



TENNESSEE DEPARTMENT OF AGRICULTURE

**Jai Templeton
Commissioner**

**Consumer and Industry
Services**

CUSTOM SLAUGHTER FACILITIES SHALL MEET THE REQUIREMENTS OF 21 CFR PART 117, CURRENT GOOD MANUFACTURING PRACTICE, HAZARD ANALYSIS, AND RISK-BASED PREVENTIVE CONTROLS FOR HUMAN FOOD

BASIC CUSTOM SLAUGHTER REQUIREMENTS

Section I

- (1) The area around the custom slaughter facility shall be free of conditions that provide harborage or breeding sites for rodents, insects or other pests, standing water, litter, waste, garbage, uncut weeds or grass, and improperly stored equipment.

Roads shall be constructed of hard surface material (concrete or asphalt) or washed gravel to minimize dust.

(2) Floors

- (a) The floors in the plant shall be made of tile, smooth concrete or other smooth impervious material that can be easily cleaned.
- (b) Floors shall slope to drains in processing rooms and other areas cleaned with running water.
- (c) Floor fixtures and all floors in the plant shall be kept clean and in good repair.

(3) Walls

- (a) The walls in the plant shall be finished with a smooth, easily cleanable, non-absorbent, durable surface.
- (b) Wall fixtures and all walls in the plant shall be kept clean and in good repair.

(4) Ceilings

- (a) The ceilings in the plant shall be made of smooth nonabsorbent, easily cleanable durable materials.
- (b) Overhead fixtures, ducts, and pipes shall be recessed or otherwise contained to minimize dust collection. Water and steam lines shall be wrapped or insulated to prevent condensation from dripping on foods or work surfaces. Sewage lines shall not be installed over work surfaces or stored food, or containers of food.
- (c) Ceiling fixtures and ceilings in the plant are to be kept clean and in good repair.

(5) Lighting, Ventilation, Doors and Windows

- (a) Adequate lighting shall be provided in all areas of the plant, with a minimum of 20 foot candles in all working areas.
- (b) All light bulbs, skylights or other glass fixtures in processing areas shall be of the safety type, or protected with shields to prevent food contamination in case of breakage.
- (c) Adequate ventilation shall be provided to minimize condensation, odors, noxious fumes or vapors (including steam).
- (d) The plant shall be effectively screened with self closing doors or other protection against entrance of pests (birds, animals, insects, and rodents). Pets including guard dogs and cats shall be excluded from plants.

(6) Water Supply and Sewage Disposal

- (a) All water used in the plant operation shall be from a source acceptable to the department and free of any cross connections. Hot and cold running water under pressure tempered by means of a mixing valve or combination faucet shall be provided in all areas where food is processed and equipment cleaned.
- (b) The plant shall have an approved sewage disposal system installed and maintained in compliance with all state laws and regulations.

(7) Hand-Washing and Toilet Facilities

- (a) Hand sinks with hot and cold running water tempered by means of a mixing valve or combination faucet shall be located in food processing areas and toilet rooms. Sinks shall be kept clean and in good repair. Each sink location shall be supplied with soap and disposable hand towels or a hand drying device, and a covered waste basket. Sinks used for equipment cleaning can not be used for hand washing.
- (b) Toilet room design and equipment shall comply with all state laws and regulations. Signs shall be posted requiring employees to wash their hands before returning to work. All toilet room doors shall be self-closing and not open directly into areas where food is exposed.

(8) Equipment and Utensils

- (a) All equipment and utensils shall be of sanitary design, easily cleanable and in good repair.
- (b) Equipment shall be constructed and maintained to prevent food contamination by lubricants, fuel, metal fragments or other contaminants.
- (c) There shall be enough space around, under and behind large pieces of equipment to allow cleaning and to prevent accumulations of dirt and litter.

- (d) Utensils and equipment shall be effectively cleaned and sanitized after use and as often as necessary at intervals throughout the day. In addition, equipment shall be effectively cleaned and sanitized when animals of a different species are processed. It is recommended that sinks with hot and cold running water for washing and sanitizing equipment be installed to accommodate the largest piece of equipment to be hand washed.
- (e) Cleaning materials, detergents and sanitizing solutions shall be effective, safe, properly used, labeled and stored.

(9) Personnel

- (a) Personnel with any communicable disease or with boils, sores, or infected wounds on their hands or arms are prohibited from handling foods.
- (b) Employees are required to wash their hands before starting work, changing jobs, or work stations or as often as necessary on the job, and after eating, smoking or using the toilet. Eating, drinking and use of tobacco shall be prohibited except in designated areas outside of processing and storage rooms.
- (c) Personnel are required to wear clean outer garments and hair restraints during processing.

(10) Pest Control

- (a) Cleaning and sanitation procedures, screening and construction to exclude pest entry, and proper disposal of waste materials shall be conducted in a manner to prevent pest infestation
- (b) Chemical pest control application shall be conducted in a manner consistent with the manufacturer's directions so as not contaminate food or food contact surfaces. A person shall not apply a pesticide in a building used for processing, packing or otherwise handling or storing food except under the direct supervision of a person licensed to apply pesticides in accordance with General Provision 62-21-124 (a)4), Chapter 21 of the Tennessee Application of Pesticide Act of 1978. No chemicals for pest control shall be used in the plant except those specifically approved for use in food establishments.

Section II

Additional Requirements for Custom Killing and Custom Processing

- 1. Chilled:** Carcasses must be stamped with "NOT FOR SALE" with the stamp appearing on each primal cut. (Four (4) to each side, heart, tongue, liver, etc., to carry "NOT FOR SALE".)
- 2. Wrapped packages** or cut and processed meats must have on the package the statement "NOT FOR SALE" and the name and address of the processor and the identity of the product. It is also recommended that lot numbers be used for traceability on all products.
- 3. In no instance** may meat from custom operation or any other meat which has not been continuously inspected by U.S.D.A. be sold.
- 4. Carcasses** not processed immediately shall be protected from contamination and stored at 45 degrees F.
- 5. Processed** meats shall be stored protected from contamination and stored at 45 degrees F. or hard frozen.
- 6. Adequate** coolers and or freezers with accurate thermometers shall be provided to store the carcasses and meats in a sanitary condition.
- 7. Only** animals that have died as a result of slaughter or a farm slaughtered animal are allowed to be processed with the exception of deer that have been lawfully harvested. Deer carcasses shall be examined by the processor immediately upon submission of the carcass for processing. The processor shall reject any carcass when evidence of spoilage is observed or suspected which would result in probable unwholesomeness of the meat. No deer carcass shall be accepted if harvested from a quarantined area as designated by the Tennessee Wildlife Resource Agency or other appropriate state agency. Road kill shall not be accepted unless it complies with procedures pursuant to the handling of such road kill and comply with TCA70-4-114.