

STATE OF WASHINGTON
DEPARTMENT OF AGRICULTURE
Joe Dwyer, Director

DIVISION OF DAIRY AND FOOD
Cameron S. Adams, Supervisor

ORDER NO. 609

RULES AND REGULATIONS RELATING TO POULTRY AND RABBIT KILLING ESTABLISHMENTS

REGULATIONS 1. Any place where poultry or rabbits are prepared, processed, or sold or offered for sale, and all persons employed in the preparation, processing or sale, and equipment used in such places shall comply with the following requirements:

(a) All equipment shall be at all times maintained in a clean and sanitary condition and all persons employed therein shall operate in a clean and sanitary manner.

(b) There shall be an efficient drainage, and plumbing system for such place and premises on which it is located; and all drains and gutters shall be properly installed with traps and vents approved by the Director.

(c) The water supply shall be adequate in quantity and of a safe, sanitary quality and shall meet the standards of the State Department of Health for drinking water, with adequate facilities for distribution in the plant. Every such place shall make known, and shall afford opportunity for inspection of the source of its water supply. Steam or hot water of not less than 180 degrees F. shall be available therein for sanitation purposes.

(d) The building shall be of sound construction and kept in good repair and shall be constructed and maintained to prevent entry and harboring of rodents and insects. The floors, walls, ceilings, partitions, posts, doors, and other parts of all structures shall be of such materials, construction and finish as will make them susceptible of being readily and thoroughly cleaned. The floors shall be well drained, where necessary. All floors in feeding (where applicable), holding, preparing, processing, refrigeration rooms or compartments or other floors which must be washed to maintain sanitation shall be of concrete, grease-proof tile or other equally impervious or water repellent material and shall be kept in good repair. There shall be abundant light, either natural or artificial, and sufficient ventilation for all rooms and compartments, to insure sanitary conditions.

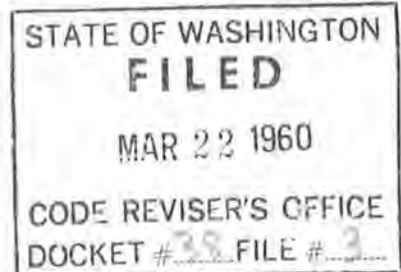
(e) The rooms and compartments used for any edible food products intended for human consumption shall be separate and distinct from those used for inedible products. The rooms and compartments in which poultry or rabbits are prepared, processed or handled shall be free from odors from dressing rooms and toilet rooms, catch basins or from any inedible products.

(f) Such place shall be kept free of flies, rats, mice and other vermin.

(g) The use of poisons except as authorized by law is forbidden in such place.

(h) Dogs and cats shall not be admitted into such place.

(i) Adequate sanitary toilet facilities shall be provided on the premises, and shall be in rooms with outside ventilation and separate from rooms or compartments where meat is prepared, processed or stored.



(j) Conveniently located facilities for washing hands, with soap dispensers, and sanitary towels, and separate facilities for sterilizing eviscerating and cutting equipment shall be provided.

(k) Only clean garments shall be worn, and aprons, frocks and other outer clothing shall be of material which is readily cleaned.

(l) Boats, trucks, and other vehicles used in the transportation of such meat shall be maintained in a sanitary condition at all times. If other than a closed truck is used, the meat shall be covered with a clean dust-proof cover, canvas, or other similar type material.

(m) The outer premises of such place shall be kept in a clean and sanitary condition.

(n) No person shall be employed in any such place who has or is afflicted with a contagious disease in its transmittable form.

(o) Scale plans of all major repairs or new construction of any such place shall be submitted to the Director for approval before construction starts.

(p) All equipment which is hereafter replaced or newly installed shall be of such material and construction as will facilitate its thorough cleaning and insure cleanliness in the preparation and handling of meat.

(q) All working surfaces used in preparation or processing shall be covered with smooth, non-corrosive, impervious material.

REGULATION 2. No poultry or rabbit shall be sold or offered for sale unless the following requirements are complied with:

(a) Receiving, feeding and holding of live poultry or rabbits shall not be permitted in the same room where processing, dividing or eviscerating is done.

(b) Adequate refrigeration shall be available for reducing the internal temperature of all dressed poultry and ready-to-cook poultry to 36 degrees above zero F. within 24 hours after slaughter, and shall thereafter at all times be adequately refrigerated.

(c) The internal temperature of dressed rabbit shall be lowered by chilling with ice or water or by refrigeration to at least 40 degrees above zero F., in 6 hours or less after the same is dressed and shall thereafter at all times be adequately refrigerated. No rabbit shall remain in water more than 6 hours.

REGULATION 3. It shall be unlawful to sell or offer for sale any poultry or rabbit affected by or showing evidence of disease or any condition which may render the same unwholesome or unfit for human consumption. The Director may take samples or specimens of any poultry or rabbit prepared or processed or displayed for sale, or being prepared or processed for sale, and may hold the same for examination, analysis or evidence; and may forthwith seize, condemn and destroy and such meat which is unwholesome or unfit for human consumption.

REGULATION 4. No wild rabbit shall be sold or offered for sale, or possessed or stored in any wholesale or retail shop or other food establishment.