

Chapter Ag 47

INSPECTION, PROCESSING, MARKETING AND STORAGE OF MEAT AND POULTRY

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|-----------|---|-----------|--|
| Ag 47.01 | Scope (p. 269) | Ag 47.12 | Canning with heat processing and hermetically sealed containers (p. 290) |
| Ag 47.02 | Definitions (p. 269) | Ag 47.13 | Time of inspection (p. 290) |
| Ag 47.03 | Facilities, sanitation and records (p. 271) | Ag 47.14 | County and municipal inspection (p. 290-1) |
| Ag 47.04 | Plant alterations; time limit (p. 278) | Ag 47.15 | Appeals (p. 290-1) |
| Ag 47.06 | Transportation of meat and poultry (p. 278) | Ag 47.16 | Antemortem inspection (p. 290-1) |
| Ag 47.07 | Seizure, retention, condemnation and disposition of unwholesome, adulterated or misbranded products (p. 278) | Ag 47.17 | Postmortem inspection (p. 290-6) |
| Ag 47.08 | Composition, formulation and labeling of meat, meat food products, poultry and poultry food products (p. 279) | Ag 47.18 | Disposition of diseased carcasses and parts (p. 293) |
| Ag 47.09 | Custom slaughter, farm slaughter, horse slaughter, game, meat animals not defined (p. 280) | Ag 47.185 | Denaturing and handling condemned carcasses and parts (p. 302) |
| Ag 47.10 | Inspection marks and establishment numbers (p. 282) | Ag 47.19 | Humane slaughter (p. 302) |
| Ag 47.105 | Voluntary inspection of game animals (p. 284) | Ag 47.20 | Obstruction of department employees (p. 303) |
| Ag 47.11 | Treating pork and pork products to destroy trichinae (p. 286) | Ag 47.30 | Frozen food lockers and processor (p. 303) |
| | | Ag 47.45 | Mobile slaughterers and processors (p. 304) |

History: Chapter Ag 47 as it existed on September 30, 1971 was repealed and a new chapter Ag 47 was created, Register, September, 1971, No. 189, effective October 1, 1971.

Ag 47.01 Scope. The provisions of these rules shall apply to slaughterers, mobile slaughterers, frozen food lockers, processors, mobile processors, distributors, carriers, meat brokers, retail stores and central restaurant commissaries engaged in slaughtering, processing, storing, transporting or marketing of meat and poultry, but shall not be applicable to restaurants and vending machine commissaries, as defined in ch. 160, Stats., or catering establishments, subject to inspection and regulation by the department of health and social services, where only inspected meat and poultry are used in processing operations, where meat or poultry are processed only for use in the preparation or serving of meals and lunches, and processing operations are confined to the premises at which meals or lunches are prepared and served, or in the case of vending machine commissaries or catering establishments, the premises at which meals or lunches are prepared for individual customers or for sale through vending machines. The rules do not apply to establishments under federal inspection, or to establishments under county or municipal inspection approved by the department and conducted pursuant to ordinances and regulations which are substantially equivalent to this chapter and enforced with equal effectiveness.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; am. Register, April, 1975, No. 232, eff. 5-1-75; am. Register, October, 1983, No. 334, eff. 11-1-83.

Ag 47.02 Definitions. As used in this chapter; unless the context otherwise requires:

(1) The terms and phrases defined in s. 97.42 (1), Stats., shall have the same meanings for purposes of this chapter.

Register, October, 1991, No. 430

(2) "Department" means the state of Wisconsin department of agriculture, trade and consumer protection.

(3) "Clean" means the absence of dirt, grease, waste materials, residue accumulations, filth, rubbish, garbage, insects, vermin or other unsightly, offensive or extraneous matter.

(4) "Consumer" means any household consumer, restaurant, or institution.

(5) "Diseased animal" means an animal which has become sick, ill, or unhealthy in response to environmental factors, specific infective agents, inherent defects, or combinations of these factors, and does not mean an otherwise healthy animal with accidental injuries, such as fractures, cuts, and bruises.

(6) "Frozen food locker plant" means a locker plant as defined in s. 99.01 (6), Stats., where meat or poultry products or meat food products are frozen and stored as a custom service, but where no other processing is done and includes branch locker plants as defined in s. 99.01 (7), Stats., where such products are stored.

(7) "Frozen food processing plant" means an establishment where meat or poultry products are processed only by the cutting, wrapping and freezing thereof as a custom service.

(8) "Game animal" means deer, buffalo or other non-domestic animals used for food.

(9) "Meat" means the edible part of the muscle of animals which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the esophagus, with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing. It does not include the muscle found in the lips, ears, or snout.

(10) "Meat by-products" means any edible part of the carcass of animals other than meat.

(11) "Person" means natural person, individual, firm, partnership, corporation, company, society, and association, and every officer, agent, or employe thereof. This term shall impart either the singular or the plural, as the case may be.

(12) "Potentially hazardous food" means any food which by its nature or composition may contain, or is capable of supporting rapid and progressive growth of, infectious or toxigenic microorganisms.

(13) "Premises" means a retail market, slaughter, processing or storage plant or any other building, structure or facility used in the conduct of slaughtering, processing or storage operations, and the land on which it is situated, and includes all other buildings, structures, facilities and land adjacent thereto under the ownership or control of the owner or operator used in connection with the conduct of such operations.

(14) "Process" means to manufacture, compound, intermix, or prepare meat, meat food, poultry or poultry food products for sale or as a custom service.

(15) "Product" means meat, meat products, poultry products, meat food products and meat by-products.

(16) "Retail meat market" means a plant or premises in which meat or meat food products or poultry or poultry food products are prepared, stored, handled, sold or offered for sale at retail with such sales being made primarily to household consumers.

(17) "Retained" or "detained" means that the carcass, viscera, or part of carcass of meat animals or poultry or the meat or poultry food products made therefrom so marked is being held for further examination by an inspector to determine its disposition.

(18) "Sanitize" means effective bactericidal treatment of clean surfaces of equipment and utensils by a process which has been approved by the department as being effective in destroying microorganisms, including pathogens.

(19) "Storage plant" means a plant where products as defined in this section are stored and includes locker plants and branch locker plants as defined in s. 99.01 (6) and (7), Stats.

(20) "Vehicle" within the meaning of these regulations means any conveyance utilized in the transport of food or food products.

(21) "Wis. inspected and condemned" or "U.S. inspected and condemned" means the carcass, viscera, part of carcass, meat product or poultry product or meat food product so marked or identified is unfit for human food, or that the animal so marked has been found on antemortem, postmortem, or reinspection to be unfit for human food.

(22) "Wis. inspected and passed" means the meats, meat products, poultry products and meat food products so marked have been inspected and passed under the regulations of the Wisconsin department of agriculture, trade, and consumer protection and were found to be sound, healthful, wholesome and fit for human food.

(23) "Wis. retained" means the carcass, viscera, meat product, poultry product, meat food product, or other article so marked is held for further examination by an inspector to determine its disposal.

(24) "Wis. suspect" means the animal so marked is suspected of being affected with a disease or condition which may require its condemnation, in whole or in part, when slaughtered, and is subject to further examination by an inspector to determine its disposal.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; am. (25), Register, September, 1972, No. 201, eff. 10-1-72; am. (6), (13), (14), (16), (17), (20), (23), (29) and cr. (30) to (35), Register, April, 1975, No. 232, eff. 5-1-75; r. (2) to (8), (13) to (15), (29), (31) to (33), renum. (1), (9) to (12), (16) to (28), (30), (34) and (35) to be (1), (20), (19), (22), (21), (7), (8), (13), (9), (3), (4), (10) to (12), (14), (16), (18), (15), (17), (5) and (6) and am. (2) and (14), cr. (1), Register, October, 1983, No. 334, eff. 11-1-83; emerg. cr. (23), eff. 11-26-85; cr. (23), Register, May, 1986, No. 365, eff. 6-1-86; renum. (5) to (23) to be (6), (7), (9) to (24) and (5), cr. (8), Register, October, 1991, No. 430, eff. 11-1-91.

Ag 47.03 Facilities, sanitation and records. (1) RESPONSIBILITY. (a) Every establishment shall be maintained and operated in conformity with the requirements of this section and the standards set forth in "U.S. Inspected Meat and Poultry Packing Plants — A Guide to Construction and Layout" (Revised 1987), "Federal Facilities Requirements for Small Existing Meat Plants" (Revised 1985), and "Sanitation Hand-

book for Meat and Poultry Inspectors" (Revised 1982) published by the U.S. Department of Agriculture, Food Safety and Inspection Service.

Note: Copies of U.S. Department of Agriculture standards incorporated by reference in sub. (1) (a) may be obtained from the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402. Copies are on file in the offices of the department, the secretary of state and the revisor of statutes.

(b) Failure to maintain an establishment which complies with the requirements of this chapter shall be grounds for immediate suspension of operations, or denial or revocation of license.

(c) Licenses shall be displayed in a conspicuous place on the premises.

(d) The operator of an establishment shall keep accurate records and submit reports as required by the department.

(2) PREMISES. (a) No establishment or holding pens shall be so located or maintained as to create a nuisance.

(b) All newly constructed establishments shall be located in accordance with applicable zoning ordinances and shall be constructed in accordance with all applicable state and local building, plumbing, and waste disposal codes. Plans for construction or alteration shall be submitted to the department for prior approval. Plants shall be constructed according to approved plans.

(c) Grounds surrounding the establishment shall be well drained and kept clean and free of accumulated rubbish or other nuisance, contamination hazard or vermin harborage.

(d) Driveways at receiving and shipping doorways shall be constructed or treated and maintained so as to minimize dust and dirt.

(3) BUILDINGS. (a) All establishment buildings shall be so constructed as to prevent the entrance or harboring of vermin and insects. Doors and windows or other openings to the outside shall be provided with screens when necessary to accomplish this.

(b) All dogs, cats, other pets and birds shall be excluded. This shall not serve to exclude seeing eye dogs from retail market areas normally accessible to customers.

(c) Floors, walls, ceilings, partitions, posts, doors and all other construction features of slaughtering rooms, processing rooms, chill rooms, or rooms where edible product is stored, shall be constructed of such material and finish that they may be readily and thoroughly cleaned and shall be kept in a clean and sanitary condition. Floors shall be constructed of hard surface concrete or other impervious materials. Any floor cracks which may develop shall be promptly repaired. Interior construction features consisting of cement blocks or other porous material, in rooms where edible products are handled, shall be treated to render such material impermeable.

(d) Floor drains shall be equipped with traps and grills which shall be so located as to drain all waste liquids. Blood traps or other methods of collecting and disposing of blood shall be provided.

(e) Structures shall be so located that the product does not become contaminated through contact with floors, walls or other structures.

AGRICULTURE, TRADE & CONSUMER PROTECTION 272-1

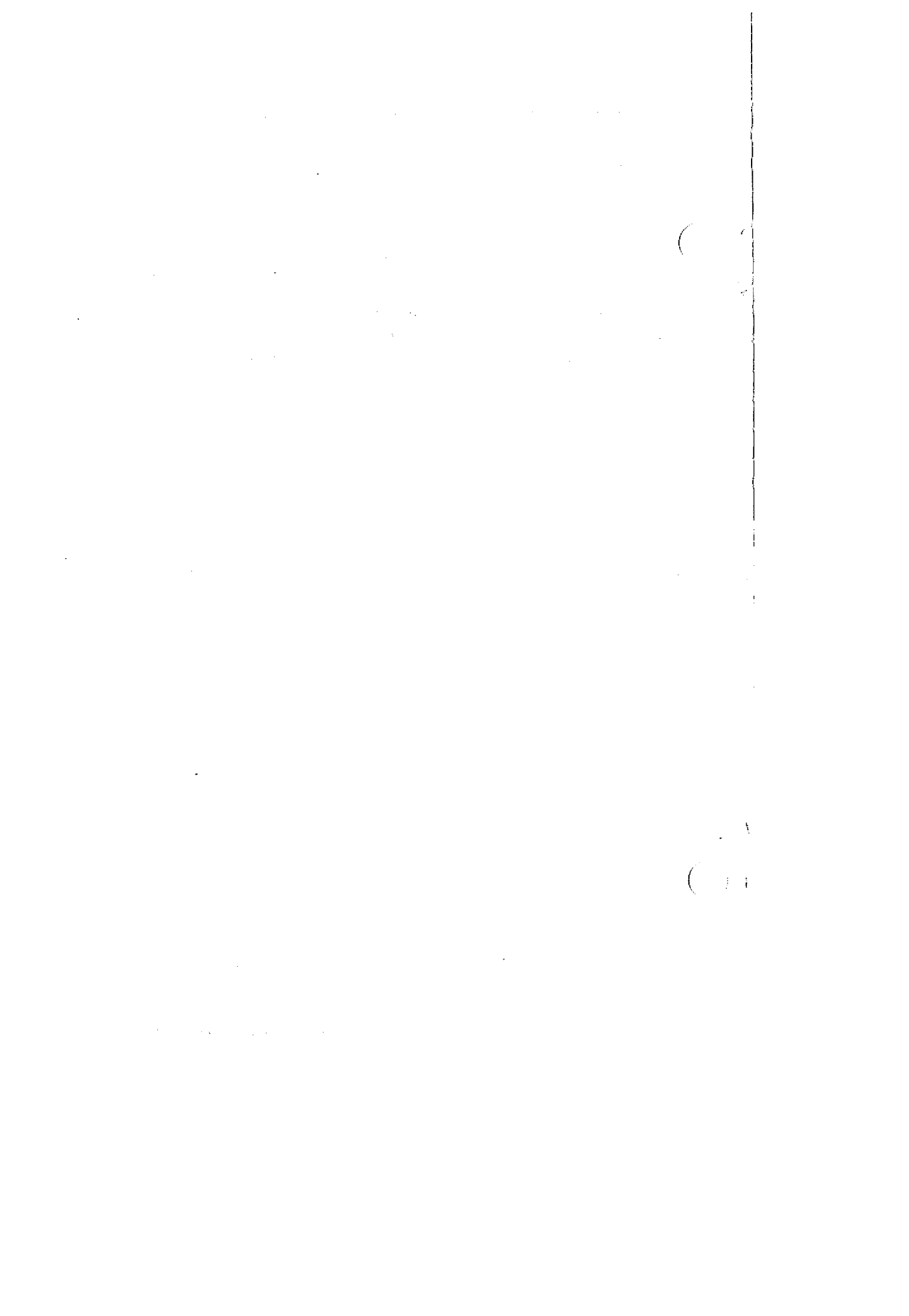
Ag 47

(f) All portions of buildings used in the conduct of operations shall be fully separated from other portions used for living quarters by means of floors, walls, and ceilings constructed of solid concrete, brick, wood, or other impervious materials, and shall be used only for slaughtering or processing operations, or in the storage of products and for no other purposes.

(g) All newly constructed establishments which slaughter animals or poultry shall have a separate refrigerated room for storage of inedible products.

(4) FACILITIES. (a) *Water supply.* The water supply shall be readily accessible, of sufficient quantity to permit compliance with the requirements of this section, and potable. There shall be no cross connection between the potable water supply and any nonpotable water supply nor

Next page is numbered 273



(e) Inedible products which closely resemble an edible product, or which are capable of use as human food, shall be placed in containers plainly marked "Inedible" and segregated from edible products. Such containers while in the work processing area shall be reasonably clean, free from odors, accumulated residues, rust and not constitute a health hazard or nuisance. Inedible products shall be denatured before being placed in storage or removed from the establishment. Denaturing shall effectively alter the normal character or appearance of carcasses or products so as to render them incapable of being sold or used as human food.

(f) Inedible products, described in par. (e), held at the establishment for further sale or disposition for rendering or use as animal feed, shall be plainly marked or identified "INEDIBLE (SPECIES) NOT FOR HUMAN CONSUMPTION". Transportation or removal of such products from the establishment shall be in conformity with ch. Ag 48.

(g) Carcass meat or finished product shall not be taken into or through the slaughter room at any time when slaughtering operations are being conducted.

(h) The slaughter room shall not be used for other operations such as processing or packaging at the same time that slaughter operations are being conducted, nor shall it be used as a storage area.

(i) Manure, offal or other inedible by-product shall not be permitted to accumulate in or around any establishment or retail meat market.

(j) Spitting or urinating on floors or into floor drains shall be prohibited.

(k) Smoking is prohibited in all processing areas or other places where meat or meat product is handled in open containers.

(l) No person afflicted with a communicable disease or who has a discharging or infected wound, sore or lesion on hands, arms or other exposed portion of the body shall be permitted to handle foods or food processing equipment.

(m) Persons engaged in handling or processing food products shall wear clean and washable outer clothing, and shall wear head covering or hair nets. Clothing, head covering or hair nets shall be of such types as to prevent accidental contamination of product by body or facial hair, cosmetics, medications or similar substances.

(n) Washing of floors, hands, aprons, or equipment is prohibited in areas while products are present that may be contaminated by splash.

(o) Meals or snacks shall not be consumed in product processing areas. If needed, a separate room or area shall be provided in an establishment for the consumption of meals or snacks by employes or other persons.

(8) REJECTION OF FACILITIES OR EQUIPMENT. The department may attach a reject tag to utensils, rooms, containers or any other equipment or facilities constructed or maintained in violation of these rules, or which because of their insanitary or unclean condition could lead to the contamination of product. Equipment or facilities so tagged may not be

used until brought into compliance with these rules and the reject tag is removed by a department representative.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; cr. (8), Register, September, 1972, No. 201, eff. 10-1-72; am. (4) (d), (7) (a), (e) and (f), cr. (3) (f), Register, April, 1975, No. 232, eff. 5-1-75; cr. (1) (d), (3) (g), (7) (n) and (o), am. (2) (b), (4) (d), (6) (e) and (7) (e), Register, October, 1983, No. 334, eff. 11-1-83; am. (1) (a), Register, October, 1991, No. 430, eff. 11-1-91.

Ag 47.04 Plant alterations; time limit. If in the opinion of the department, it is necessary that alterations, additions or changes be made in an establishment, or equipment, a written notice shall be given or mailed to the operator of such plant, requiring such alterations, additions, or changes to be made within 60 days; provided, however, that if the required alterations cannot be made with reasonable diligence within 60 days, the department may extend the time not to exceed 180 days from receipt of notice. Failure to comply with such department directive shall be grounds for license revocation or suspension.

History: Cr. Register, September 1971, No. 189, eff. 10-1-71.

Ag 47.06 Transportation of meat and poultry. (1) TRANSPORTATION AND STORAGE. No person shall sell, transport, store, or offer for sale, transportation or storage, or receive for transportation or storage, any carcass or product capable of use as human food unless such carcass or product and its container, if any, is plainly labeled, marked or identified as required under this chapter.

(2) **FACILITIES AND HANDLING.** (a) Vehicles and transportation facilities used in transporting meats, meat foods, poultry or poultry food products shall be constructed and maintained so as to assure that product arrives at its destination in a wholesome and unadulterated condition.

(b) Unwrapped product shall be transported in enclosed vehicles equipped with tight fitting doors, and shall be protected from contamination from walls or floors.

(c) Transportation facilities shall be such that will assure delivery of chilled product at destination with an internal temperature of not more than +40° F.

(3) **EXEMPTIONS.** (a) The provisions of sub. (2) relating to transportation shall not apply to custom or farm slaughtered carcasses or product, transported by the owner thereof, except that any such product determined to be unwholesome or adulterated shall be excluded from any retail market, processing plant, or storage facility engaged in providing meat or poultry processing services to the public, and if found therein shall be subject to seizure, retention and/or condemnation.

(b) The provisions of sub. (1) do not apply to the transportation, by individuals, of carcasses or products resulting from the slaughter or processing by them of animals of their own raising exclusively for their own use and members of their household and non-paying guests and employes.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; r. and secr. Register, April, 1975, No. 232, eff. 5-1-75.

Ag 47.07 Seizure, retention, condemnation and disposition of unwholesome, adulterated or misbranded products. (1) The department may seize, Register, October, 1991, No. 430

retain or apply holding orders to any products in any establishment, retail market, frozen locker plant, frozen food processing plant, storage facility and warehouse, or any other premises or establishment where such products are processed, stored or held for sale or distribution, or which are in the channels of transportation, that are, or are suspected of being, unwholesome, adulterated, or misbranded for further examination, analysis or disposition. If the situation requires, products in transportation may be placed in commercial storage facilities, under retention or holding order, in the account of the consignor.

(2) Products determined to be unwholesome shall be condemned wherever located.

(3) Products determined to be adulterated or misbranded may be retained to be reworked or further processed to correct deficiencies, or condemned if such deficiencies cannot be corrected.

(4) Products processed at any establishment on a custom basis shall be subject to the same rules of seizure, retention and condemnation as prescribed herein as any other products with respect to conditions of disease, parasitic infection, unwholesomeness, presence of harmful chemical, biological or antibiotic residues, or any other condition which would render it potentially harmful to human health or cause it to be a potentially hazardous food.

(5) It shall be the responsibility of the owner or operator of any establishment to examine all products, including products processed on a custom basis, prior to their entry into processing or storage areas, and to exclude any product found to be unwholesome or otherwise contaminated with any objectionable matter or filth, or to require immediate isolation of such products or their cleaning or trimming as necessary to remove such condition. Department inspectors shall require the immediate removal of such unwholesome or contaminated product if found in edible processing or storage areas. If such product is not promptly removed as required, it may be seized or condemned by the inspector.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; r. and recr. Register, April, 1975, No. 232, eff. 5-1-75.

Ag 47.08 Composition, formulation and labeling of meat, meat food products, poultry and poultry food products. (1) **COMPOSITION.** The composition of any meat, meat food, poultry, or poultry food product, whether or not in naturally occurring, processed, or composited and processed form, that is prepared, stored, handled, sold or offered for sale in any establishment or retail market shall comply with the definitions and standards of identity for such products as provided in ch. 97, Stats., and rules issued by the department.

(2) **LABELING.** (a) Any meat or poultry product sold or offered for sale shall bear an appropriate label stating the true name of the product; the product ingredients, if applicable; the name and address of the processor or distributor; the net weight of the product; the inspection legend; and, if the product is perishable, one of the following statements or a similar perishable warning statement: "Keep Refrigerated", "Perishable, Keep Under Refrigeration" or "Keep Frozen". This does not apply to a product prepared and sold at a retail market and offered for sale at a full service counter if the product is accompanied by a counter tag showing the name of the product and a listing of ingredients.

Register, October, 1991, No. 430

(b) All formulas, labels and labeling information used in the labeling of products in licensed meat establishments shall be submitted to the department for approval prior to use. The department may seize and destroy all unauthorized labels.

(c) Labels accompanying bulk shipment of products to be repackaged shall not bear the inspection legend, unless the product is shipped to an official establishment for repackaging under inspection supervision.

(d) Every meat or poultry product sold or offered for sale in packaged form as a consumer sized lot in any self-service sales facility shall bear an appropriate label showing the true name of the product, an ingredients statement, the net weight, the name and address of the processor and, if the product is perishable, one of the following statements or a similar perishable warning statement: "Keep Refrigerated", "Perishable, Keep Under Refrigeration" or "Keep Frozen".

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; renum. (2) (b) to be (2) (d) and cr. (2) (b) and (c), Register, April, 1975, No. 232, eff. 5-1-75; am. (2) (a), Register, October, 1983, No. 334, eff. 11-1-83; am. (2) (a), (c) and (d), Register, October, 1991, No. 430, eff. 11-1-91.

Ag 47.09 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 apart from the regular inspection schedule.

(b) Persons engaged in custom slaughtering or processing, including mobile slaughterers and mobile processors, shall mark all custom slaughtered and custom processed meat and meat products in compliance with the following requirements:

1. The required mark shall include the name of the slaughter or processing establishment, or the establishment identification number assigned by the department, together with the words "NOT FOR SALE", set forth in block letters not less than $\frac{3}{8}$ inch in height. Stamps, brands and marks for identification of custom meat and meat products shall be approved by the department. The required mark shall be in one of the formats shown below:

NOT FOR SALE

OR

NOT FOR SALE

XYZ MARKET

WIS 000

2. Each side, quarter, or other part of a carcass, including detached organs or custom slaughtered or custom processed animals, shall be legibly marked immediately after slaughter or, if the animal is not slaughtered at the establishment, at the time the meat enters the establishment for processing.

3. All boxes, cartons, packages or containers of custom processed meat or meat products shall be marked at the time of packaging. Ordinary ring variety sausages and large variety sausage products having a diameter greater than $1\frac{1}{2}$ inches shall be individually marked if they are individually packaged, or if they are shipped or stored in unsealed containers. These sausages need not be individually marked if they are packaged in a sealed and properly labeled container intended for a single customer.

(c) Any meat or parts, such as head meat, tongues, hearts, fat, trimmings, saved from non-inspected, custom slaughtered or processed ani-

Register, October, 1991, No. 430

mals, shall not be offered for sale for human consumption, or combined with inspected products that are offered for sale.

(d) There shall be effective segregation in all facilities and operations at all times to prevent the commingling of inspected and non-inspected product.

(2) 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.

(3) REQUEST FOR INSPECTION. When inspection is requested for custom slaughter, a request 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.

(4) HORSE SLAUGHTER. The slaughter of horses, mules and other equines and the preparation and handling of the products thereof shall be conducted in establishments separate from those used for the slaughter and preparation of other products. All carcasses, parts, meat, meat food products, or other products thereof shall be conspicuously labeled, marked, branded, or tagged "Horse Meat" or "Horse Meat Product" by a method approved by the department.

(5) EMERGENCY SLAUGHTER. (a) Accidentally injured animals with fractures, cuts, or bruises, but which are otherwise healthy, may be slaughtered on an emergency basis if slaughtered within 24 hours after the injury was incurred. No antemortem or postmortem inspection shall be required for the emergency slaughter of such accidentally injured animals if done on a custom basis and the meat is not intended for sale.

(b) All animals submitted for emergency slaughter on a custom basis shall be accompanied by a certificate signed by the owner or custodian of the animal at the time of injury providing the following information:

1. Name and address of the owner or custodian.
2. Type of injury.
3. Time and date the injury was incurred.
4. All drugs administered to the animal within 30 days prior to its submission for emergency slaughter.
5. The last date drugs were administered to the animal.

(c) Establishments shall furnish the owners of uninspected emergency slaughtered animals with a signed, written statement of the actual gross weight of the carcass prior to processing and the actual net weight of the meat after processing. The owners of such meat shall sign a receipt, and establishments shall maintain these receipts for inspection and review by the department.

(d) Animals with accidental injuries sustained more than 24 hours before submission for slaughter, whose meat is intended for private con-

sumption by the animal's owner, the owner's household and nonpaying guests and employees, and not for sale, shall be slaughtered in establishments where meat inspection is maintained under s. 97.42 or the federal meat inspection act, or where the animal is kept. Meat from such animals may be received and processed, on a custom basis and not for sale, in establishments only if:

1. A licensed practicing veterinarian performs both antemortem and postmortem inspections on the animal;
2. The veterinarian certifies, in writing, that the meat from such animal is wholesome and free of disease;
3. The veterinarian furnishes the department with such certification.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; am. (1) (b) and (5), Register, September, 1972, No. 201, eff. 10-1-72; am. (1) (b) and (5), Register, April, 1976, No. 232, eff. 5-1-76; am. (1) (b), r. (2), renum. (3) to (5) to be (2) to (4), Register, October, 1983, No. 334, eff. 11-1-83; emerg. cr. (5), eff. 11-26-85; cr. (5), Register, May, 1986, No. 365, eff. 6-1-86; r. and recr. (1) (b), Register, October, 1991, No. 430, eff. 11-1-91.

Ag 47.10 Inspection marks and establishment numbers. (1) **ESTABLISHMENT NUMBER.** An official number shall be assigned to each establishment where continuous state meat inspection is conducted. Such numbers shall be used to identify all meat and meat products inspected and passed. Two or more establishments under the same ownership may be granted the same official numbers, provided a serial letter is added in each case to identify each establishment and the products thereof.

(2) **INSPECTION MARKS.** (a) All carcasses that have been inspected and found to be sound, healthful, wholesome, and fit for human food shall be marked, "Wis. Inspected and Passed". Each primal part of a carcass, beef cod fat, beef kidney fat, each liver, beef tongue and beef heart shall be so marked.



(b) Carcasses or parts that have been inspected and found to be fit for human food or use only after cooking shall be tagged and/or marked, "Passed for Cooking."

(c) Carcasses or parts that have been inspected and found to be suitable for human food or other use only after proper refrigeration shall be tagged or marked, "Retained for Refrigeration."

Register, October, 1991, No. 430

(d) Carcasses, parts or meat products that have been inspected and found to be unfit for human food shall be marked or tagged, "Wis. Insp'd and CONDEMNED."

**WIS. INSP'D AND
CONDEMNED**

(e) Carcasses, parts, viscera or meat products held for further examination by an inspector to determine its disposal shall be tagged, "Wis. Retained," or placed under department holding order.

(f) Only harmless ink approved by the department shall be used in marking carcasses or parts thereof.

(3) **INSPECTED PROCESSED PRODUCTS.** All meat food products processed for sale under department inspection shall plainly bear a legible official inspection mark on the label reading "WIS. DEPT. AGR. INSPECTED" and the establishment number. Where limitations of space apply, the word "INSPECTED" may be abbreviated as "INSP'D." Labels within the meaning of this subsection means a display of any printing, lithographing, embossing, sticker, seals, or other written, printed or graphic matter upon the immediate package or container of any product, not including package liners.



(4) **CONTROL AND USE OF BRANDS AND MARKING DEVICES.** All brands and devices, except custom processed brands, for marking articles with the inspection legend shall be used only under the supervision of a department employe, and when not in use for marking, shall be kept locked in properly equipped lockers or compartments the keys of which shall not leave the possession of a department employe.

(5) **INSPECTION MARKS; FORGING, COUNTERFEITING, IMPROPER USE AND HANDLING.** (a) No person shall forge, counterfeit, simulate, or falsely represent, or without proper authority, use, detach, or knowingly or wrongfully alter, deface, or destroy any of the marks, stamps, tags, labels, or other identification devices provided for herein.

(b) Any additional brands required shall be furnished by the establishment.

(c) No person or establishment shall, without the express written approval of the department, create, or order the manufacture of any

brands, stamps, or devices which incorporate the official Wisconsin inspection legend, or facsimile thereof.

(d) The control and title of any brands, whether furnished by the department, or manufactured for the establishment with the approval of the department, shall in the event of discontinuance of inspection in the establishment, remain with the department.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; am. (1), (2)(a) and (3), Register, April, 1975, No. 232, eff. 5-1-75.

Ag 47.105 Voluntary inspection of game animals. (1) GENERAL. The operator of a licensed meat establishment may request department inspection of game animals slaughtered at the licensed establishment. Inspection shall include ante-mortem and post-mortem inspection as provided in this section. The cost of inspection will be billed to the meat establishment operator at the current hourly rate as determined by the department.

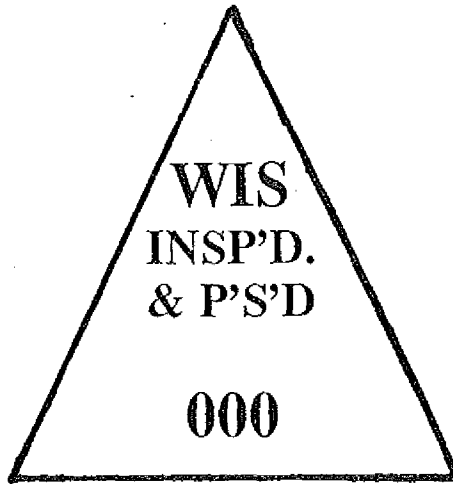
(2) ANTE-MORTEM INSPECTION. Ante-mortem inspection of a game animal shall comply with applicable requirements under s. Ag 47.16. Ante-mortem inspection may include field observation of the game animal in motion and at rest. Game animals shall be bled immediately after stunning. The inspector shall observe the transportation of each game animal to a slaughtering establishment to ensure positive identification if the animal is not otherwise positively identified. Game animals shall be transported promptly to a slaughtering establishment to maintain acceptable product condition.

(3) POST-MORTEM INSPECTION. Post-mortem inspection of a game animal shall comply with applicable requirements under s. Ag 47.17. Post-mortem inspection procedures for buffalo shall be the same as those used for cattle. Post-mortem inspection procedures for venison shall be the same as those used for sheep. The department may prescribe specific post-mortem inspection procedures for other game animals as appropriate.

(4) SANITARY SLAUGHTER AND PROCESSING. Game animals shall be slaughtered in a sanitary manner. Meat and meat products obtained from game animals shall be handled and processed in a sanitary manner. Slaughter and processing shall comply with applicable sanitation requirements under this chapter.

(5) INSPECTION MARKS. (a) A department inspector shall place an inspection mark on each inspected carcass of a game animal which has passed ante-mortem and post-mortem inspection. The inspection mark shall be made by an inspection brand approved under par. (c). The inspection mark shall include the notation "Wis. Inspected and Passed" and the department-assigned establishment number of the slaughter establishment at which the animal was slaughtered. The notation and establishment number shall be surrounded by a triangle as shown below:

Register, October, 1991, No. 430



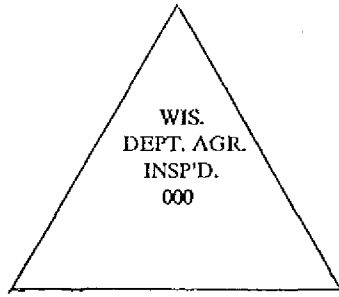
(b) Primal parts of buffalo and venison carcasses, buffalo livers, buffalo hearts and tongues, and venison livers and hearts which pass post-mortem inspection shall be marked as required under par. (a).

(c) Inspection brands shall be approved by the department. Requests for approval shall be submitted in writing to the department's Madison office. The department will forward approved requests to a brand manufacturer who will bill the requesting meat establishment directly. An inspection brand may only be used under the direct supervision of a department employee. When not in use for marking, the inspection brand shall be kept locked in a properly equipped locker or compartment, the keys to which shall not leave the possession of a department employee.

(6) CONDEMNED CARCASSES OR MEAT PRODUCTS. Carcasses, parts or meat products from game animals which are inspected and found unfit for human food shall be slashed and denatured as required under s. Ag 47.185 (1) and marked or branded with the notation "WIS. INSPECTED AND CONDEMNED" in the format show below:

WIS. INSP'D. AND
CONDEMNED

(7) LABELING PROCESSED GAME ANIMAL MEAT PRODUCTS. (a) The label of any processed meat product consisting entirely (100%) of inspected and passed buffalo, venison or other game animals shall include an inspection mark consisting of the notation "Wis. Dept. Agr. Inspected", followed by the establishment number. The notation and establishment number shall be enclosed within an equilateral triangle in the format shown below, except that it need not be of the size illustrated, provided that it is of sufficient size as to be conspicuously displayed and readily legible. If space is limited, the word "Inspected" may be abbreviated as "INSP'D."



(b) The label for a processed meat product consisting of inspected and passed game animal meat and other domestic animal meat such as pork, beef or poultry shall include the triangular inspection mark under par. (a) if both of the following conditions are met:

1. Domestic animal meat constitutes less than 3% of the product by weight.
2. Meat fat from domestic animals constitutes less than 30% of the product by weight.

(c) The label for a processed meat product consisting of inspected and passed game animal meat and other domestic animal meat such as pork, beef or poultry shall include the inspection mark under s. Ag 47.10 (3), rather than par. (a), if either of the following conditions exist:

1. Domestic animal meat constitutes 3% or more of the product by weight.
2. Meat fat from domestic animals constitutes 30% or more of the product by weight.

History: Cr. Register, October, 1991, No. 430, eff. 11-1-91.

Ag 47.11 Treating pork and pork products to destroy trichinae. (1) TREATMENT REQUIRED. All meat products listed under sub. (2) and all pork muscle tissue used as an ingredient of a meat product listed under sub. (2) shall be treated to destroy any possible live trichinae. Treatment shall consist of heating, freezing or curing. Heating, freezing and curing shall comply with applicable requirements under subs. (3) to (7).

(2) **PRODUCTS REQUIRING TREATMENT.** The following meat products and all products of a similar character are subject to treatment under sub. (1) if they contain any pork muscle tissue, pork hearts, pork stomachs or pork livers:

- (a) Bologna.
- (b) Frankfurters.
- (c) Vienna sausage.
- (d) Smoked sausage and knoblauch sausage.
- (e) Mortadella.
- (f) All forms of summer or dried sausage, including mettwurst.

Register, October, 1991, No. 430

(g) Ground meat mixtures containing pork and beef, veal, lamb, mutton, goat, or game meat, which may be prepared in such a manner that the ground meat mixture might be eaten rare or without thorough cooking.

(h) Flavored pork sausages such as those containing wine or similar flavoring materials.

(i) Cured pork sausage.

(j) Sausage containing cured pork or smoked pork, or both.

(k) Cooked pork loaves.

(l) Roasted, baked, boiled or cooked hams.

(m) Pork shoulders or pork shoulder picnics.

(n) Italian-style hams.

(o) Westphalia-style hams.

(p) Smoked boneless pork shoulder butts.

(q) Cured meat rolls.

(r) Capocollo, also known as capicola or capicola.

(s) Coppa.

(t) Fresh or cured boneless pork shoulder butts, hams, loins, shoulders, shoulder picnics, and similar pork cuts in casings or other containers in which ready-to-eat delicatessen articles are customarily enclosed. Cured boneless pork loins shall be treated to destroy trichinae before they are shipped from the establishment where cured.

(u) Breaded pork products.

(v) Boneless back bacon.

(w) Smoked pork cuts such as hams, shoulders, loins and pork shoulder picnics.

(3) HEATING. (a) If a product is treated by heating, all parts of the product shall be heated to one of the internal temperatures in the following table for the period of time corresponding to that temperature:

TABLE 1: HEAT TREATMENT TIME AND TEMPERATURE

Minimum Internal Temperature		Minimum Time
Degrees Fahrenheit	Degrees Centigrade	
120	49.0	21.0 hours
122	50.0	9.5 hours
124	51.1	4.5 hours
126	52.2	2.0 hours
128	53.4	1.0 hours
130	54.5	30.0 minutes
132	55.6	15.0 minutes
134	56.7	6.0 minutes
136	57.8	3.0 minutes
138	58.9	2.0 minutes
140	60.0	1.0 minute
142	61.1	1.0 minute
144	62.2	Instant

(b) If products are treated by heating, the time to raise the product's temperature from 60° F. to 120° F. shall not exceed 2 hours unless the product is cured or fermented.

(c) If a product is heated to a temperature of at least 138° F. but not greater than 143° F., the time under par. (a) need not be monitored if the product's minimum thickness exceeds 2 inches and the product is not refrigerated until at least 5 minutes after the temperature of 138° F. is attained.

(4) FREEZING. (a) 1. A product may, at any stage of preparation, be treated by freezing after preparatory chilling to a temperature not above 40° F. or after preparatory freezing. If a pork product is treated by freezing, all parts of the product shall be held continuously at a temperature not higher than one of those specified in Table 2. The product shall be held at or below that temperature for the corresponding number of days specified in the table. The required number of days depends on the thickness of the meat and inside dimensions of the container, as provided in subd. 2 or 3.

TABLE 2: FREEZING TIME AND TEMPERATURE

TEMPERATURE ° F.	Group 1 (Days)	Group 2 (Days)
5	20	30
-10	10	20
-20	6	12

2. Products in Group 1 may be in separate pieces not more than 6 inches thick, arranged on separate racks with each layer not more than 6 inches deep, stored in crates or boxes not more than 6 inches deep, or stored as solidly frozen blocks not more than 6 inches thick.

3. Products in Group 2 may consist of products in pieces, layers, or within containers, in which the thickness of the product is more than 6 inches but not greater than 27 inches; or products in containers, including barrels, kegs or cartons, having a thickness not greater than 27 inches.

(b) Products or containers of products frozen under this subsection shall be spaced in the freezer to ensure free circulation of air between the pieces of meat, meat layers, meat blocks and meat containers, so that the temperature in all parts of the freezer will be promptly reduced to the appropriate temperature in Table 2 and maintained at or below that temperature for the required number of days.

(c) During the time periods for freezing a product under par. (a), the product shall be kept in a separate freezer room or compartment which is separate from other products not being treated for destruction of trichinae. The separate freezer room or compartment shall be under department control and be locked or sealed so that it is accessible only with department approval.

(5) FREEZE DRYING. If a product is treated by freeze drying, all parts of the product shall be freeze dried by a commercial freeze drying establishment.

(6) CONTROLLED FREEZING. (a) A product may be treated for destruction of trichinae by subjecting all parts of the product to controlled freezing under department supervision. The center of the meat product shall be held at one of the temperatures in the following table for the period of time corresponding to that temperature.

TABLE 3: CONTROLLED FREEZING TIME AND TEMPERATURE

Maximum Internal Temperature		Minimum Time
°F.	°C.	
0	-17.8	106 hours
-5	-20.6	82 hours
-10	-23.3	63 hours
-15	-26.1	48 hours
-20	-28.9	35 hours
-25	-31.7	22 hours
-30	-34.5	8 hours
-35	-37.2	½ hour

(b) During the controlled freezing period under par. (a), the product shall be kept in a separate freezer room or compartment which is separate from other products not being treated for destruction of trichinae. The separate freezer room or compartment shall be under department control and be locked or sealed so that it is accessible only with department approval.

(c) Each freezer room or compartment used for controlled freezing shall be equipped with an accurate thermometer. The thermometer shall be placed at or above the highest level at which the product undergoing treatment is stored, and away from refrigerating coils.

(d) Products treated by controlled freezing shall be closely supervised by a department inspector until it is prepared into one of the finished products under sub. (2), or until it is transferred under department control to another licensed meat establishment for preparation into one of those finished products.

(e) Products treated by controlled freezing may be transferred in sealed vehicles or sealed containers to another licensed meat establishment for use in the preparation of any product under sub. (2). Transportation shall comply with applicable requirements under s. Ag 47.06.

(6) **CURING.** If a product is cured to destroy trichinae, the product shall be cured using an appropriate curing method for that product as provided in 9 CFR 318.10 (c) (3), or by another method approved in writing by the department.

(7) **TIME AND TEMPERATURE MONITORING.** When necessary to comply with this section, smokehouses, drying rooms, freezers and other compartments used in the treatment of pork to destroy trichinae shall be equipped with accurate automatic recording thermometers. Alternate methods of monitoring time and temperature may be approved by the department. An assigned department inspector may approve an automatic recording thermometer for use in a sausage smokehouse, drying room, freezer or other compartment if, in the inspector's judgment, the thermometer is adequate for the purpose used.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; r.(4) Register, April, 1975, No. 232, eff. 5-1-75; r. and recr. (2) (c), Register, October, 1983, No. 334, eff. 11-1-83; r. and recr. Register, October, 1991, No. 430, eff. 11-1-91.

Ag 47.12 Canning with heat processing and hermetically sealed containers. Meat and meat food products, poultry and poultry food products, and game meat products may be processed by canning methods. If heat processing and canning methods are used, the methods shall comply with requirements under 9 CFR 318.300 to 318.311, or shall be specifically approved in writing by the department.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; r. and recr. Register, October, 1983, No. 334, eff. 11-1-83; am. Register, October, 1991, No. 430, eff. 11-1-91.

Ag 47.13 Time of inspection. (1) DAYS AND HOURS. Each establishment shall notify the department in writing of the hours or days of the week in which slaughtering or processing is conducted. The department, for the most efficient and economic utilization of inspector personnel, may require that all slaughtering and processing operations be confined to certain hours or days and establish inspection schedules designating the hours or days in which slaughtering or processing operations may be conducted.

(2) (a) **OVERTIME INSPECTION.** Establishments requiring overtime inspections shall reimburse the department at uniform rates commensurate with actual costs as determined by the department.

(b) "Overtime" for the purposes of this chapter means any time when meat inspection personnel are requested to work in an establishment, as follows:

1. Each Saturday or Sunday.

2. New Year's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Christmas Day. If any such holiday falls on Sunday, the succeeding Monday shall be a holiday.

3. The days before Christmas and New Year's Day.

4. Good Friday—afternoon.

Register, October, 1991, No. 430

5. Before 6 a.m. or after 6 p.m.
6. In excess of 40 hours of "straight time" in any calendar week.
7. At any time other than a regularly scheduled slaughter period.
8. All other days which are official holidays for state employees.

(3) **ABSENCE OF INSPECTOR.** Whenever the inspector assigned by the department or any cooperating agency is not present at the commencement of slaughtering operations for which inspection is required, no person shall slaughter any animals or poultry for the purpose of selling the products thereof for human food without notifying and receiving instructions from the department concerning procedures to be followed or action to be taken with respect to slaughtering operations. The department shall take all steps possible to provide alternative inspection to facilitate continuation of operations without the imposition of any undue burden on such slaughtering operations.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; am. (2) (a), Register, September, 1972, No. 201, eff. 10-1-72; am. (1) and cr. (3), Register, April, 1975, No. 232, eff. 5-1-75; am. (2) (b)3. and 4., cr. (2) (b)8., Register, October, 1983, No. 334, eff. 11-1-83.

Ag 47.14 County and municipal inspection. Counties and municipalities desiring to enter into a cooperative agreement pursuant to s. 97.20 (5), Stats., for approved county or municipal inspection shall make application to the department in writing. The department shall investigate and evaluate the county or municipal meat inspection and enforcement program. If in the opinion of the department the county or municipal inspection and enforcement programs are in substantial accord with inspection carried on by the department, a cooperative agreement may be approved.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71.

Ag 47.15 Appeals. Appeals from the decision of any department inspector may be made to the department by the operator of any establishment.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71.

Ag 47.16 Antemortem inspection. (1) **SCOPE OF INSPECTION.** All animals shall receive an antemortem inspection on the day of slaughter at the establishment where they are to be slaughtered.

(2) **FACILITIES FOR INSPECTION.** (a) Pens where animals are held for inspection shall have adequate natural or artificial light during the hours inspection is performed.

(b) Pens, stocks or chutes shall be provided where individual animals can be examined conveniently and safely.

(c) Establishments shall provide personnel to assist in the handling and restraining of animals being examined.

(d) Pens required under this subsection shall be sufficiently clean to prevent animals from becoming soiled.

(3) **SUSPECT ANIMALS.** (a) All animals that, on antemortem inspection, do not plainly show but are suspected of being affected with any disease or condition which may cause condemnation in whole or in part on post-mortem inspection, shall be tagged "Suspect" so as to retain their iden-

Register, October, 1991, No. 430

tity until final postmortem inspection has been made. No animal tagged "Suspect" shall have tag removed except by a departmental employe or under his supervision.

(b) No animal classified "Suspect" shall be released for a purpose other than slaughter, without prior approval of the department. The reason for requesting the release shall be submitted in writing and signed by the owner of the animal.

(4) ANTEMORTEM CONDEMNATION. All animals plainly showing on antemortem inspection any disease or condition that would cause the carcass to be unfit for human consumption, shall be condemned. Condemned animals shall be marked "Wis. inspected and condemned" and shall not be slaughtered in the establishment. Such animals shall be disposed of under the supervision of the department.

(5) ANIMALS SUBJECT TO CONDEMNATION. (a) Animals received in a dead or dying condition shall be condemned. Causes for condemnation on antemortem inspection may include, but is not limited to, severe manifestations of the following conditions:

1. Elevated temperature
2. Malignant neoplasms
3. Multiple abscesses
4. Immaturity
5. Emaciation
6. Icterus
7. Polyarthritis
8. Central nervous diseases
9. Edema or anasarca
10. In crippled or downer cattle, the following conditions associated with symptoms of systemic disease:
 - a. Skin conditions or changes, including:
 - i. Extremely pale skin (anemia).
 - ii. Yellowish colored skin (jaundice).
 - iii. Extreme thinness (emaciation).
 - iv. Draining sores or maggots.
 - v. Abscesses.
 - vi. Hot, painful sores (inflammation).
 - vii. Reddish-blue discoloration of membranes in mouth, nose, vagina, or eyes.
 - viii. Pockets of fluid (edema).
 - b. Digestive system conditions or changes, including:
 - i. Diarrhea, especially if bloody or foul smelling.

- ii. Extreme stomach dilation (bloat).
- iii. Ketosis (odor of acetone on breath).
- c. Reproductive system conditions or changes, including:
 - i. Retained placenta.
 - ii. Calving with any symptoms or evidence of metabolic disease or infection.
 - iii. Vaginal discharges, including pus, hemorrhage, or foul odor.
 - iv. Prolapsed uterus.
 - v. Mastitis (septicemic or gangrenous).
- d. Urinary system conditions or changes, including:
 - i. Bloody urine.
 - ii. Water belly (urinary obstruction).
 - iii. Uremia.
- e. Nervous system conditions or changes, including:
 - i. Abnormal behavior suggesting brain or major nerve damage (rabies, listeriosis, lead poisoning).
 - ii. Weak response to stimulation with a sharp object or electric shock.
 - iii. Tremors, shaking, or muscle twitching.
- f. Respiratory system conditions or changes, including:
 - i. Rapid or labored breathing (pneumonia).
 - ii. Nasal discharge containing pus, dead tissue, or blood.
- g. Musculoskeletal conditions or changes, including:
 - i. Extreme weakness, including an inability to sit up.
 - ii. Massive injury to two or more legs.
 - iii. Swollen joints.
 - iv. Hip clamp injuries.
- h. Other conditions or changes, including:
 - i. Fever greater than 104° F., or subnormal temperature less than 99° F.
 - ii. Cancer, including enlarged lymph nodes and eye malignancy.
 - iii. Less than complete recovery from major surgery, as evidenced by unhealed wounds or recent scars from hardware, caesarian, or abdominal surgery.

(b) Swine with temperatures 106° F. or higher, and cattle, sheep and goats with temperatures 105° F. or higher, will be condemned or held for a reasonable period of time for observation. Animals not returning to normal temperature ranges will be condemned. Those returning to nor-

mal temperatures may be admitted to slaughter at the discretion of the inspector.

(c) Animals that are known reactors to the tuberculin test shall be marked and treated as suspects.

(d) Animals suspected of having been treated or exposed to any substance in a manner which may impart a biological residue or reaction that may make the edible tissues of the animal unwholesome or otherwise unfit for human food, shall be marked "Suspect." The animals shall be held under custody of department employe or other responsible official supervision until it can be expected that metabolic processes have reduced the residue or reaction sufficiently to make the tissues of the animal fit for human food.

(e) Any animals with vesicular condition or other reportable disease shall be reported immediately to state and federal animal health officials. Such animals will be held back from slaughter for further observation and diagnostic tests. Final disposition of these animals shall be dependent upon the identification of the disease.

(6) **EMERGENCY SLAUGHTER.** (a) An animal which is accidentally injured may be slaughtered on an emergency basis if the animal is submitted for slaughter within 24 hours after the injury is incurred. In all cases of emergency slaughter, the animal shall be inspected immediately before slaughter. When the necessity for emergency slaughter exists, the establishment shall notify the meat inspector so that department inspection may be made. In the absence of a department inspector, a licensed practicing veterinarian may be called at the establishment's expense to perform antemortem and postmortem inspection. The inspecting veterinarian shall submit a written inspection report to the department in sufficient detail to enable a later review of the findings by a department veterinarian, who shall issue an order for final disposition of the carcass.

(b) All animals submitted for emergency slaughter shall be accompanied by a certificate signed by the owner or custodian of the animal at the time of injury providing the following information:

1. Name and address of owner or custodian.
2. Type of injury, including time and date the injury was incurred.
3. Any drugs administered to the animal within 30 days prior to its submission for emergency slaughter, either as a feed additive, or in treatment of the injury, and the last date such drugs were administered.

(7) **ANIMALS HELD FOR TREATMENT.** Animals with symptoms of disease which appear amenable to treatment may be held for treatment and observation at the slaughter establishment separate and apart from other animals on the premises, under the supervision of the inspector.

(8) **DOWNER ANIMALS.** (a) Downer animals are animals which are unable to stand or walk unassisted due to factors other than accidental injury. Downer animals which do not qualify for emergency slaughter under sub. (6) may be slaughtered only during regularly scheduled times when a veterinarian employed by the department is on duty.

(b) Any downer animal submitted for slaughter shall be accompanied by a certificate signed by the owner or custodian of the animal providing the following information:

1. Name and address of owner or custodian.

2. Date that the animal became a downer and the cause of the animal's condition, if known.

3. Any drugs administered to the animal within 30 days prior to its submission for slaughter, either as a feed additive, or in treatment for any condition, and the last date such drugs were administered.

(c) Downer animals may be received for slaughter and processing only at plants maintaining adequate facilities for the humane unloading, transport, and holding of such animals. Facilities shall include separate holding pens and skids, mats, or trucks for the movement of downer animals. Downer animals shall not be dragged before stunning, or subjected to any other unnecessary mistreatment or abuse. All downer animals shall be unloaded from the truck directly onto a skid, mat or other approved conveyance if they are to be moved closer to the slaughter floor. Antemortem inspections may not be performed on the truck.

(d) Downer animals shall be held for 24 hours for further observation where the cause of the animal's condition cannot be readily determined. Animals which have been treated with drugs for which the prescribed withdrawal time has not been observed shall be condemned or held until the withdrawal times have been met.

(e) Downer animals condemned on antemortem inspection shall be killed and injected with a 10% solution of carbolic or cresylic acid, or other denaturant approved by the department, and be sent to rendering. At least 40 ml. of the denaturant solution shall be injected into the heavy musculature of each carcass quarter and into each of the abdominal and thoracic cavities. The denaturant and denaturing equipment shall be supplied by the establishment and the denaturant injected by establishment employes under direct supervision of a department employe. Under no circumstances may any animal condemned on antemortem inspection be dressed out on the premises.

(f) Any trimming of carcasses on postmortem inspection shall be done before the carcass enters the chill cooler.

(g) Facilities or equipment coming in contact with any condemned animal or part thereof shall be thoroughly cleaned and sanitized before further slaughtering or processing operations are resumed.

(h) Downer animals purchased or acquired by livestock dealers or other persons and held for treatment prior to slaughter shall, when submitted for slaughter, be accompanied by a certificate, conforming to the requirements under par. (b), both from the prior owner or custodian of such animals and the livestock dealer or other person treating such animals with respect to any drugs or antibiotics administered by them within 30 days prior to the submission of such animals for slaughter.

(9) FALSE CERTIFICATES. It shall be unlawful for any person or his agent, in the sale or shipment of animals to a slaughtering establishment, to make or submit any false or misleading statement, representation or certificate concerning the ownership, identity, origin or health status of such animals, or of any drugs, biologics or antibiotics administered to such animals.

(10) **SLAUGHTER OF ANIMALS SHOWING SYMPTOMS OF DISEASE.** Any animal showing symptoms of disease, if not condemned on antemortem inspection, shall be slaughtered separately from all other animals. If cross-contamination between animals cannot be prevented by other means, only one suspect animal or carcass shall be in the slaughter room at any one time.

History: Cr. Register, September, 1971, No. 189, eff. 10-1-71; am. (6) and cr. (8), Register, September, 1972, No. 201, eff. 10-1-72; am. (6) (b) 3, (7), (8) (b) 3, (8) (d) and cr. (8) (b) and (9), Register, April, 1975, No. 232, eff. 5-1-75; cr. (2) (d), (5) (a) 10, and (10), am. (8) (a), (c) and (e), r. (5) (a) 2, renum. (5) (a) 3, to 10, to be 2, to 9, Register, October, 1983, No. 334, eff. 11-1-83; am. (6) (a) and (8) (a), Register, October, 1991, No. 430, eff. 11-1-91.

Ag 47.17 Postmortem inspection. (1) SCOPE OF INSPECTION. A careful postmortem examination and inspection shall be made of the carcasses and parts of all animals slaughtered at establishments operating under state meat inspection. Such inspection and examination shall be made at the time of slaughter. All animals and parts of animals shall be identified in such manner that the identity of all parts is maintained until after postmortem inspection has been completed. When whole carcasses are condemned, all parts are condemned.

(2) FACILITIES FOR CONDUCTING POSTMORTEM INSPECTION. Each establishment under state meat inspection shall furnish:

(a) Natural or artificial lighting, or a combination may be used. A minimum of 50 foot candles of light shall illuminate the material examined at an inspection point. At least 20 foot candles of illumination shall be supplied elsewhere in an operating room.

(b) Hand-washing and carcass washing facilities shall be provided to prevent cross-contamination of other products.

Next page is numbered 291