

SLAUGHTERHOUSES

Chapter Ag 47

Ag 47.01	Definitions	Ag 47.07	Personnel
Ag 47.02	Responsibility	Ag 47.08	Sanitation
Ag 47.03	Premises	Ag 47.09	Restrictions
Ag 47.04	Buildings	Ag 47.10	Plant alterations; time limit
Ag 47.05	Facilities		
Ag 47.06	Equipment and utensils		

Ag 47.01 Definitions. As used in this chapter:

- (1) "Department" means State Department of Agriculture.
- (2) "Slaughterhouse" means the term "slaughterhouse" as defined in section 97.07, Wis. Stats.
- (3) "Plant" means one or more buildings or parts thereof used for or in connection with the operation of a slaughterhouse and associated meat processing.
- (4) "Animal" means cattle, swine, sheep, goats or horses.
- (5) "Meat" means the edible part of cattle, swine, sheep, goats or horses.
- (6) "Meat product", "finished product" or "product" means meat, or carcass meat, whether or not subjected to processing.
- (7) "Processing" means any method whereby meat is cut or otherwise treated beyond the operations of skinning, dehairing, eviscerating and dividing into "sides" or quarters as normally considered part and parcel of the slaughtering operation.
- (8) "Hot water" means water heated to a minimum of 150 degrees Fahrenheit.

History: Cr. Register, March, 1964, No. 99, eff. 4-1-64.

Ag 47.02 Responsibility. (1) Every slaughterhouse operator shall maintain a plant which is in conformity to the requirements of this chapter.

(2) Failure to provide a plant which complies with the requirements of this chapter shall be grounds for immediate suspension, denial or revocation of license.

(3) Slaughterhouse license shall be displayed in a conspicuous place on the slaughterhouse premises.

History: Cr. Register, March, 1964, No. 99, eff. 4-1-64.

Ag 47.03 Premises. (1) No slaughterhouse or slaughterhouse holding pens shall be so located or maintained as to create a nuisance.

(2) All newly constructed slaughterhouses shall be located in accordance with applicable zoning ordinances and shall be constructed in accordance with all applicable state and local building, plumbing and electrical codes.

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

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

History: Cr. Register, March, 1964, No. 99, eff. 4-1-64.

Register, March, 1964, No. 99

Ag 47.04 Buildings. (1) All plant 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.

(2) All dogs, cats, other pets and birds shall be excluded from the plant.

(3) Floors, walls, ceilings, partitions, posts, doors and all other construction features of slaughtering rooms, processing rooms and storage or chill rooms 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 shall be treated to render such material impermeable.

(4) 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.

History: Cr. Register, March, 1964, No. 99, eff. 4-1-64.

Ag 47.05 Facilities. (1) Slaughterhouse plants shall be provided with a supply of safe, running water. If such supply is from a private source, it shall be tested at least once each year.

(2) Ample supplies of hot and cold running water shall be available for all purposes in the slaughter room and in all processing rooms.

(3) A utility sink with hot and cold running water shall be provided in the slaughter room and in each processing room.

(4) Hand-washing sinks with hot and cold running water, soap and single service towels shall be provided in the slaughter room and in each processing room.

(5) Toilets located within the plant shall be of the flush type, vented to the outside.

(6) Toilet room doors may not open directly into any processing room.

(7) Outdoor toilets shall be equipped with self-closing doors and shall be insect and rodent proof.

(8) Plants shall be well lighted and well ventilated.

(9) A water-tight, covered box, bin or vault shall be provided for storage of manure.

(10) Covered, water-tight containers or a separate room shall be provided for storage of offal.

History: Cr. Register, March, 1964, No. 99, eff. 4-1-64.

Ag 47.06 Equipment and utensils. (1) All utensils and equipment used in connection with the slaughtering of animals, processing of meat, storing or otherwise handling of meat shall be of such material and construction that they may be thoroughly cleaned.

(2) When in the opinion of the department use of any equipment which is unclean or insanitary or improperly constructed could lead to contamination of product, the department may attach a tag to it. No equipment, utensil or container so tagged shall be used until made acceptable and released by a department representative, or such equipment shall be replaced with acceptable equipment.

History: Cr. Register, March, 1964, No. 99, eff. 4-1-64.

Register, March, 1964, No. 99

Ag 47.07 Personnel. (1) Employees handling meat or meat products shall keep hands clean and shall wash hands prior to returning to work from the toilet room.

(2) All employees working with or in the vicinity of meat or meat products in open containers shall wear head covers.

(3) Outer clothing and gloves worn by persons who handle meat or meat products shall be made of material which can be readily cleaned and shall be kept clean.

History: Cr. Register, March, 1964, No. 99, eff. 4-1-64.

Ag 47.08 Sanitation. (1) To assure sanitary operation, all equipment, such as scalding tanks, receptacles, tubs, chutes, platforms, racks, tables, knives, saws, trays, cleavers, tools and machinery used in moving, handling, eviscerating, skinning, dehairing, chopping, cutting or processing animals and meat, shall be thoroughly cleaned immediately after each day's use and more frequently if necessary to maintain proper sanitary condition.

(2) Floors in the slaughtering area shall be hosed and cleaned immediately following each day's operation and more frequently if necessary to maintain proper sanitary condition.

(3) The hosing and cleaning of floors and walls shall be conducted in such manner and at such time as to avoid splashing of floor liquids on carcass meat.

(4) Product containers, either new or reused, shall be protected from any form of insanitary condition during storage and shall not be used for any other purpose.

History: Cr. Register, March, 1964, No. 99, eff. 4-1-64.

Ag 47.09 Restrictions. (1) Offal and other inedible byproducts shall not be rendered, boned, ground, frozen or otherwise treated with any of the utensils or equipment or stored in rooms used in the slaughtering or processing of edible product, provided that the washing of offal in the slaughtering room shall be permitted. The rendering or otherwise treating of inedible product shall be completely segregated in separate rooms, apart from any edible food operation. There shall be no intermingling of inedible and edible food operations.

(2) (a) Dead animals, which have died by means other than slaughter, or any parts of such animals, shall not be received or kept on premises licensed for slaughterhouse operations. Animals which have died in transit may be unloaded for immediate disposal, but no such animal shall be brought into the plant or dismembered, or stored on slaughterhouse premises.

(b) No person shall knowingly receive or keep on premises licensed for slaughterhouse operation any animal which is obviously emaciated or ravaged by disease, or any animal which has been treated by a veterinarian for a diseased condition which may cause the carcass to be unfit for human consumption.

(3) No person shall conduct a rendering operation on premises licensed for slaughterhouse operations, except to render inedible byproducts of his own slaughtering operation.

(4) Rendered or otherwise treated inedible product which closely resembles a finished edible product shall be denatured by addition of a substance which decharacterizes the color, odor or taste to such an extent that it can be easily distinguished from a corresponding edible product.

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

(6) The slaughter room shall not be used as a chill room or as a storage room or for processing.

(7) Manure, offal or other inedible byproduct shall not be permitted to accumulate in or around a slaughterhouse plant.

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

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

(10) No person afflicted with a communicable disease or who has a discharging or infected wound, sore or lesion on hands, arms or other exposed portions of the body shall be permitted in any room or compartment where meat or meat products are slaughtered, processed or handled.

(11) (a) No processor shall produce for sale any sausage or other meat product which contains pork and which is commonly eaten without any further processing in the home or elsewhere without employing a processing procedure which is generally recognized as effective in killing trichinae organisms. This requirement shall be waived if all pork used at a plant is "certified trichinae free" by the United States Department of Agriculture, Meat Inspection Division.

(b) The following procedures for treatment of pork to kill trichinae organisms are generally recognized as effective:

1. Heating of all portions of product or pork ingredient to at least 137 degrees Fahrenheit.

2. Freezing of product or pork ingredient at plus 5 degrees Fahrenheit for a minimum of 20 days; at minus 10 degrees Fahrenheit for a minimum of 10 days; or at minus 20 degrees Fahrenheit for a minimum of 6 days. (At all of the above temperatures, the length of time must be doubled if thickness of product or container in which it is packed exceeds 6 inches.)

3. Curing of product or pork ingredient in dry salt. (Time of cure, method of application and quantity of salt must be carefully controlled and in accordance with specific directions to assure kill of live trichinae.)

History: Cr. Register, March, 1964, No. 99, eff. 4-1-64.

Ag 47.10 Plant alterations; time limit. If in the opinion of the department it is necessary that alterations, additions or changes be made in the plant, premises 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, March, 1964, No. 99, eff. 4-1-64.