

Basic Sanitary Requirements for Custom Slaughter

Facility must be operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is not adulterated

Grounds and pest control: Pest control should be adequate enough to prevent the harborage and breeding of pests on the grounds and within the facility. Pest control substances used must be safe and effective under the conditions of use and not be applied or stored in a manner that will result in the adulteration of product or the creation of insanitary conditions

Construction:

- Buildings, including their structures, rooms, and compartments must be of sound construction, be kept in good repair, and be of sufficient size to allow for processing, handling, and storage of product in a manner that does not result in product adulteration or the creation of insanitary conditions.
- Walls, floors, and ceilings within facilities must be built of durable materials that can be cleaned and sanitized as necessary to prevent adulteration of product or the creation of insanitary conditions.
- Walls, floors, ceilings, doors, windows, and other outside openings must be constructed and maintained to prevent the entrance of vermin, such as flies, rats, and mice.
- Rooms or compartments in which edible product is processed, handled, or stored must be kept separated from rooms or compartments in which inedible product is processed, handled, or stored, to the extent necessary to prevent product adulteration and the creation of insanitary conditions.

Light: Lighting of good quality and sufficient intensity to ensure that sanitary conditions are maintained and that product is not adulterated

Ventilation: Ventilation adequate to control odors, vapors, and condensation to the extent necessary to prevent adulteration of product and the creation of insanitary conditions must be provided.

Plumbing: Plumbing systems must be installed and maintained to:

- Carry sufficient quantities of water to required locations throughout the facility;
- Properly convey sewage and liquid disposable waste from the establishment;
- Prevent adulteration of product, water supplies, equipment, and utensils and prevent the creation of insanitary conditions throughout the establishment;
- Provide adequate floor drainage to prevent the creation of insanitary conditions
- Prevent back-flow conditions in and cross-connection between piping systems that discharge waste water or sewage and piping systems that carry water for product processing
- Prevent the backup of sewer gases.

Sewage disposal: Sewage must be disposed into a sewage system separate from all other drainage lines or disposed of through other means sufficient to prevent backup of sewage into areas where product is processed, handled, or stored. When the sewage disposal system is a private system requiring approval by a State or local health authority, the establishment must receive a letter of approval from that authority

Water supply:

- A supply of potable hot and cold running water must be provided in all areas where required for processing product, for cleaning rooms and equipment, utensils, and packaging materials, for employee sanitary facilities, etc.
- If an establishment uses a municipal water supply, the water will be tested by a certified laboratory annually. If an establishment uses a private well for its water supply, its water will be tested by a certified laboratory every 6 months to verify continued potability.

Equipment and utensils

- Equipment and utensils used for processing or otherwise handling edible product or ingredients must be of a material that is cleanable and sanitizable to ensure that their use will not cause the adulteration of product during processing, handling, or storage. Equipment and utensils must be maintained in sanitary condition so as not to adulterate product.
- Receptacles used for storing inedible material must be of such material and construction that their use will not result in the adulteration of any edible product or in the creation of insanitary conditions. Such receptacles must not be used for storing any edible product and must clearly be marked as such.

Sanitary operations

- Product must be protected from adulteration during processing, handling, storage, loading, and unloading at and during transportation from official establishments.
- All food-contact surfaces, including food-contact surfaces of utensils and equipment, must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product.
- Non-food-contact surfaces of facilities, equipment, and utensils must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product.
- Cleaning compounds, sanitizing agents, and other chemicals used by an establishment must be safe and effective under the conditions of use. Such chemicals must be used, handled, and stored in a manner that will not adulterate product or create insanitary conditions. Documentation substantiating the safety of a chemical's use in a food processing environment must be available.

Employee hygiene

- *Cleanliness.* All persons working in contact with product, food-contact surfaces, and product-packaging materials must adhere to hygienic practices while on duty to prevent adulteration of product and the creation of insanitary conditions.
- *Clothing.* Aprons, frocks, and other outer clothing worn by persons who handle product must be of material that is cleanable or disposable. Clean garments must be worn at the start of each working day and garments must be changed during the day as often as necessary to prevent adulteration of product and the creation of insanitary conditions.
- *Disease control.* Any person who has or appears to have an infectious disease, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination, must not participate in any operations which could result in product adulteration and the creation of insanitary conditions until the condition is corrected.