the health status of sacrificial animals prior to slaughter. This inspection represents a critical component of the veterinary meat inspection system, as it aims to identify animals with health disorders, detect clinical signs of disease, and ensure that animals intended for slaughter meet the required health standards and are fit for human consumption (WOAH, 2024; Asante *et al.,* 2019). Furthermore, ante-mortem inspection supports the implementation of the One Health approach by reducing biological hazards throughout the animal-derived food supply chain (FAO & WOAH, 2023). On 27 May 2026, ante-mortem inspection was performed on 18 sacrificial animals, consisting of one goat and seventeen sheep, in Ciasmara Village, Bogor Regency. The inspection was conducted by graduate students from IPB University in collaboration with the sacrificial committee, who had previously received training on veterinary inspection procedures. The evaluated

parameters included general physical condition, body temperature, the color of the ocular and oral mucous membranes, respiratory rate, skin and coat condition, animal behavior, and other clinical signs indicative of disease. All inspection findings were systematically recorded using standardized observation forms to determine each animal fitness for slaughter.

The inspection results indicated that all animals were in good physical condition, exhibited normal body temperatures, had pink mucous membranes, and showed no clinical signs of disease such as fever, diarrhea, coughing, abnormal discharges, or respiratory disorders. Based on these findings, all animals were declared fit for slaughter and fulfilled the health requirements established for ante-mortem inspection of sacrificial animals. These results demonstrate that ante-mortem inspection is an effective preventive measure for ensuring the safety of animal derived food before slaughter and for minimizing potential public health risks associated with meat consumption (Winarso *et al.,* 2018).



Figure 1. Ante-mortem inspection of sacrificial animals in Ciasmara Village, Bogor Regency, Indonesia (2026).

3.2 Post-Mortem Inspection Results

The post-mortem inspection was conducted on 27 May 2026 immediately after the completion of the slaughtering process. The purpose of this examination was to evaluate the condition of carcasses and internal organs in order to detect pathological abnormalities, diseases, and parasitic infestations that may not have been identified during the ante-mortem inspection. According to the World Organisation for Animal Health (WOAH, 2024), post-mortem inspection is an essential component of the veterinary meat inspection system because it plays a critical role in ensuring the safety of animal-derived food, protecting public health, and preventing meat from animals with pathological conditions from entering the food chain.

The examination involved a gross (macroscopic) assessment of the major organs, including the liver, lungs, heart, kidneys, spleen, and gastrointestinal tract. Each organ was carefully inspected for abnormalities such as discoloration, hemorrhage, abscesses, tissue necrosis, degeneration, and parasitic infestation. When suspicious lesions were identified, tissue samples were collected for further examination to support diagnosis when necessary. All inspection findings were systematically recorded and documented according to standard veterinary inspection procedures.

Educational outreach was directed at sacrificial committee members, mosque administrators, and local residents involved in slaughtering activities and the handling and distribution of sacrificial meat.

The veterinary team delivered the educational sessions, explaining the importance of ante-mortem and post-mortem inspections, the recognition of abnormal clinical signs and pathological lesions, and hygienic meat-handling practices. Following the educational session, the veterinary team conducted the post-mortem examination, while sacrificial committee members assisted with carcass preparation and provided access to the internal organs for inspection under veterinary supervision. The examination involved a gross (macroscopic) assessment of the major organs, including the liver, lungs, heart, kidneys, spleen, and gastrointestinal tract. Each organ was carefully inspected for abnormalities such as discoloration, hemorrhage, abscesses, tissue necrosis, degeneration, and parasitic infestation. When suspicious lesions were identified, tissue samples were collected for further examination to support diagnosis, when necessary. All inspection findings were systematically recorded and documented according to standard veterinary inspection procedures.

The post-mortem findings revealed that, among the 18 sacrificial animals examined, consisting of one goat and seventeen sheep, one sheep exhibited a mild liver fluke (*Fasciola* spp.) infestation in the liver, whereas the remaining 17 animals showed no pathological abnormalities or parasitic infestation and were considered fit for human consumption. Gross examination of the affected liver revealed the presence of liver flukes within the bile ducts accompanied by mild tissue changes consistent with parasitic infection.

Fasciola hepatica and *Fasciola gigantica* are trematode parasites responsible for fasciolosis in ruminants, including cattle, buffaloes, goats, and sheep. This parasitic disease causes substantial economic losses through reduced weight gain, decreased productivity, impaired liver function, and condemnation of infected livers during post-mortem inspection (Yadav *et al.,* 2015; Zelpina *et al.,* 2023). Beyond its impact on livestock production, fasciolosis is also of public health significance because it is a zoonotic disease that can infect humans through the consumption of raw aquatic plants contaminated with metacercariae or exposure to contaminated environments (WHO, 2022). Therefore, the identification of *Fasciola* spp. during post-mortem inspection is an important component of parasitic disease surveillance in slaughtered animals and contributes to food safety risk management (Ahmad *et al.,* 2020).

Although the infestation observed in this study was classified as mild and confined to the liver, the affected organ was considered unfit for human consumption and should be condemned in accordance with established meat inspection guidelines. Condemnation of infected organs is necessary to eliminate potential sources of contamination and to safeguard the safety of animal-derived food products. However, the carcass and skeletal muscle may still be considered suitable for human consumption provided that no evidence of systemic infection or pathological changes is observed in the musculature, the carcass remains in good hygienic condition, and appropriate slaughtering, carcass handling, and cooking procedures are applied in accordance with veterinary authority recommendations (WOAH, 2024; Codex Alimentarius Commission, 2022).

These findings emphasize the critical importance of post-mortem inspection in detecting pathological conditions that cannot always be recognized during pre-slaughter examinations. In the present study, all animals were declared clinically healthy during the ante-mortem inspection; however, post-mortem examination successfully identified *Fasciola* spp. infestation in one sheep. This result demonstrates that the integration of ante-mortem and post-mortem inspections represents an effective strategy for ensuring the safety of sacrificial meat, protecting public health, and supporting the implementation of the One Health approach during Eid al-Adha slaughter activities.



Figure 2. Post-Mortem Inspection of Sacrificial Animals in Ciasmara Village, Bogor Regency, Indonesia (2026).

In the present community service program, apart from one sheep diagnosed with a mild *Fasciola* spp. infestation in the liver, all other sacrificial animals exhibited normal carcasses and internal organs, with no evidence of pathological abnormalities or additional parasitic infections. These findings emphasize the critical role of post-mortem inspection within the veterinary meat inspection system, as it enables the detection of pathological conditions that may not be apparent during ante-mortem examination. Therefore, post-mortem inspection is essential for ensuring the safety of animal-derived food, protecting public health from potential zoonotic diseases, and ensuring that meat distributed for consumption meets the standards of being safe, healthy, wholesome, and halal (ASUH).

3.3 Monitoring and Evaluation

Monitoring and evaluation were conducted by the veterinary team throughout the implementation of the community service program. Monitoring was carried out through direct observation of each activity, including the educational session, ante-mortem examination, slaughtering process, and post-mortem inspection. The veterinary team assessed the implementation of the planned activities, the participation of sacrificial committee members, the availability and use of examination equipment, and compliance with basic hygienic handling practices. Evaluation was performed by reviewing the examination record forms, photographic documentation, and observations of operational constraints encountered during the activities. The health status of the animals and the pathological findings identified during post-mortem examination were also documented to assess the outcomes of the veterinary inspection. The evaluation results were subsequently discussed by the veterinary team and used to formulate recommendations for improving future sacrificial animal inspection programs, particularly regarding community participation, inspection procedures, and hygienic meat handling. Overall, the program was implemented according to the planned activities, although several operational challenges were encountered during its execution.

The first challenge was the limited availability of supporting equipment required for comprehensive veterinary examinations. Although basic instruments for ante-mortem and post-mortem inspections, including thermometers, stethoscopes, and personal protective equipment (PPE), were available, several diagnostic facilities, such as laboratory microscopes and specialized surgical instruments, were not accessible at the inspection site. Consequently, pathological assessment was primarily based on gross (macroscopic) examination, while confirmatory microscopic analyses could not be performed directly

in the field. Previous studies have shown that adequate diagnostic facilities and equipment are essential for improving the accuracy of veterinary inspection and strengthening food safety surveillance systems (WOAH, 2024; FAO & WOAH, 2023).

Another challenge involved the limited awareness and initial reluctance of some community members to participate in veterinary inspection procedures. A number of participants perceived the examination process as time-consuming and unnecessary because the animals appeared clinically healthy. Similar findings have been reported in previous community-based animal health programs, where limited public knowledge and awareness were identified as barriers to the implementation of veterinary health interventions (Amanda *et al.,* 2017). Public perception and participation are critical determinants of the success of community health programs, and continuous education is required to improve understanding of the role of ante-mortem and post-mortem inspections in preventing zoonotic diseases and ensuring the safety of animal-derived food (WHO, 2022; WOAH, 2024).

Despite these challenges, the educational sessions, direct mentoring, and practical demonstrations conducted during the program contributed to increasing participants' understanding of veterinary inspection procedures and the importance of producing safe, healthy, wholesome, and halal (ASUH) meat. These findings indicate that sustained collaboration among academic institutions, local governments, veterinary authorities, and community organizations is essential to strengthen community participation and improve the effectiveness of sacrificial animal inspection programs in future Eid al-Adha celebrations.

4. Conclusions

The community service program on ante-mortem and post-mortem inspection of sacrificial animals in Ciasmara Village, Bogor Regency, West Java, was successfully implemented and contributed to improving sacrificial meat safety and community awareness of veterinary inspection. Among the 18 sacrificial animals examined, 17 animals were healthy and fit for slaughter, while one sheep showed a mild *Fasciola* spp. infestation in the liver during the post-mortem inspection. The affected liver was condemned according to veterinary meat inspection guidelines, whereas the carcass remained suitable for human consumption.

Furthermore, the educational and practical training activities improved participants' understanding of veterinary inspection procedures and their role in preventing zoonotic diseases and ensuring the production of safe, healthy, wholesome, and halal (ASUH) meat. These findings emphasize the importance of integrating veterinary inspection with community education to support food safety and the One Health approach during Eid al-Adha celebrations.

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6. Conflict of Interest Declaration

The authors declare that there are no conflicts of interest regarding the publication of this article. The authors also confirm that this manuscript is original, has not been published previously, is not under consideration for publication elsewhere, and is free from plagiarism.

7. Author Contribution Statement

All authors contributed equally to the conduct community service project, data analysis, and writing and preparation of this article.

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