

SOUTH DAKOTA MEAT INSPECTION

GUIDELINES FOR THE CONSTRUCTION AND OPERATION OF AN OFFICIAL RED MEAT ESTABLISHMENT

The following facilities information is not to be considered as complete. These are basic guidelines for informational use only. Each facility must be reviewed by one of our Supervisory Veterinarians prior to start up, since facility uses and floor plans can vary so widely. Specific questions and details will need to be examined on an individual basis.

Space - Adequate space shall be provided in each department so that each operation can be conducted in an orderly, safe and sanitary manner. The design should be such that it provides for efficiency of operation.

Office – Space shall be provided for a file of required in-plant records and storage of inspection equipment (coats, caps, boots). Phone line and desk for inspector use is required. Space for the inspection hammer must be provided where it can be locked by the inspector.

Plant Drainage

1. All rooms except freezer and dry storage rooms must have floor drains.
2. Drainage lines must be properly vented to the outside.
3. Drainage lines must be equipped with effective rodent screens.
4. Drainage lines from toilet bowls and urinals should not be connected with other drainage lines until outside the plant, or have proper back-flow valves.

Floors

1. Must be constructed of durable water-resistant materials.
2. Must be coved at juncture of floor and walls.
3. Must not have low spots that collect liquid.
4. Must be free of cracks and holes.

Interior Walls

1. Must be constructed of impervious material and easily cleaned.
2. Must be smooth and flat.
3. Must be free of cracks or holes.

Ceilings

1. Must be constructed of impervious material.
2. Must be smooth and flat.
3. Must be free of cracks or holes.

Doorways and Doors

1. Doorways where product moves within the plant must be 5 ft. wide.
2. Doorways where rails pass through must be at least 4- ½ ft. wide.

3. Doorjambs where rails pass through must be of smooth and impervious material.
4. Doorways need to be pest/rodent proof.

Interior Woodwork

Wood surfaces should be painted with a good grade non-toxic oil or plastic base paint, treated with hot linseed oil or with a clear wood sealer.

Stairs (in edible product handling departments)

1. Must be constructed of impervious material.
2. Must have solid treads and enclosed risers.

Lighting

1. Minimum of 50 candlepower at all inspection areas.

Ventilation

Adequate means for ventilation from ventilating type windows, skylights, or mechanical means such as air conditioning, or a fan and duct system, should be provided in workrooms and welfare areas; should be sufficient to control odors, vapors and condensation. Windows and coverings need to be pest and rodent proof.

Refrigeration

1. Wall coils or hanging refrigeration must have a drip gutter or impervious material integral with the floor and connected with the drainage system.
2. Floor-type refrigeration must set within a curbed and separately drained area or placed adjacent to floor drains.
3. If the facility handles or prepares both cooked and fresh products, strict separation will need to be included to prevent cross contamination of cooked product.

Equipment

Equipment used for preparing or storing product must be suitable to its intended use. It must be of acceptable materials and construction to be easily cleaned and sanitized. It must not adulterate product, nor constitute a hazard to the health and safety of the inspectors.

Livestock Pens

1. Should be large enough to hold the maximum number of animals to be slaughtered in a single day.
2. Must have suitable drainage facilities.
3. Must have suitable suspect pen.
4. Suspect pen, squeeze pen, and antemortem inspection area must be located under a weatherproof roof.

Rails

1. Cattle bleeding rail must be 16 ft.
2. Rails should not be positioned over tables, equipment work areas, etc., and must be at least 2 ft. from all walls or posts.

3. Hog rail must be 7-½ ft.
4. Header rail must be 3 ft. from wall and posts.

Processing Area

1. Should be kept at a temperature of less than 50 F., or establishment must have a mid-shift cleanup.
2. Must have other than hand-operated washbasin, liquid soap dispenser, disposable towel dispenser, and receptacle for used towels.
3. Must have a sink to wash utensils and small equipment (this can be located in other than processing area).
4. Cutting and boning boards must be of approved material, and easily removed for cleaning.
5. All shelves, storage racks, etc., should be of metal or other approved material and at least 12 inches off the floor.

Slaughter Area

1. Must have a sterilizer.
2. Must have a viscera truck or pan.
3. Must have other than hand-operated washbasin, liquid soap dispenser, disposable towel dispenser, and receptacle for used towels.
4. All shelves, storage racks, etc., should be of metal and at least 12 inches off the floor.

Inedible Product Area

1. Should be suitably located at rear of plant to avoid odors.
2. If connected to kill floor, should have a door.
3. If inedible material is not disposed of promptly, it must be refrigerated.
4. Means provided for denaturing.

Welfare Area

The establishment must provide an adequate area or room, separate from edible product departments for employee clothes storage and lunch breaks.

Toilet Room

1. Must be equipped with sanitary flush-type toilet, acceptable foot- or knee-operated washbasin, liquid soap dispenser, disposable towel dispenser, and metal receptacle for used towels.
2. The door must be self-closing.

Shipping and Receiving Docks

Adequate dust proof access ways should be available connecting the shipping and receiving area to public streets or highways.