

DEPARTMENT OF AGRICULTURE
Olympia

ORDER NO. 1070

STATE OF WASHINGTON

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SUPERSEDING ORDER NO. 802 & NO. 803
EFFECTIVE NOVEMBER 1, 1967

CODE REVISER'S OFFICE

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Notice 935

CUSTOM SLAUGHTERER AND HANDLING OF CUSTOM MEAT FOOD ANIMAL
CARCASSES AT MEAT HANDLING ESTABLISHMENTS

I, Donald W. Moos, Director of Agriculture of the State of Washington by virtue of the authority vested in me under Chapter 16.49 RCW as amended by Chapter 120, Laws Extraordinary Session 1967, after due notice as provided under Chapter 34.04 and 42.32 RCW, and a public hearing held in Olympia on September 13, 1967 do promulgate the following regulations:

Regulation 1. Definitions:

For the purposes of regulations contained in this order the following definitions as they appear in Chapter 16.49 RCW shall apply.

Section 1. "Carcass" means all or any parts, including viscera, of a slaughtered animal capable of being used for human food.

Section 2. "Custom farm slaughterer" means any person licensed pursuant to the provisions of Chapter 16.49, The State Meat Inspection Act, and who may under such license engage in the business of slaughtering meat food animals for the owner or owners thereof.

Section 3. "Department" means the Department of Agriculture of the State of Washington.

Section 4. "Meat" means the carcass, parts of carcass, meat and meat food products derived in whole or in part from meat food animals.

Section 5. "Person" means a natural person, individual, firm, partnership, corporation, company, society, and association, and every officer, agent or employee thereof. This term shall import either the singular or the plural as the case may be.

For purposes of regulations contained in this order, the following additional definitions shall apply:

Section 6. "Equipment" means all machinery, fixtures, containers, utensils, vessels, tools, implements, vehicles or apparatus used by a custom farm slaughterer in the process of slaughtering meat food animals, dressing the carcasses and transporting the inedible parts thereof from the place of slaughter to their destination.

Section 7. "Meat food animal" means live cattle, sheep, swine, and goats.

Section 8. "Meat handling establishment" means any place of business not operating under State or Federal meat inspection at which meat is stored, frozen, cut, wrapped, sold or otherwise prepared.

Section 9. "Identifying" means that each half, quarter, and edible part of slaughtered food animal carcasses shall be marked, stamped or tagged in a manner approved by the Director, for the purpose of

tracing such part to the person doing the slaughtering. This may be by means of stamping with edible ink or dye or by a lock seal, as approved by the director, or other means of identification approved by the director.

Section 10. "Unwholesome" includes meat products which may be diseased, contaminated, putrid, unsound, unhealthful, or otherwise unfit for human food and meat animals which may be unfit for slaughter for any reason which would make meat products from them unfit for human food.

Regulation 2. Equipment; Sanitary Conditions; Requirements:

Section 1. Equipment: Equipment used in custom farm slaughtering shall be maintained in a sanitary condition. Compliance with the requirements specified in this order will be deemed necessary for minimum sanitary conditions.

Section 2. Impervious Surfaces: Surfaces of all equipment including but not limited to the inside of the truck and/or trailer body, floor, walls, doors, and ceiling; bleeding and dressing hoist parts and other parts of all structures shall be constructed and finished with material constructed, designed, and installed so as to be capable of being readily and thoroughly cleaned.

Section 3. Handling Facilities and Removal of Inedible Material: All material produced through slaughter activity such as inedible offal and hides which may tend to cause slaughtering area to become insanitary must immediately, upon completion of actual slaughter of animal, be removed from the slaughtering area and disposed of in a completely sanitary manner; either by burning, burial or immediately disposed of by a licensed renderer, except the hide may be removed to a satisfactory place of storage.

Section 4. Containers for Inedible Material: No material such as inedible offal and hides likely to soil, contaminate or otherwise render meat unwholesome shall be placed on the truck or trailer body where meat is placed unless such material is first placed in clean, tightly enclosed waterproof containers.

Section 5. Utensils Susceptible of Cleaning: Utensils and tools used for slaughtering and dressing carcasses shall be of such materials and construction as will make them susceptible of being readily and thoroughly cleaned. So far as is practicable, such equipment shall be made of metal or other impervious material. All tools when not in use shall be stored in a clean, impervious container.

Section 6. Scabbards for Knives: Scabbards and similar devices for the temporary retention of knives, steels, etc., shall be constructed of rust-resisting metal or other impervious materials; shall be of a type that may be readily cleaned; and shall be kept clean.

Section 7. Operations and Procedures to be Clean and Sanitary: Operations and procedures involving the preparation, storing or handling of meat shall be strictly in accord with clean and sanitary methods.

Section 8. Viscera to be Removed at Time of Slaughter: Viscera of all meat food animals shall be separated from the carcass at

time of slaughter on the premises where the animal is slaughtered. Feet shall be removed from all meat food animals except hogs, and head shall be removed from beef on the premises where the animal is slaughtered.

Section 9. Meat to be Properly Protected While in Transit: Meat shall be wrapped or otherwise adequately protected against soilage from dust, dirt or other such agents while being transported on the highways by a custom farm slaughterer.

Section 10. Persons Keeping Hands and Implements Clean: Persons who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse their hands with soap and hot water, and rinse them in clean water. Implements used in dressing carcasses in which a disease condition is found shall be thoroughly cleansed in boiling water or in a suitable disinfectant, followed by rinsing in clean water. Persons who handle meat shall keep their hands clean.

Section 11. Clothing, Clean: Aprons, frocks, and other outer clothing worn by persons who handle any meat shall be of a material that is readily cleansed and only clean garments shall be worn.

Regulation 3. Identification:

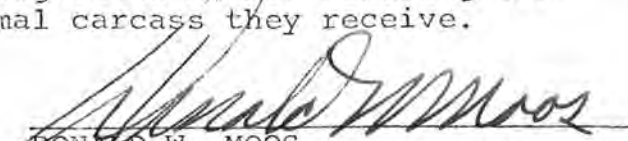
Section 1. Carcasses and Parts to be Stamped: Each custom farm slaughterer shall obtain from the department an official number. The outer surface of each quarter of each carcass and edible part of a meat food animal slaughtered by custom farm slaughterer shall be marked with the custom farm slaughterer's number and identified in a manner approved by the Director.

No person shall transport on the highways, meat slaughtered by a custom farm slaughterer unless it is so identified as is herein provided.

Section 2. Carcass Identification at Meat Handling Establishment: Carcasses or parts of carcasses that are properly identified by the custom farm slaughterer may be received and handled in a manner that leaves the identifying mark on the carcass as so placed by the slaughterer.

Section 3. Slaughtered Animal Handling Certificates: The owner or owners thereof of an animal, or the custom farm slaughterer, or the operator of the locker plant, meat shop or other meat handling establishment shall prepare a Slaughtered Animal Handling Certificate for each animal so slaughtered as described herein. A copy of the certificate must accompany all slaughtered animals within the state. Original of the certificate must be sent to Department of Agriculture, Olympia at least by first day of each month; duplicate to be retained by owner or owners of the slaughtered animal, triplicate to be retained by operator of the meat handling establishment handling the carcass or part thereof and quadruplicate to be retained by the slaughterer. The name or names of each owner or owners thereof of the carcass shall appear on the handling certificate. Owners, custom farm slaughterers and operators of meat handling establishments must have copies of the Slaughtered Animal Handling Certificate in their possession for each animal carcass they receive.

Signed at Olympia, Washington:
Date: September 28, 1967


DONALD W. MOOS
Director of Agriculture
State of Washington