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STATE OF WISCONSIN)
) SS.
DEPARTMENT OF AGRICULTURE,)
TRADE & CONSUMER PROTECTION)

TO ALL TO WHOM THESE PRESENTS SHALL COME, GREETINGS:

I, Edward D. Baker, Administrator, Meat Inspection Division, State of Wisconsin Department of Agriculture, Trade and Consumer Protection, and custodian of the official records of said Division, do hereby certify that the annexed order amending rules relating to inspection, processing, marketing and storage of meat and poultry, Chapter Ag 47, Wis. Adm. Code, was duly approved and adopted by the Department on August 16, 1983.

I further certify that said copy has been compared by me with the original on file in the Department and that the same is a true copy thereof, and of the whole of such original.

IN TESTIMONY WHEREOF, I have hereunto set my hand and affixed the official seal of the Department at the Department offices in the city of Madison, this 16th day of August, 1983.

Edward D. Baker
Edward D. Baker, DVM, Administrator
Meat Inspection Division

AUG 16 1983

Revisor of Statutes
Bureau

ORDER OF THE

STATE OF WISCONSIN

DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION

REPEALING, AMENDING AND ADOPTING RULES

To repeal Ag 47.02(2) to (8), (13) to (15), (29), (31) to (33), Ag 47.09(2), and Ag 47.16(5)(a)2; to renumber Ag 47.02(9) to (12), (16) to (24), (26) to (28), (30), (34), (35), Ag 47.09(3) to (5), and Ag 47.16(5)(a)3 to 10; to renumber and amend Ag 47.02(1) and Ag 47.02(25); to amend Ag 47.01, Ag 47.02 (intro), Ag 47.03 (title), (2)(b), (4)(d), (6)(e), (7)(e), Ag 47.08(2)(a), Ag 47.09(1)(b), Ag 47.13(2)(b)3 and 4, Ag 47.16(8)(a), (c) and (e), Ag 47.17(3)(a) and (p), Ag 47.18(17), Ag 47.45 (title), (1), (3)(b), (c) and (d), (4) and (6); to repeal and recreate Ag 47.11(2)(c), Ag 47.12 and Ag 47.16(2)(b); and to create Ag 47.02(1), Ag 47.03(1)(d), (3)(g), (7)(n) and (o), Ag 47.13(2)(b)8, Ag 47.16(2)(d), Ag 47.16(5)(a)10 and (10), Ag 47.17(3)(u), Ag 47.185 and Ag 47.19(6) to (8), relating to inspection, processing, marketing and storage of meat and poultry.

Analysis Prepared by the Department of
Agriculture, Trade and Consumer Protection

The Department's amendments to Ch. Ag 47, Wis. Adm. Code, make certain substantive changes to the existing rules, and also make certain drafting and organizational changes. Existing definitions are rearranged into alphabetical order. Definitions are changed to accurately state the current name of the Department of Agriculture, Trade and Consumer Protection; to remove pigeons from the definition of poultry; to shorten the definition of retail market, as that term is used in a statutory exemption; and to redefine renderer.

Existing record keeping requirements for meat establishments are moved from one section into another. Establishments are required to construct plants according to approved plans, and new

slaughter plants are required to have a separate room for the storage of inedible slaughter waste.

Lavatories for washing hands must be connected to the sewer system and soiled hands may only be washed in the lavatory. Changes allow for the use of additional sanitizing procedures, other than the currently required hot water method.

The amendments establish required procedures for the control and denaturing of inedible products, to assure that such products are properly confined to animal food and rendering uses.

Labeling of custom sausage produced for the owner's use is clarified. Large sections on canning and curing meat products are repealed and recreated in a shortened version.

State holidays for overtime purposes are changed to correspond to the actual holidays.

Severe manifestations of crippled and down animals are further defined and the humane treatment of animals is extended.

Slaughter and processing procedures designed to insure wholesome products are added. The rules for mobile slaughterers are extended to include mobile processors.

Typographical errors are corrected.

1 Pursuant to authority vested in the State of Wisconsin
2 Department of Agriculture, Trade and Consumer Protection by
3 sections 93.07(1), 97.42(2)(c) and 97.42(4), Wis. Stats., the State
4 of Wisconsin Department of Agriculture, Trade and Consumer Protec-
5 tion repeals, amends and adopts rules interpreting section 97.42,
6 Wis. Stats., as follows:

7 SECTION 1. Chapter Ag 47.01 of the Wisconsin Administrative
8 Code is amended to read:

9 Ag 47.01 SCOPE OF RULES. The provisions of these rules shall
10 apply to slaughterers, mobile slaughterers, frozen food lockers,
11 processors, mobile processors, distributors, carriers, meat bro-
12 kers, retail stores and central restaurant commissaries engaged in
13 slaughtering, processing, storing, transporting or marketing of
14 meat and poultry, but shall not be applicable to restaurants and
15 vending machine commissaries, as defined in ch. 160, Stats., or
16 catering establishments, subject to inspection and regulation by

1 the department of health and social services, where only inspected
2 meat and poultry are used in processing operations, where meat or
3 poultry are processed only for use in the preparation or serving of
4 meals and lunches, and processing operations are confined to the
5 premises at which meals or lunches are prepared and served, or in
6 the case of vending machine commissaries or catering establish-
7 ments, the premises at which meals or lunches are prepared for
8 individual customers or for sale through vending machines. The
9 rules do not apply to establishments under federal inspection, or
10 to establishments under county or municipal inspection approved by
11 the department and conducted pursuant to ordinances and regulations
12 which are substantially equivalent to this chapter and enforced
13 with equal effectiveness.

14 SECTION 2. Ag 47.02 (intro) is amended to read:

15 Ag 47.02 DEFINITIONS. As used in this chapter, unless the
16 context otherwise requires:

17 SECTION 3. Ag 47.02(2) to (8), (13) to (15), (29), and (31)
18 to (33) are repealed.

19 SECTION 4. Ag 47.02(1) is renumbered Ag 47.02(2), and as
20 renumbered is amended to read:

21 Ag 47.02(2) "Department" means the state of Wisconsin
22 department of agriculture, trade and consumer protection.

23 SECTION 5. Ag 47.02(1) is created to read:

24 Ag 47.02(1) The terms and phrases defined in s. 97.42(1),
25 Stats., shall have the same meanings for purposes of this chapter.

26 SECTION 6. Ag 47.02(9) to (12), (16) to (28), (30), (34), and
27 (35) are renumbered (20), (19), (22), (21), (7), (8), (13), (9),

1 (3), (4), (10), (11), (12), (14), (16), (18), (15), (17), (5) and
2 (6), respectively, and as renumbered (14) is amended to read:

3 Ag 47.02(14) "Retail meat market" means a plant or premises
4 in which meat or meat food products or poultry or poultry food
5 products are prepared, stored, handled, sold or offered for sale at
6 retail with such sales being made primarily to household consumers
7 ~~only and the sale of such products to persons other than household~~
8 ~~consumers does not exceed 25% of the total dollar value of all~~
9 ~~sales, or more than \$10,000 in dollar value per year, and does not~~
10 ~~derive from curing, cooking, smoking, canning, formulation of~~
11 ~~product, or rendering operations.~~

12 SECTION 7. Ag 47.03 (title) is amended to read:

13 Ag 47.03 FACILITIES, SANITATION AND RECORDS.

14 SECTION 8. Ag 47.03(1)(d) is created to read:

15 Ag 47.03(1)(d) The operator of an establishment shall keep
16 accurate records and submit reports as required by the department.

17 SECTION 9. Ag 47.03(2)(b) is amended to read:

18 Ag 47.03(2)(b) All newly constructed establishments shall be
19 located in accordance with applicable zoning ordinances and shall
20 be constructed in accordance with all applicable state and local
21 building, plumbing, and waste disposal codes. Plans for construc-
22 tion or alteration shall be submitted to the department for prior
23 approval. Plants shall be constructed according to approved
24 plans.

25 SECTION 10. Ag 47.03(3)(g) is created to read:

26 Ag 47.03(3)(g) All newly constructed establishments which
27 slaughter animals or poultry shall have a separate refrigerated

1 room for storage of inedible products.

2 SECTION 11. Ag 47.03(4)(d), (6)(e) and (7)(e) are amended to
3 read:

4 Ag 47.03(4)(d) Lavatory. Hand-washing sinks with hot and
5 cold running water, soap from in dispensers, and single-service
6 towels or approved hand dryers shall be provided in slaughter rooms
7 and in processing areas. Such-hand-washing Faucet valves on the
8 sinks shall be other than hand operated. In newly constructed or
9 remodeled facilities, sink drainpipes shall be tightly connected to
10 a sewer line. Lavatories shall not be used for storage of utensils
11 or hand tools. Hands shall be washed only in a hand-washing
12 lavatory and not by other methods.

13 (6)(e) Properly located sanitizing facilities for cleansing
14 cleaning and disinfecting equipment and utensils shall be provided
15 at places in an establishment where operations are likely to result
16 in the contamination of such equipment and utensils. Equipment and
17 utensils shall be sanitized and disinfected by applying water
18 heated to a temperature of at least 180° F., or by using other
19 sanitizing procedures approved by the department.

20 (7)(e) Inedible products which closely resemble an edible
21 product, or which are capable of use as human food, shall be placed
22 in containers plainly marked "Inedible" and segregated from edible
23 products. Such containers while in the work processing area shall
24 be reasonably clean, free from odors, accumulated residues, rust
25 and not constitute a health hazard or nuisance. Inedible products
26 shall be denatured before being placed in storage or removed from
27 the establishment. Denaturing shall effectively alter the normal

1 character or appearance of carcasses or products so as to render
2 them incapable of being sold or used as human food.

3 SECTION 12. Ag 47.03(7)(n) and (o) are created to read:

4 Ag 47.03(7)(n) Washing of floors, hands, aprons, or equipment
5 is prohibited in areas while products are present that may be
6 contaminated by splash.

7 (o) Meals or snacks shall not be consumed in product process-
8 ing areas. If needed, a separate room or area shall be provided in
9 an establishment for the consumption of meals or snacks by
10 employees or other persons.

11 SECTION 13. Ag 47.08(2)(a) is amended to read:

12 Ag 47.08(2) LABELING. (a) Any composited meat or poultry
13 food product sold or offered for sale must bear an appropriate
14 label stating that the true name of the product;; the product
15 ingredients;; the name and address of the processor or distribu-
16 tor;; and the net weight of the product;; and the inspection leg-
17 end; and, if the product is perishable, the words "Keep Refriger-
18 ated." ~~except that This does not apply to a product prepared and~~
19 ~~sold at a retail market or sold from bulk lots in retail counters~~
20 ~~may be~~ if the product is accompanied by a counter tag showing the
21 name of the product, and a listing of ingredients, ~~and the name and~~
22 ~~address of the processor, if other than the establishment in which~~
23 ~~being sold.~~

24 SECTION 14. Ag 47.09(1)(b) is amended to read:

25 Ag 47.09(1)(b) All primal parts and detached organs of ani-
26 mals custom slaughtered or processed shall be plainly marked by the
27 slaughterer, or operator of the establishment where such animals

1 are slaughtered or processed or by his agents or employees, immedi-
 2 ately after slaughter, or if not slaughtered at such establishment,
 3 at the time of entering the establishment, with the establishment
 4 or identification number assigned by the department and the words
 5 "NOT FOR SALE." The establishment number or name, and the words
 6 "NOT FOR SALE," shall be in block letters not less than 3/8 inch in
 7 height. ~~All~~ also be marked, at the time of packaging, on all
 8 boxes, cartons, packages or containers containing products in which
 9 custom processed products are packaged, shall be similarly marked
 10 at the time of packaging and on each piece of sausage which is of
 11 the ordinary ring variety or a larger variety. The words "NOT FOR
 12 SALE" shall be set forth in block letters not less than 3/8 inch in
 13 height. Stamps, brands and marks for this purpose shall be
 14 approved by the department. This paragraph shall apply to all
 15 persons engaged in custom slaughtering or processing, including a
 16 mobile slaughterer.

17 NOT FOR SALE

NOT FOR SALE

OR

18 WIS 000

XYZ MARKET

19 SECTION 15. Ag 47.09(2) is repealed, and (3) through (5) are
 20 renumbered (2) through (4).

21 SECTION 16. Ag 47.11(2)(c) is repealed and recreated to
 22 read:

23 Ag 47.11(2)(c) Curing. Sausage and other pork products may
 24 be treated for destruction of trichinae by special curing methods
 25 approved by the department.

26 SECTION 17. Ag 47.12 is repealed and recreated to read:

27 Ag 47.12 CANNING WITH HEAT PROCESSING AND HERMETICALLY SEALED

1 CONTAINERS. Meat and meat food products and poultry and poultry
2 food products may be processed by canning methods approved by the
3 department.

4 SECTION 18. Ag 47.13(2)(b)3 and 4 are amended to read:

5 Ag 47.13(2)(b)3. The afternoons days before Christmas and
6 New Year's Day.

7 4. Good Friday - 1/2-day afternoon.

8 SECTION 19. Ag 47.13(2)(b)8 is created to read:

9 Ag 47.13(2)(b)8. All other days which are official holidays
10 for state employees.

11 SECTION 20. Ag 47.16(2)(d) is created to read:

12 Ag 47.16(2)(d) Pens required under this subsection shall be
13 sufficiently clean to prevent animals from becoming soiled.

14 SECTION 21. Ag 47.16(5)(a)2 is repealed.

15 SECTION 22. Ag 47.16(5)(a)3 through 10 are renumbered 2
16 through 9.

17 SECTION 23. Ag 47.16(5)(a)10 is created to read:

18 Ag 47.16(5)(a)10. In crippled or downer cattle, the following
19 conditions associated with symptoms of systemic disease:

20 a. Skin conditions or changes, including:

21 i. Extremely pale skin (anemia).

22 ii. Yellowish colored skin (jaundice).

23 iii. Extreme thinness (emaciation).

24 iv. Draining sores or maggots.

25 v. Abscesses.

26 vi. Hot, painful sores (inflammation).

27 vii. Reddish-blue discoloration of membranes in

- 1 mouth, nose, vagina, or eyes.
- 2 viii. Pockets of fluid (edema).
- 3 b. Digestive system conditions or changes, including:
- 4 i. Diarrhea, especially if bloody or foul
- 5 smelling.
- 6 ii. Extreme stomach dilation (bloat).
- 7 iii. Ketosis (odor of acetone on breath).
- 8 c. Reproductive system conditions or changes, including:
- 9 i. Retained placenta.
- 10 ii. Calving with any symptoms or evidence of
- 11 metabolic disease or infection.
- 12 iii. Vaginal discharges, including pus, hemorrhage,
- 13 or foul odor.
- 14 iv. Prolapsed uterus.
- 15 v. Mastitis (septicemic or gangrenous).
- 16 d. Urinary system conditions or changes, including:
- 17 i. Bloody urine.
- 18 ii. Water belly (urinary obstruction).
- 19 iii. Uremia.
- 20 e. Nervous system conditions or changes, including:
- 21 i. Abnormal behavior suggesting brain or major
- 22 nerve damage (rabies, listeriosis, lead
- 23 poisoning).
- 24 ii. Weak response to stimulation with a sharp
- 25 object or electric shock.
- 26 iii. Tremors, shaking, or muscle twitching.
- 27 f. Respiratory system conditions or changes, including:

- 1 i. Rapid or labored breathing (pneumonia).
- 2 ii. Nasal discharge containing pus, dead tissue, or
- 3 blood.
- 4 g. Musculoskeletal conditions or changes, including:
 - 5 i. Extreme weakness, including an inability to
 - 6 sit up.
 - 7 ii. Massive injury to two or more legs.
 - 8 iii. Swollen joints.
 - 9 iv. Hip clamp injuries.
- 10 h. Other conditions or changes, including:
 - 11 i. Fever greater than 104° F., or subnormal
 - 12 temperature less than 99° F.
 - 13 ii. Cancer, including enlarged lymph nodes and eye
 - 14 malignancy.
 - 15 iii. Less than complete recovery from major surgery,
 - 16 as evidenced by unhealed wounds or recent scars
 - 17 from hardware, caesarian, or abdominal
 - 18 surgery.

19 SECTION 24. Ag 47.16(8)(a), (c) and (e) are amended to read:

20 Ag 47.16(8) DOWNER ANIMALS. (a) ~~Animals~~ Downer animals are
21 animals which are unable to stand or walk unassisted (~~downer~~
22 ~~animals~~) and. Downer animals which do not qualify for emergency
23 slaughter may be ~~received~~ and slaughtered only during regularly
24 scheduled times when a veterinarian employed by the department is
25 on duty.

26 (c) Downer animals may be received for slaughter and process-
27 ing only at plants maintaining adequate facilities for the humane

1 unloading, transport, and holding of such animals. Facilities
2 shall include separate holding pens and skids, mats, or trucks for
3 the ~~moving~~ movement of downer animals. Downer animals shall not be
4 ~~dragged by the neck~~ before stunning, or subjected to any other
5 unnecessary mistreatment or abuse. All downer animals shall be
6 ~~unloaded prior to antemortem inspection~~ from the truck directly
7 onto a skid, mat or other approved conveyance if they are to be
8 moved closer to the slaughter floor. Such Antemortem inspections
9 may not be performed on the truck.

10 (e) Downer animals condemned on antemortem inspection shall
11 be killed and injected with a 10% solution of carbolic or cresylic
12 acid, or other approved denaturant approved by the department, and
13 be sent to rendering. At least 40 ml. of the denaturant solution
14 shall be injected into the heavy musculature of each carcass
15 quarter and into each of the abdominal and thoracic cavities. The
16 denaturant and denaturing equipment shall be supplied by the estab-
17 lishment and the denaturant injected by establishment employees
18 under direct supervision of a department employee. Under no
19 circumstances ~~will animals~~ may any animal condemned on antemortem
20 inspection be dressed out on the premises.

21 SECTION 25. Ag 47.16(10) is created to read:

22 Ag 47.16(10) SLAUGHTER OF ANIMALS SHOWING SYMPTOMS OF
23 DISEASE. Any animal showing symptoms of disease, if not condemned
24 on antemortem inspection, shall be slaughtered separately from all
25 other animals. If cross-contamination between animals cannot be
26 prevented by other means, only one suspect animal or carcass shall
27 be in the slaughter room at any one time.

1 SECTION 26. Ag 47.17(2)(b) is repealed and recreated to
2 read:

3 Ag 47.17(2)(b) Hand-washing and carcass washing facilities
4 shall be provided to prevent cross-contamination of other
5 products.

6 SECTION 27. Ag 47.17(3)(a) and (3)(p) are amended to read:

7 Ag 47.17(3)(a) The head, tongue, tail, thymus gland, all
8 viscera and all parts, and blood to be used in the preparation of
9 meat food products or medicinal products, shall be held in such
10 manner as to preserve their identity until a postmortem examination
11 has been completed. Spermatic cords shall be removed from hog car-
12 casses and pizzles shall be removed from all carcasses. The heads
13 of cattle shall be removed in a manner to avoid contamination from
14 paunch contents. The skinned heads shall not be permitted to come
15 in contact with the floor. The horns and all pieces of hide shall
16 be removed before the heads are flushed and washed. All carcasses
17 and parts shall be presented in a manner suitable for inspection.
18 In order to prevent cross-contamination, carcasses shall be ade-
19 quately separated or spaced after bleeding and head removal until
20 they have passed inspection and are washed. Carcasses shall be
21 dressed and eviscerated in a manner that will avert contamination
22 of the meat and organs. The head skin shall be tied over the neck
23 stub to prevent contamination of the neck stub if it will contact
24 the dressing bed. The digestive tracts of cattle shall be removed
25 from the carcass in one continuous piece to avoid contamination of
26 the carcass.

27 (3)(p) Lactating mammary glands and diseased mammary glands

1 of cattle, sheep, swine and goats shall be removed without opening
2 the milk ducts or sinuses. If pus or other objectionable material
3 is permitted to come in contact with the carcass, the part thus
4 contaminated shall be removed by trimming with a clean knife and
5 condemned. Lactating mammary glands of cattle, sheep, swine and
6 goats shall not be saved for edible purposes.

7 SECTION 28. Ag 47.17(3)(u) is created to read:

8 Ag 47.17(3)(u) After stunning, cattle hides or carcasses
9 shall not be washed or sprayed with water until after inspection
10 has been completed.

11 SECTION 29. Ag 47.18(17) is amended to read:

12 Ag 47.18(17) NECROBACILLOSIS, PYEMIA, SEPTICEMIA.

13 Necrobacillosis may be regarded as a local ~~affection~~ infection at
14 ~~the-beginning~~ its onset, and carcasses in which lesions are so
15 localized may be passed for food if in a good state of nutrition,
16 after removing and condemning those portions affected with necrotic
17 lesions. When emaciation, cloudy swelling of the parenchymatous
18 tissue of organs or enlargement of the lymph nodes is associated
19 with the ~~affection~~ infection, and the disease has progressed beyond
20 the condition of localization, the entire carcass shall be con-
21 demned. When pyemia or septicemia are present, the carcass shall
22 be condemned.

23 SECTION 30. Ag 47.185 is created to read:

24 Ag 47.185 DENATURING AND HANDLING CONDEMNED CARCASSES AND
25 PARTS.

26 (1) Carcasses, parts and organs condemned on postmortem
27 inspection shall be thoroughly slashed and denatured on all sur-

1 faces with a 2% solution of carbolic acid, cresylic acid or other
2 denaturant approved by the department, and be sent to rendering.

3 (2) Carcasses, parts and organs which are condemned on post-
4 mortem inspection, but which are not septic or toxic, may leave the
5 slaughter plant for use as animal food, provided that all surfaces
6 have been thoroughly slashed and denatured with powdered charcoal
7 or other denaturant approved by the department. This includes
8 carcasses, parts and organs which are condemned solely because of
9 anasarca, ocular squamous cell carcinoma (after removal of
10 neoplastic tissue), emaciation, eosinophilic myositis, immaturity,
11 nonseptic bruises or injuries, or sarcosporidiosis.

12 (3) All denaturing materials and equipment shall be supplied
13 by the plant and be readily available at all times. Denaturing
14 materials shall be applied in the inedible room by plant employees
15 under the supervision of the inspector.

16 (4) Plant employees shall not trim or cut into any carcass to
17 remove or expose abnormal tissues unless directed to do so by the
18 inspector. When so directed, portions of a carcass which are unfit
19 shall be removed in one piece without trimming. Unfit portions
20 shall be removed in a manner so as not to contaminate the remainder
21 of the carcass. Unfit portions shall be condemned and denatured.

22 (5) Condemned carcasses, parts and hides shall not be dragged
23 on the floor into the inedible room.

24 (6) Product condemned on postmortem examination shall be
25 under visual control of the inspector until slashed and denatured.

26 (7) Carcasses, parts and organs saved for animal food shall
27 not contact material condemned for pathological reasons and shall

1 be stored separately to avoid cross-contamination. Carcasses,
2 parts and organs saved for animal food which are not separately
3 stored and transported shall be denatured with carbolic or cresylic
4 acid and sent to rendering.

5 SECTION 31. Ag 47.19(6), (7) and (8) are created to read:

6 Ag 47.19(6) Livestock pens, driveways and ramps shall be
7 constructed and maintained to prevent the accidental injury of
8 animals.

9 (7) Driving of animals shall be done with a minimum of
10 excitement and discomfort to the animals. Implements employed to
11 drive animals shall be used as little as possible in order to
12 minimize excitement and injury. Sharp or pointed objects or items
13 which would cause injury or unnecessary pain to the animal shall
14 not be used to drive livestock.

15 (8) Animals shall have access to drinking water in all
16 holding pens, and access to feed if held longer than 24 hours.
17 Animals shall have sufficient room to lie down in the holding pen
18 if held overnight.

19 SECTION 32. Ag 47.45 (title), (1), (3)(b), (3)(c), (3)(d),
20 (4) and (6) are amended to read:

21 Ag 47.45 (title) MOBILE SLAUGHTERERS AND MOBILE PROCESSORS.

22 (1) REGISTRATION; IDENTIFICATION NUMBER. No person shall engage
23 in business as a mobile slaughterer or mobile processor, ~~as defined~~
24 ~~in s. Ag 47.02(33)~~; without registering with the department ~~his~~
25 their name and address, including the business name and address.
26 Each person registered as a mobile slaughterer or mobile processor
27 shall be assigned an official identification number.

1 (3)(b) Utensils and tools. Utensils and tools used for
2 mobile slaughter or mobile processor operations shall be cleaned
3 after each use, and more frequently as necessary to keep them in a
4 clean and sanitary condition. Facilities shall be available for
5 the thorough cleaning and sanitizing of equipment and utensils.
6 Sanitizing of equipment and utensils may be accomplished either by
7 the use of hot water or a sanitizing solution. Where a sanitizing
8 solution is used, it shall be followed by a thorough rinsing with
9 clean water.

10 (3)(c) Personnel. Personnel engaged in the slaughtering,
11 processing and handling of carcasses and products shall wear clean
12 and washable outer clothing, and shall wash and rinse their hands
13 sufficiently during the operations to prevent contamination of
14 carcasses and products.

15 (3)(d) Water supply. Potable water in sufficient quantity
16 for the thorough washing and cleaning of carcasses and equipment
17 shall be available during slaughtering or processing operations.

18 (4) TRANSPORTATION OF CARCASSES. Transportation of carcasses
19 or products shall be in accordance with the provisions of
20 s. Ag 47.06. If inedible product generated in the slaughtering or
21 processing operation is to be transported on the same vehicle with
22 edible product, such inedible product shall be transported in
23 waterproof and tightly covered containers, or in separate water-
24 proof compartments, so as to prevent spillage or leakage of liquid
25 wastes, or the contamination of edible product. Carcasses which
26 are not processed on the farm shall be delivered only to licensed
27 meat establishments for processing.

1 (6) RECORD KEEPING; REPORTS. Mobile slaughterers and mobile
2 processors shall maintain monthly records of all animals slaugh-
3 tered or processed by them, including the name and address of the
4 owners of animals slaughtered or processed, a description of the
5 animals slaughtered, and the disposition of carcasses or product
6 derived from such slaughtering operation transported by the mobile
7 slaughterer or processor. Monthly reports shall be submitted to
8 the department for those months slaughtering or processing opera-
9 tions were conducted on forms prescribed for this purpose not later
10 than the 10th day of each ensuing month.

11 SECTION 33. The rules contained in this order shall take
12 effect on the first day of the month following publication in the
13 Wisconsin administrative register, as provided in s. 227.026(1),
14 Stats.

15 Dated: August 16th, 1983.

16 STATE OF WISCONSIN
17 DEPARTMENT OF AGRICULTURE,
18 TRADE AND CONSUMER PROTECTION

19 By



20 E. D. Baker, DVM, Administrator
21 Meat Inspection Division

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