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CUSTOM SLAUGHTER FACILITIES SHALL MEET THE REQUIREMENTS OF 21CFR PART 110, GOOD MANUFACTURING PRACTICE IN MANUFACTURING, PACKING, OR HOLDING HUMAN FOOD

BASIC CUSTOM SLAUGHTER REQUIREMENTS

Section 1

- (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, and 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, 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 of Agriculture and free of any cross connections. Hot and cold running water under pressure, tempered by means of 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 cannot 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 tobacco use 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 to 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, livers, 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 can meat from custom operation, or any other meat which has not been continuously inspected by USDA, be sold.
4. Carcasses not processed immediately shall be protected from contamination and stored at 45°F.
5. Processed meats shall be stored protected from contamination and stored at 45°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 TCA 70-4-14.

Tennessee Code Annotated References:

TCA 53-7-216. License required for the operation of an establishment – Application.

- (a) No person shall maintain an establishment for the slaughtering of livestock or poultry or the processing of livestock, deer, or poultry without first having secured a license from the Department of Agriculture and having paid all inspection and license fees.
- (b) Each separate business location shall be licensed, and the license shall not be transferable.
- (c) Any person desiring a license shall make written application to the commissioner, stating the information required by the commissioner.
- (d) Upon receipt of the application, the department shall make an examination and inspection of the establishment, and if it is found to be in a sanitary condition and to conform to the requirements of this part and of the regulations promulgated pursuant to this part, the commissioner, upon receipt of the license and inspection fees provided in § 53-7-219, shall issue a license authorizing the applicant to carry on the establishment for the slaughtering of livestock or poultry or the processing of livestock, deer, or poultry.
- (e) The license shall be valid for the remainder of the calendar year for which it is issued.

TCA 53-7-204. Inspection and sanitary standards for official establishments for slaughtering or processing of livestock or poultry.

- (a) (1)** Each official establishment at which livestock or poultry are slaughtered or livestock, deer, or poultry carcasses or parts of livestock, deer, or poultry carcasses, meat food products, or poultry products are processed for intrastate commerce shall have the premises, facilities and equipment, and be operated in accordance with sanitary practices required by rules and regulations prescribed by the commissioner for the purpose of preventing the entry into and movement in commerce of carcasses, parts of carcasses, meat food products, and poultry products that are unwholesome or adulterated. **(2)** Nothing in subdivision (a)(1) shall be construed as permitting the sale of deer.
- (b)** No livestock, deer, or poultry carcasses or parts of livestock, deer, or poultry carcasses, meat food products or poultry products shall be admitted into any official establishment, unless they have been prepared only under inspection pursuant to this part or the federal Meat Inspection Act, compiled in 21 U.S.C. § 601 et seq., or the federal Poultry Products Inspection Act, compiled in 21 U.S.C. § 451 et seq., or their admission is permitted by rules and regulations prescribed by the commissioner under this part.
- (c)** Each establishment licensed under this part that freezes meat or poultry carcasses, parts of meat or poultry carcasses or meat food products or poultry products must be equipped to quick or sharp freeze at ten degrees below zero Fahrenheit (-10° F) and otherwise be equipped to process, store and deliver frozen foods according to official regulations.
- (d)** The commissioner shall refuse to render inspection to any establishment whose premises, facilities or equipment, or the operation of the premises, facilities or equipment, fail to meet the requirements of this section.