

State of Washington

Department of Agriculture
(agency name)

Administrative Order No. 1956

(1) I, C. Alan Pettibone, director of
the Department of Agriculture

do promulgate and adopt at Olympia, Washington
(place)

the annexed rules relating to:
WAC 16-³² Custom Meat Facilities

(2) ALTERNATIVE A. Use only for Adoption of Permanent Rules.

This action is taken pursuant to Notice No. 87-15-106
filed with the code reviser on July 22, 1987. These rules shall take effect:
 thirty days after they are filed with the code reviser pursuant to RCW 34.04.040(2).
 at a later date, such date being _____.

(2) ALTERNATIVE B. Use only for Adoption of Emergency Rules.

I, _____, find that
an emergency exists and that this order is necessary for the preservation of the public health, safety, or general
welfare and that observance of the requirements of notice and opportunity to present views on the proposed action
would be contrary to public interest. A statement of the facts constituting the emergency is:

These rules are therefore adopted as emergency rules to take effect upon filing with the code reviser.

(3) Pursuant to the requirements of RCW 34.04.026¹ that "every agency shall incorporate the most specific, but
in no case omit all, of the following language alternatives when adopting or amending rules" fill in statement (a), (b),
or (c) as appropriate:

- (a) This rule is promulgated pursuant to RCW Chapter 16.49
and is intended to administratively implement that statute.
- (b) This rule is promulgated pursuant to RCW _____
which directs that the

_____ (agency)
has authority to implement the provisions of _____
(name of act or RCW citation)

- (c) This rule is promulgated under the general rule-making authority of the _____
(agency)

as authorized in RCW _____

(4) The undersigned hereby declares that the agency has complied with the provisions of the Open Public
Meetings Act (chapter 42.30 RCW), the Administrative Procedure Act (chapter 34.04 RCW) and the State Register
Act (chapter 34.08 RCW) in the adoption of these rules.

(5) This order, after being first recorded in the order register of this agency, is herewith transmitted to the Code
Reviser for filing pursuant to chapter 34.04 RCW and chapter 1-12 WAC.

STATE OF WASHINGTON
APPROVED AND ADOPTED October 27 1987

OCT 27 1987

By [Signature]

Deputy Director
Title

CODE REVISER'S OFFICE
WSR 87-22-020

Chapter 16-23 WAC

CUSTOM MEAT FACILITIES

WAC

16-23-010	Definitions.
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16-23-050	Impervious surfaces.
16-23-060	Refrigerated facilities.
16-23-070	Lavatory facilities.
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16-23-085	Rooms, compartments, etc., to be clean and sanitary.
16-23-090	Operations and procedures to be clean and sanitary.
16-23-095	Rooms and compartments to be free from dust and odors.
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16-23-105	Cleaning characteristics of equipment.
16-23-110	Scabbards for knives.
16-23-115	Persons to keep hands and implements clean.
16-23-120	Clean clothing.
16-23-125	Insanitary practices prohibited.
16-23-150	Flies, rats and other vermin - baits and poisons.
16-23-160	Care of outer premises.
16-23-165	Employee health.
16-23-170	Proof of ownership of uninspected carcasses or parts of carcasses by the operator.
16-23-175	Labeling and packaging requirements.
16-23-180	Meat and meat food products--Preparation and storage.

NEW SECTION

WAC 16-23-010 DEFINITIONS. For the purpose of these rules:

(1) "Carcass" means all or any parts, including viscera, of a slaughtered meat food animal.

(2) "Custom meat facility" means the facility operated by any person licensed under this chapter who may under such license engage in the business of preparing uninspected meat for the sole consumption of the owner of the uninspected meat being prepared. Operators of custom meat facilities may also prepare inspected meat for household users only. Operators of custom meat facilities may also sell prepackaged inspected meat to any person, provided the prepackaged inspected meat is not prepared in any manner by the operator and the operator does not open or alter the original package that the inspected meat was placed in.

(3) "Department" means the department of agriculture of the state of Washington.

(4) "Director" means the director of the department or the director's designee.

(5) "Equipment" means all machinery, fixtures, containers, vessels, tools, implements, and apparatus used in and about an establishment and vehicles used to transport meat.

(6) "Household user" means the ultimate consumer, the members of the consumer's household, and his or her nonpaying guests and employees.

(7) "Inspected meat" means the carcasses or parts thereof of meat food animals which have been slaughtered and inspected at establishments subject to inspection under chapter 16.49A RCW or a federal meat inspection act.

(8) "Meat food animal" means cattle, swine, sheep, or goats.

(9) "Meat food product" means any product derived from meat food animal and intended for human consumption.

(10) "Operator" includes any owner, lessee, or manager of a custom meat facility.

(11) "Person" means any natural person, firm, partnership, exchange, association, trustee, receiver, corporation, any member, officer, or employee thereof or assignee for the benefit of creditors.

(12) "Prepared" means canned, salted, rendered, boned, cut up or otherwise manufactured, or processed.

(13) "Uninspected meat" means carcasses or parts thereof of meat food animals slaughtered or processed for human consumption other than under requirements provided in chapter 16.49A RCW or a federal meat inspection act which have been slaughtered by the owner thereof, or which have been slaughtered by a custom farm slaughterer.

(14) "Unwholesome" means a condition in which meat or meat food products may be found to be diseased, contaminated, unsound, unhealthful.

(15) "Prepackaged inspected meat" means any inspected meat or meat food product prepared from inspected meat processed or prepared by establishments subject to inspection under chapter 16.49A RCW or a federal meat inspection act and packaged and sealed in a container or wrapping bearing the seal of federal inspection.

(16) "Sanitize" means an effective bactericidal treatment process that provides enough accumulative heat or concentration of chemicals for a sufficient period of time to reduce the bacterial count, including pathogens, to a safe level.

NEW SECTION

WAC 16-23-020 MAINTAINING SANITARY PREMISES. Establishments or premises on or in which meat food products are prepared or handled shall be maintained in a sanitary condition. Compliance with the requirements specified in WAC 16-23-025 through 16-23-165 will be deemed necessary for minimum sanitary conditions.

NEW SECTION

WAC 16-23-025 SUFFICIENT LIGHT. There shall be sufficient light consisting of artificial illumination in all operating rooms.

NEW SECTION

WAC 16-23-030 ADEQUATE VENTILATION. There shall be adequate ventilation for all rooms and compartments to prevent condensation of moisture and to carry off odors and vapors.

NEW SECTION

WAC 16-23-035 ADEQUATE DRAINAGE. There shall be a sufficient number of drains to carry off waste accumulations and water and be properly vented to the outside air. Unless otherwise specified in these regulations, all plumbing shall conform to applicable requirements of the plumbing codes effective within the particular jurisdiction, or, in their absence to the requirements of recognized plumbing codes such as the National Plumbing Code ASA A40.8, or the Western Plumbing Officials Association, Uniform Plumbing Code. Waste disposal facilities shall conform to the requirements of local agency having jurisdiction. Domestic sewage shall be disposed of in conformity with the requirements of the jurisdictional health department. Toilet soil lines shall be separate from custom processing plant drainage lines to a point outside the buildings and drainage from toilet bowls and urinals should not be discharged into a grease catch basin.

NEW SECTION

WAC 16-23-040 WATER SUPPLY. There shall be sufficient water to meet all operating demands. The water shall pass the test prescribed for potability in the "drinking water standards" promulgated by the United States public health services, department of health, education and welfare. Such water potability tests shall be conducted at least on six month intervals on private water supplies and yearly on publicly owned water supplies. The water system for any custom meat facility shall conform to the applicable requirements of the jurisdictional health department.

NEW SECTION

WAC 16-23-045 HOT WATER. The following shall be provided:

- (1) Hot water sufficient in amount and temperature to assure thorough cleaning of all rooms and equipment.
- (2) Hose connections for cleanup purposes at such places as are necessary to assure thorough cleaning of all rooms and equipment. Suitable racks or reels for storing the hose when not in use.

NEW SECTION

WAC 16-23-050 IMPERVIOUS SURFACES. Floors in rooms in which flushing of the floors with water is required for adequate cleaning must be constructed of impervious material susceptible to proper cleaning such as, but not limited to, concrete or tile. They must be finished so as to enable proper cleaning. Walls and ceilings in operating departments must be surfaced with a material which is susceptible to being properly cleaned. Wooden structures are absorbent and difficult to keep clean, hence their use must be kept at a minimum. Ceilings must be smooth finished and capable of being properly cleaned. All coolers must be sealed. All exposed wood surfaces must be smooth and painted or properly sealed.

NEW SECTION

WAC 16-23-060 REFRIGERATED FACILITIES. (1) Adequate refrigerated facilities for the chilling and storage of products shall be provided. Carcass chill coolers and holding coolers must have mechanical refrigeration capable of maintaining a temperature of 35°F or lower, when loaded to capacity. When overhead refrigerating facilities are provided, insulated drip pans must be installed beneath them and the pans properly connected to the drainage system or to other suitable facilities. If wall coils are installed, a drip gutter of impervious material and connected with the drainage system must be installed beneath the coils. In no event shall the clearance between a hanging carcass and the floor be less than that necessary to avoid contact with or contamination from the floor.

(2) Meat food product storage and display facilities shall not be loaded to exceed their intended capacity to maintain fresh and cured products, stored in them, below 45°F internal temperature and frozen meat food product below 0°F internal temperature.

(a) Such refrigeration facilities shall be equipped with a visible, accurate thermometer located in the warmest part of the refrigerated area.

(b) Uninspected meat food product shall not be stored in facilities used for displaying inspected meat held for sale.

NEW SECTION

WAC 16-23-070 LAVATORY FACILITIES. Foot operated lavatory facility shall be maintained at such places as necessary to assure cleanliness for all persons handling meat products. Such facilities shall include hot and cold running water, liquid soap, and towels shall be maintained in a clean and sanitary condition.

NEW SECTION

WAC 16-23-075 FLUSH TOILETS AND DRESSING ROOM FACILITIES. A modern conveniently located flush type toilet shall be furnished. Such facilities must be fly tight and properly ventilated. The toilet room must not open directly into any room where products are prepared, processed, stored or handled. The doorway between the toilet room and intervening room must have a tight, full height self-closing door. If the toilet room is not an outside room, it must be properly vented to the outside and forced ventilation provided.

NEW SECTION

WAC 16-23-085 ROOMS, COMPARTMENTS, ETC., TO BE CLEAN AND SANITARY. Rooms, compartments, food contact surfaces places, equipment, and utensils used for preparing, storing, or otherwise handling any meat, and all other parts of the establishment, shall be kept clean and in sanitary condition. All equipment must be thoroughly cleaned following each day's operations. There shall be no handling or storing of material which create an objectionable condition in rooms, compartments, or places where meat is prepared, stored or otherwise handled.

NEW SECTION

WAC 16-23-090 OPERATIONS AND PROCEDURES TO BE CLEAN AND SANITARY. Operation and procedures involving the preparation, storing or handling of any meat shall be strictly in accord with clean and sanitary methods.

(1) Receptacles used for inedible meat in rooms in which edible products are handled shall be in good repair and shall be properly sanitized before being used.

(2) Carcasses or parts of carcasses of uninspected meat not returned to the owner thereof shall be properly denatured and properly disposed of. Inspected carcasses or parts of carcasses not intended for human consumption shall be denatured before disposal.

(3) Coolers must not be loaded beyond their capacity to properly chill the carcasses and edible offal. Maximum cooler capacity for carcass chilling and holding purposes is based on available rail space in the coolers. Thirty inches of rail space should be allowed for each beef carcass and eighteen inches of rail space allowed for each hog carcass.

NEW SECTION

WAC 16-23-095 ROOMS AND COMPARTMENTS TO BE FREE FROM DUST AND ODORS. The rooms and compartments in which any meat is prepared or handled shall be free from dust and odors from dressing and toilet rooms and catch basins.

NEW SECTION

WAC 16-23-100 ROOMS AND COMPARTMENTS TO BE FREE OF STEAM AND VAPORS. Rooms and compartments in which any product is processed or prepared shall be kept sufficiently free of steam and vapors to insure clean operations. The walls, ceiling, and overhead structures of rooms and compartments in which products are prepared, handled, or stored shall be kept reasonably free from moisture.

NEW SECTION

WAC 16-23-105 CLEANING CHARACTERISTICS OF EQUIPMENT. Equipment and utensils used for preparing, processing, and otherwise handling products shall be of such materials and construction as will make them susceptible of being readily and thoroughly cleaned. Cutting boards may be of hardwood or synthetic materials.

NEW SECTION

WAC 16-23-110 SCABBARDS FOR KNIVES. Scabbards and similar devices for the temporary retention of knives, steels, triers, etc., shall be constructed of rust resisting metal or other impervious materials and shall be of a type that may be readily cleaned and shall be kept clean.

NEW SECTION

WAC 16-23-115 PERSONS TO KEEP HANDS AND IMPLEMENTS CLEAN. Persons who handle diseased carcasses or parts shall, before handling other carcasses or parts, cleanse their hands with soap and hot water and rinse them in clean water. Implements used shall be thoroughly cleansed in boiling water or in a prescribed disinfectant followed by rinsing in clean water. The persons who handle meat shall keep their hands clean and after visiting the toilet rooms or urinals shall wash their hands before handling any products or implements used in the preparation of meat.

NEW SECTION

WAC 16-23-120 CLEAN CLOTHING. Aprons, frocks, and other outer clothing worn by persons who handle products shall be cleanable material. Only clean garments shall be worn.

NEW SECTION

WAC 16-23-125 INSANITARY PRACTICES PROHIBITED. Such practices as spitting on whetstones, sitting on the floor, placing skewers, tabs or knives in the mouth are prohibited. Care shall be taken to prevent the contamination of products with perspiration, hair, cosmetics, medicaments, or other material. All persons working in departments where exposed edible meat is handled must wear head coverings.

NEW SECTION

WAC 16-23-150 FLIES, RATS AND OTHER VERMIN - BAITES AND POISONS. Every practicable precaution shall be taken to keep establishments free of flies, rats, mice and other vermin. All windows and doors opening to the outside shall be screened with No. 16 mesh or finer screen or effective air curtains. Louvers may be screened only on the top of the baffle so that debris will not collect. Sprays containing residual acting chemicals must not be used in edible products departments. The use of poisons for any purpose in rooms or compartments where any unpacked meats are stored or handled is forbidden, except under such restrictions as the department may specifically allow. The use of bait poisons in hide cellars, inedible compartments, outbuildings, or similar places, or in storerooms containing canned or tierced products is not forbidden, but only those approved by the department may be used. So called rat viruses shall not be used in any part of an establishment or the premises thereof.

NEW SECTION

WAC 16-23-160 CARE OF OUTER PREMISES. The outer premises of every establishment embracing docks and areas where vehicles are loaded and the driveways, approaches, and yards shall be kept clean and in orderly condition.

NEW SECTION

WAC 16-23-165 EMPLOYEE HEALTH. (1) No person shall work, nor shall any operator permit any person to work, in any room or rooms where meat is processed, stored, or sold when such person is infected with any disease or conditions transmissible to or through food. The department may require any person so working to be examined by a physician licensed to practice medicine in this state for the existence of any such disease or condition and require a statement signed by such physician reciting freedom therefrom.

(2) Every person employed in a custom meat facility who may contribute to the transmission of infectious disease through the nature of the employee's contact with meat or equipment and facilities shall obtain and place on file with the person in charge of such establishment, a food and beverage service worker's permit as prescribed by chapter 69.06 RCW.

NEW SECTION

WAC 16-23-170 PROOF OF OWNERSHIP OF UNINSPECTED CARCASSES OR PARTS OF CARCASSES BY THE OPERATOR. The operator of any custom meat facility shall have in his possession certificates of permit as provided by chapter 16-620 WAC or other satisfactory proof of ownership of all uninspected carcasses or parts thereof received in his establishment, and such proof of ownership must be kept on file for a period of six months after receipt of such carcasses or parts of carcasses.

(1) All uninspected cattle carcasses or parts of carcasses shall be identified by a department approved tagging device describing the name and address of the owner, name and address of the slaughterer, if not the owner, the slaughter date and brand, if the animal was branded, while in the possession of the operator. Such identity shall conform to the requirements of chapter 16.57 RCW.

(2) All uninspected meat food animal carcasses or parts of carcasses other than cattle must be identified as to name and address of the owner, name and address of the slaughterer if different than the owner, and the slaughter date while in the possession of the operator.

(3) Each owner of uninspected carcasses, parts of carcasses, or meat food products delivered to a custom meat facility for preparing will be furnished by the operator a written record stating the gross weight received for preparing. A duplicate copy of this record will be maintained by the operator at his principle place of business for a period of at least six months.

(4) Operators making sales of prepackaged inspected meat to other than household users shall maintain records of all such transactions as to buyer, type of product sold and total net weight of each exchange.

NEW SECTION

WAC 16-23-175 LABELING AND PACKAGING REQUIREMENTS. (1) All uninspected meat and meat food products stored or prepared for the owner thereof, including packages or containers containing any uninspected meat food products, shall be marked "NOT FOR SALE" in letters 3/8 inch in height immediately upon receipt and immediately after preparing.

(2) All meat food product labels and meat food product packaging must conform to applicable sections of chapter 19.94 RCW, The Weights and Measures Act and chapter 69.04 RCW, The Food and Drug Act now in

effect or as amended and regulations promulgated thereunder or amended.

(a) Meat food products shall be deemed mislabeled if offered for sale before the package containing the product bears a label containing the common or usual name of the product, an accurate statement of quantity of the contents expressed as "net weight", and the total price of the package. If fabricated from two or more ingredients, the common name of each ingredient in descending order of prominence and the name and address of the manufacturer is required.

(b) The standards of content and advertising for chopped or ground beef or hamburger are those contained in chapter 16-49 WAC.

NEW SECTION

WAC 16-23-180 MEAT AND MEAT FOOD PRODUCTS--PREPARATION AND STORAGE. (1) Inspected meat and uninspected meat shall be stored and prepared separately at all times. Meat storage areas shall be designated for inspected and uninspected meat and meat food products. There shall be no physical contact between inspected and uninspected meat.

(2) There shall be a complete equipment cleanup after preparation of uninspected meat.

(3) Meat and meat food products shall not be placed on floor surfaces except that which is stored in containers in freezers.

(4) Meat food products offered for sale as fully cooked shall be heated in all parts to the following minimum temperatures before delivery to a household user;

(a) Beef 145°F.

(b) Pork 150°F.

(5) Any cooked or partially cooked meat food product not delivered to a household user within two hours of heating shall be refrigerated to an internal temperature of 45°F or less within four hours of removal from the heating process.

(6) Any processing of food other than meat shall be done at different times from processing of meat. Any common equipment, utensils, or food contact surfaces used in the preparation of meat, meat food products, and other foods shall be sanitized between periods of processing.