

(5) Canned products shall not be passed unless after cooling to atmospheric temperature, they show the external characteristics of sound cans; that is, the cans shall not be overfilled; they shall have concave sides, excepting the seam side, and all ends shall be concave; there shall be no bulging; the sides and ends shall conform to the product; and there shall be no slack or loose tin.

(6) All canned products shall be plainly and permanently marked on the containers by code or otherwise with the identity of the contents and date of canning. The code used and its meaning shall be on record in the office of the inspector in charge.

(7) Canned product must be processed at such temperature and for such period of time as will assure keeping without refrigeration under usual conditions of storage and transportation when heating is relied on for preservation, with the exception of those canned products which are processed without steam-pressure cooking by permission of the meat inspection division of the department, and labeled "Perishable, keep under refrigeration."

(8) Lots of canned product shall be identified during their handling preparatory to heat processing by tagging the baskets, cages or cans with a tag which will change color on going through the heat processing or by other effective means so as to positively preclude failure to heat process after closing.

(9) Facilities shall be provided to incubate at least representative samples of the product of fully processed canned product. The incubation shall consist of holding the canned product for at least 10 days at about 98° F.

(a) The extent to which incubation tests shall be required depends on conditions such as the record of the establishment in conducting canning operations, the extent to which the establishment furnishes competent supervision and inspection in connection with the canning operations, the character of the equipment used, and the degree to which such equipment is maintained at maximum efficiency. Such factors shall be considered by the inspector in charge in determining the extent of incubation testing at a particular establishment.

(b) In the event of failure by an establishment to provide suitable facilities for incubation of test samples, the inspector in charge may require holding of the entire lot under such conditions and for such period of time as may, in his discretion, be necessary to establish the stability of the product.

(c) The inspector in charge may permit lots of canned product to be shipped from the establishment prior to completion of sample incubation when he has no reason to suspect unsoundness in the particular lots, and under circumstances which will assure the return of the product to the establishment for reinspection should such action be indicated by the incubation results.

History: Cr. Register, December, 1967, No. 144, eff. 1-1-68.

Ag 47.08 Custom slaughter, farm slaughter, horse slaughter, game, meat animals not defined. (1) CUSTOM SLAUGHTER. (a) Establishments doing custom slaughter or custom processing shall do so on designated hours or days from the regular inspection schedule. All primal parts of carcasses of animals and poultry as defined in section 97.20, Wis. Stats., custom slaughtered, shall be plainly marked by the estab-

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lishment with the establishment number and the words, "Custom Processed, Not for Sale, Not Inspected."

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All boxes, cartons, or containers containing meat or meat products custom processed, leaving the establishment, shall be similarly marked. Stamps, brands and marks for this purpose shall be approved by the department. Original brands shall be furnished by the department. All additional brands shall be furnished by the establishment.

(b) Any carcasses or parts shipped from the establishment for animal food shall be plainly marked "inedible" and shall have been decharacterized or denatured in a manner prescribed by the department.

(c) Any meat or parts, such as head meat, tongues, hearts, fat, trimmings, saved from non-inspected, custom slaughtered or processed animals, shall not be offered for sale for human consumption, or combined with inspected products that are offered for sale.

(2) RECORDS. Establishments doing custom slaughter or custom processing shall keep records and submit reports as required by the department.

(3) FARM SLAUGHTER AND GAME ANIMALS. Animals slaughtered on the farm, and game animals or other animals used for meat, may be processed at establishments under the same provisions as Custom Slaughter, provided they are clean, apparently wholesome, and are handled, stored, and prepared so as to prevent the contamination of other food products handled, stored, or prepared at the establishment.

(4) REQUEST FOR INSPECTION. When inspection is requested for custom slaughter, a request in writing by the owner shall be submitted to the establishment. When inspection is furnished for custom slaughter, it shall be done at regularly scheduled times. Any other inspection shall be done at the overtime rate and shall be charged to the establishment. Custom animals inspected shall be subject to all other regulations in this chapter.

(5) HORSE SLAUGHTER AND MEAT FOOD PRODUCTS THEREOF. The slaughter of horses and the preparation and handling of the meat and meat food product thereof shall be conducted separate and apart from the slaughter and preparation of other meat or meat food products. All horse carcasses, parts, meat and meat food products thereof shall be conspicuously labeled, marked, branded, or tagged "Horse Meat" or "Horse Meat Product" by a method approved by the department.

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