

## Chapter Ag 44

## POULTRY SLAUGHTERING PLANTS

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**Ag 44.01 Definitions.** As used in these regulations:

(1) "Plant" means one or more buildings or parts thereof used by a poultry slaughterer for, or in connection with, the slaughtering of poultry.

(2) "Poultry" means any kind of domesticated bird, including without limitation chickens, turkeys, ducks, geese, pigeons and guineas.

(3) "Poultry slaughterer" means any person engaged in the business of slaughtering poultry, but does not include a person who kills only poultry of his own production for sale directly to consumers.

(4) "Products" means poultry carcasses and other edible parts of poultry.

**Ag 44.02 Responsibility of poultry slaughterer.** Every poultry slaughterer shall maintain and operate a plant in conformity with the sanitary requirements set forth in these regulations.

**Ag 44.03 Buildings.** (1) Buildings shall be so constructed as to prevent the entrance or harboring of vermin and insects.

(2) Doors, windows and other outside openings shall be protected by fitted screens or other devices against the entrance of flies and other insects.

**Ag 44.04 Rooms.** The floor and side walls in rooms used for killing, picking or eviscerating operations shall be of impervious material. Side walls and ceilings of such rooms shall be smooth and tight fitting.

**Ag 44.05 Facilities.** (1) **WATER.** Each plant shall have a supply of clean, safe water, and such supply shall be tested once every 12 months. Hot water of at least 150 degrees Fahrenheit shall be available at all times when processing operations are conducted.

(2) **DRAINS.** Floor drains shall be equipped with traps and grills and shall be so located as to completely drain away all waste fluids.

(3) **TOILETS.** Toilets located within the plant shall be of flush type. Toilet rooms shall be vented to the outside of the building. Hand-washing facilities, including towels and soap, shall be installed in or adjacent to rest rooms. Outdoor toilets shall be equipped with self-closing doors and shall be protected against insects and rodents.

**Ag 44.06 Equipment.** (1) Equipment and utensils shall be made of metal or other impervious material.

(2) Facilities for washing poultry shall be located near eviscerating operations. Cropping and venting shall be completed before poultry is washed or cooled.

(3) Eviscerating, pinning and cutting tables shall be made of non-ferrous metal, except that wooden tables or blocks may be used for cleaving of the head and feet. Running water shall be provided for flushing of the body cavity following eviscerating.

(4) Covered metal containers shall be provided for waste and refuse.

(5) Facilities for cooling products shall be provided. Cooling tanks shall not be used for washing poultry.

**Ag 44.07 Operating procedures.** (1) Killing and dressing operations may be carried on in the same room as eviscerating, cutting and packaging operations, but not at the same time, nor before the room has been completely washed and cleaned.

(2) The plant and plant premises shall be kept clean and free from refuse, waste material and objectionable odors. Feathers, blood, offal, discarded containers and other refuse shall be completely disposed of daily.

(3) Floors in receiving rooms and docks, and in roughing, pinning, eviscerating and packaging area, shall be free from accumulated blood, feathers, manure, water and dirt throughout the entire processing period.

(4) After completion of each day's work, floors, side walls, and all equipment shall be scrubbed and flushed with water.

(5) Tools and utensils shall be thoroughly cleaned after each operation and shall be kept clean until again used.

(6) All products shall be cooled to a temperature of 40 degrees Fahrenheit or less within four hours of the time of slaughter, except that carcasses weighing more than eight pounds may be cooled to 40 degrees Fahrenheit or less within eight hours of the time of slaughter.

(7) The use of residual type insecticides or rodent poisons in processing areas of the plant is prohibited. Rodenticides may not be used in processing areas unless protected by bait stations.

(8) Dogs, cats and other pets shall be excluded from the plant.

**Ag 44.08 Cleanliness and hygiene of personnel.** (1) No person affected with a communicable disease shall be permitted to work in the plant.

(2) Persons coming in contact with products or handling equipment in the plant shall wear clean garments and shall keep their hands clean while thus engaged.