

ARIZONA DEPARTMENT OF AGRICULTURE
MEAT AND POULTRY INSPECTION BRANCH



OBTAINING INSPECTION
FOR
EXEMPT SLAUGHTER PLANTS

This document is available in alternative formats by contacting the agency's
ADA Program Manager at 602-542-6398

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Equal Opportunity Employer And Service Provider
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INTRODUCTION

This guide is intended as a general overview of our requirements and should not be considered all-inclusive. Please contact our office at 602-542-6398 if you require further information.

The Arizona Department of Agriculture (ADA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or a part of an individual's income is derived from any public assistance program. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact ADA's MPI Program Manager at 602-542-6398. To file a complaint of discrimination contact the Arizona MPI Program Manager, 1688 West Adams, Phoenix, AZ, 85007 or call 602-542-6398 (voice) or 1-800-367-8939 (TTY Relay Service), or USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, DC 20250-9410 or call 1-800-795-3272 (voice), (202)720-5964 or (202) 401-0216 (TDD). ADA is an equal opportunity provider and employer.

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EXEMPT SLAUGHTER HOUSE MINIMUM REQUIREMENTS

The following should be provided in departments for slaughtering cattle, calves, sheep, and hogs.

1. Metal knocking box or concrete box with metal door.
2. Dry landing area in front of the knocking box. This area should be separately drained.
3. Curbed-in bleeding area so located that blood will not splash upon stunned animals lying in dry landing area or upon carcasses being skinned on the siding bed. A blood collecting drum, can be substituted.
4. A distance of at least 5 feet from the curbed-in bleeding area to the siding bed. This area should be separately drained.
5. A distance of at least 14 feet from the vertical of the drop-off to the vertical of the hoist where carcasses are eviscerated.
6. An area for washing carcasses. This area should be curbed and sloped to a separate drain within the area, or it may be a slope of approximately ½ inch to foot leading to a separately drain. Not required if only doing one animal, completely, at a time.
7. Dressing rails and cooler rails not less than eleven feet in height.
8. In cases where special limitations do not allow for above stated minimum distances, only one animal can be slaughtered at a time.

Floor, walls, and ceilings in the various edible departments of the plant must be constructed of material that can be readily kept clean. Wooden structures and equipment are absorbent and difficult to clean, hence their use should be kept at a minimum. Floors requiring drainage should be constructed of dense concrete or floor brick laid on a concrete base. The interior walls and, where practical, ceiling surfaces should be smooth and flat. In edible product departments, the walls should be constructed of glazed tile, smooth Portland cement plaster, or other non-absorbent material. Walls must be free of cracks and crevices, and where brick or tile is used, the mortar joints must be flush with the surface of the walls. Walls should be painted with a light color paint, preferable white.

The floors of the plant should be well-drained; a slope of ¼ inch to the foot drainage is recommended. The floors must be smooth and impervious and in good repair; they should be free from cracks and depressions which could hold various floor liquids. Wooden floors are not permissible. Junctions of floor and walls should be coved.

Walls, ceilings, beams, and hangers should be cleaned at frequent intervals. Hangers, meat trolleys, and rails must receive special attention, as they rust and scale easily. Smooth Portland cement plaster walls preferably should not be painted.

Driveways, approaches, yards, pens, and alleyways need not be paved but must have some provision for dust control.

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DISPOSAL OF BLOOD

When blood is not permitted to drain into the sewage system, it may be collected in a properly constructed metal blow tank and removed from the premises or blown to the blood drier in such a manner as to create no objectionable conditions.

TOILET FACILITIES AND DRESSING ROOMS

Toilets must be of the flush type and be conveniently located. They must be separated by an intervening room from any department or room in which edible products are stored or handled. This intervening room may be a vestibule or may be the dressing room. If the toilet room is not an outside room, it must be properly vented to the outside, and forced ventilation provided, when necessary. The doorway between the toilet room and intervening room must have a tight, full-height, self-closing door. Floors of toilet rooms must be of impervious material pitched to floor drains. That the requirement for separate facilities for men and women workers shall not apply to such establishments when the majority of the workers in the establishment are related by blood or marriage and this arrangement will not conflict with municipal or state requirements, and the requirement for separation of toilet soil lines from house drainage lines to a point outside the buildings will not apply to such establishments when positive acting back-flow devices are installed.

DRAINAGE

Floor which require flushing during operations must have a sufficient number of floor drains, properly spaced, to adequately carry of the floor drainage. Each floor drain must be equipped with a deep-seal trap; the drainage lines should be properly vented to the outside, in accordance with local plumbing codes. In no case should a drain line be less than 4 inches in diameter, and should be larger where required. The implant sewage system must meet all applicable local codes as to sizes and types of slope, connection, etc. A letter must be on file at MPI Office from local jurisdiction stating that sewage system is acceptable. The sewer or septic system must be connected and approved by the local authority having jurisdiction. A letter from the governmental authority approving the system must be submitted and maintained on file.

EQUIPMENT AND UTENSILS

Equipment should be constructed of metal, and should be so constructed that it can be easily cleaned. Cutting boards may be of synthetic material but equipment, such as the framework of boning or cutting tables, scalding vats, offal racks, and trees, product storage racks, and product trucks should be of metal construction. Rusty or otherwise worn out equipment must be replaced.

All equipment must be thoroughly cleaned following each day's operations. The use of a clear, colorless, odorless, tasteless, edible mineral oil is recommended for use on metal equipment, such as choppers, grinders, mixers, tables, meat trucks, offal racks, hooks, and trolleys. Scale must not be permitted to accumulate on metal equipment; the formation of scale usually indicates improper cleaning of equipment.

Shovels used for transferring ice or other edible materials from one container to another must not touch the floor.

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VENTILATION AND LIGHTING

Natural ventilation may be supplemented by artificial means, and must be sufficient to assure the absence of dust, objectionable odors, or steam vapors. To assure adequate sanitation at all times, artificial lighting of good quality and sufficient quantity must be in product cutting rooms.

WATER SUPPLY, WASH BASINS, STERILIZING FACILITIES

Ample supplies of hot and cold running water, under adequate pressure, must be available at all parts of the plant. Clean-up hose must be conveniently located.

Water must be potable and be certified by a laboratory as negative for coliforms. A certificate from the lab or analyst must be submitted. Water from a municipal source must be tested once, while water from a private well must be certified every 6 months.

A current acceptable water laboratory sample report (water potability certification) must be on file before inspection is granted.

Foot-pedal operated wash basins must be placed in or near processing rooms. These wash basins must be equipped with running hot and cold water, delivered through combination mixing faucet with outlet 12 inches above the rim of the bowl. The drainage outlet must lead directly into the sewage system. Soap and towels, and a receptacle for dirty paper towels or other trash, must be convenient to the wash basin.

One or more wash basins must be located in the slaughtering department, and one or more in the sausage manufacturing room and at such other places in the establishment as may be essential to insure cleanliness of all persons handling products. These wash basins must be equipped with hot and cold running water, delivered through a combination mixing faucet with outlet 12 inches above the rim of the bowl. They must be foot-pedal operated, and the outlet must lead directly into the sewage lines. Soap and disposable towels must be convenient to the wash basin.

Water for sterilizing purposes must be maintained at a temperature of at least 180 F.

One or more sterilizing receptacle of rust-resisting, impervious material must be placed at convenient locations in the slaughtering department for the sterilization of all implements which have been contaminated or which have been used on a diseased carcass or part of a carcass. The sterilizer must be equipped with a cold water and steam line, or other satisfactory means to maintain water at a temperature of at least 180 F during all slaughtering operations. The sterilizer must also contain a drain so that water may be completely drained out for daily cleaning of the sterilizer. Boilers, water heaters, etc. should not be located near the slaughter department or in any edible products department. To prevent possible back syphonage, vacuum breakers should be provided on all steam and water lines when the open ends are submerged or connected to equipment.

PROTECTION AGAINST FLIES, RODENTS OR OTHER VERMIN

Plants must be kept free of flies, rats, mice, roaches, etc. Rat proof construction is suggested to prevent entrance of rats and mice to the premises, but the elimination of breeding places from the surrounding areas in the establishment is also important.

Construction of the plant should be such as to eliminate roaches and other insect harbors. Windows, doors and other openings to the plant should be provided with insect screens, must be kept in good repair. Sprays containing DDT or other residual-acting chemicals should not be used in edible products departments.

Stock pens, runways, etc. must be cleaned as often as necessary and the manure or other waste materials removed not be permitted to accumulate at or near the plant.

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