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STATE OF WASHINGTON  
DEPARTMENT OF AGRICULTURE  
Olympia

ORDER NO. 801

EFFECTIVE MARCH 22, 1960

REGULATIONS GOVERNING MEAT INSPECTION

I, Joe Dwyer, Director of Agriculture of the State of Washington by virtue of the authority vested in me under Chapter 204, Laws of 1959 (Chapter 16.49 RCW) after due notice as provided under Chapter 42.32 RCW and a public hearing held in Olympia on February 25, 1960, do promulgate the following regulations:

PART 1 - DEFINITIONS

Regulation:

1.01 Definitions: For purposes of regulations contained in these regulations the following definitions as they appear in Chapter 204, Laws of 1959 shall apply:

- (a) "Carcass" means all or any parts, including viscera, of a slaughtered meat food animal capable of being used for human food.
- (b) "Department" means the department of agriculture of the state of Washington.
- (c) "Director" means the director of the department or his duly appointed representative.
- (d) "Equipment" means all machinery, fixtures, containers, vessels, tools, implements, apparatus used in and about an establishment and vehicles used to transport meat.
- (e) "Lay Inspector" means a layman having training and knowledge of meat inspection, working under the direct supervision of a veterinarian.
- (f) "Meat" means the carcass, parts of carcass, meat and meat food products derived in whole or in part from meat food animals.
- (g) "Meat by-product" means any edible part other than meat which has been derived from one or more meat food animals.
- (h) "Meat food product" shall mean any article of food which is processed by salting, drying, smoking, or cooking and prepared in whole or in part of meats stamped by the United States Government or by the State.
- (i) "Meat food product establishment" means an establishment manufacturing meat food products from meat stamped inspected and passed by the state or the United States Department of Agriculture; Provided, That it does not include a retail meat dealer preparing or manufacturing meat food products at his place of business for sale only at such place of business to a consumer.

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- (j) "Official establishment" hereinafter known as establishment, means any slaughtering, or meat food product manufacturing establishment at which inspection is maintained by the director or his agents.
- (k) "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.
- (l) "Products" includes any part or all meat, meat by-products and meat food products.
- (m) "Stamped" means the affixing by or under the supervision of an inspector of the United States Department of Agriculture or the director, on meat food animals, meat or meat food products, a tag, label, mark, stamp, or brand denoting that such meat food animals, meat or meat food products were inspected.
- (n) "State inspected" means inspected by the state or agents of the state.
- (o) "Veterinary inspector" hereinafter known as inspector, means a veterinarian authorized by the department to conduct sanitary inspection and meat inspection.
- (p) "Washington condemned" means that the animals so marked has been inspected and found to be in a dying condition, or to be affected with any other condition or disease that would require condemnation of the carcass.
- (q) "Washington inspected and condemned" means that the meat so marked is unsound, unhealthful, unwholesome or otherwise unfit for human food.
- (r) "Washington inspected and passed" means that the meat so marked has been inspected and passed under this act and/or rules and regulations adopted hereunder, and that at the time it was inspected, passed and so marked the meat was found to be sound, healthful, and wholesome and fit for human food.
- (s) "Washington retained" means that the meat so marked is held for further examination by a veterinary inspector to determine its disposal.
- (t) "Washington suspect" means that the meat food animals so marked is suspected of being affected with a disease or condition which may require its condemnation, in whole or in part, when slaughtered and is subject to further examination by an inspector to determine its disposal.

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

- (u) "Inspection Legend" means the Washington "inspected and passed" mark or stamp.
- (v) "Meat food animal" hereinafter known as animal means live cattle, sheep, swine, goats, horses, mules or burros.
- (w) "Operator" includes any owner, lessee, or manager of an establishment.
- (x) "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

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(x) (Continued)

slaughter for any reason which would make meat products from them unfit for human food.

- (y) "Washington Passed for Cooking" means that the carcass or products so marked have been found to be fit for human food only after cooking at a temperature sufficient to effectively destroy harmful agents which it might contain.
- (z) "Washington Retained for Refrigeration" means that the carcass or products so marked have been found to be suitable for human food only after proper refrigeration.

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PART 2 - SCOPE OF INSPECTION

Regulation:

2.01 Animals Entering Inspected Establishments: All animals entering an establishment subject to or operating under state meat inspection shall be inspected, handled, prepared and marked as required by these regulations.

2.02 Products Entering Inspected Establishments: All products prepared or processed in an establishment subject to or operating under state meat inspection shall be handled, prepared, processed and marked as required by these regulations.

2.03 Only Products Bearing Inspection Legend to be Received at Establishment: Only products bearing the state meat inspection legend or the federal meat inspection legend, shall be received at establishments.

2.04 All Products Received to be Handled, Stored, and Prepared So as to Prevent Contamination of Other Meat: The department shall examine and seize any products which are unwholesome or which create an insanitary condition on the premises and/or which may make unwholesome other meat or meat food products being handled, stored or prepared on such premises.

2.05 Carcasses or Parts of Animals of Species Other Than Meat Food Animals: Carcasses or parts of animals of species other than those included in part 1(v) intended for food purposes may be brought into an establishment operating under state meat inspection providing they are identified, handled, stored and prepared so as to prevent the contamination of other food products handled, stored, or prepared at the establishment. The inspector shall deny entry into, or cause to be removed from the establishment, carcasses or parts of such animals when they are unwholesome, or create an insanitary condition on the premises and/or are likely to make unwholesome other food products being handled, stored or prepared thereat.

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PART 3 - ORGANIZATION OF FORCE

Regulation:

3.01 State Meat Inspection Conducted Under Director of Agriculture:

State meat inspection is conducted under the direction of the director of the state department of agriculture.

3.02 Meat Inspection Personnel - Qualifications; Assignments;

Duties: Meat inspection personnel are assigned by the department for work in connection with state meat inspection. They are classed as follows:

- (a) Veterinary field supervisors are responsible for the inspection work at establishments in one or more areas assigned to them. They supervise the inspection work of inspectors and lay inspectors assigned to establishments in their area.
- (b) Inspectors are graduates of recognized colleges of veterinary medicine, properly trained and qualified to do meat inspection.
- (c) Lay inspectors are properly trained and qualified laymen who make ante-mortem and post-mortem examinations, perform meat food product inspection, enforce the sanitary requirements in their assigned plants, and perform various other duties as required. They work under the direct supervision of an inspector.

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PART 4 - APPLICATION FOR INSPECTION

Regulation:

4.01 Determination if Licensed Establishment in Compliance with Order; Submission of Plan for Correction of Deficiencies: Upon adoption of these regulations, a representative of the department shall determine if each currently licensed establishment is in compliance. If not in compliance, the establishment will be advised of the necessary changes to meet the minimum requirements. Each establishment shall subsequently submit to the department in writing, a plan for correction of deficiencies, indicating the order in which correction will be made, and the interval of time which will elapse before correction. Renewal of license will be contingent upon submission of an acceptable plan and its approval by the department. An applicant for transfer and assignment of a license shall be responsible for completion of any correction plan initiated by the transferor as herein provided.

4.02 Application for Inspection Submitted After Effective Date of Regulations: Application for inspection submitted after the effective date of these regulations shall be accompanied by triplicate copies of complete drawings of floor plans showing the locations of such features as the principal pieces of equipment, floor drains, principal drainage lines, hand washing basins, and hose connections for clean-up purposes; roof plans; elevations; cross and longitudinal sections of the various buildings showing such features as principal pieces of equipment, heights of ceilings, conveyor rails, and character of floors and ceilings; and a plot plan showing such features as the limits of the plant premises, locations in outline of buildings on the premises, cardinal points of the compass, and roadways and railroads serving the plant, properly drawn to scale; Provided, that such drawings shall not be required when application is submitted to transfer the license of a currently licensed establishment; Provided further, that such drawings need not be submitted with application for inspection at an establishment constructed prior to the effective date of these regulations but not licensed on the effective date of these regulations, except as required for remodeling such establishments as provided in regulation 8.02.

4.03 Establishment applying After Effective date of Regulation to be in Compliance Before Approved: Application for inspection submitted after the effective date of these regulations shall be approved only after it has been determined that the establishment meets the requirements of the law and these regulations.

4.04 Assignment of Official Number: An official number shall be assigned to each establishment. Such numbers shall be used to identify all products inspected and passed at that establishment.

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PART 5 - PERSONNEL

Regulation:

5.01 Identification Card or Badge as Identification of Personnel: Each person assigned by the department to conduct state meat inspection will be furnished by the department with an official identification card which he shall keep on his person when he is on duty. Inspection personnel may be issued an official badge which shall serve as further identification.

5.02 Personnel to Have Access to Establishment at all Times: For the purpose of any examination or inspection necessary to enforce any of the provisions of this regulation properly identified meat inspection personnel shall have access, at all times, to any portion of the establishment.

5.03 No Interference with Inspector in Discharge of Duty: No person shall intimidate, obstruct, hamper, abuse or interfere with any personnel assigned by the department in the discharge of his duties.

5.04 Designation of Inspectors and Assistants: An inspector shall be designated by the department as the veterinarian responsible for the inspection at each establishment. Such assistants as may be necessary will be assigned to work under his direct supervision provided that as a temporary measure, when an inspector is not available a lay inspector may be assigned until an inspector becomes available.

5.05 Assignment of Inspectors Where Members of Family Employed: No inspector or lay inspector will be assigned to an establishment where any member of his family is employed by or is the owner of the establishment.

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PART 6 - FACILITIES AND FEES FOR INSPECTION

Regulation:

6.01 Facilities for Inspection Personnel: Unless determined by the department to be unnecessary, an office and dressing room at least 7'0" x 9'0" in size shall be furnished by establishments without cost to the department for the exclusive use for official purposes of inspectors. These facilities shall be conveniently located, properly ventilated, lighted and heated. And shall be provided with the following: a suitable writing desk or table and chair; storage lockers equipped with facilities for locking for protection and storage of clothing, inspection brands and supplies; toilet, shower and lavatory; and janitor service.

6.02 Hours of Operation of Establishments: Each operator shall inform the inspector, or in his absence the lay inspector responsible for conducting the inspection work at the establishment, when work in each department has been concluded for the day and of the day and hour when work will be resumed therein. In the event of change of the scheduled starting time of operation, the operator shall give the assigned inspector reasonable advanced notice of such change which should not be less than one hour.

6.03 Operation to be Done Within Reasonable Hours: All slaughtering of animals and preparation of products shall be done within reasonable hours and with reasonable speed.

6.04 Facilities and Conditions to be provided by Establishment: Unless determined by the department to be unnecessary, the following facilities and conditions, and such others as may be essential to efficient conduct of inspection and maintenance of sanitary conditions shall be provided by each establishment:

- (a) Satisfactory pens, equipment, and assistants for conducting ante-mortem inspection and for separating, marking and holding apart from passed animals those marked "WASHINGTON SUSPECT" and those marked "WASHINGTON CONDEMNED".
- (b) Not less than 50 foot candles of overall intensity of light at all places where animals, meat or products are regularly inspected. Rooms shall be kept sufficiently free of steam and vapors for inspection to be properly made. Equipment or substances which generate gases or odors shall not be used except as specifically permitted. Sufficient heat to protect the health and comfort of inspectors in the slaughter department.
- (c) Racks, receptacles, or other suitable devices for retaining parts and blood to be used in the preparation of meat food products or medical products, until after the post-mortem

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- examination is completed, in order that they may be identified in case of condemnation of the carcass; a two level viscera inspection truck for the handling of viscera, so as to prevent its contact with the floor; equipment for the separate and sanitary handling of carcasses or parts for cooking.
- (d) Equipment on which inspection is performed designed and constructed so as to enable inspectors to conduct inspection properly and efficiently. The equipment shall include: A standard head flushing cabinet; head inspection rack with removable head loops of proper size for both beef and calf head inspection; a hopped metal stand with two removable inspection pans for examination of hog, sheep and calf viscera.
  - (e) Sanitary, water-tight metal trucks or receptacles for holding and handling diseased carcasses and parts, so constructed as to be readily cleaned; such trucks or receptacles to be marked in a conspicuous manner with the phrase "WASHINGTON CONDEMNED" in letters not less than two inches high, and when required by the department, to be equipped with facilities for locking or sealing.
  - (f) Adequate facilities including approved denaturing materials, for the proper disposal of condemned articles. Tanks which must be sealed shall be properly equipped for sealing.
  - (g) Docks and receiving rooms, for the receipt and inspection of all products as provided in regulation 16.02 of this regulation.
  - (h) Adequate space and proper arrangement for efficient performance of post-mortem inspection of carcasses and parts and for sanitary conduct of operations in the slaughtering department. The slaughtering operation shall be arranged so as to enable the inspector to examine the carcasses and parts without interference from any source.
  - (i) The following facilities for adequate inspection and control of retained carcasses, parts and other products:
    - (1) Compartments, and receptacles in which carcasses and meat products may be held for further inspection. These shall be equipped for secure locking and shall be held under locks furnished by the department. Every such compartment, or receptacle shall be conspicuously marked with the phrase, "WASHINGTON RETAINED", in letters not less than two inches high.
    - (2) Rooms, compartments, or specially prepared open places, to be known as "final inspection places" at which the final inspection of retained carcasses are conducted. Competent assistants for handling retained carcasses and parts. Final inspection places shall be adequate in size and their rail arrangement and other equipment shall

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be sufficient to prevent carcasses and parts, passed for food or cooking, from being contaminated by contact with condemned carcasses or parts. They shall be equipped with hot water, lavatory, sterilizer, tables and other equipment required for ready, efficient and sanitary conduct of the inspection. The floors shall have proper drainage connections, and when the final inspection place is part of a larger floor, it shall be separated by a curb, railing, or otherwise.

6.05 Designation of Days and Hours Where Required to Furnish Efficient and Economical Inspection of Two or More Establishments: Whenever the director shall deem it necessary in order to furnish proper, efficient and economical inspection of two or more establishments and the proper inspection of animals or meat, the director, after a hearing on written notice to the licensee of each such establishment affected, may designate days and hours for the slaughter of animals and the preparation or processing of meat at such establishments. The director in making such designation of days and hours shall give consideration to recommendations of the meat inspection advisory board and the existing practices at the affected establishment fixing the time for slaughter of animals and the preparation or processing of meat thereof.

6.06 Designation of New Permanent Slaughter Schedule; Designation of Temporary Change in Slaughter Schedule:

- (a) If determined by the department to be necessary, a hearing will be used where there is a designation of a new permanent slaughter schedule or a major change in an existing schedule of days, half days or hours during which the department is to regularly provide meat inspection services in an establishment. Where such hearing is determined to be necessary, the department will complete such procedure at and within such time as to permit the establishment to continue its operations in an efficient and economical manner, or for the department to make the most practical and efficient use of its available meat inspection personnel.
- (b) No hearing shall be held if the department determines that a change or adjustment in an existing slaughter schedule of days, half days or hours is not a major change, but is only an adjustment or procedure necessary to adequately serve the needs of an establishment such as providing meat inspection personnel on an "overtime" basis on any particular regular scheduled day or furnishing temporary additional inspection service on an unscheduled day. Such changes may also be made by the department without hearing, if it verifies that due to unforeseen conditions adequate inspection personnel is not available and it is therefore impossible for the department to furnish meat inspection services as scheduled.

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6.07 "Straight Time" Monthly, Full Day and Half Day Fees; Starting Time Subject to Department Approval; Minimum Charge of Four Hours: The department shall establish a uniform state-wide "straight time" fee for monthly, full day or half day inspection service. The monthly fee shall apply to a "full time" inspection schedule limited to inspection during the periods not classed as overtime as provided in regulation 6.09. The full day fee shall apply to a "part time" inspection schedule of one or more days of continuous inspection in excess of four hours and not exceeding eight hours on any one day and excluding time off not to exceed one hour for a meal. The half day fee shall apply to a part time inspection schedule of one or more part days of continuous inspection not exceeding four hours in any one day. The starting time of days and part days of inspection shall be subject to department approval. The half day fee based on four hours or less inspection shall be the minimum fee charge regardless of whether or not less than four hours of inspection is used. In applying the uniform state-wide "straight time" fee, consideration shall be given to the location of the nearest qualified, available inspector in respect to location of the establishment. If necessary, because of excessive distance of the inspector from the establishment an additional charge may be made to compensate an inspector for mileage and travel time to the establishment and return to his office.

6.08 Schedule of Fees at Meat Food Product Manufacturing Establishments: Notwithstanding the provisions of regulation 6.07, a special schedule of fees may be established for inspection at meat food product manufacturing establishments.

6.09 Overtime - Overtime Rate:

- (a) "Overtime" for the purposes of this administrative order means any time when meat inspection personnel are requested or required to work in an establishment:
- (1) On Sunday.
  - (2) On a legal holiday.
  - (3) After the expiration of a regular continuous eight hour day as provided by regulation 6.10.
  - (4) After 5 p.m.
  - (5) In excess of 40 hours of "straight time" in any calendar week.
- (b) "Overtime" costs allocated to each establishment shall be at the rate of one and one-half times the amount established for "straight time" during the same period for the persons performing such meat inspection services in the establishment.

6.10 Overtime Work of Inspectors: The management of an establishment desiring to operate during a period designated as overtime shall sufficiently in advance of the period of overtime, request the overtime period, and shall reimburse the department for the cost of such overtime inspection service.

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6.11 Change in Slaughter - Advance Notice:

- (a) If the operator of an establishment requests meat inspection service during any time of day, other than that which is a part of the regular slaughter schedule for such establishment, the department shall not be required to provide inspection service to such establishment for the period requested unless a request in writing is submitted by the person requesting the change to the assigned inspector at least seven days in advance of the desired change.
- (b) If by reason of a regular slaughter schedule the department is required to furnish meat inspection services in an establishment for a half day or full day, and if the establishment finds that meat inspection services are not required for such periods, the department shall still allocate the minimum charge for service as provided by regulation 6.07 unless a request for a change is submitted in writing by the person requesting the change to the assigned inspector at least seven days in advance of the desired change. If because of an emergency beyond the control of the establishment, slaughter is not conducted on a scheduled day or half day, the minimum charge for service will not be allocated even though a request for change is not submitted in writing seven days in advance.

6.12 Statement for Services to be Submitted: Each month the department shall forward to each slaughter establishment operator an itemized statement showing the computation of the cost of inspection service for the previous month.

6.13 Payment for Inspection to be Made Upon Receipt of Itemized Statement; Director may Withdraw Inspection if Payment Not made Within 30 days:

- (a) Upon receipt of the itemized statement for meat inspection service used during the previous month, the operator of the establishment shall pay to the department the cost as shown on the statement. The department may require advance payment for subsequent inspection service if an operator fails to pay for services within the time specified in Regulation 6.13(b).
- (b) The director may withdraw inspection from an establishment should the operator fail to pay for the cost of meat inspection as shown on the statement within thirty days after such meat inspection has been performed at such establishment.

PART 7 - SANITATIONRegulation:

7.01 Establishments; Sanitary Conditions; Requirements: Establishments or premises on or in which animals are slaughtered or held or in which products are prepared or handled shall be maintained in a sanitary condition. Compliance with the requirements specified in regulations 7.02 to 7.35 of these regulations will be deemed necessary for minimum sanitary conditions.

7.02 Sufficient Light: There shall be sufficient light consisting of not less than 20 foot candles of over-all intensity of artificial illumination in all operating rooms except that not less than 50 foot candles of overall intensity of artificial illumination is required at places where meat or meat products are regularly inspected.

7.03 Adequate Ventilation: There shall be adequate ventilation for all rooms and compartments to prevent condensation of moisture and to carry off odors and vapors.

7.04 Adequate Drainage: There shall be a sufficient number of drains to carry off waste accumulations and water according to the volume of slaughter and other relevant factors. Each, including blood drains, shall be equipped with a deep seal (P-, U- or S- shaped) trap; shall be a minimum inside diameter of 4 inches and shall be provided with rodent screens and be properly vented to the outside air. Such drains shall be located in slaughter rooms, inedible storage and handling rooms, hide storage rooms, curing rooms, boning and cutting rooms, rendering rooms, sausage manufacturing rooms, coolers, except those in which flushing of floors with water is not required, and in other work rooms or places where needed. 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 Official's Association, Uniform Plumbing Code. Waste disposal facilities shall conform to the requirements of the Pollution Control Commission. Domestic sewage shall be disposed of in conformity with the requirements of the jurisdictional health department. Toilet soil lines shall be separate from slaughterhouse drainage lines to a point outside the buildings and drainage from toilet bowls and urinals shall not be discharged into a grease catch basin.

7.05 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 Service, Department of Health, Education and Welfare, Dated February 6, 1946. The turbidity of the water shall not exceed 10 (Silica scale) and the color shall not exceed 20 (platinum-cobalt scale). The water shall contain no odor caused by chemicals or microorganisms. Water shall be delivered from plant outlets at a minimum flow pressure of 45 pounds per square inch. The water supply shall be effectively protected against contamination and pollution. Equipment using potable water shall be so installed as to prevent back siphonage into the potable water system. Nonpotable water is permitted only in those parts of establishments where no edible product is handled or prepared, and then only for limited purposes such as on ammonia condensers not connected with the potable water supply, in vapor lines serving inedible product rendering tanks, in connection with equipment used for hashing and washing inedible products preparatory to tanking, and in sewer lines to move along heavy sewage. Nonpotable water is not permitted for washing floor areas, or equipment involved in trucking materials to and from edible products departments, nor is it permitted in hog scalding vats, dehairing machines, vapor lines serving edible product rendering equipment, or for clean-up of shackling pens, bleeding areas, or runways within the slaughtering department. In all cases nonpotable water lines shall be clearly identified and shall not be cross-connected with the potable water supply unless this is necessary for adequate fire protection and such connection is of a type with an adequate break to assure against accidental contamination, and is approved by local authorities and by the department.

7.06 Hot Water: The following shall be provided:

- (a) Hot water of at least 180°F. at hose outlets, sufficient in amount to thoroughly clean all surfaces and equipment which are subject to contamination by the dressing or handling of diseased carcasses, their viscera and parts.
- (b) Hot water of at least 140°F. at hose outlets sufficient in amount to assure thorough cleaning of all rooms and equipment in addition to those mentioned in 7.06(a).
- (c) 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.

7.07 Impervious Surfaces: Floors in operating rooms must be constructed of impervious material susceptible to proper cleaning such as concrete, tile or paving brick. They must be finished so as to enable proper cleaning but not so smooth as to cause accidents. A wood float finish for concrete floors is recommended.

Walls in operating departments must be surfaced with a material which is susceptible to being properly cleaned to the height which the surface becomes soiled under normal operating conditions and which does

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not absorb moisture. Walls must be surfaced with such material to at least rail beam height in the slaughter department, offal department, chill coolers and other work rooms where necessitated by operating conditions. Smooth Portland cement plaster walls should not be painted. A suitable sealer is recommended for plastered walls. Sheet material such as cement asbestos board must be installed so that all joints are tightly sealed.

Wooden structures are absorbent and difficult to keep clean, hence their use should be kept at a minimum. Wooden doors and door frames between the slaughter room and other operating rooms and in other departments where operating conditions necessitate use of impervious material must be metal clad. The metal cladding should be done with suitable material such as No. 22 gauge or heavier galvanized iron or stainless steel with seams folded, welded, soldered or otherwise effectively sealed. The juncture of the metal coverings at jambs and walls must be sealed with a flexible type sealing compound. The cattle knocking box must be metal or concrete and the knocking box door metal.

Ceilings must be smooth finished and capable of being properly cleaned. All coolers must be ceiled. The ceiling of the slaughter room roof frame should be insulated to prevent condensation of moisture from the warm vapors below. Exposed joists, rafters, or posts in the slaughter room and other work rooms must be of dressed lumber or rust resistant metal. All exposed wood surfaces must be painted or properly sealed.

7.08 Carcass Rails - Distance From Walls: Carcass rails throughout the establishment must be spaced at least 2 feet from walls, columns, refrigerating equipment or other fixed equipment or parts of the building to prevent contact of the carcasses with these items.

7.09 Doorways - Width: Doorways through which product is transferred on rails or in hand trucks must be at least 4 feet wide.

7.10 Slaughtering Facilities and Minimum Dimensions: Slaughtering departments must have adequate floor space for the rate of slaughter and be arranged to assure sanitary conduct of operations and efficient performance of post-mortem inspection. Truckways over which products are conveyed from the slaughtering department to other rooms must be located so that the material is not trucked beneath or in contact with dressed carcasses and products. A rail or traveling hoist shall be provided for bleeding all animals; "Provided, that animals may be bled in a prone position on tables and conveyors where necessitated for compliance with the requirements of Chapter 16.50 RCW, the Humane Slaughter Law and regulations promulgated thereunder. The height of the bleed rail above the floor should be at least 16 feet for cattle; 11 feet for calves, 9 feet for sheep (when bled on separate rail from calves); 8 feet 6 inches above the scalding vat at drop-off end for

hogs; and 18 feet for horses. Rails are also required for dressing all animal carcasses. Their height above the floor should be at least 11 feet for calves and cattle; 9 feet for hogs and sheep and 12 feet 6 inches for horses. In any case, there must be clearance of at least 8 inches from the lowest point of all carcasses suspended from the dressing rail to the floor. The hog shaving rail must be of sufficient length to assure that carcasses are properly cleaned.

7.11 Cooler Facilities: Adequate refrigerated facilities for the chilling and storage of carcasses and products shall be provided. A chill cooler and separate holding coolers may be provided, or both may be combined in one room. The carcass chill cooler 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. If wall coils are installed, a drip gutter of impervious material and connected with the drainage system must be installed beneath the coils. Cooler rails should be at least the following heights above the floor: cattle 11 feet 0 inches; calves 11 feet 0 inches (gambrel to be 7 feet 0 inches or more from floor); sheep 11 feet 0 inches; hogs 9 feet 0 inches; jobbing coolers for beef quarters, etc., 7 feet 6 inches. In no event shall the clearance between a hanging carcass and the floor be less than eight inches.

7.12 Sterilizing Facilities: Properly located sterilizing receptacles constructed of rust resistant metal and of sufficient size for complete immersion of butcher tools, other implements and inspection pans shall be provided in the slaughter room, and at other places where operations are likely to result in the contamination of such equipment and utensils. Such receptacles shall be provided with a means of heating the water contained therein to 180°F. and maintaining it at that temperature during the entire operation. The sterilizers must be constructed so that they may be drained for daily cleaning.

7.13 Lavatory Facilities: Lavatory facilities for the use and convenience of employees and inspectors shall be maintained in or near toilet facilities and slaughtering facilities, sausage manufacturing facilities and at such other places as necessary to assure cleanliness for all persons handling meat products. Such facilities must include hot and cold running water, liquid soap and towels and must be maintained in a clean and sanitary condition. Foot or knee operated lavatory facilities, properly trapped and drained, with a minimum bowl size of 16" x 16" x 9" and with a combination mixing faucet with outlet about 12 inches above the rim of the bowl to facilitate washing arms

as well as hands shall be provided in slaughter rooms, sausage kitchen and other work rooms where necessary to assure cleanliness of all persons handling meat products.

7.14 Equipment Cleanup Facilities: A separate washroom or area shall be required for cleaning curing vats, hand trucks, utensils and containers such as boxes and trays where operations are of such nature that proper cleaning of this equipment cannot otherwise be done in a sanitary manner. The room or area shall have adequate light and ventilation, impervious, well drained floor, impervious walls and ceiling and an exhaust fan for dispelling steam vapors.

7.15 Flush Toilet and Dressing Room Facilities: Modern conveniently located flush type toilet and dressing room facilities shall be furnished for the use and convenience of employees. Such facilities must be fly tight, properly ventilated, and heated. 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. Floors of toilet rooms must be of impervious material pitched to floor drains. Shower facilities shall be provided in or near the dressing rooms. At establishments where slaughtering operations are conducted, dressing rooms shall have a minimum of 75 cubic feet of space in the locker room for each employee using the room. A metal locker shall be provided for each employee. The lockers should be approximately 15 inches by 18 inches by 60 inches in size with a sloping top. They should be raised 16 inches off the floor to facilitate cleaning the floor.

7.16 Inedible and Condemned Storage and Handling Facilities:

- (a) Adequate facilities for the sanitary handling and storage of inedible offal and condemned meat products and for sterilizing equipment in which inedible and condemned materials are transported shall be provided. These shall include one or more properly located enclosed rooms. Hot and cold water shall be provided at outlets in the inedible handling room. The area adjacent to the load-out door of the inedible offal storage and/or handling rooms shall be hard surfaced and properly drained, and of sufficient size to accomodate the largest truck used. The necessary doors communicating inedible storage rooms with rooms where edible products are handled shall be metal clad, self-closing and tight fitting. Vertical hide, pelt, inedible viscera and condemned product chutes connecting edible product departments with inedible product departments must be covered with a hood with a self closing door and vented to the outside with a vent stack at least 10" in diameter.

- (b) A separate refrigerated room capable of maintaining a temperature of 40°F. or less shall be provided for the storage of inedible and condemned material at plants which store such material for a period longer than 24 hours. Such rooms shall be of sanitary construction and shall have impervious floors, walls, and ceilings. The floors shall be water tight and shall be properly sloped and provided with drains leading to the plant sewage disposal system.
- (c) Rooms and compartments in which inedible products are rendered, shall be fly-tight, and shall be separated from other rooms wherein products are handled by walls equipped with a tight, self-closing door.
- (d) All tanks and equipment used for rendering or preparing inedible products shall be in rooms or compartments separate from those used for rendering or preparing edible products.
- (e) Tanks, fertilizers, driers and other equipment used in the preparation of inedible products shall be properly equipped with condensers and other appliances which will acceptably suppress odors incident to such preparations.

7.17 Dry Storage Facilities: Adequate dry storage space must be provided for holding packaging and labeling material. Such supplies should be stored in locations convenient to the department where used. Racks approximately 12" in height should be provided upon which to store such supplies as cartons, boxes, etc.

7.18 Rooms, Compartments, etc., to be Clean and Sanitary: Rooms, compartments, places, equipment, and utensils used for preparing, storing, or otherwise handling any products, 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. The use of a clear, colorless, odorless, tasteless, edible mineral oil is recommended for use on metal equipment, such as choppers, grinders, mixers, tables, meat trucks, offal racks, hooks, and trolleys. Scale must not be permitted to accumulate on metal equipment; the formation of scale usually indicates improper cleaning. There shall be no handling or storing of materials which create an objectionable condition in rooms, compartments, or places where meat products are prepared, stored, or otherwise handled.

Sawdust, if used in coolers, must be changed whenever soiled.

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

- (a) Slaughtering Operations. The slaughter floor shall be kept reasonably free of blood, fat, scraps, etc. Water shall not

be permitted to splash from the floor upon unprotected carcasses on the bed or on the half hoist. The bed shall be reasonably clean before the carcass is lowered. Clean, water-tight metal containers, in good repair and free from objectionable odors, shall be provided at convenient locations for the reception of feet, tails, ears, pizzles, or other inedible material. Evisceration must be performed in such manner as to avoid contamination of the carcass with ingesta or fecal material.

Carcasses must be washed with water under pressure from a spray nozzle. Warm water at 110°F. - 120°F. is recommended for washing carcasses. A high pressure system (250 - 500 pounds) is also recommended for carcass washing. Towels, rags, cloths, brushes of any kind, or water dipped out of a drum or containers are not permissible. Metal drums or containers of water shall not be used for washing hands, tools, or parts of carcasses, nor for flushing the floor. Retained carcasses must not be washed or trimmed unless authorized by the inspector. A carcass which has been contaminated by manure (in excessive quantities) or by pus must have the contaminated portion removed by trimming before being washed.

(1) Cattle must be bled while suspended from an overhead rail. The head should be removed while the carcass is hanging on the bleeding rail, and in such a manner as to avoid soiling with paunch contents. Skinned heads must not be permitted to come in contact with the floor. The horns, hornbutts, muzzles, and all pieces of hide must be removed before the head is washed or inspected. The head must be thoroughly washed individually and flushed in a head flushing cabinet. This must include a thorough flushing of the mouth, nostrils, and pharynx while the head is hanging in an inverted position.

In removing front feet of cattle and calves, care should be taken to expose as little of the flesh of the foreshank as possible.

The washing of beef carcasses must be deferred until after the post-mortem examination has been completed, the hide dropped, and the carcass railed off. Hind-quarters should be washed first, followed by the washing of the forequarters.

(2) Except as provided in regulation 7.10, calves and vealers must be bled, cleaned, and dressed while suspended from an overhead rail. Calf and vealer heads must be washed individually and flushed (nostrils, mouth, pharynx) in an inverted position in a head flushing booth after all horn and hide have been removed from

the head. Calves which are of such size that there is not a clearance of at least 8" above the floor, or whose viscera cannot be transferred manually and unaided to the inspection stand, must be skinned and eviscerated as cattle. Calves dressed hide-on must be thoroughly washed and cleaned prior to making any incision into the carcass, other than the sticking wound, except that the heads of calves and vealers slaughtered by the "Kosher" method should be skinned prior to washing the carcasses. Calves, the hides of which have not been thoroughly cleaned, or are infested with parasites, or show evidence of extensive dermatitis, must be skinned before the carcass enters the cooler.

- (3) Except as provided in regulation 7.10, all bleeding and dressing of lamb and sheep carcasses must be performed while the carcasses are suspended from overhead rails.

The pelt must be removed and the carcass thoroughly washed and cleaned before any incision is made for evisceration. Adequate precautions must be taken to prevent soilage of the carcass when removing the pelt.

- (4) Except as provided in regulation 7.10, the bleeding and dressing of hogs (with the exception of the scalding and dehairing operations) must be performed while the carcasses are suspended from an overhead rail. Large hog carcasses must be bled upon the bleeding rail but may be skinned on the killing floor.

Hog carcasses must be thoroughly washed, cleaned, and singed (when necessary) to remove all hair, scale, scurf, dirt and toenails on the slaughtering floor before any incision is made, other than the stick wound.

The forefeet when discarded in the slaughtering department need not be cleaned. Hog heads left on the carcass or sold intact must be thoroughly washed and flushed (nostrils, mouth and pharynx) and have ear tubes and eyelids removed.

Inedible material must not be placed on the floor and must be placed in suitable water-tight containers or vehicles until removed from the slaughter room.

(b) Inedible Products Handling Operation.

- (1) Paunches shall not be opened in the slaughtering department, except when a power-operated paunch lift table is provided for this purpose.
- (2) Except under conditions approved by the department, no inedible offal shall be stored in rooms where edible meat products are handled.
- (3) Receptacles used for inedible products in rooms in which edible products are handled must be in good repair and

## 7.19 (b) (3) Continued.

must be properly sanitized before being used. Inedible and condemned material not rendered at the plant must be held in water-tight metal containers in the inedible offal storage room pending removal to a rendering plant.

(4) Openings between edible and inedible departments must be kept closed at all times, except when in actual use, to prevent the entrance of undesirable odors to the slaughtering department.

(c) Carcass Chilling Operation: Carcasses must be removed from the slaughter room to the chill cooler immediately after dressing and washing is completed. Improperly washed or unclean carcasses may not be brought into the coolers.

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 18 inches of rail space allowed for each hog carcass.

7.20 Rooms and Compartments Free from Dust and Odors: The rooms and compartments in which any meat or meat product is prepared or handled shall be free from dust and odors from dressing and toilet rooms, catch basins, hide cellars, casing rooms, inedible tank and fertilizer rooms and livestock shackling and holding pens.

7.21 Rooms and Compartments Free of Steam and Vapors: Rooms and compartments in which inspections are made and those in which animals are slaughtered or any product is processed or prepared shall be kept sufficiently free of steam and vapors to enable inspectors to make inspections properly and 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.

7.22 Equipment Susceptible to Cleaning; That for Inedible Products Marked: Equipment and utensils used for preparing, processing, and otherwise handling products shall be of such materials and construction as will make them susceptible to being readily and thoroughly cleaned. Cutting boards may be of hardwood or synthetic material, but equipment, such as the framework of boning or cutting tables, scalding vats, hog gambreling tables, offal racks, and trees, product storage racks, and product trucks must be of rust resisting metal or other impervious material. Trucks and receptacles used for inedible materials shall be of similar construction and shall bear some conspicuous and distinctive mark, and shall not be used for handling edible meat products.

7.23 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, shall be of a type that may be readily cleaned and shall be kept clean.

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7.24 Tagging Insanitary Equipment, etc.: When necessary, an inspector or lay inspector shall attach a "WASHINGTON REJECTED" tag to any equipment or utensil which is unclean, or the use of which would be in violation of these regulations. No equipment or utensils so tagged shall again be used until made acceptable. Such tag so placed shall not be removed by anyone other than an inspector or lay inspector.

7.25 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 diseased carcasses shall be thoroughly cleansed in boiling water or in a prescribed disinfectant, followed by rinsing in clean water. The persons who handle products 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 products.

7.26 Clothing Clean: Shrouds, aprons, frocks, and other outer clothing worn by persons who handle any products shall be of cleanable material. Only clean garments shall be worn. Cattle shrouds must be laundered after each use.

7.27 Insanitary Practices Prohibited: Such practices as spitting on whetstones; spitting on the floor; placing skewers, tags, or knives in the mouth; inflating lungs or casings or testing with air from the mouth receptacles intended as containers of any products, 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 products are handled must wear head coverings.

7.28 Protective Coverings for Products: Products shipped from establishments shall be wrapped or otherwise adequately protected against contamination or soilage from harmful chemicals, dust, dirt, insects, and the like. No vehicle which has been used for transporting material likely to soil or contaminate products shall be used to transport products unless first thoroughly cleaned and if necessary disinfected.

7.29 Burlap Wrapping for Meat; Meat Wrapped in, To be Previously Wrapped in Paper or Cloth: The use of burlap as a wrapping for meat will not be permitted unless the meat is first wrapped with a good grade of moisture resistant paper or cloth of a kind which will prevent contamination with lint or other foreign matter.

7.30 Slack Barrels and Similar Containers and Vehicles and Cars for Products, Paper in Contact with Product:

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- (a) When necessary to avoid contamination of products with wood splinters, slack barrels and similar containers and vehicles shall be lined with suitable material of good quality before packing.
- (b) Slack barrels and similar containers in which products are transported shall be kept in a clean and sanitary condition.
- (c) Paper used for covering or lining slack barrels and similar containers and vehicles shall be of a kind which does not tear during use, but remains intact when moistened by the products and does not disintegrate.

7.31 Second Hand Containers: Second hand containers may be used as containers of meat or products providing:

- (a) If of non-pervious material such as wood and cardboard, they are clean and properly lined and show no evidence of contamination from decomposed material, harmful chemicals, vermin excreta and the like; provided that such containers used for product which is properly wrapped need not be lined. Those showing evidence of contamination may not be used even though reconditioned.
- (b) If of impervious material such as steel drums they are capable of being maintained in a sanitary condition and are thoroughly cleaned before being used.

7.32 Flies, Rats, Other Vermin; Bait 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. Louvers should be screened only on the top of the baffle so that debris will not collect.

Sprays containing DDT or other approved 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 meat or products are stored or handled is forbidden, except under such restrictions and precautions as the department may prescribe. 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.

7.33 Animals Excluded from Rooms Where Edible Products Handled, Stored or Prepared: Animals other than those in the process of slaughter shall be excluded from rooms in which edible products are handled, stored or prepared.

7.34 Outer Premises, Docks, Driveways, Approaches, Pens, Alleys, etc.; Fly Breeding Material, Nuisances: The outer premises of every

## REGULATIONS GOVERNING MEAT INSPECTION

establishment, embracing docks and areas where cars and vehicles are loaded, and the driveways, approaches, yards, pens, and alleys shall be kept in a clean and orderly condition. Catch basins for the recovery of grease should be suitably located and not placed near edible products departments or areas where edible products are unloaded from or loaded onto vehicles. To facilitate ready cleaning, such basins should have inclined bottoms and should be without covers. They should be constructed so they can be completely emptied of their contents for cleaning. Hose connections for furnishing hot water for cleanup purposes must be provided at convenient locations near the basins. The area surrounding an outside catch basin must be hard surfaced and provided with suitable drainage facilities.

The accumulation on the premises of establishments of any material in which flies may breed, such as hog hair, bones, paunch contents, or manure is forbidden. No nuisance shall be allowed in any establishment or on its premises. Livestock pens, alleys, runways and areas where vehicles are cleaned shall be hard surfaced, curbed, sloped to a suitable drain, and provided with adequate hose connections for cleanup purposes. Feeding pens should be located at least 300 feet from the plant. Pens should not be located in front of the plant.

### 7.35 Employee Health:

- (a) **Employment of Diseased Persons:** No person shall work, nor shall any operator permit any person to work, in any room or rooms where meat products are processed, stored or sold, when such person is infected with any disease or condition, transmissible to or through food; provided, further, 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 provide a statement signed by such physician reciting freedom therefrom.
- (b) Every person employed in a slaughterhouse or meat food product establishment who may contribute to the transmission of infectious diseases through the nature of his contact with meat or meat products and/or equipment and facilities shall obtain and place on file with the person in charge of such establishment, a Food and Beverage Service Workers' Permit as prescribed by Chapter 69.06 RCW and the Rules and Regulations promulgated pursuant thereto.

PART 8 - REQUIREMENTS FOR NEW CONSTRUCTION AND REMODELING

8.01 Remodeling and New Construction: In addition to the construction and facility requirements in part 7, the applicable requirements in part 8 must be complied with when remodeling currently licensed establishments and when constructing or remodeling establishments not licensed on the effective date of these regulations.

8.02 Drawings and Specifications to be Submitted in Advance of New Construction and Remodeling: Triplicate copies of complete drawings and specifications showing all features included in regulation 4.03 shall be submitted to the department for approval in advance of construction of new establishments. The same shall be submitted for approval prior to remodeling currently licensed establishments and prior to remodeling establishments constructed prior to the effective date of these regulations but not licensed on the effective date of these regulations; Provided, that drawings and specifications need be submitted only for the parts of the plant which are to be remodeled.

8.03 Floors and Drains: Newly constructed floors in the work rooms listed in regulation 7.04 shall be a minimum of 2-3/4" thick at the thinnest point and reinforced to prevent cracking. They must be pitched 1/4" to 3/4" to the foot toward drains. The junction of the floors and walls must be coved. They shall be provided with a properly trapped and vented drain for every 1,000 square feet of floor area. A drain shall be located within 16 feet of any point on the floor. A separate drain shall be provided for the dry landing, bleeding, siding, splitting, washing and dehairing stations on the slaughter floor; and for the edible offal storage area in coolers. The beef carcass washing and shrouding area must be curbed or in lieu of being curbed, it may be sloped at approximately 1/2" to the foot to the drain.

8.04 Slaughter Facilities: The following slaughter facilities are required except that the horizontal dimensions for cattle slaughter are required only for simultaneous slaughter and dressing of cattle on one bed; that is, on the bleeding rail; in the flooring position; on the hoist; and on the hide dropping rails. Bleeding rails are required except as provided in regulation 7.10.

(a) Cattle:

- (1) Dry landing area at least 5 feet wide in front of the knocking box.
- (2) Curbed-in bleeding area at least 8 feet wide and 7 feet long, so located that blood will not splash upon stunned animals lying in the dry landing area or upon carcasses being skinned on the siding bed. Curbing shall be at least 6 inches high and 6 inches wide.
- (3) A distance of at least 5 feet from the curbed-in bleeding area to the siding bed.
- (4) A distance of at least 14 feet from the vertical of the drop-off to the vertical of the hoist where carcasses are

## 8.04 (a) (4) (Continued)

eviscerated. For multiple bed plants, this distance should be increased to 16 feet.

- (5) A distance of at least 14 feet between the vertical of the hoist where carcasses are eviscerated and the header rail leading to the cooler. This distance may be somewhat shortened where a single rail hang-off is used.
- (6) A distance of at least 3 feet from the header rail to the adjacent wall.
- (7) An area for washing and shrouding carcasses.
- (8) A bleeding rail or traveling hoist at least 16 feet above the floor.
- (9) Dressing rails at least 11 feet above the floor.

## (b) Calves and Sheep:

- (1) A bleeding and dressing rail at least 11 feet in height above the floor for calves and 9 feet for sheep.

## (c) Hogs:

- (1) A separately drained curbed-in bleeding area.
- (2) A bleeding rail at least 8 feet 6 inches in height above the scalding vat at the drop-off end.

## (d) Horses: Same as cattle with the following exceptions:

- (1) A distance of at least 6 feet from the curbed-in bleeding area to the siding bed.
- (2) A distance of at least 17 feet from the vertical of the drop-off to the vertical of the hoist where carcasses are eviscerated.
- (3) A bleeding rail with its top at least 18 feet above the floor.
- (4) A distance of at least 3 feet between walls, posts, etc., and adjoining rails in slaughtering rooms and coolers.
- (5) Dressing rails at least 12 feet 6 inches in height above the floor.

8.05 Cooler Facilities: The following rail heights are required for chilling and storage of carcasses:

- (a) Cattle, Calves and Sheep: 11 feet 0 inches (gambrel for calves to be 7 feet 3 inches above the floor). (Hooks of sheep carcass logs to be 6 feet 6 inches above the floor).
- (b) Hogs: 9 feet 0 inches above the floor.
- (c) Horses: 12 feet 6 inches above the floor.

Rails in jobbing coolers for beef quarters must be 7 feet 6 inches in height above the floor.

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PART 9 - ANTE-MORTEM INSPECTION

Regulation:

9.01 Ante-Mortem Inspection in Pens of Official Establishments;

Suspects:

- (a) An ante-mortem examination and inspection shall be made of all animals on the day of slaughter.
- (b) Such ante-mortem inspection shall be made in pens on the premises of the establishment.
- (c) Every animal required to be marked as a suspect on ante-mortem inspection or every reactor to the official tuberculin test shall be set apart, and except as hereinafter provided, shall be slaughtered separately from other animals at that establishment unless disposed of as otherwise provided in this regulation.

9.02 Animals suspected of being Diseased; Disposition of on Post-Mortem Inspection or Otherwise; Marking Suspects; Temperatures Where Disease Suspected:

- (a) All animals which, on ante-mortem inspection, do not plainly show, but are suspected of being affected with, any disease or condition that, under this section, may cause condemnation, in whole or in part on post-mortem inspection, shall be so tagged as to retain their identity as suspects until final post-mortem inspection, or until disposed of as otherwise provided for in this regulation. Upon final post-mortem the carcasses shall be tagged and disposed of as provided elsewhere in this regulation.
- (b) All animals required by this regulation to be treated as suspects, shall be tagged by or under the supervision of an inspector "SUSPECT". No such tag shall be removed until an inspector has made a final ante-mortem inspection of the animal or animals so tagged. No animals tagged suspect shall be removed from the premises until released by an inspector.
- (c) Any swine having a temperature of 106°F. or higher and any cattle, sheep or goats having a temperature of 105°F. or higher shall be marked "CONDEMNED". Any such animals may be held for a reasonable time, under the supervision of an inspector for further observation and taking of temperature before final disposition of such animals is determined.
- (d) When any animal tagged "SUSPECT" is released the tag shall be removed by an inspector and his action reported to the department.

9.03 Marking Animals "WASHINGTON CONDEMNED" Found Diseased or in Dying Condition:

- (a) Animals plainly showing on ante-mortem inspection any disease or condition that under this regulation would cause condemnation of their carcasses on post-mortem inspection shall be tagged "CONDEMNED" and disposed of in accordance with Regulation 9.14.

## RULES AND REGULATIONS GOVERNING MEAT INSPECTION

### 9.03 (Continued)

- (b) Animals found in a dying condition on the premises of an establishment shall be tagged "CONDEMNED" and disposed of in accordance with Regulation 9.14.
- (c) Any animal found on the premises of an establishment affected with any condition not otherwise covered in this part which would not warrant release of the animal for slaughter for food shall be tagged "CONDEMNED" and disposed of in accordance with Regulation 9.14, except that such animal may be set apart and held for further observation or treatment under department or other responsible official supervision.

### 9.04 Cripples and Downers; Boars and Stags:

- (a) All seriously crippled animals and animals commonly referred to as "downers" if not tagged "CONDEMNED" as required elsewhere in this part shall be marked and treated as suspects in accordance with Regulation 9.02.
- (b) All boars and male goats which are sexually mature, and swine and goat stags which show evidence of recent castration shall be tagged and treated as suspects in accordance with Regulation 9.02.

9.05 Immature Animals: Animals offered for ante-mortem inspection which are regarded as immature, shall be tagged "SUSPECT", and if slaughtered, the disposition of their carcasses shall be determined by the post-mortem findings in connection with the ante-mortem conditions. If not slaughtered as suspects, such animals shall be held under department or other responsible official supervision, and after sufficient development may be released for slaughter, or may be released for any other purpose, provided they have not been exposed to any infectious or contagious disease.

9.06 Animals Showing Symptoms of Anaplasmosis, Leptospirosis, Listerellosis, Parturient Paresis, Rabies, Transport Tetany, or Tetanus: Animals showing on ante-mortem inspection symptoms of anaplasmosis, leptospirosis, listerellosis, rabies, tetanus, parturient paresis or transport tetany shall be tagged "CONDEMNED" and disposed of in accordance with Regulation 9.14, except that cattle showing symptoms of anaplasmosis, leptospirosis, listerellosis, parturient paresis or transport tetany may be set apart and held for treatment under department or other responsible official supervision. If, at the expiration of the treatment period, the animal is found to be free from disease, it may be released upon approval of the Department.

### 9.07 Hog Cholera; Swine Infected with Hog Cholera Virus:

- (a) All hogs plainly showing on ante-mortem inspection that they are affected with hog cholera shall be tagged "CONDEMNED" and disposed of in accordance with Regulation 9.14.
- (b) Hogs, which are of lots from which one or more have been condemned or marked as suspects for hog cholera, shall be slaughtered separately from all other animals passed on ante-mortem inspection.

REGULATIONS GOVERNING MEAT INSPECTION

9.07 (Continued)

- (c) A hog suspected of being affected with hog cholera may be set apart and held for further observation and treatment under department or other responsible official supervision. If at the expiration of the treatment or observation period the animal, is found to be free from disease, it may be released for any purpose.
- (d) Swine, other than hyperimmune swine, shall be condemned on ante-mortem inspection if offered for slaughter within 28 days after injection with hog cholera virus.
- (e) Swine, other than hyperimmune swine, offered for slaughter after 28 days following injection with hog cholera virus shall be given ante-mortem inspection in conformity with these regulations without reference to the injected virus.

9.08 Epithelioma of the Eye of Cattle:

- (a) Any animal found on ante-mortem inspection to be affected with epithelioma of the eye and of the orbital region in which the eye has been destroyed or obscured by neoplastic tissue and which shows extensive infection, suppuration, and necrosis, usually accompanied with foul odor, or any animal affected with epithelioma of the eye or of the orbital region, which regardless of extent, is accompanied with cachexia shall be tagged "CONDEMNED" and disposed of in accordance with Regulation 9.14.
- (b) Any animal found on ante-mortem inspection to be affected with epithelioma of the eye of the orbital region to a lesser extent than in subsection (a) of this section shall be tagged "SUSPECT" and disposed of as-provided in this regulation.

9.09 Animals Affected with Anthrax; Cleaning and Disinfection of Livestock Pens and Driveways:

- (a) Any animal found on ante-mortem inspection to be affected with anthrax shall be tagged "CONDEMNED" and disposed of in accordance with Regulation 9.14.
- (b) No animal of a lot in which anthrax is found on ante-mortem inspection shall be presented for post-mortem inspection until it has been determined by a careful ante-mortem inspection that no infected animal remains in the lot. Apparently healthy animals other than hogs shall be held as provided for in Regulation 9.09(c). If desired, all apparently healthy animals of the lot may be segregated and held for treatment by a competent veterinarian under department or other responsible official supervision. No anthrax vaccine (live organisms) shall be used on the premises of an establishment.
- (c) Apparently healthy animals of a lot of cattle, calves, sheep, or goats in which anthrax is detected, and animals which have been treated with anthrax biologicals which do not contain living anthrax organisms, shall not be presented for post-mortem inspection in less than 21 days following the last treatment or the last death. Treatment with anthrax vaccine (live organisms) must be elsewhere than on the premises and subject to the conditions stated in Regulation 9.09(d).

## RULES AND REGULATIONS GOVERNING MEAT INSPECTION

### 9.09 (Continued)

- (d) Animals which have been injected with anthrax vaccines (live organisms) within six weeks, and those bearing evidence of reaction to such treatment, such as inflammation, tumefaction, or edema at the site of the injection, shall be condemned on ante-mortem inspection, or such animals may be held under department supervision until the expiration of the six week period and the disappearance of any reaction to the treatment.
- (e) When animals are found on ante-mortem inspection to be affected with anthrax, the cleaning and disinfection of exposed livestock pens and driveways of the establishment shall consist of promptly and thoroughly removing and burning all straw, litter, and manure. This must be followed immediately by a thorough disinfection of the exposed material with a five percent solution of sodium hydroxide or commercial lye prepared as outlined in Regulation 10.07 (e) of this regulation, or other disinfectant approved by the department specifically for this purpose.

### 9.10 Animals Affected with Anasarca or Generalized Edema:

- (a) All cattle found on ante-mortem inspection to be affected with anasarca in advanced stages and characterized by an extensive and generalized edema shall be tagged "CONDEMNED" and disposed of in accordance with Regulation 9.14.
- (b) Cattle found on ante-mortem inspection to be affected with anasarca to a lesser extent than in Regulation 9.10(a) shall be tagged "SUSPECT" and disposed of as provided elsewhere in this regulation.
- (c) An animal suspected of being affected with anasarca may be set apart and held for treatment under department or other responsible official supervision. If at the expiration of the treatment period the animal upon examination is found to be free from disease, it may be released for any purpose.

### 9.11 Swine Erysipelas:

- (a) All hogs plainly showing on ante-mortem inspection, that they are affected with acute swine erysipelas shall be tagged "CONDEMNED" and disposed of in accordance with Regulation 9.14.
- (b) All hogs suspected on ante-mortem inspection of being affected with swine erysipelas shall be tagged and treated as suspects and disposed of in accordance with this regulation.
- (c) A hog suspected of being affected with swine erysipelas may be set apart and held under department or other responsible official supervision for treatment. If at the expiration of the treatment period the animal upon examination is found to be free from disease, it may be released for any purpose.

9.12 Pregnancy or Recent Parturition: Slaughter is not required of an animal which has been tagged as a suspect because of advanced pregnancy or of having recently given birth to young, if it has not been exposed to an infectious or contagious disease. Such animal, together with its young, may be released, with department approval for

breeding or dairy purposes, and when released shall be removed promptly from the premises where inspected. Such animals must be held at the establishment for a period of not less than ten days. At the completion of this holding period if the animals appear normal and have not been exposed to contagious or infectious disease, they may be released with department approval for slaughter or for any other purpose.

9.13 Emergency Slaughter; Inspection Prior to: In all cases of emergency slaughter, the animals shall be inspected immediately before slaughter on the premises of the establishment in which the animals are to be slaughtered, whether theretofore inspected or not. When the necessity for emergency slaughter exists, the establishment shall notify the inspector or his assistant so that such inspection may be made. When the regularly assigned inspector cannot be obtained, a licensed veterinarian may be employed to conduct the inspection.

9.14 Disposition of Condemned Animals: Except as otherwise provided in this part, animals tagged "CONDEMNED" shall be killed if not already dead, and shall not be taken into an establishment to be slaughtered or dressed; nor shall they be conveyed into any department used for edible products; but they shall be disposed of in the manner provided for condemned carcasses in Part 12 of this regulation. The "CONDEMNED" tag shall not be removed from the carcass until it goes into the tank or receptacle used for condemned products. Any animal condemned for hog cholera, swine erysipelas, transport tetany, parturient paresis, anasarca, anaplasmosis, leptospirosis, listerellosis, enteritis, peritonitis, or inflammatory condition may be set apart and held for treatment under department or other responsible official supervision. The "CONDEMNED" tag shall be removed by an inspector either when the animal is released to a responsible official for treatment, or following treatment under department supervision if the animal is found to be free from disease.

9.15 Brucellosis; Reactor Goats: Goats which have reacted to a test for brucellosis shall not be slaughtered in an establishment.

9.16 Vesicular Disease:

- (a) Immediate notification shall be given the department when an animal is found to be affected with a vesicular disease.
- (b) No animal under quarantine by the State of Washington or Federal Livestock Sanitary Officials on account of a vesicular disease will be given ante-mortem inspection.
- (c) If no quarantine is invoked, or if a quarantine is invoked and later lifted, ante-mortem inspection shall be as follows:
  - (1) Any animal affected with vesicular exanthema or vesicular stomatitis in the acute stages, as evidenced by acute and active lesions or an elevated temperature, shall be marked "WASH. CONDEMNED" and disposed of in accordance with Regulation 9.14.

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- (2) Any animal affected with vesicular exanthema, or vesicular stomatitis, but which has recovered to the extent that the lesions are in process of healing, the temperature is within normal range, and the animal shows a return to normal appetite and activity shall be marked "WASHINGTON SUSPECT" and disposed of in accordance with Regulation 9.12, except that if desired, such animal may be set apart and held under official supervision for treatment. If the animal is set aside for treatment, the "WASHINGTON SUSPECT" tag shall be removed by a department inspector following treatment if the animal is found to be free from disease. Such animal, if found to be free from disease, may be released for slaughter or for purposes other than slaughter: PROVIDED, That in the latter instance, the establishment or the owner of the animal shall first obtain permission from the department.

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## PART 10 - POST-MORTEM INSPECTION

### Regulation:

10.01 Extent and Time of Post-Mortem Inspection: A careful post-mortem examination and inspection shall be made at the time of slaughter of the carcasses and parts of all cattle, sheep, swine, goats, and horses slaughtered at establishments. A final post-mortem inspection shall be made of all carcasses by an inspector.

The routine post-mortem examination of meat food animals must consist of at least the following procedures:

#### (a) Cattle

- (1) Incise repeatedly and examine the two mandibular, two suprathyroid, and two parotid lymph glands.
- (2) Incise and examine the external and internal masseter muscles in such a manner as to split the muscles in their entirety on a plane parallel with the lower jaw bone. Palpate and examine the tongue. The inspection of the head should be completed before the corresponding carcasses has been eviscerated.
- (3) Incise repeatedly and examine the anterior and posterior mediastinal and bronchial (right and left) lymph glands. Palpate the lungs.
- (4) Examine the external and internal surfaces of the heart; incise the heart so as to completely expose its internal surfaces, and incise the septum longitudinally. When the heart is inspected by eversion, deep length-wise incisions shall be made into the muscles of the septum and left ventricular wall.
- (5) Incise repeatedly and examine the hepatic lymph glands; open the bile duct longitudinally and palpate the liver.
- (6) Examine and incise if necessary the paunch, intestines, mesenteric lymph glands and spleen.
- (7) Examine the exposed surfaces of the carcasses, linings of the thoracic, abdominal, and pelvic cavities, and palpate the kidneys.

Carcasses must be eviscerated into a paunch truck. The heart, liver, and lungs must be inspected in the pan of the paunch truck adjacent to the point where the carcass is being eviscerated, unless a moving top viscera inspection table is used.

#### (b) Calves and Vealers

Calves and vealers which are of such size that the paunch and intestines cannot be handled satisfactorily by one man, unaided, must be slaughtered and inspected in the manner prescribed for beef.

The routine post-mortem examination of calves and vealers must consist of at least the following procedures:

- (1) Incise repeatedly and examine the two suprathyroid lymph glands.
- (2) Examine the external surface of the heart.
- (3) Examine and palpate the two mediastinal and bronchial (right and left) lymph glands and the lungs.
- (4) Palpate the hepatic lymph glands and the liver.
- (5) Examine the spleen, paunch, and intestines.

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- (6) Examine the exposed surfaces of the carcass, linings of the thoracic, abdominal, and pelvic cavities, and palpate the kidneys.

### (c) Lambs and Sheep

least the following procedures:

- (1) Examine and palpate the external surface of the heart.
- (2) Palpate the mediastinal and bronchial lymph glands and palpate the lungs.
- (3) Examine and palpate the liver. Open the bile duct transversely.
- (4) Examine the spleen, paunch and intestines.
- (5) Examine the exposed surfaces of the carcass, the linings of the thoracic, abdominal, and pelvic cavity, and palpate the kidneys. Palpate the prefemoral, superficial inguinal, and prescapular lymph glands.

### (d) Hogs

the following procedures:

- (1) Incise repeatedly and examine the two mandibular lymph glands.
- (2) Palpate the mediastinal and bronchial (right and left) lymph glands and palpate the lungs.
- (3) Examine and palpate the external surface of the heart.
- (4) Examine the liver and palpate the hepatic lymph glands.
- (5) Examine the spleen, stomach and intestines.
- (6) Palpate the mesenteric lymph glands.
- (7) Examine the exposed surfaces of the split carcass, the joints, the lining of the thoracic, abdominal, and pelvic cavities, and palpate the kidneys.

## 10.02 Organs and Parts to be Held Pending Final Inspection of

Carcasses: The head, tongue, tail thymus gland and all viscera, and all parts and blood to be used in the preparation of meat food products or medical products, shall be held in such manner as to preserve their identity until after post-mortem examination has been completed, in order that they may be identified in case the carcass is condemned, passed for cooking or held for refrigeration.

## 10.03 Carcasses and Parts in Certain Instances to be Retained;

### Identification of Carcasses and Parts; Tagging:

- (a) Each carcass, including all parts and organs, in which any lesion of disease or other condition is found that might render the meat or any organ unfit for food purposes, and which for that reason would require a subsequent inspection, shall be retained by the inspector at the time of inspection. The identity of every such retained carcass detached part, and detached organ thereof shall be maintained until the final inspection has been completed. Retained carcasses shall not be washed or trimmed unless authorized by the inspector.

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- (b) Such devices and methods as may be approved by the department may be used for the temporary identification of retained carcasses, parts or organs. In all cases, the identification shall be further established by affixing "RETAINED" tags as soon as practicable and before final inspection. These tags shall not be removed except by an inspector.

10.04 Condemned Carcasses and Parts to be so Marked; Separation:

Each carcass or part which is found on final inspection to be unsound, unhealthful, unwholesome, or otherwise unfit for human food shall be conspicuously marked on the surface tissue thereof by an inspector at the time of inspection "WASHINGTON INSPECTED AND CONDEMNED" in letters not less than one inch high. Condemned detached organs and parts of such character that they cannot be so marked shall be placed immediately in trucks or receptacles plainly marked "CONDEMNED" in letters not less than two inches high. All condemned carcasses and parts shall be disposed of under the supervision of an inspector in the manner prescribed in part 12 of this regulation.

10.05 Carcasses and Parts Passed for Cooking; Marking; Disposal of Parts Showing Localized Lesions; Removal of Spermatic Cords and Pizzles.

- (a) Carcasses and parts passed for cooking shall be marked conspicuously on the surface tissue thereof by an inspector at the time of inspection, "WASHINGTON PASSED FOR COOKING". All such carcasses and parts shall be cooked in accordance with Part 13 and until so cooked shall remain in the custody of a department employee.
- (b) In all cases where carcasses showing localized lesions are passed for food or for cooking the diseased parts shall be removed before the "WASHINGTON RETAINED" tag is taken from the carcass, and such parts shall be condemned.
- (c) Spermatic cords shall be removed from hog carcasses, and pizzles from all carcasses.

10.06 Passing and Marking of Carcasses and Parts: Carcasses and parts found to be sound, healthful, wholesome and fit for human food shall be marked "WASHINGTON INSPECTED AND PASSED."

10.07 Anthrax; Carcasses Not to be Eviscerated; Carcasses Affected to be Tanked Immediately; Hides, Hoofs, Horns, Hair, Viscera and Contents and Fat to be Tanked; Handling of Blood and Scalding Vat Water; General Cleanup and Disinfection:

- (a) Carcasses found before evisceration to be affected with anthrax shall not be eviscerated, but shall be retained, condemned, and immediately tanked or otherwise disposed of as provided in Part 12 of this regulation.
- (b) All carcasses and all parts, including hides, hoofs, horns, hair, viscera and contents, blood and fat, found to be affected with anthrax shall be condemned and immediately

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disposed of as provided in Part 12 of these regulations, except that the blood may be handled through the usual blood cooking and drying equipment.

- (c) The part of any carcass contaminated with anthrax-infected material through contact with soiled instruments, or otherwise shall be immediately condemned and disposed of as provided in part 12 of this regulation.
- (d) The scalding vat water through which hog carcasses affected with anthrax passed shall be immediately drained into the sewer and all parts of the scalding vat shall be cleaned and disinfected as provided in Regulation 10.07(e).
- (e) (1) That portion of the slaughtering department (bleeding area, scalding vat, gambrelling bench, floors, walls, posts, platforms, saws, cleavers, knives, hooks, and the like), as well as employees' boots and aprons contaminated through contact with anthrax-infected material, shall, except as provided in Regulation 10.07(e) (2) be cleaned immediately and disinfected with one of the following disinfectants or other disinfectant approved specifically for this purpose by the department.
  - (i) A five percent sodium hydroxide or commercial lye containing at least 94 percent of sodium hydroxide. The solution shall be prepared freshly immediately before use by dissolving 2½ pounds of sodium hydroxide or lye in 5½ gallons of hot water and should be applied as near scalding hot as possible to be most effective. (Owing to the extreme caustic nature of sodium hydroxide solution, precautionary measures such as the wearing of rubber gloves and boots to protect the hands and feet, and goggles to protect the eyes, should be taken by those engaged in the disinfection job. It is also advisable to have an acid solution, such as vinegar, in readiness in case of any of the sodium hydroxide solution should come in contact with any part of the body.)
  - (ii) A solution of sodium hypochlorite containing approximately one-half of one percent (5,000 parts per million) of available chlorine. The solution should be freshly prepared.
  - (iii) When a disinfectant solution has been applied to equipment which will afterwards contact meat, the equipment shall be rinsed with clean water before again being used.
- (2) In case anthrax infection is found in the hog slaughtering department, an immediate preliminary disinfection shall extend from the head-dropper's station to the point where the disease is detected, and the affected carcasses shall be cut down and removed from the room. Upon completion of the slaughtering of the lot of hogs of which the anthrax-infected animals were a part,

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- slaughtering operations cease, and a thorough clean up and disinfection shall be made, as provided in Regulation 10.07 (e) (1). If the slaughter of the lot has not been completed by the close of the day, the clean-up and disinfection shall not be deferred beyond the close of the day on which anthrax was detected.
- (3) The first and indispensable precautionary step for persons who have handled the anthrax material is thorough cleansing of the hands and arms with liquid soap and running hot water. It is important that this step be taken immediately after exposure, before vegetative anthrax organisms have had time to form spores. In the cleansing, a brush or other appropriate appliance should be used to insure the removal of all contaminating material from under and about the fingernails. This process of cleansing is most effective when performed in repeated cycles of lathering and rinsing, rather than in spending the same amount of time in scrubbing with a single lathering. After the hands have been cleansed thoroughly and rinsed free of soap, they may, if desired, be immersed for about one minute in a 1:1,000 solution of bichloride of mercury, followed by a thorough rinsing in clean running water. Supplies of bichloride of mercury for the purpose must be held in custody of the inspector in charge. As a precautionary measure, all persons exposed to anthrax infection should report promptly any suspicious condition (sore or carbuncle) or symptom to a physician, in order that anti-anthrax serum or other treatment may be administered as indicated.

10.08 Sternum to be Split; Abdominal and Thoracic Viscera to be Removed: The sternum of each carcass shall be split and spread apart at the time of slaughter, so as to expose the lungs, heart, liver and thoracic cavity, in order to allow proper inspection and drainage.

10.09 Carcasses or Part Thereof Not to be Inflated; Transferring Caul or Fat: Carcasses or part of carcasses shall not be inflated with air. Transferring the caul or other fat from a fat to a lean carcass is prohibited.

10.10 Handling of Bruised Parts: When only a portion of a carcass is to be condemned on account of bruises, either the bruised portion shall be removed immediately and disposed of in accordance with part 12 of this regulation, or in lieu of this the carcass may be placed in a chill room and kept until chilled and the bruised portion then removed under department supervision and disposed of as provided above.

10.11 Skins From Diseased Swine; Removal From Establishment; Disinfection; Separate Compartments: The skins from swine condemned for tuberculosis or any disease communicable to man or other animal

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may be removed from the establishment, except as provided in Regulation 10.07 for tanning or other industrial use; but they shall be removed for these uses only after they have been disinfected as follows: Each skin shall be treated as prescribed by the department. The process of skinning and disinfecting shall be conducted under supervision of an inspector.

### 10.12 Inspection of Cattle; Calf and Sheep Lungs; Hog Lungs Not to be Saved as Edible:

- (a) All cattle, calf and sheep lungs intended for food purposes shall be inspected to determine whether foreign matter is present in the air passages. The main bronchi and branches shall be slit by an employee of the establishment as required by the inspector, and if ingesta or other objectionable foreign matter has entered these passages, the lungs shall be condemned.
- (b) Hog lungs shall not be saved as edible meat products.

### 10.13 Inspection of Mammary Glands:

- (a) Lactating mammary glands and diseased mammary glands of cattle, sheep, swine and goats shall be removed without opening the milk ducts or sinuses. If pus or other objectionable material is permitted to come in contact with the carcass, the parts of the carcass thus contaminated shall be removed and condemned.
- (b) Cows udders may be saved for food purposes, provided suitable facilities for handling and inspecting them are provided.
- (c) The inspection of udders from cows which have been kept for breeding purposes only shall consist of examination by palpation, and when necessary, by incision. The inspection of udders from cows which have been used for dairy purposes shall include slicing in sections about two inches in thickness. This slicing shall be done by establishment employees. The udders in the sliced condition shall be given careful examination by inspectors. The inspector will designate the udders which are to be sliced. When there is any doubt as to whether the udder is from a cow which has been used for breeding purposes only, then the udder shall be sliced and inspected as provided for udders from cows used for dairy purposes. Each udder shall be properly identified with its respective carcass and kept separate and apart from other udders until its disposal has been determined, when it may be further handled as the conditions warrant.
- (d) The udders from cows officially designated as "Bangs Disease reactor" shall not be utilized for edible purposes.
- (e) Lactating mammary glands of swine intended for edible purposes shall be handled and inspected in the same manner as provided in (c) of this Regulation for the udders of cows used for dairy purposes, except that the sliced sections shall be about one inch in thickness. Glands that are passed may be distributed as such, but their use in meat food products is limited to the preparation of rendered pork fat.

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10.14 Tonsils to be condemned: Tonsils, because of frequency of infection, are inedible and should be removed and condemned during the dressing operations.

10.15 Grubs to be removed before carcass split: Grubs and associative infiltrative material must be removed before the carcass is split.

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PART 11 - DISPOSITION OF DISEASED CARCASSES AND PARTS

Regulation:

11.01 Disposal of Diseased Carcasses and Parts; General:

- (a) The carcasses or parts of carcasses of animals found at the time of slaughter or at any subsequent inspection to be affected with any of the diseases or conditions named in these regulations shall be disposed of according to the regulation pertaining to the disease or condition. Since it is impracticable to formulate rules covering every case and to designate at just what stage a process becomes loathsome or a disease noxious, the decision as to the disposal of all carcasses, parts or organs not specifically covered by this regulation shall be left to the inspector.
- (b) In cases of doubt as to a condition, a disease, or the cause of a condition, or to confirm a diagnosis, representative specimens of the affected tissues properly prepared and packaged should be sent to the department pathological laboratory for examination.

11.02 Tuberculosis; Principles for Guidance in Passing on Carcasses Affected:

- (a) The following principles are declared for guidance in passing on carcasses affected with tuberculosis:
- Principle A. No meat should be passed for food if it contains tubercle bacilli, or if there is a reasonable possibility that it may contain tubercle bacilli, or it is impregnated with toxic substance of tuberculosis or associated septic infections.
- Principle B. Meat should not be destroyed if the lesions are localized and not numerous, if there is no evidence of distribution of tubercle bacilli through the blood or by other means to the muscles or to parts that may be eaten with the muscles, and if the animal is well nourished and in good condition, since in this case there is no proof, or even reason to suspect, that the flesh is unwholesome.
- Principle C. Evidence of generalized tuberculosis are to be sought in such distribution and number of tuberculosis lesions as can be explained only upon the supposition of the entrance to tubercle bacilli in considerable number into the systemic circulation. Significant of such generalization is the presence of numerous uniformly distributed tubercles throughout both lungs, also tubercles in the spleen, kidneys, bones, joints, sexual glands, and in the lymph glands connected with these organs and parts, or in the splenic, renal, prescapular, popliteal, and inguinal glands, when several of these organs and parts are coincidentally affected.
- Principle D. Localized tuberculosis is tuberculosis limited to single or several parts or organs of the body without evidence of recent invasion of numerous bacilli into the systemic circulation.

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- (b) The carcasses of animals affected with tuberculosis shall be disposed of as follows:
- (1) The entire carcass shall be condemned if any of the following conditions occur:
    - (A) When it was observed before the animal was killed that it was suffering with fever.
    - (B) When there is a tuberculosis or other cachexia.
    - (C) When the lesions of tuberculosis are generalized, as shown by their presence not only at the usual seats of primary infection, but also in parts of the carcass or in the organs that may be reached by the bacilli of tuberculosis only when they are carried in the systemic circulation. Tuberculosis lesions in any two of the following mentioned organs are to be accepted as evidence of generalization when they occur in addition to local tuberculosis lesions in the digestive or respiratory tracts including the lymph glands connected therewith:  
Spleen, kidney, uterus, udder, ovary, testicle, adrenal gland, and brain or spinal cord or their membranes. Numerous tubercles uniformly distributed throughout both lungs also afford evidence of generalization.
    - (D) When the lesions of tuberculosis are found in the muscles or intermuscular tissue or bones or joint, or in the body lymph glands as a result of draining the muscles, bones or joints.
    - (E) When the lesions are extensive in one or both body cavities.
    - (F) When the lesions are multiple, acute, and actively progressive. (Evidence of active progress consists of signs of acute inflammation about the lesions, or liquefaction necrosis, or the presence of young tubercles.)
  - (2) An organ or part of a carcass shall be condemned under any of the following conditions:
    - (A) When it contains lesions of tuberculosis.
    - (B) When the lesion is localized but immediately adjacent to the flesh as in the case of tuberculosis of the parietal pleura or peritoneum. In this case not only the membrane or part affected but also the adjacent thoracic or abdominal wall is to be condemned.
    - (C) When it has been contaminated by tuberculous material through contact with the floor or a soiled knife or otherwise.
    - (D) Heads showing lesions of tuberculosis shall be condemned, except that when a head is from a carcass passed for food or for cooking and lesions are slight, or calcified, or encapsulated, and are

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- confined to lymph glands in which not more than two glands are involved, the head may be passed for cooking after the diseased tissues have been removed and condemned.
- (E) An organ shall be condemned when the corresponding lymph gland is tuberculous.
  - (F) Intestines and mesenteries showing lesions of tuberculosis shall be condemned, except that when the lesions are slight and confined to the lymph glands and the carcass is passed without restriction, the intestines may be passed for use as casings and the fat passed for rendering after the corresponding lymph glands have been removed and condemned; provided, that the fat and intestines have not been contaminated with tuberculous material.
- (3) Carcasses showing lesions of tuberculosis should be passed for food when the lesions are slight, localized, and calcified or encapsulated, or are limited to a single or several parts or organs of the body (except as noted in (b) (1), of this regulation), and there is no evidence of recent invasion of tubercle bacilli into the systemic circulation. Under this rule carcasses showing such lesions as the following examples may be passed, after the parts containing the lesions are removed and condemned in accordance with (2) of this regulation.
- (A) In the cervical lymph glands and two groups of visceral lymph glands in a single body cavity, such as the cervical, bronchial, and mediastinal glands, or the cervical, hepatic, and mesenteric glands.
  - (B) In the cervical lymph glands and one group of visceral lymph glands and one organ in a single body, cavity such as the cervical and bronchial glands and the lungs, or in the cervical and hepatic glands.
  - (C) In two groups of visceral lymph glands and one organ in a single body cavity, such as the bronchial and mediastinal glands and the lungs, or the hepatic and mesenteric glands and the liver.
  - (D) In two groups of visceral lymph glands in the thoracic cavity and one group in the abdominal cavity, or in one group of visceral lymph glands in the thoracic cavity and two groups in the abdominal cavity, such as the bronchial, mediastinal, and hepatic glands, or the bronchial, hepatic and mesenteric glands.
  - (E) In the cervical lymph glands and one group of visceral lymph glands in each body cavity, such as the cervical, bronchial and hepatic glands.

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- (F) In the cervical lymph glands and one group of visceral lymph glands in each body cavity, together with the liver when the latter contains but few localized foci. In this class of carcasses which will be chiefly those of hogs the lesions of the liver are considered to be primary, as the disease is practically always of alimentary origin.
- (4) Carcasses which reveal lesions more severe or more numerous than those described for carcasses to be passed, regulation 11.02 (3), but not so severe, nor so numerous as the lesions described for carcasses to be condemned, regulation 11.02 (b) (1), may be rendered into lard, rendered pork fat, or tallow, or otherwise cooked in accordance with Part 13, if the distribution of the lesions is such that all parts containing tuberculous lesions can be removed.

### 11.03 Hog Cholera; Disposition of Hog Carcasses on Account of:

- (a) The carcasses of all hogs affected with acute hog cholera shall be condemned.
- (b) Inconclusive but suspicious symptoms of hog cholera observed during the ante-mortem inspection shall be duly considered in connection with post-mortem findings and when the carcass of such a "suspect" shows lesions in the kidneys and the lymph glands which resemble lesions of hog cholera, they shall be regarded as those of hog cholera and the carcass shall be condemned.
- (c) Inasmuch as lesions resembling lesions of hog cholera occur in the kidneys and lymph glands of hogs not affected with hog cholera, carcasses of hogs in the kidneys or lymph glands of which appear any lesions resembling lesions of hog cholera shall be carefully further inspected for corroborative lesions. If on such further inspection the carcass shows such lesions in the kidneys or in the lymph glands, or in both, accompanied by characteristic lesions in some organ or tissue, then all lesions shall be regarded as those of hog cholera and the carcass shall be condemned.

11.04 Carcasses of Swine Injected With Hog Cholera Virus: Carcasses of swine, other than hyperimmune swine, if presented for inspection after 28 days following injection with hog cholera virus shall be given post-mortem inspection in conformity with this part without reference to the injected virus.

11.05 Swine Erysipelas: Carcasses affected with swine erysipelas which is acute or generalized, or which shows systemic changes, shall be condemned.

11.06 Diamond-skin Disease: Carcasses of hogs affected with diamond-skin disease when localized and not associated with systemic changes may be passed for food after removal and condemnation of the affected parts, provided such carcasses are otherwise in good condition.

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### 11.07 Arthritis and Polyarthritis:

- (a) Carcasses affected with arthritis or polyarthritis when localized and not associated with systemic change may be passed for food after removal and condemnation of all affected parts, provided the carcasses are otherwise in good condition. Affected joints with corresponding lymph glands shall be removed and condemned. In order to avoid contamination of the meat which is passed a joint capsule shall not be opened until after the affected joint is removed.
- (b) Carcasses affected with arthritis or polyarthritis characterized by the presence of periarticular abscesses which may or may not be connected with similar suppurative foci within the epiphyses of the bones shall be condemned in cases manifesting suppurative lesions in more than one joint. Otherwise, the condemnations shall be restricted to the affected parts if such carcasses are otherwise in good condition.

### 11.08 Cattle Carcasses Affected With Anasarca or Generalized

#### Edema:

- (a) Carcasses of cattle found on post-mortem inspection to be affected with anasarca in advanced stages and characterized by an extensive or well-marked generalized edema shall be condemned.
- (b) Carcasses of cattle, including their detached parts and organs, found on post-mortem inspection to be affected with anasarca to a lesser extent than in (a) of this regulation may be passed for food after removal and condemnation of the affected tissues provided the lesions are localized.

### 11.09 Actinomycosis and Actinobacillosis; Disposition of Carcasses and Parts:

- (a) The definition of generalization as outlined for tuberculosis in regulation 11.02 (a) shall apply for actinomycosis and actinobacillosis, and carcasses of animals so affected shall be condemned.
- (b) Carcasses of animals in a well-nourished condition showing uncomplicated localized lesions of actinomycosis or actinobacillosis may be passed after the infected organs or parts have been removed and condemned, except as provided in (c) and (d) of this regulation.
- (c) Heads affected with actinomycosis or actinobacillosis, including the tongue shall be condemned, except that when the disease of the jaw is slight, strictly localized and without suppuration, fistulous tracts or lymph gland involvement, the tongue, if free from disease, may be passed, or when the disease is slight and confined to the lymph glands, the head, including the tongue may be passed after the affected glands have been removed and condemned.
- (d) When the disease is slight and confined to the tongue, with or without involvement of the corresponding lymph glands, the head may be passed after removal and condemnation of the tongue and corresponding lymph glands.

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11.10 Anthrax, Bacillary Hemoglobinuria in Cattle, Blackleg, Hemorrhagic Septicemia, Icterohematuria in Sheep, Malignant Epizootic Catarrh, Piroplasmosis, Pyemia, Septicemia, Unhealed Vaccine Lesions, Carcasses Affected with, to be Condemned: Carcasses of animals affected with or showing lesions of any of the following named diseases or conditions shall be condemned:

- (a) Anaplasmosis.
- (b) Bacillary Hemoglobinuria in cattle.
- (c) Anthrax.
- (d) Blackleg.
- (e) Hemorrhagic septicemia.
- (f) Icterohematuria in sheep.
- (g) Malignant epizootic catarrh.
- (h) Piroplasmosis.
- (i) Pyemia.
- (j) Septicemia.
- (k) Unhealed vaccine lesions (vaccinia).

11.11 Malignant Neoplasms; Disposition of Organs, Parts, or Carcasses: Any individual organ or part of a carcass affected with a malignant neoplasm shall be condemned. In case the malignant neoplasm involves any internal organ to a marked extent, or affects the muscles, skeleton, or body lymph glands, even primarily, the carcass shall be condemned, except as provided in regulation 11.12. In case of metastasis to any other organ or part of a carcass, or if metastasis has not occurred but there are present secondary changes in the muscles (serious infiltration, flabbiness, or the like), the carcass shall be condemned. Carcasses of cattle affected with epithelioma of the eye shall be disposed of according to regulation 11.12.

11.12 Epithelioma of the Eye of Cattle:

- (a) Carcasses of animals affected with epithelioma of the eye, of the orbital region, and/or of the corresponding parotid lymph gland shall be condemned in their entirety if one of the following three conditions exists:
  - (1) The affection has involved the osseous structures of the head with extensive infection, suppuration, and necrosis;
  - (2) There is metastasis from the eye, the orbital region, and/or the corresponding parotid lymph gland to other lymph glands, internal organs, muscles, skeleton, or other structures, regardless of the extent of the primary tumor; or
  - (3) The affection, regardless of extent, is associated with cachexia or evidence of absorption or secondary changes.
- (b) Carcasses of animals affected with epithelioma of the eye, or the orbital region, and/or of the corresponding parotid lymph gland to a lesser extent than in (a) of this regulation may be passed for food after removal and condemnation of the head, including the tongue, provided the carcass is otherwise in good condition.

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11.13 Carcasses Showing Disease Such as Generalized Melanosis, etc., Affecting the System, to be Condemned: Carcasses of animals showing any disease such as generalized melanosis, leukemia, pseudo-leukemia, lymphoma, and the like, which affects the system of the animal shall be condemned.

11.14 Abrasions, Bruises, Tumors, Abscesses, Pus, etc.; Disposition of Carcasses and Parts: All slight, well-limited abrasions on the tongue and inner surface of the lips and mouth, when without lymph gland involvement shall be carefully excised, leaving only sound, normal tissue, which may be passed. Any organ or part of a carcass which is badly bruised or which is affected by a tumor, an abscess, or a suppurating sore, shall be condemned; and when the lesions are of such character or extent as to affect the whole carcass, the whole carcass shall be condemned. Parts of carcasses which are contaminated by pus shall be condemned.

11.15 Brucellosis: Carcasses affected with localized lesions of brucellosis may be passed for food after the affected parts are removed and condemned.

11.16 Carcasses so Infected That Consumption of the Meat May Cause Food Poisoning to be Condemned:

- (a) All carcasses of animals so infected that consumption of the meat products thereof may give rise to food poisoning shall be condemned. This includes all carcasses showing signs of:
- (1) Acute inflammation of the lungs, pleura, pericardium, peritoneum or meninges.
  - (2) Septicemia, or pyemia, whether puerperal, traumatic, or without any evident cause.
  - (3) Gangrenous or severe hemorrhagic enteritis or gastritis.
  - (4) Acute diffuse metritis or mammitis.
  - (5) Phlebitis of the umbilical veins.
  - (6) Septic or purulent traumatic pericarditis.
  - (7) Any acute inflammation, abscess, or suppurating sore, if associated with acute nephritis, fatty or degenerated liver, swollen soft spleen, marked pulmonary hyperemia, general swelling of lymph glands, diffuse redness of the skin, cachexia, icteric discoloration of the carcass or the like, either singly or in combination.
- (b) Implements contaminated by contact with carcasses affected with any of the diseased conditions mentioned in this regulation shall be thoroughly cleaned and disinfected as prescribed elsewhere in this regulation. The equipment used in the dressing of such carcasses, such as viscera trucks, inspection tables and the like, shall be disinfected with hot water having a minimum temperature of 180°F. Carcasses or parts of carcasses contaminated by contact with such diseased carcasses shall be condemned unless all contaminated tissues are removed within two hours.

11.17 Necrobacillosis, Pyemia, Septicemia; Disposition of Carcasses: From the standpoint of meat inspection, necrobacillosis may be regarded as a local affection at the beginning, and carcasses in

## REGULATIONS GOVERNING MEAT INSPECTION

### 11.17 (Continued)

which the lesions are so localized may be passed for food if in a good state of nutrition, after removing and condemning those portions affected with necrotic lesions. On the other hand, when emaciation, cloudy swelling of the glandular organs, or enlargement and discoloration of the lymph glands are associated with the affection, it is evident that the disease has progressed beyond the condition of localization to a state of toxemia, and the entire carcass should therefore be condemned as both innutritious and noxious. Pyemia or septicemia may intervene as a complication of the local necrosis, and when present the carcass shall be condemned in accordance with regulation 11.16.

### 11.18 Caseous Lymphadenitis; Disposition of Carcasses and Parts:

Disposition of carcasses and parts affected with caseous lymphadenitis shall be as follows:

- (a) A thin carcass showing well-marked lesions in the viscera and the skeletal lymph glands, or such a carcass showing extensive lesions in any part, shall be condemned.
- (b) A thin carcass showing well-marked lesions in the viscera with only slight lesions elsewhere, or showing well-marked lesions in the skeletal lymph glands with only slight lesions elsewhere may be passed for cooking.
- (c) A thin carcass showing only slight lesions in the skeletal lymph glands and in the viscera may be passed without restriction.
- (d) A well-nourished carcass showing well-marked lesions in the viscera and with only slight lesions elsewhere, or showing well-marked lesions confined to the skeletal lymph glands with only slight lesions elsewhere may be passed without restrictions.
- (e) A well-nourished carcass showing well-marked lesions in the viscera and the skeletal lymph glands may be passed for cooking, but where the lesions in a well-nourished carcass are both numerous and extensive it shall be condemned.
- (f) All affected organs and glands of carcasses passed without restriction or passed for cooking shall be removed and condemned. The term "thin" as used in this section shall not be held applicable to a carcass which is anemic or emaciated.

### 11.19 Icterus; Disposition of Carcasses:

Carcasses showing any degree of icterus with a parenchymatous degeneration of organs, the result of infection or intoxication, and those which show an intense yellow or greenish-yellow discoloration without evidence of infection or intoxication, shall be condemned. Carcasses affected with icteric-like discoloration, the result of conditions other than those stated in this regulation, but which lose such discoloration on chilling, shall be passed for food, while those which do not lose such discoloration may be passed for cooking. No carcass retained under this regulation may be passed for food unless the final inspection thereof is completed under natural light. Carcasses passed for cooking under this regulation shall not be processed other than by rendering.

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11.20 Urine or Sexual Odor; Disposition of Carcasses: Carcasses which give off the odor of urine or a sexual odor shall be condemned. When the final inspection of such carcasses is deferred until they have been chilled, the disposal shall be determined by the heating test.

### 11.21 Mange or Scab; Disposition of Carcasses:

- (a) Carcasses of animals affected with mange or scab in advanced stages, showing cachexia or extensive inflammation of the flesh, shall be condemned. When the disease is slight, the carcass may be passed after removal of the affected portion.
- (b) Carcasses of hogs affected with urticaria (nettle rash), tinea tonsurans, demodex folliculeru, or erythema may be passed after detaching and condemning the affected skin, if the carcass is otherwise fit for food.

11.22 Tapeworm, Cysts (cysticercus bovis); Methods of Inspecting For; Carcasses and Parts of Cattle Infested With; Disposition of Carcasses and Parts; Conditions Under Which Refrigeration Permitted; Calves Excepted: Beef carcasses and parts shall be examined for the presence of tapeworm, cysts, (cysticercus bovis) in the following manner:

- (a) Head. Prior to inspection the tongue shall be detached sufficiently from the head bones, by an employee of the establishment, to allow a proper inspection to be made of the internal muscles of mastication. These muscles shall be inspected after incising them in such manner as to split the muscles in a plane parallel with the lower jawbones. The masseter muscles also shall be incised, splitting the entire external layer between the outer and intermediate fasciae.
- (b) Heart. The preparation and inspection of hearts shall conform to one of the following methods:
  - (1) The surface of the heart shall be examined, and a longitudinal incision made extending from the base of apex through the wall of the cut surfaces and the inner surfaces of the ventricles shall be examined.
  - (2) After the external surface of the heart has been inspected the organ shall be prepared for further inspection severing its attachments and cutting through the interventricular septum and such other tissues as will permit him to evert the organ completely. The inspector shall then examine the interior surfaces and make not more than four deep, lengthwise incisions into the muscles of the septum and left ventricular wall, unless the presence of cysts is suspected, when more incisions shall be made. Under this method care shall be taken not to cut completely through the walls of hearts to be passed without restriction. If necessary to maintain the identity of hearts the establishment shall provide consecutively numbered tags and appropriately mark the carcasses and hearts.
- (c) The external and internal muscles of mastication, the heart, and the muscular portion of the diaphragm, including its pillars, should be carefully and thoroughly sliced to insure

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11.22 (c) (Continued)

the findings of all cysts. Prior to the inspection of the diaphragm its peritoneum shall be removed. The tongue shall be carefully inspected by palpation, and if the presence of cysts in the muscles of the organ is suspected, the tongue shall be thoroughly sliced and all parts closely examined for cysts. In addition to the foregoing, the exposed muscles and cut muscular surfaces of the split carcass shall be examined. Unnecessary mutilation of carcasses which may be passed shall be avoided.

- (d) Carcasses of cattle (including the viscera) infested with tapeworm cysts known as *cysticercus bovis* shall be condemned if the infestation is excessive or if the meat is watery or discolored. Carcasses shall be considered excessively infested if incisions in various parts of the musculature expose on most of the cut surfaces two or more cysts within an area the size of the palm of the hand.
- (e) A carcass in which infestation with *cysticercus bovis* is limited to one dead and degenerated cyst may be passed for food after removal and condemnation of the cyst.
- (f) Carcasses of cattle showing a slight or moderate infestation other than that indicated in (e) of this regulation, but not so extensive as indicated in (d) of this regulation, as determined by a careful examination of the heart, muscles of mastication, diaphragm and its pillars, tongue, and portions of the carcass rendered visible by the process of dressing, may be passed for food after removal and condemnation of the cysts, with the surrounding tissues; provided, that the carcasses and parts, appropriately identified by retained tags, are held in cold storage at a temperature not higher than 15°F. continuously for a period of not less than 20 days. As an alternative to retention in cold storage as herein provided, such carcasses and parts may be heated throughout to a temperature of at least 140°F.
- (g) Fats of carcasses passed for food or for refrigeration under the provisions of (f) of this regulation may be passed for food provided they are melted at a temperature of not less than 140°F. The edible viscera, except the lungs and heart, of carcasses passed for food or for refrigeration under the provisions of (f) of this regulation may be passed for food without refrigeration or heating, provided they are found to be free from infestation upon final inspection. The intestines, weasands, and bladders from beef carcasses, affected with *cysticercus bovis*, which have been passed for food or for refrigeration may be used for casings after they have been subjected to the usual methods of preparation and may be passed for such purpose upon completion of the final inspection.
- (h) The inspection for *cysticercus bovis* may be omitted in the case of calves under six weeks old. The routine inspection of calves over six weeks old for *cysticercus bovis* may be limited to a careful examination of the surface of the heart and other surfaces as are rendered visible by the process of dressing.

11.23 Hogs Affected With Tapeworm Cysts (cysticercus cellulosaе); Disposition: Carcasses of hogs affected with tapeworm cysts (cysticercus cellulosaе) may be passed for cooking, but if the infestation is excessive the carcass shall be condemned.

11.24 Disposal of Carcasses, Organs, and Parts Showing Evidence of Infestation with Parasites not Transmissible to Man; Sheep Carcasses Affected with Tapeworm Cysts; Carcasses Infested With Gid Bladder Worms, Organs and Parts Infested with Hydatid Cysts; Livers Infested with Flukes: In the disposal of carcasses, edible organs and parts of carcasses showing evidence of infestation with parasites not transmissible to man, the following general rules shall govern:

- (a) If the lesions are localized in such manner and are of such character that the parasites and the lesions caused by them may be radically removed, the non-affected portion of the carcass, organ, or part of the carcass may be passed for food after the removal and condemnation of the affected portions. If an organ or part of a carcass shows numerous lesions caused by parasites, or if the character of the infestation is such that complete extirpation of the parasites and lesions is difficult and uncertainly accomplished, or if the parasitic infestation or invasion renders the organ or part in any way unfit for food, the affected organ or part shall be condemned. If parasites are found to be distributed in a carcass in such a manner or to be of such character that their removal and the removal of the lesions caused by them are impracticable, no part of the carcass shall be passed for food. If the infestation is moderate the carcass may be passed for cooking, but in case such carcass is not cooked as required by Part 13 of this regulation it shall be condemned.
- (b) In the case of sheep carcasses affected with tapeworm cysts located in the muscles (cysticercus ovis, so called sheep measles, not transmissible to man) the carcass may be passed after the removal and condemnation of the affected portions; provided, however, that if upon the final inspection of sheep carcasses retained on account of measles the total number of cysts found embedded in muscle or in immediate relation with muscular tissue including the heart, exceeds five, this shall be taken to indicate that the cysts are so generally distributed and so numerous that their removal would be impracticable, and the entire carcass shall be condemned or passed for cooking, according to the degree of infestation. If five or less cysts are found upon final inspection, the carcass may be passed after the removal and condemnation of the affected portions.
- (c) Carcasses of animals found infested with gid bladder worms (coenurus cerebralis, multiceps multiceps) may be passed after condemnation of the affected organ (brain or spinal Cord).
- (d) Organs or parts of carcasses infested with hydatid cysts (echinococcus) shall be condemned.
- (e) Livers infested with flukes or fringed tapeworms shall be condemned.

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11.25 Emaciated or Anemic Carcasses and Those Showing Slimy Fat Degeneration or Serious Muscle Infiltration: Carcasses of animals too emaciated or anemic to produce wholesome meat, and carcasses which show a slimy degeneration of the fat or a serous infiltration of the muscles, shall be condemned. Mere leanness should not be classed as emaciation.

11.26 Carcasses Showing Advanced Pregnancy, etc.; Disposition: Carcasses of animals in advanced stages of pregnancy (showing signs of partuition), also carcasses of animals which have within ten days given birth to young and in which there is no evidence of septic infection, may be passed for cooking; otherwise, they shall be condemned.

11.27 Emergency Slaughter of Animals at Unusual Hours. When it is necessary for humane reasons to slaughter an injured animal at night or on a Sunday, or a holiday when the regularly assigned inspector cannot be obtained, a licensed veterinarian may be employed to conduct the ante-mortem and post-mortem inspection.

11.28 Carcasses of Young Calves, Pigs, Kids, and Lambs; When Condemned; Unborn and Stillborn Animals:

- (a) Carcasses of young calves, pigs, kids and lambs are unwholesome and shall be condemned, if:
- (1) The meat has the appearance of being water-soaked, is loose, flabby, tears easily, and can be perforated with the fingers; or
  - (2) Its color is grayish red; or
  - (3) Good muscular development as a whole is lacking, especially noticeable on the upper shank of the leg, where small amounts of serous infiltrates or small edematous patches are sometimes present between the muscles; or
  - (4) The tissue which later develops as the fat capsule of the kidneys is edematous, dirty yellow or grayish red, tough, and intermixed with islands of fat.
- (b) All unborn and stillborn animals shall be condemned, and no hide or skin thereof shall be removed from the carcass within a room in which edible products are handled.

11.29 Condemnation of Animals Suffocated and Hogs Scalded Alive: All animals which have been suffocated in any way and hogs which have entered the scalding vat alive shall be condemned.

11.30 Livers Affected with Carotenosis; Livers Designated as "Telangiectatic," "Sawdust," or "Spotted;" Disposal:

- (a) Livers affected with carotenosis shall be condemned.
- (b) Cattle livers and calf livers showing the conditions sometimes designated as "Telangiectatic," "sawdust," or "spotted" shall be disposed of as follows:
- (1) When any or all of the conditions are extensive and involved one-half or more of an organ, the whole organ shall be condemned.

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11.30 (b) (Continued)

- (2) When any or all of the conditions are slight in an organ, the whole organ shall be passed without restriction.
  - (3) When any or all of the conditions involve the whole organ, and are less severe than extensive, but more severe than slight, the whole organ shall be cooked.
  - (4) When any or all of the conditions are less severe than extensive, but more severe than slight in a portion of an organ, while in the remainder of the organ the conditions are slight the remainder shall be passed without restriction and the other portion shall be cooked.
  - (5) When any or all of the conditions are extensive and involve less than one-half of the organ, while in the remainder of the organ the conditions are slight, the remainder shall be passed without restriction and the other portion shall be condemned.
  - (6) When any or all of the conditions are extensive and involve less than one-half of the organ, while in any or all of the remainder of the organ the conditions are more severe than slight yet less severe than extensive, all of the remainder shall be cooked and the extensively involved portion shall be condemned.
  - (7) The division of an organ into but two parts as herein contemplated for disposition shall be accomplished by one cut through the organ. This, of course, does not prohibit incisions which are necessary for inspection.
- (c) Livers and parts of livers which are required to be cooked, unless otherwise provided for by the department, shall be held and cooked in the establishment where produced. They shall be cooked sufficiently to impart a cooked appearance throughout the liver. After cooking, the liver may be released for any purpose.

11.31 Anaplasmosis:

- (a) Carcasses of cattle and calves found on post-mortem inspection to be affected with anaplasmosis shall be condemned.
- (b) Carcasses of cattle and calves which are classed as recovered cases of anaplasmosis evidenced by the absence of abnormal symptoms on ante-mortem inspection but which show slight yellow coloration of tissues on post-mortem examination shall be passed for food provided the yellow coloration disappears on chilling. Those carcasses which do not lose such yellow coloration on chilling shall be condemned.

11.32 Listerellosis: Carcasses of animals marked "WASH. SUSPECT" because of a history of listerellosis shall be passed for food after condemnation of the head if the carcass is otherwise in good condition.

11.33 Leptospirosis:

- (a) Carcasses of animals affected with leptospirosis shall be condemned.
- (b) Carcasses of animals which have reacted to a test for leptospirosis and have been marked "WASH. SUSPECT" on ante-mortem inspection shall be passed for food when no evidence of the disease is found on post-mortem examination provided the carcasses are otherwise in good condition.

REGULATIONS GOVERNING MEAT INSPECTION

PART 12 - TANKING AND DENATURING CONDEMNED  
CARCASSES AND MEAT PRODUCTS

Regulation:

12.01 Condemned Carcasses and Product to be Disposed of by Tanking or Sent to Rendering Plant: Except as provided in Regulation 12.05 condemned carcasses and products shall be disposed of by tanking, sending to a rendering plant or by such other means as the department may prescribe.

12.02 Condemned Carcasses and Products Disposed of by Tanking:

- (a) Condemned carcasses and products disposed of by tanking shall be disposed of as follows: The lower opening of the tank shall first be sealed securely by an inspector, except when permanently connected with a blow line, then the condemned carcasses and products shall be placed in the tank in his presence, after which the upper opening shall also be sealed securely by an inspector, who shall then see that the contents of the tank are subjected to sufficient heating for sufficient time to destroy effectually the contents for food purposes.
- (b) The seals of the tanks shall be broken only by an inspector after the contents of the tanks have been treated as provided in (a) of this regulation. The rendered fat derived from condemned material shall be held until an inspector shall have had an opportunity to determine whether it conforms with the requirements of this regulation. Samples shall be taken by inspectors as often as is necessary to determine whether the rendered fat is effectually denatured.
- (c) Rendered animal fat derived from inedible or condemned materials and possessing the physical characteristics of color, odor and taste of edible products shall be denatured to effectually distinguish it from an edible product either with low grade offal during the rendering or by adding to it a denaturant approved by the department.
- (d) Rendered inedible fat derived wholly from products other than condemned will not be required to be denatured unless it possesses the physical characteristics of color, odor, and taste of an edible product. Rendered inedible fat derived wholly from products other than condemned products which possesses the physical characteristics of edible products shall be so changed in character as to effectually distinguish it from edible products, denatured in accordance with (a) and (b) of this Regulation, or denatured as prescribed by the department.

12.03 Condemned Carcasses and Products Not Disposed of by Tanking to be Denatured or Destroyed by Incineration:

- (a) Any carcass or products condemned and not disposed of by tanking shall under the supervision of an inspector, be denatured with crude carbolic acid or other prescribed agent, or destroyed by incineration. When such carcass or products is not incinerated, all containers thereof shall be opened and

## REGULATIONS GOVERNING MEAT INSPECTION

### 12.03 (a) (Continued)

all meat shall be freely slashed with a knife, before the denaturing agent is applied.

- (b) Carcasses and products condemned on account of anthrax, and the materials identified in regulation of this regulation which are derived therefrom at establishments which are not equipped with tanking facilities shall be disposed of by complete incineration or buried under the supervision of an inspector.

### 12.04 Livers Condemned Because of Parasitic Infestation and For Other Causes; Conditions Under Which they may be Disposed of as Fish Feed:

- (a) Livers condemned on account of fluke infestation may be forwarded as fish feed provided the livers are first freely slashed and denatured by dipping in a hot solution containing one part of FD & C Green #3, or Methyl Violet in 5,000 parts of water, followed by washing in fresh water until the washings are no longer colored, or in lieu of the dye solution, dry, finely powdered charcoal may be applied, and then frozen at a temperature not higher than 10°F. for not less than 48 hours; or provided the livers are thoroughly cooked and then slashed and denatured as indicated above. It is essential that the livers be sufficiently denatured through discoloration by the dye or charcoal to preclude their use as human food. Freezing may be accomplished in the regular freezer in a properly separated compartment or receptacle approved by the department.
- (b) Livers condemned on account of hydatids or fringed tapeworms may not be forwarded as fish feed unless thoroughly cooked, slashed, and denatured as indicated in paragraph (a) of this regulation.
- (c) Livers condemned on account of parasites other than flukes, hydatids, or fringed tapeworms may be forwarded as fish feed without refrigeration or cooking after slashing and denaturing as indicated in paragraph (a) of this regulation.
- (d) Livers condemned for telangiectasis, angioma, "sawdust" condition, cirrhosis, or other nonmalignant change, benign abscesses, or contamination when these conditions are not associated with infectious disease in the carcasses, may be forwarded as fish feed without refrigeration or cooking; provided, all tissue affected with abscesses is removed and destroyed as provided by Regulation 12.01 or 12.03. And, provided further, that all livers are slashed and denatured as indicated in paragraph (a) of this regulation.
- (e) Livers specified in the foregoing paragraphs shall be placed in containers plainly marked "fish feed - inedible".

### 12.05 Release for Animal Feed of Carcasses and Parts Condemned on Account of Being Unfit for Human Food.

- (a) Inasmuch as fresh meat is commonly fed to animals uncooked and the danger exists of transmitting trichinosis to animals from uncooked pork, hog carcasses and parts may not be released for animal feed.

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- (b) Condemned carcasses and parts, other than hog carcasses and parts, may only be released for animal feed upon written permission of the department.
- (c) Carcasses and parts affected with the following conditions, which under these regulations are required to be condemned as unfit for human food, may be released for animal feed.
- (1) Offensive Odor. Carcasses and parts which give off the odor of urine, sexual odor, or odor from innocuous material ingested by animals.
  - (2) Icterus. Carcasses and parts showing any degree of icterus without evidence of infection or intoxication.
  - (3) Emaciated or Anemic Carcasses and Those Showing Slimy Fat Degeneration or Serous Muscle Infiltration. Carcasses of animals unfit for human food because of emaciation, anemia or slimy degeneration of the fat or serous infiltration of the muscles and without evidence of infection or intoxication.
  - (4) Carcasses Showing Advance Pregnancy, etc. Carcasses and parts from animals showing signs of parturition and from animals which have within ten days given birth to young and in which there is no evidence of septic infection.
  - (5) Carcasses of Young Calves, Kids, and Lambs. Carcasses and parts of young calves, kids, and lambs showing evidence of retrogressive changes which would render them unfit for human food.
  - (6) Carcasses infested with Non-transmissible parasites. Carcasses infested with non-transmissible parasites such as sarcosporidiosis.
- (d) Carcasses and parts condemned as unfit for human food because of the conditions listed in Regulation 12.05 (c) and determined with certainty to not be affected with any infectious disease or pyemic, septic, malignant or other condition which might render the meat injurious to animal health may be released as edible for animal feed providing:
- (1) Such carcasses and parts are:
    - (A) Under the direct supervision of the inspector, first freely slashed and then decharacterized by applying finely powdered charcoal or a black dye solution so as to preclude its use as human food.
    - (B) Identified by a statement "animal feed, not for human consumption" on containers in which shipped from the plant.
  - (2) Suitable facilities in rooms separate from rooms where meat products for human consumption and from rooms where inedible products are prepared are provided for handling, cutting, decharacterizing and packing carcasses and parts to be released for animal feed.

- (3) Certification is made by the inspector that the condemned carcass and parts have been inspected and found at the time of inspection to be not deleterious to animal health.

12.06 Release for Animal Feed of Parts of Carcasses Handled as Inedible Other Than Carcasses and Parts Condemned on Account of Being Unfit For Human Food: Parts of carcasses handled as inedible other than those condemned on account of being unfit for human food may be released for animal feed or fish feed provided such parts are (a) freely slashed and decharacterized by applying finely powdered charcoal or a suitable black dye solution so as to preclude its use as human food; (b) identified by a statement "animal feed not for human consumption" on containers in which the material is shipped.

12.07 Chemicals to be Provided by Establishment: All chemicals and similar material required to carry out these provisions shall be provided by the establishment at which the condemnation is made.

12.08 Dead-Animal Carcasses:

- (a) With the exception of dead animals which have died en route and are received with animals for slaughter no dead animal may be brought on the premises of an establishment unless permission to receive dead animals is obtained from the department.
- (b) Under no circumstances shall the carcass of any animal which has died other than by slaughter be brought into any room or compartment in which any product is prepared, handled, or stored.

12.09 Inedible Fats From Outside of Establishment: Inedible fats from outside the premises of an establishment shall not be received except into the tank room provided for inedible products, and then only when their receipt into the tank room produces no insanitary condition on the premises.

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PART 13 - RENDERING CARCASSES AND PARTS INTO LARD, RENDERING PORK FAT AND TALLOW, AND OTHER COOKING

Regulation:

13.01 Carcasses and Parts Passed for Cooking, Rendering Into Lard, Rendering Pork Fat, or Tallow: Carcasses and parts passed for cooking may be rendered into lard, rendered pork fat, or tallow, provided such carcasses and parts shall be cooked for a time sufficient to render them effectually into lard, rendered pork fat, or tallow; and provided all parts of the products are heated to an internal temperature not lower than 170°F. for a period of not less than 30 minutes.

13.02 Carcasses and Parts Passed for Cooking Not Rendered Into Lard, Rendered Pork Fat, or Tallow; Utilization of for Food Purposes After Cooking:

- (a) Carcasses and parts passed for cooking except as specified in Regulation 11.19 may be used for the preparation of such products as canned meat, sausage, cooked or boiled meat, meat loaves, and similar products, provided all parts of such carcasses and parts which are so used are heated to an internal temperature not lower than 170°F. for a period of not less than 30 minutes either before being used in or during the preparation of the finished products.
- (b) When products passed for cooking are used as an ingredient of a meat food product as contemplated in paragraph (a) of this regulation at least 50 percent of the meat and meat byproduct ingredient shall consist of products passed for cooking. This requirement shall not apply when the products passed for cooking have been previously cooked as specified in paragraph (a) of this section before being used as an ingredient of a meat food product.

13.03 Disposal of Product Passed for Cooking if Not Handled According to this Part. Products passed for cooking if not handled and processed under the provisions of this part shall be disposed of in accordance with Part 12 of these regulations.

# RULES AND REGULATIONS GOVERNING MEAT INSPECTION

## PART 14 - MARKING, BRANDING AND IDENTIFYING PRODUCTS

### Regulation:

14.01 Approval of abbreviations of Marks of Inspection: The department may approve and authorize the use of abbreviations of marks of inspection under these regulations. Such abbreviations shall have the same force and effect as the respective marks for which they are so authorized to be used.

14.02 Preparation of Marking Devices Bearing Inspection Legend Without Advance Approval Prohibited; Exception: Except for the purpose of submitting a sample or samples of the same to the department for approval, no person shall make or prepare or cause to be made or prepared, labels, inserts, brands, tags, or other marking devices bearing the inspection legend or any abbreviation, copy, or representation thereof, for use on any products, without the written authority therefor, of the department, given in advance. However, when any sample label, brand or other marking device is approved, new supplies exactly similar to such approved sample may be procured, made, or prepared, for use in accordance with the regulation in this sub-chapter, without further approval.

14.03 Use of Inspection Legend Prohibited Except Under Supervision of the Department Meat Inspector: No person shall affix or place, or cause to be affixed or placed, the inspection legend, or any abbreviation, copy, representation thereof, to or on any products, except under the supervision of an inspector.

14.04 Brands and Marking Devices to be Approved by Department Control of Brands: The department shall supply the original metal meat inspection ink brands for use at each establishment. Establishments shall thereafter furnish such ink brands, burning brands, and like devices for marking products as the department may require. The mark of inspection on such a device shall be in the "oval form" as a facsimile of one of the official brands, using the size best suited for the purpose intended. In advance of manufacture, complete and accurate descriptions and designs of the same shall be submitted to the department for approval. Every such brand and device which bears the inspection legend shall be delivered into custody of the Inspector assigned to the establishment, and shall be used only under the supervision of an Inspector. When not in use for marking inspected and passed products, all such brands and devices bearing the inspection legend shall be kept locked in properly equipped lockers or compartments, all of the keys of which shall not leave the possession of an inspector.

14.05 Articles not to be Removed from Establishments Unless Marked in Accordance with these Regulations: No person shall remove or cause to be removed from an establishment any article which these regulations require to be marked in any way unless the same is clearly and legibly marked in compliance with these regulations.

14.06 Marks of Inspection to be Carefully applied: All marks of inspections shall be legible, carefully applied and securely affixed.

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### 14.07 Branding Ink to be Furnished by Establishment; Approval by the Department; One (1) Color:

- (a) Establishments shall furnish all ink for marking products. Such ink must be made with harmless ingredients that are approved for the purpose by the department. Samples of ink shall be submitted to the meat inspection laboratory from time to time as may be deemed necessary by the inspector.
- (1) Only purple ink approved for the purpose shall be used to apply ink brands bearing the marks of inspection to carcasses and fresh meat cuts derived therefrom except horse meat.
- (2) Ink brands bearing the marks of inspection used for purposes other than in sub-paragraph (1) of this paragraph may be applied with branding ink of any color and composition that will assure ready legibility and permanence of marking. The color of the ink shall provide adequate contrast with the color of the products to which it is applied.

14.08 Control and Use of Brands and Marking Devices: All brands and devices for marking articles with the inspection legend, including self-locking seals, shall be used only under the supervision of an inspector, and, when not in use for marking, shall be kept locked in properly equipped lockers or compartments, the keys of which shall not leave the possession of the inspector.

14.09 Brands and Marking Devices not to be False or Misleading; Style and Size of Lettering: No brand or device shall be false or misleading. The letters and figures thereon shall be of such style and type as will make a clear legible impression.

### 14.10 Carcasses, Primal Part and Products; Marking with Inspection Legend:

- (a) Each carcass which has been inspected and passed in an establishment shall be marked at the time of inspection with the inspection legend and with the number of the establishment.
- (b) Except as provided otherwise in this part, each primal part of a carcass, the beef cod fat and beef kidney fat, and each liver, beef tongue, and beef heart which has been inspected and passed shall be marked with the inspection legend and number of the establishment in which it is first inspected and passed before it leaves such establishment and all inspected and passed products susceptible of being marked shall be marked with the inspection legend and the number of the establishment where it was last processed; Provided, That skinned bacon intended for slicing need not be so marked if packed in properly marked containers. Additional marks of inspection may be applied as desired to meet local conditions.
- (c) Beef livers shall be marked with the inspection legend and the establishment number on the convex surface of the thickest portion of the organ.

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14.11 Moving and Handling of Primal Parts from one Establishment to Another: Primal parts of carcasses which have been inspected and passed but do not bear the inspection legend may be transported from one establishment to another for further processing in a car, truck or other closed container, if the car, truck, or container be sealed with a seal bearing the inspection legend in compliance with these regulations.

### 14.12 Marking of Products in Casings:

- (a) Inspected and passed sausage and other products in casings of the ordinary "ring" variety or larger, shall be marked with the inspection legend and the number of the establishment. Inspected and passed sausage and other products in casings, of the smaller varieties, shall bear one or more inspection marks to each chain or two or more of such marks to each bunch, except in cases where such smaller varieties of sausage and products leave establishments completely enclosed in cartons or wrappers, having a capacity of ten pounds or less and containing a single kind of product; Provided, That the mark of inspection need appear only twice throughout the contents of containers, exceeding a capacity of ten pounds, of sausages of the smaller varieties shipped to another establishment for further processing. When such products are shipped to another establishment for further processing, the Inspector at the point of origin shall identify the shipment to the inspector at destination.
- (b) Meat food products in casing, other than sausage which possess the characteristics of or resemble sausage shall bear on each link or piece the word "imitation" at intervals of no more than four inches, prominently displayed; Provided, That such products in casings as coppa, copocola, Lachschenken, bacon, pork loins, pork shoulder butts, and like cuts of meat which are prepared without added substances other than curing materials or condiments, and that meat rolls, bockwurst, and similar products in casings which do not contain cereal or vegetables, and that headcheese, souse, sulze, scrapple, blood pudding, and liver pudding in casings, need not be marked on the casing with the word "imitation" or the true name of the product, and that other products in casings such as loaves and chili con carne may bear on each link or piece the true name of the product in lieu of the word "imitation".
- (c) When cereal, vegetable starch, starchy vegetable flour, soya flour, dry milk, or non-fat milk is added to sausage within the limits prescribed in part 15 of these regulations, the product shall be marked with the common or usual name of each such added ingredients, as for example; "potato flour added", "soya flour added", "dry milk added", etc., as the case may be. On sausage of the smaller varieties, the marking prescribed in this paragraph may be limited to links bearing the inspection legend.
- (d) A cloth bag, artificial casing, or similar container of sausage or product of a size larger than that customarily sold at retail intact shall be printed with the mark of

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### 14.12 (d) (Continued)

- inspection and such markings as "dry milk added", and "imitation", at such places on the article as to be clearly visible to the consumer: Provided, That such articles which are printed with a label in conformity with Part 15 of these regulations need not in addition show markings other than the mark of inspection near each end.
- (e) The markings indicated in (d) of this regulation shall be branded near each end of sausage or similar product prepared in animal casings when the article is of a size larger than that customarily sold at retail intact.
  - (f) When a preservative permitted under these regulations is added to sausage or other meat food products in casings, the product shall be marked to show the presence and percentage of the added preservative.
  - (g) All markings may be omitted from sausage and other meat food products in casings when these articles are to be processed in sealed containers.

14.13 Marking Product With the List of Ingredients: A product fabricated from two or more ingredients shall bear a list of the ingredients, giving the common or usual names of the ingredients arranged in the order of their predominance, except that spices may be designated as "spices" or "flavorings" and flavorings (including essential oils, oleoresins, and other spice extractives) may be designated as "flavorings" without naming each. The list of ingredients shall be applied legibly and securely to the product by means approved by the department such as stamping, printing, or the use of paper bands, tags, or tied in paper or fabric flaps on stuffed sausage, or tissue strips on loaf-like articles; Provided, That products for which a definition, or standard of identity, together with such declaration of optional ingredients and other labeling features as are required by the applicable definition, or standard of identity, need not bear a list of ingredients; Provided, further, That bockwurst and sausages of the smaller varieties, such as frankfurters and pork sausage, shall bear the list of ingredients at least once on each two pounds of meat product; Provided, further, That when such product is distributed from an establishment in an immediate or true container of a type and size customarily sold at retail intact, the list of ingredients on the label of the package shall be sufficient; and Provided, further, That when sausage of the smaller varieties are shipped to another establishment for further processing the list of ingredients need appear only twice throughout the contents of containers and when so shipped may be omitted from the contents of containers of ten pounds size or less. When such products are shipped to another establishment for further processing, the inspector at the point of origin shall identify the shipment to the inspector at destination.

### 14.14 Handling of Products too Small to be Marked with Brand:

- (a) Except as provided in (b) and (c) of this regulation, when any inspected and passed products of such character, or so small that it cannot be marked, is moved from an establishment the shipping container shall bear a "meat inspection label"

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14.14 (a) (Continued)

which has been submitted to and received the approval of the department and conforms to the following specifications: State Meat Inspection Label - The label shall be printed with black ink on white paper of good quality and shall be not less than  $3\frac{1}{2}$  x  $3\frac{1}{2}$  inches in size. The phrase "meat inspection label" shall be printed within the border and occupy the uppermost portion and followed by the phrases: "The meat or meat food products contained herein have been inspected and passed by the Washington State Department of Agriculture at Establishment No. \_\_\_\_\_". The name and address of the firm or the name only may also be printed on the label within the border and shall occupy the lower portion thereof.

- (b) The meat inspection label may be omitted in those cases in which the inspection legend and establishment number on the articles themselves are clearly legible through the wrapping or the wrapping is labeled in accordance with Part 15 of these regulations.
- (c) The use of meat inspection labels is not required on containers bearing trade labels which have been approved by the department and on which the inspection legend appears in plain view after the package is prepared for shipment.

14.15 Denaturing of Inedible Grease, etc.; Marking "Inedible":

- (a) Inedible grease, inedible tallow, or other inedible animal fat, or moisture containing such fat, having the physical characteristics of an edible product shall be denatured or otherwise destroyed for food purposes. Containers of such inedible grease, inedible tallow, or other inedible fat shall be marked conspicuously with the word "inedible". Such containers as tierces, barrels shall have both ends painted white with durable paint, if necessary, to provide a contrasting background, and the word "inedible" marked thereon in letters not less than two inches high.
- (b) Inspected rendered animal fat which for any reason is desired to be classified as inedible may be shipped if handled as provided in paragraph (a) of this section for inedible fat having the physical characteristics of an edible product.
- (c) Uninspected rendered animal fat, or mixtures containing such fat, having the physical characteristics of an edible product may be shipped if handled as provided in (a) of this regulation for inedible fat having the physical characteristics of an edible product.

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## PART 15 - LABELING

### Regulation:

#### 15.01 Labeling required; Supervision by Department Inspector:

- (a) When, any inspected and passed product is placed or packed in any can, pot, tin, canvas, or other receptacle or covering constituting an immediate or true container, there shall be affixed to such container or covering a label as hereinafter described in this regulation: Provided, That plain wrappings for fresh meat, such as dressed carcasses and primal parts thereof, which are used solely to protect the product against soiling or excessive drying during transportation or storage need not bear a label; provided further, That uncolored transparent coverings, such as cellophane, which bear no printed or graphic matter and which enclose any unpackaged or packaged product bearing all required markings need not bear a label if the required markings are clearly legible through such coverings; and provided further, that animal and transparent artificial casings bearing no marks or printed features other than those required under Part 14 of this regulation need not bear additional labeling. And provided further, That stockinettes used as "operative devices", such as those, applied to cured meats in preparation for smoking, need not bear labels whether or not such stockinettes are removed following completion of the operations for which they were applied.
- (b) Folders and similar covering made of paper or like material, which do not completely enclose the product, and which bear any printed word or statement, shall bear all features required on a label for an immediate or true container.
- (c) No container or covering which bears or is to bear a label shall be filled, in whole or in part, except with product which has been inspected and passed in compliance with these regulations, which is sound, healthful, wholesome, and fit for human food, and which is strictly in accordance with the statement on the label.

#### 15.02 Labels; What to Contain; When and How Used:

- (a) Labels within the meaning of this regulation shall include any printing, lithographing, embossing, or other marking on labels, stickers, seals, wrappers, or receptacles.
- (b) Labels shall contain, prominently and informatively displayed:
- (1) The true name of the product;
  - (2) The word "ingredients" followed by a list of the ingredients when the product is fabricated from two or more ingredients, except in case of products for which definitions and standards of identity have been prescribed by regulation;
  - (3) The name and place of business of the manufacturer, packer or distributor;
  - (4) An accurate statement of the quantity of contents; and
  - (5) An inspection legend and the number of the establishment, in the form shown herewith, on that portion of the label

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15.02 (b) (5) (Continued)

featuring the name of the product, or when there are two or more panels, then on the principal display panels; Provided, That in lieu of showing the inspection legend and the establishment number in such form, in the case of large size fiberboard immediate containers, a meat inspection label may be printed directly on such containers in size, form and substance as provided in section 14.14(a) of these regulations for use on fiberboard shipping containers. Provided, further, That the name and place of business of the manufacturer, packer or distributor and the statement of the quantity of contents may be omitted from labels for products not required to be labeled under regulation 15.01(a); provided further, That the establishment number may be omitted from the labels on cartons used as outer containers of edible fats, such as lard and oleomargarine, when such articles are enclosed in wrappers which bear an inspection legend and establishment number; and from a label lithographed directly on a can bearing the embossed establishment number; and provided further, that a metal container on which an inspection legend is embossed may, with the approval of the department, bear an inspection legend of different design and in abbreviated form.

- (A) The name of the product shall be the common name if any, and one which clearly and completely identifies the article. Product which has been prepared by salting, smoking, drying, cooking, chopping, and the like shall be so described on the label unless the name of the article implies, or the manner of packaging shows, that the product was subjected to such procedure or procedures. The unqualified terms "meat", "meat by-product", "meat food product" and terms common to the meat industry but not to consumers such as "picnic", "butt", "cala", "square", "loaf", "spread", "delight", "roll", "plate", "luncheon", and "daisy" shall not be used as names of articles unless accompanied with terms descriptive of the product or with a list of ingredients.
- (B) The list of ingredients shall appear as part or in addition to the true name of the product and shall show the common or usual names of the ingredients arranged in the order of their predominance, except that spices may be designated as "spices" or "flavorings" and flavorings (including essential oils, oleoresins, and other spice extractives) may be designated as "flavorings" without naming each. The name of an ingredient shall not be a collective name but shall be a specific name, as for example, "beef", "pork", "beef tripe", "sheep livers", "pork snouts", "flour", "corn flour", "potato flour", "water", "dry non-fat milk", "tomato puree", and

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15.02 (b) (5) (B) (Continued)

"beef broth": Provided, That when a product is coated with pork fat, gelatin, or other approved substance and a specific declaration of such coating appears in connection with the name of product, the ingredient statement need not make reference to the ingredients of such coating: And Provided Further, That when the label bears the designation "compound" or "shortening" the term "animal and vegetable fats" or "vegetable and animal fats" may be employed to designate the ingredients of mixtures of such edible fats. "Animal fats" as used herein means inspected and passed fat derived from cattle, sheep, swine or goats.

(C) The name under which inspection is granted to an establishment may appear without qualification on the label or the container of a product prepared by the establishment so named. When product is not prepared by the person whose name appears on the label, the name shall be qualified by a phrase which reveals the connection such person has with such product, as for example "Prepared for \_\_\_\_\_".

(D) The statement of quantity shall comply with the requirements set forth in the department's weights and measures regulations as promulgated under chapter 291, Laws of 1959.

(c) Stencils, box dies, inserts, tags and like devices shall not bear an inspection legend or any abbreviation or representation thereof; provided that wooden boxes of light material, having a maximum capacity of five pounds; wood wire bound boxes and crates, and fiberboard containers may, upon approval by the department, have an inspection legend and establishment number imprinted thereon.

(d) The establishment number shall be embossed or lithographed on all permanently sealed metal containers of inspected and passed product filled in an establishment, except that such containers which bear labels lithographed directly on the can and in which the establishment number is incorporated need not have the establishment number embossed or lithographed thereon. Labels shall not be affixed to containers so as to obscure the embossed, or lithographed establishment number.

15.03 Labels to Conform With Definitions: When inspected and passed products are labeled with the names of, or are represented as, articles for which definitions have been prescribed by regulation, the labels shall conform to such definitions.

15.04 Labels to be Approved by Department:

(a) Except as provided in (d) of this regulation no label shall be used on any product until it has been approved in its final form by the department. For the convenience of the establishment sketches or proofs or photostats of new labels

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### 15.04 (a) (Continued)

may be submitted in triplicate through the inspector to the department for approval and the preparation of finished labels deferred until such approval is obtained. All finished labels shall be submitted in quadruplicate through the inspector to the department for approval.

- (b) Each copy of any sketch, proof, photostat, or finished label for a meat or product fabricated from two or more ingredients, when submitted to the department for approval, shall be accompanied by a statement showing the kinds and percentage of the ingredients and mode of preparation. Approximate percentages may be given when the percentages of ingredients may vary from time to time, if the limits of variation are stated. In cases of lithographed labels, paper takeoffs in lieu of sections of the metal containers shall be submitted for approval. Such paper takeoffs shall not be in the form of a negative but shall be a complete reproduction of the label as it will appear on the package, including any color scheme involved. In case of fiber containers, printed layers, such as the craft paper sheet, shall be submitted for approval in lieu of the complete container.
- (c) Inserts, tags, liners, pasters, and like devices containing printed or graphic matter and for use on, or to be placed within, containers and coverings of product shall be submitted for approval in the same manner as provided for labels in (a) of this regulation.
- (d) Stencils, labels, box dies, and brands may be used on shipping containers, including tierces, barrels, drums, boxes, crates, and large size fiberboard containers provided the markings are applicable to the product, are not false or deceptive, and are used with the approval of the Department inspector. The inspection legend for use in combination with such markings shall be approved by the Department.

### 15.05 Inspector to Permit Certain Modifications of Approved

Labels: The inspector may permit the use of approved labels or other markings, modified as follows provided the labeling or marking as modified is so used as not to be false or deceptive:

- (a) When all features of the label or marking are proportionately enlarged and the color scheme remains the same.
- (b) When changes are made in the figures denoting the quantity of contents or when there is substitution of such abbreviations as "lb." for "pound", "oz." for "ounce", or the word "pound" or "ounce" is substituted for the abbreviation.
- (c) When a master or stock label is approved from which the name and address of the distributor are omitted and such name and address are applied before being used. The words "prepared for" or similar statement must be shown together with the blank space reserved for the insertion of the name and address when such labels are offered for approval.
- (d) When, during Christmas and other holiday seasons, wrappers or other covers bearing floral or foliage designs or illustrations of rabbits, chicks, fireworks, or other emblematic holiday designs are used with approved labels or markings. The use of such designs will not make necessary the application of labeling not otherwise required.

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### 15.05 (e) (Continued)

- (e) When there is a slight change in arrangement of directions pertaining to the opening of cans or the serving of the product.
- (f) When there is a change in the order of predominance of the ingredients on the label corresponding with a change in the formula used to prepare the product: Provided, That no new ingredients are added and none are omitted. Nothing in this paragraph shall be construed to modify any requirement of these regulations which provides either minimum or maximum limits for the use of certain ingredients.

15.06 Approved Labels to be Used Only on Products to Which they are Applicable: Labels shall be used only on products for which they are approved. They shall not be applied to any product, the container or covering of which bears any statement that is false or misleading or is so made, formed, or filled as to be deceptive or misleading.

### 15.07 False or Deceptive Names; Established Trade Names; False Identification of Origin:

- (a) No product, and no container thereof, shall be labeled with any false or deceptive name, but established trade names which are usual to such article and not false or deceptive and which have been approved by the department may be used.
- (b) A label for a product which is an imitation of another food shall bear the word "imitation" immediately preceding the name of the food imitated, and in the same size and style of lettering as in that name and immediately thereafter the word "Ingredients" and the names of the ingredients arranged in the order of their predominance.
- (c) No statement, word, picture, design, or device which conveys any false impression, or gives any false indication of origin or quality shall appear on any label. For example:
  - (1) Terms having geographical significance with reference to a locality other than that in which the product is prepared may appear on the label only when qualified by the word "style", "type", or "brand" as the case may be, in the same size and style of lettering as in the geographical term, and accompanied by a prominent qualifying statement identifying the locality in which the product is prepared using terms, appropriate to effect the qualification. When the word "style" or "type" is used, there must be a recognized style or type of product identified with and peculiar to the country, state, territory or locality represented by the geographical term and the product must possess the characteristics of such style or type, and the word "brand" shall not be used in such a way as to be false or deceptive: Provided, That a geographical term which has come into general usage as a trade name and which has been approved by the department as being a generic term may be used without the qualifications provided for in this paragraph. The terms "frankfurter", "vienna", "bologna", "braunschweiger", "thuringer", "genoa",

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- 15.07 (c) (1) (Continued)  
"berliner", "holostein", "goteborg", "milan" and "polish" and their modifications, as applied to sausages, the terms "brunswick" and "irish" as applied to stews, and the term "boston" as applied to pork shoulder butts, need not be accompanied with the word "style", "type", or "brand" or a statement identifying the locality in which the product is prepared.
- (2) Such terms as "farm", "country", and the like shall not be used on labels in connection with products unless such products are actually prepared on the farm: Provided, That if the product is prepared in the same way as on the farm or in the country these terms if qualified by the word "style" in the same size and style of lettering, may be used: Provided further, That the term "farm" may be used as a part of a brand designation when qualified by the word "brand" in the same size and style of lettering, and followed with a statement identifying the locality in which the product is prepared. Sausage containing cereal shall not be labeled "farm style" or "country style", and lard not rendered in an open kettle shall not be designated as "farm style" or "country style."
- (3) The requirement that the label shall contain the name and place of business of the manufacturer, packer or distributor shall not be considered to relieve any establishment from the requirement that its label shall not be misleading in any particular.
- (4) The term "spring lamb" or "genuine spring lamb" is applicable only to carcasses of new-crop lambs slaughtered during the period beginning in March and terminating not beyond the close of the week containing the first Monday in October.
- (5) Coverings shall not be of such color, design, or kind as to be misleading or deceptive with respect to color, quality or kind of product to which they are applied. For example: transparent or semi-transparent coverings for such articles as sliced bacon or pork sausage shall not bear lines or other designs of red or other color which give false impression of leanness of the meat or products.
- (6) The word "fresh" shall not be used on labels to designate a product which contains any preservatives.
- (7) The words "spice", "spices" and "spiced", without qualifications shall not be used unless they refer to genuine natural spices.
- (8) As used on labels of meat or products, the term "gelatin" shall mean (A) the jelly prepared in establishment by cooking pork skins, tendons, or connective tissue from inspected and passed product, and (B) dry commercial gelatin or the jelly resulting from its use.
- (9) Product, other than canned meat product, labeled with the term "loaf" as its name or part of its name shall be

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### 15.07 (c) (9) (Continued)

prepared in loaf form with sufficient stability to withstand handling before being placed in wrapper, casing, or the like.

- (10) The term "baked" shall apply only to the product which has been cooked by the direct action of dry heat and for a sufficient time to permit the product to assume the characteristics of a baked article, such as the formation of a brown crust on the surface, rendering out of surface fat, and the caramelization of the sugar, if applied. Baked loaves shall be heated to a temperature of at least 160°F. and baked pork cuts shall be heated to an internal temperature of at least 170°F.
- (11) When product such as loaves is browned by dipping in hot edible oil or by a flame, its label shall state such fact, the words "Browned in Hot Cottonseed Oil" or "Browned by a Flame", as the case may be, appearing as part of the name of product.
- (12) The term "meat" and the names of particular kinds of meat, such as beef, veal, mutton, lamb, and pork shall not be used in such manner as to be misleading or deceptive.
- (13) The word "ham" without any prefix indicating the species of animal from which derived, shall be used on labels only in connection with pork hams. Ham shanks as such or ham shank meat as such or the trimmings accruing in the trimming and shaping of hams shall not be labeled "ham" or "ham meat" without qualification. When used in connection with a chopped product the term "ham" or "ham meat" shall not include the skin.
- (14) The terms "shankless" and "hockless" shall apply only to hams and pork shoulders from which the shank or hock has been completely removed, thus eliminated the entire tibia and fibula, or radius and ulna, respectively, together with the overlying muscle, skin and other tissue.
- (15) Such terms as "meat extract" or "extract of beef", without qualification, shall not be used on labels in connection with products prepared from organs or parts of the carcass other than fresh meat. Extracts prepared from any parts of the carcass other than fresh meat shall not be labeled "meat extract" but may be properly labeled with the true name of the parts from which prepared. In the case of extract in fluid form, the word "fluid" shall also appear on the label, as for example, "fluid extract of beef". Meat extract shall contain not more than 25 percent of moisture. Fluid extract of meat shall contain not more than 50 percent of moisture.
- (16) Sausage may contain not more than 3-1/2 percent, individually or collectively, of vegetable starch, starch vegetable flour, soya flour, dry milk or non-fat dry milk. When such ingredients are added to sausage, the product shall bear the name of each of such added ingredients as for example: "potato flour added", "soya flour added", "dry non-fat milk added", etc., as the

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15.07 (c) (16) (Continued)

- case may be. The marking and labeling of sausage containing such added ingredients shall be in accordance with the requirements of Parts 14 and 15 of these regulations.
- (17) When any product is enclosed in a container along with a packing substance such as brine, vinegar, or agar agar jelly, a declaration of the packing substance shall be printed prominently on the label in connection with the name of product, as for example, "frankfurters packed in brine", "lamb tongue packed in vinegar", or "beef tongue packed in agar agar jelly" as the case may be. The statement of the quantity of contents shall represent the weight of the drained product when removed from the container to the exclusion of the packing substance. The packing substance shall not be used in such a manner as will result in the container being so filled as to be misleading.
- (18) The term "lard" is applicable only to the fat rendered from fresh, clean, sound, fatty tissues from hogs in good health at the time of slaughter, with or without lard stearin or hydrogenated lard. The tissues do not include bones, detached skin, head skin, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimmings, settlings, pressings, and the like, and are reasonably free from muscle tissue and blood.
- (19) The term "leaf lard" is applicable only to lard prepared from fresh leaf fat.
- (20) The term "rendered pork fat" is applicable to the fat other than lard rendered from clean, sound carcasses, parts of carcasses or edible organs from hogs in good health at the time of slaughter, except that stomachs, bones from the head, and bones from cured or cooked pork are not included. The tissues rendered are usually fresh, but may be cured, cooked, or otherwise prepared and may contain some meat food products. Rendered pork fat may be hardened by the use of lard stearin and/or hydrogenated lard and/or rendered pork fat stearin and/or hydrogenated rendered pork fat.
- (21) When lard or hardened lard is mixed with rendered pork fat or hardened rendered pork fat the mixture shall be designated as "rendered pork fat" or "hardened rendered pork fat" as the case may be.
- (22) Oil, stearin, or stock obtained from beef or mutton fats rendered at a temperature above 170°F. shall not be designated as "oleo oil", "oleo stearin", or "oleo stock", respectively.
- (23) When not more than 20 percent of beef fat, mutton fat, oleo stearin, vegetable stearin, or hardened vegetable fat is mixed with lard or with rendered pork fat, there shall appear on the label, contiguous to and in the same size and style of lettering as the name of product, the words "beef fat added", "mutton fat added", "oleo stearin added", "vegetable stearin added" or "hardened vegetable fat added", as the case may be.

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15.07 (c) (Continued)

- (24) The designation "vegetable fat" is applicable to vegetable oil, vegetable stearin, or a combination of such oil and stearin, whereas the designations "vegetable oil" and "vegetable stearin" shall be applicable only to the oil and the stearin respectively.
- (25) No rendered edible animal fat or mixture of fats containing rendered edible animal fat other than oleo-margarine and puff-pastry shortening, shall contain added water. Puff-pastry shortening shall not contain more than 10 percent water.
- (26) Containers of edible rendered animal fats and mixtures of edible fats containing animal fats shall, before or immediately after filling, be legibly marked with the true name of the product.
- (27) Products labeled "chili con carne" shall contain not less than 40 percent of meat, computed on the weight of the fresh meat. Hearts, cheek meat, head meat, or gullet meat may be used to the extent of 25 percent of the meat ingredient under specific declaration on the label. The mixture may contain not more than eight percent individually or collectively, of cereal, vegetable starch, starchy vegetable flour, soya flour, dry milk or dry non-fat milk.
- (28) Product labeled "chili con carne with beans" shall contain not less than 25 percent of meat, computed on the weight of the fresh meat. Hearts, head meat, cheek meat or gullet meat may be used to the extent of 25 percent of the meat ingredient under specific declaration on the label.
- (29) Product labeled "hash" shall contain not less than 35 percent of meat and/or meat by-product as the case may be. The basis of computation shall be the weight of the cooked and trimmed meat and/or meat by-product.
- (30) Products labeled as meat stews, for example, "beef stew", "lamb stew" and the like, shall contain not less than 25 percent of meat computed on the weight of the fresh meat.
- (31) Product labeled "tamales" shall contain not less than 25 percent of meat computed on the weight of the fresh meat in relation to the ingredients of the tamales to the exclusion of the ingredients of the gravy or sauce in which the tamales are packed. When tamales are packed in gravy or sauce, that constituent shall be declared prominently as part of the name of the product.
- (32) Spaghetti with meat balls and sauce, spaghetti with meat and sauce, and similar product, shall contain not less than 12 percent of meat computed on the weight of the fresh meat. The presence of the sauce or gravey constituent shall be declared prominently on the label as part of the name of the product. Meat balls may be prepared with not more than 12 percent singly or collectively, of farinaceous material, soya flour, dried skim milk and the like.

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15.07 (c) (Continued)

- (33) Spaghetti sauce with meat shall contain not less than six percent of meat computed on the weight of the fresh meat.
- (34) Scrapple shall contain not less than 40 percent of meat and/or meat by-products computed on the basis of the fresh weight, exclusive of bone. The meal or flour used may be derived from grain and/or soybeans.
- (35) Products labeled hamburger, ground beef, chopped beef and/or product purported to be hamburger, ground beef, or chopped beef shall consist only of fresh ground or chopped skeletal beef muscle with or without the addition of beef fat as such. Total beef fat in the finished article shall not exceed 30 percent analizable fat.
- (36) Liver sausage, liver loaf, liver paste, liver cheese, liver pudding and the like shall contain not less than 30 percent of liver computed on the weight of the fresh liver.
- (37) Product labeled "ham spread", "tongue spread", and the like shall contain not less than 50 percent of the meat ingredient named (to the exclusion of other meat and meat by-product except fat), computed on the weight of the fresh meat.
- (38) Deviled ham may contain added ham fat: Provided, That the total fat content shall not exceed 35 percent of the finished product. The moisture content of deviled ham or tongue, and the like, shall not exceed that of the fresh unprocessed meat.
- (39) Potted meat food product and deviled meat food product shall not contain cereal, vegetable flour, dried skim milk or similar substance. The amount of water added to potted meat food product and deviled meat food product shall be limited to that necessary to replace moisture lost during processing.
- (40) Product labeled fresh pork sausage, pure pork sausage and/or product purported to be fresh pork sausage or pure pork sausage shall consist only of chopped or ground fresh pork muscle with or without the addition of pork fat as such; water or ice to facilitate chopping but not to exceed 3 percent of the total ingredients; and/or seasoning. Total pork fat shall not exceed 50 percent analizable fat.
- (41) Cooked, cured, or pickled pigs feet, pigs knuckles, and the like, shall be labeled to show that the bones remain in the product, if such is the case. The designation "semi-boneless" shall not be used if less than 50 percent of the total weight of bones has been removed.
- (42) Canned product labeled "corned beef" and canned product labeled "roast beef parboiled and steam roasted" shall be prepared so that the weight of the finished product shall not exceed 70 percent by weight of the fresh beef, plus salt and flavoring material included in the product. Beef cheek meat and beef head meat from which the

RULES AND REGULATIONS GOVERNING MEAT INSPECTION

15.07 (c) (42) (Continued)

- overlying glandular and connective tissues have been removed, and beef heart meat, exclusive of the heart cap, may be used individually or collectively to the extent of 5 percent of the meat ingredient in the preparation of canned product labeled "corned beef" and canned product labeled "roast beef parboiled and steam roasted". When beef cheek meat, beef head meat, and beef heart meat are used in the preparation of these products, their presence shall be reflected in the statement of ingredients as required by Part 15 of these regulations.
- (43) When monoglycerides and diglycerides are added to rendered animal fat or a combination of such fat and vegetable fat, there shall appear on the label in a prominent manner and contiguous to the name of the product a statement such as "With Monoglycerides and Diglycerides", "Monoglycerides and Diglycerides Added", "With Diglycerides and Monoglycerides" or "Diglycerides and Monoglycerides Added" as the case may be.
- (44) Canned product labeled "Tripe with milk" shall be prepared so that the finished canned article, exclusive of the cooked-out juices and milk, will contain at least 65 percent tripe. The product shall be prepared with not less than 10 percent milk.
- (45) Product labeled "Beans with Frankfurters in sauce", "Sauerkraut with Wieners and juice", and the like, shall contain not less than 20 percent frankfurters or wieners computed on the weight of the smoked and cooked sausage prior to its inclusion with the beans or sauerkraut.
- (46) Product labeled "Lima Beans with Ham in Sauce", "Beans with Ham in Sauce", "Beans with Bacon in Sauce", and the like, shall contain not less than 12 percent ham or bacon computed on the weight of the smoked ham or bacon prior to its inclusion with the beans and sauce.
- (47) Product labeled "Chow Mein Vegetables with meat" and "Chop Suey Vegetables with Meat" shall contain not less than 12 percent meat computed on the weight of the uncooked fresh meat prior to its inclusion with the other ingredients.
- (48) Products labeled "Pork with Barbecue Sauce" and "Beef with Barbecue Sauce" shall contain not less than 50 percent meat computed on the weight of the cooked and trimmed meat. The weight of the cooked meat used in this calculation shall not exceed 70 percent of the uncooked weight of the meat. If uncooked meat is used in formulating the products, they shall contain at least 72 percent meat computed on the weight of the fresh uncooked meat. When cereal, vegetable flour, dried skim milk or similar substances are used in preparing the products, such fact shall be prominently stated as a part of the name of the product.
- (49) The weight of smoked products such as hams, pork shoulders, pork shoulder picnics, pork shoulder butts, beef tongues, and the like, except hams, pork shoulder

## RULES AND REGULATIONS GOVERNING MEAT INSPECTION

### 15.07 (c) (49) (Continued)

- picnics, and similar products prepared for canning shall not exceed the weight of the fresh uncured article.
- (50) The terms "Animal Fat" and "Meat Fat" may be used synonymously to identify rendered fats obtained from cattle, sheep, swine, or goats in the name of product and ingredient statement for such food products as shortening and uncolored oleomargarine. The terms "Animal Fat" or "meat Fat" shall not be used to identify such well known single commodities as lard, rendered pork fat, oleo oil, oleo stearin, oleo stock and the like when prepared and packed as such.
- (51) "Beef with gravy" and "Gravy with Beef" shall not be made with beef which, in the aggregate for each lot contains more than 30 percent trimmable fat, that is, fat which can be removed by thorough practical trimming and sorting.
- (52) The application of curing solution to beef briskets shall not result in an increase in the weight of the finished cured product of more than 20 percent over the weight of the fresh uncured briskets. The application of curing solution to other beef cuts, such as navels, clods, middle ribs, rumps and the like, which are intended for bulk corned beef shall not result in an increase in the weight of the finished cured product of more than 10 percent over the weight of the fresh uncured meat.

15.08 Labeling product Prepared with Artificial coloring, Artificial Flavoring, or Preservative. Product which bears or contains any artificial coloring, artificial flavoring, or preservative shall bear labeling stating that fact.

- (a) Artificial coloring of edible fats shall be declared on the label in a prominent manner and contiguous to the name of the product by the words "artificially colored."
- (b) When any artificial flavoring is permitted to be added to product there shall appear on the label in prominent letters and contiguous to the name of the product the words "artificially flavored", and the ingredient statement shall identify it as an artificial flavoring.
- (c) When a preservative is added to product, as permitted under these regulations, there shall appear on the label in prominent letters and contiguous to the name of the product a statement showing that fact and identifying the preservative and the percentage amount.

15.09 Reuse of inspection Marks, Reuse of Containers Bearing Marks of Inspection, Labels, etc.; requirements Regarding.

- (a) No inspection legend which has been previously used shall be used again for the identification of any product, except as provided in subsection (b) of this regulation.
- (b) All stencils, marks, labels, or other devices on previously used containers, whether relating to any product or otherwise, shall be removed or obliterated before such containers are used for any product, unless such stencils, marks, labels, or

## RULES AND REGULATIONS GOVERNING MEAT INSPECTION

### 15.09 (b) (Continued)

devices correctly indicate the article to be packed therein and such containers are refilled under the supervision of a department meat inspector.

### 15.10 Labeling, Filling of Containers, Handling of Labeled Products to be only in Compliance with Regulations.

- (a) All labeling of products required to be inspected by department meat inspectors shall be in compliance with these regulations.
- (b) No person shall apply or affix, or cause to be applied or affixed, any label to any product prepared or received in an establishment, or to any container thereof, except in compliance with these regulations.
- (c) No person shall in an establishment, fill or cause to be filled, in whole or in part, any container with any product required by these regulations to bear a label, except in compliance therewith.
- (d) No person shall remove or cause to be removed from an establishment any product bearing a label unless such label be in compliance with these regulations.

15.11 Relabeling Product, Requirements Regarding: When it is claimed by an establishment that some of its labeled product which has been transported to a location other than an establishment is in need of relabeling on account of the labels having become mutilated or otherwise damaged, the requests for relabeling the product shall be sent to the department and accompanied by a statement of the reasons therefor. Labeling material intended for relabeling inspected and passed product shall not be transported from an establishment until permission has been received from the department. The relabeling of inspected and passed product with official labels shall be done under the supervision of an inspector.

15.12 Distribution of Labels Bearing an Inspection Legend. Labels, wrappers, and cartons bearing an inspection legend with or without the establishment number may be transported from one establishment to another provided such shipments are made with the permission and under the supervision of the Inspector at the station of origin, who will notify the department Inspector at destination concerning the date of shipment of the labeling material and the character and quantity of the materials involved. No such material shall be used at the establishment to which it is shipped unless it conforms with the requirements of these regulations.

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PART 16 - RE-INSPECTION AND PREPARATION OF PRODUCTS

Regulation:

16.01 Reinspection of Products; Frozen Products:

- (a) All products, even though previously inspected and passed, shall be inspected as often as may be necessary, in order to ascertain whether they are sound, healthful, wholesome, and fit for human food at the time they leave establishments. If upon inspection any article is found to have become unsound, unhealthful, unwholesome, or in any way unfit for human food, the original inspection legend thereon shall be removed or defaced and the article condemned; Provided that:
- (1) If an article becomes soiled or unclean by falling on the floor or in any other accidental way it may be cleaned including trimming if necessary and presented for reinspection.
  - (2) When an article is found to be affected by any unsound or unwholesome condition designated by the department as being capable of rehandling by approved methods for food purposes, the establishment may be permitted to rehandle if necessary steps are immediately taken in a manner prescribed by the inspector. Included are such conditions as articles found to have absorbed a foreign odor, to contain mold or similar substance, and rendered animal fats in which there is present tank water in first stages of sourness. If upon final inspection the article is found to be sound and wholesome it shall be passed for human food; otherwise it shall be condemned.
- (b) Care shall be taken to see that products are in good condition when placed in freezers. In case there is any doubt as to the soundness of any frozen product, the inspector will require the defrosting and reinspection of a sufficient quantity thereof to determine its actual condition.

16.02 Product Entering Establishment; Identification and Inspection; Disposition: Products brought into an establishment in compliance with these regulations may be identified and inspected at the time of receipt, and be subjected to further reinspection in such manner and at such times as may be deemed necessary. If upon such reinspection any article is found to be unsound, unhealthful, unwholesome, or otherwise unfit for human food, the original inspection legend shall be removed or defaced and the article condemned.

16.03 Containers, Equipment, Processes of Manufacture to be Clean and Sanitary; Substances to be Clean and Wholesome:

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- (a) No fixtures or appliances such as tables, trucks, trays, tanks, vats, machines, implements, cans or containers of any kind shall be used unless they are of such materials and construction as will not contaminate the product and are clean and sanitary. All steps in the process of manufacture shall be conducted carefully and with strict cleanliness in rooms or compartments separate from those used for inedible products.
- (1) All containers which are intended to be hermetically sealed shall be washed immediately before filling, except that the hermetically sealed cans in which lard is shipped may be examined immediately before being sealed and if found to be acceptably clean, need not be washed.
  - (2) Pumps, pipes, conductors, and fittings used to conduct milk, skim milk, cream, or mixtures of these in the manufacture of oleomargarine shall be of sanitary construction, with smooth inner and outer surfaces of non-corrosive material or coated with nickel, tin, or other approved material, readily demountable for cleaning, and shall be kept clean and sanitary.
  - (3) Equipment may be used interchangeably for the preparation of lard and rendered pork fat which are to be labeled as such. The department may grant permission for the restricted dual use of such equipment for the preparation of other products. The pipes and equipment used for edible fats shall be so arranged that the identity of the product will be maintained until the product is properly labeled.
  - (4) Casings for products shall be carefully inspected by inspectors. Only those which have been carefully washed and thoroughly flushed with clean water immediately before stuffing, are suitable for containers, are clean, and are passed on such inspection, shall be used.
  - (5) Beef rounds, beef bungs, beef middles, beef bladders, hog bungs, hog middles and hog stomachs which are to be used as containers of meat food product shall be presented for inspection turned with the fat surface exposed.
  - (6) Portions of casings which show infestation with *Oesophagostomum* or other nodule-producing parasite, and weasands infested with the larvae of *Hypoderma lineatum*, shall be rejected, except that when the infestation is slight and the nodules and larvae are removed, the casing or weasand may be passed.
  - (7) The fermenting and sliming of hog and sheep casings shall be done only in compartments separate from those in which either edible or inedible products are handled.

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- (8) Hog and sheep casings intended for use as containers of products may be treated by soaking in or applying thereto sound, fresh pineapple juice or a sound solution containing fresh pineapple juice or papain or bromelin or pancreatic extract to permit the enzymes contained in these substances to act on the casings to make them less resistant. The casings shall be handled in a clean and sanitary manner throughout and the treatment shall be followed by washing and flushing the casings with water sufficiently to effectively remove the substance used and terminate the enzymatic action.
  - (9) The only animal casings that may be used as containers of products are those of cattle, sheep, swine and goats.
- (b) All substances and ingredients used in the manufacture or preparation of any product shall be clean, sound, healthful, wholesome, and otherwise fit for human food.
- (1) On account of the invariable presence of bone splinters, detached spinal cords shall not be used in the preparation of edible product other than for rendering where they constitute a suitable raw material.
  - (2) Care shall be taken to remove bones and parts of bones from product which is intended for chopping.
  - (3) Heads for use in the preparation of meat food products shall be split and the bodies of the teeth, the turbinated and ethmoid bones, ear tubes, and horn butts removed, and the heads then thoroughly cleaned.
  - (4) Kidneys for use in the preparation of meat food products shall first be freely sectioned and then thoroughly soaked and washed. All detached kidneys, including beef kidneys detached with kidney fat, shall be inspected before being used in or shipped from the establishment.
  - (5) Testicles if handled as an edible product may be shipped from the establishment as such, but they shall not be used as an ingredient of a meat food product.
  - (6) Cattle paunches and hog stomachs for use in preparation of meat food products shall be thoroughly cleaned on all surfaces and parts immediately after being emptied of their contents, which shall follow promptly their removal from the carcasses.
  - (7) Tonsils shall be removed and shall not be used as ingredients of meat food products.
  - (8) Hog blood shall not be used as an ingredient of meat food product. No blood which comes in contact with the surface of the body of an animal or is otherwise contaminated shall be collected for food purposes. Only blood from animals the carcasses of which are inspected

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and passed may be used for meat food products. The defibrination of blood intended for food purposes shall not be performed with the hands.

- (9) No prohibited dye, chemical, preservative, or other substances shall be brought into or kept in an official establishment for use as an ingredient of human food or animal food.
- (10) Intestines shall not be used as ingredients of meat food products.
- (11) Clotted blood shall be removed from hog hearts before they are shipped from the establishment or used in the preparation of a meat food product.

### 16.04 Use in Preparation of Meat Food Products of Chemicals, Preservatives, Coloring Matter; Addition of Cereal, Vegetable Starch, Dried Skim Milk, Water, etc. Substances Necessary for Refining:

- (a) No product shall contain any substance which impairs its wholesomeness, or which is not approved by the department.
- (b) There may be added to product, with appropriate declaration when required under Parts 14 and 15 of these regulations, common salt, sugar, (sucrose), refined corn sugar (dextrose), wood smoke, a vinegar, spices, sodium nitrate, potassium nitrate (saltpeter), sodium nitrite and potassium nitrite. Benzoate of soda shall not be added to meat or meat products.
- (c) Monoglycerides and diglycerides may be added to rendered animal fat or a combination of such fat and vegetable fat with appropriate declaration as required in Part 15 of these regulations.
- (d) With appropriate declaration, as provided in Part 15 of these regulations, the following preservatives may be added, in the amounts indicated to rendered animal fat or a combination of such fat and vegetable fat:
  - (1) Resin guaiac not to exceed 1/10 of 1 percent; or
  - (2) Nordihydroguaiaretic acid not to exceed 1/100 of 1 percent; or
  - (3) Tocopherols not to exceed 3/100 of 1 percent. (A 30-percent concentration of tocopherols in vegetable oils shall be used when added as a preservative to meat products designated as "lard" or "rendered pork fat"); or
  - (4) Lecithin: Provided, That nothing in this paragraph shall prevent the use of this substance as an emulsifier as approved by the department; or
  - (5) Citric acid not to exceed 1/100 of 1 percent; or
  - (6) Citric acid not to exceed 5/100 of 1 percent, or phosphoric acid not to exceed 5/1000 of 1 percent, in combination with not more than 1/100 of 1 percent of nordihydroguaiaretic acid; or

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- (7) Propyl gallate not to exceed 1/100 of 1 percent; or
  - (8) Propyl gallate not to exceed 1/100 of 1 percent in combination with not more than 5/1000 of 1 percent of citric acid; or
  - (9) Thiodipropionic acid, dilauryl thiodipropionate, distearyl thiodipropionate or combinations thereof in quantities not to exceed 1/100 of 1 percent of thiodipropionic acid and 9/100 of 1 percent of either dilauryl thiodipropionate or distearyl thiodipropionate or combinations of the two; or
  - (10) Butylated hydroxyanisole (a mixture of 2-tertiarybutyl-4-hydroxyanisole and 3-tertiarybutyl-4-hydroxyanisole) and combinations of butylated hydroxyanisole with nordihydroguaiaretic acid or propyl gallate with or without the addition of citric acid or phosphoric acid, may be added as preservatives to animal fats and shortenings containing animal fats. The quantities used shall not exceed 2/100 of 1 percent of butylated hydroxyanisole, or 1/100 of 1 percent of nordihydroguaiaretic acid plus 2/100 of 1 percent butylated hydroxyanisole or 1/100 of 1 percent of propyl gallate plus 2/100 of 1 percent of butylated hydroxyanisole. Citric acid or phosphoric acid, not to exceed 5/1000 of 1 percent may be added with butylated hydroxyanisole or with the combinations of butylated hydroxyanisole and nordihydroguaiaretic acid of propyl gallate.
- (e) To facilitate chopping and/or dissolve the usual curing ingredients, water or ice may be used in the preparation of luncheon meat and meat loaf, however, the total amount of water used shall not exceed 3 percent of the ingredients going into the preparation of the product and its presence shall be declared as required under Parts 14 and 15 of these regulations.
  - (f) Except as otherwise provided, sausage shall be prepared with meat, or meat and meat by-products, seasoned with condimental proportions of condimental substances.
  - (g) Under appropriate declaration as required in Parts 14 and 15 of these regulations, sausage may contain not more than 3-1/2 percent, individually or collectively, of cereal, vegetable starch, starchy vegetable flour, soya flour, dry non-fat milk, or dry milk.
  - (h) For the purpose of facilitating chopping and mixing, and under appropriate declarations as required under Parts 14 and 15 of these regulations, water or ice may be used in the preparation of sausage which is not cooked, in an amount not to exceed 3 percent of the total ingredients used. Sausage

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of the kind which is cooked, such as frankfurters, vienna, and bologna, may contain not more than 10 percent of added water or moisture.

- (i) Bicarbonate of soda, caustic soda, sodium carbonate, diatomaceous earth, fuller's earth, carbon, acetic acid, tannic acid, agents used exclusively as catalyzers such as nickel preparations, and such other substances as may be approved by the chief of division, may be used in the preparation of rendered fats: Provided, That they are eliminated during the process of manufacturing.
- (j) Caustic soda, sodium carbonate (soda ash or sal soda), trisodium phosphate, or sodium metasilicate, or a combination of these substances, or lime, or a combination of lime and sodium carbonate, and/or a solution of hydrogen peroxide, may be used in the preparation of tripe: Provided, That immediately following the treatment the tripe is thoroughly washed with clear water and the added substances removed.
- (k) The use of sodium nitrite, potassium nitrite, sodium nitrate, or potassium nitrate, or combinations of nitrite and nitrate, shall not result in the presence of more than 200 parts per million of nitrite in the finished product. Supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept securely under the care of a responsible employee of the establishment. The specific nitrite content of such supplies must be known and clearly marked accordingly. The maximum amounts of sodium nitrite and/or potassium nitrite which may be used are as follows:
  - (1) 2 pounds in 100 gallons of pickle.
  - (2) 1 ounce for each 100 pounds of meat in dry salt, dry cure, or box cure.
  - (3) 1/4 ounce in 100 pounds of chopped meat and/or meat by products.
- (l) Harmless synthetic flavoring may be added to products for which they are approved by the department, and declared as "artificial flavoring" as required under Parts 14 and 15 of these regulations.
- (m) Coloring matter and dyes which are approved by the department when declared as required under Parts 15 and 16 of these regulations may be mixed with rendered fats. The following coloring matters and dyes are acceptable in rendered fats: The natural coloring matters alkanet, annatto, carotene, cochineal, green chlorophyll, saffron, and turmeric. No coloring matter or dyes may be added to meat products or casings in which comminuted, chopped or ground products which possess the characteristics of or resemble sausage are placed: Provided that opaque artificial casings may be used.

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- (n) The preparation of a ham for canning shall not result in an increase in weight of more than 8 percent over the weight of the fresh uncured ham; that is, the weight of the boneless cured ham at the time of canning, plus the weight of the skin, bones, fat and trimmings removed from the ham, shall not exceed 108 percent of the weight of the fresh uncured ham.
- (o) For the purpose of preventing coagulation citric acid or sodium citrate with or without water may be added to fresh beef blood in an amount not to exceed  $\frac{2}{10}$  of 1 percent of the total mixture. When water is used to make a solution of the citric acid or sodium citrate added to the beef blood, not more than two parts of water to one part of citric acid or sodium citrate shall be used.
- (p) Harmless bacterial starters of the acidophilus type may be used in the preparation of such kinds of sausage as thuringer, lebanon bologna, cervelat, salami and pork roll in an amount not to exceed  $\frac{1}{2}$  of 1 percent. When used, the harmless bacterial starter shall be included in the list of ingredients in the order of its predominance as required by Parts 14 and 15 of these regulations.

16.05 Samples to be Taken Without Cost to Department: Samples of products, water, dyes, chemicals, preservatives, spices, or other articles in any establishment shall be taken, without cost to the department, for examination, as often as may be deemed necessary for the efficient conduct of the inspection.

16.06 Canning with heat processing and hermetically sealed container; cleaning container; closure; code marking; heat processing; incubation:

- (a) Containers shall be cleaned thoroughly immediately before filling, and precaution must be taken to avoid soiling the inner surfaces subsequently.
- (b) Container of metal, glass, or other material shall be washed in an inverted position with running water at a temperature of at least 180°F. The container-washing equipment shall be provided with a thermometer to register the temperature of the water used for cleaning the containers.
- (c) Nothing less than perfect closure is acceptable for hermetically sealed containers. Heat processing shall follow promptly after closing.
- (d) Careful inspection shall be made of the containers by competent establishment employees immediately after closing, and containers which are defectively filled, defectively closed,

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or those showing inadequate vacuum, shall not be processed until the defect has been corrected. The containers shall again be inspected by establishment employees when they have cooled sufficiently for handling after processing by heating. The contents of defective containers shall be condemned unless correction of the defect is accomplished within 6 hours following the sealing of the containers or completion of the heat processing, as the case may be, except that (1) if the defective condition is discovered during an afternoon run the cans of product may be held in coolers at a temperature not exceeding 38°F. under conditions that will promptly and effectively chill them until the following day when the defect may be corrected; (2) short vacuum or overstuffed cans of product which have not been handled in accordance with the above may be incubated under department supervision, after which the cans shall be opened and the sound product passed for food; and (3) short vacuum or over-stuffed cans of product of a class permitted to be labeled, "Perishable, keep under refrigeration" and which have been kept under adequate refrigeration since processing may be opened and the sound product passed for food.

- (e) Canned products shall not be passed unless after cooling to atmospheric temperature they show the external characteristics of sound cans; that is, the cans shall not be over-filled; they shall have concave sides, excepting the seam side, and all ends shall be concave; there shall be no bulging; the sides and ends shall conform to the product; and there shall be no slack or loose tin.
- (f) All canned products shall be plainly and permanently marked on the containers by code or otherwise with the identity of the contents and the date of canning. The code used and its meaning shall be on record in the office of the inspector.
- (g) Canned product must be processed at such temperature and for such period of time as will assure keeping without refrigeration under usual conditions of storage and transportation when heating is relied on for preservation, with the exception of those canned products which are processed without steam-pressure cooking by permission of the Supervisor of the Division and labeled "perishable, keep under refrigeration."
- (h) Lots of canned products shall be identified during their handling preparatory to heat processing by tagging the baskets, cages, or cans with a tag which will change color on going through the heat processing or by other effective means so as to positively preclude failure to heat process after closing.

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- (i) Facilities shall be provided to incubate at least representative samples of the product of fully processed canned product. The incubation shall consist of holding the canned product for at least 10 days at about 98°F.

The extent of which incubation tests shall be required depends on conditions such as the record of the establishment in conducting canning operations, the extent to which the establishment furnishes competent supervision and inspection in connection with the canning operations, the character of the equipment used, and the degree to which such equipment is maintained at maximum efficiency. Such factors shall be considered by the inspector in determining the extent of incubation testing at a particular establishment.

In the event of failure by an establishment to provide suitable facilities for incubation of test samples, the inspector may require holding of the entire lot under such conditions and for such period of time as may, in his discretion, be necessary to establish the stability of the product.

The inspector may permit lots of canned product to be shipped from the establishment prior to completion of sample incubation when he has no reason to suspect unsoundness in the particular lots, and under circumstances which will assure the return of the product to the establishment for reinspection should such action be indicated by the incubation results.

### 16.07 Contamination of Product by Flood Water, etc; Procedure for Handling:

- (a) Any product which has been contaminated by unpotable water, smoke or other deleterious agents shall be condemned.
- (b) In case of flooding, the establishment shall, under the supervision of an inspector, thoroughly cleanse all walls, ceilings, posts, and floors of the rooms and compartments involved, including the equipment therein. After cleansing, a disinfectant approved by the department shall be applied to the surface of the rooms. Where the solution has been applied to equipment which will afterwards contact meat, the equipment shall be rinsed with clean water before being used.
- (c) Hermetically sealed containers of product which has been submerged or otherwise contaminated as in (a) of this regulation shall be rehandled promptly under supervision of an inspector as follows:
- (1) Separate and condemn all product the containers of which show extensive rusting or corrosion, such as might materially weaken the container, as well as any swollen, leaky, or otherwise suspicious container.

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- (2) Remove paper labels and wash the containers in warm soapy water, using a brush where necessary to remove rust or other foreign material, immerse in a solution of sodium hypochlorite containing not less than 100 parts per million of available chlorine or other disinfectant approved specifically for this purpose by the department, and rinse in clear fresh water and dry thoroughly.
- (3) After handling as in subparagraph (2) of this regulation, the containers may be relacquered, if necessary, and then relabeled with approved labels applicable to the meat product therein.
- (4) The identity of the canned product shall be maintained throughout all stages of the rehandling operations, to insure correct labeling of the containers.

16.08 Tagging chemicals, preservatives, cereals, spices, etc., "WASH. RETAINED": When any chemical preservative, cereal, spice, or other substance is presented for use in an official establishment, it shall be examined by a Division employee, and if found to be unfit or otherwise unacceptable for the use intended, or if final decision regarding acceptance is deferred pending laboratory or other examination, the employee shall attach a "WASH. RETAINED" tag to the substance or container thereof. The substances so tagged shall be kept separate from other substances as the inspector may require, shall not be used until the tag is removed, and such removal shall be only by an inspection after a finding that the substance can be accepted, or, in the case of an unacceptable substance, when it is removed from the establishment.

16.09 Product for educational uses, Laboratory Examination, and Other Purposes: When authorized by the department, product of special type or kind may be shipped or transported from establishments for educational uses, laboratory examination, and other purposes.

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## PART 17 - PRESCRIBED TREATMENT OF PORK TO DESTROY TRICHINAE

### Regulation:

17.01 Product which doesn't have Appearance of being Cooked not Required to be Treated for destruction of Trichinae; All forms of fresh pork, including fresh unsmoked sausage containing pork muscle tissue, and pork such as hams, shoulders, shoulder picnics, bacon, and jowls, which are subjected only to curing or to smoking at temperatures that do not impart to the meat the appearance of being cooked, are classed as products that are customarily well cooked in the home or elsewhere before being served to the consumer, therefore, the treatment of such products for the destruction of trichinae is not required.

17.02 Products Containing Pork Muscle to be Treated to Destroy Trichinae: Products containing pork muscle tissue (including hearts) or the pork muscle tissue which forms an ingredient of such products, including, or of the character of, those hereinafter named, are classed as articles which shall be effectively heated, refrigerated, or cured, as provided by Regulation 17.03, 17.04 or 17.05, to destroy any possible live trichinae; Bologna; frankfurts; viennas; smoked sausage; knoblauch sausage; mortadella, all forms of summer or dried sausage, including mettwurst; cooked loaves, roasted, baked, boiled or cooked ham; pork shoulder, or pork shoulder picnic; Italian-style ham; Westphalia-style ham; cured meat rolls; capocollo (capicola, capacola); coppa; fresh or cured boneless pork shoulder butts, hams, loins, shoulders, picnics, and similar pork cuts, in casings or other containers in which ready-to-eat delicatessen articles are customarily enclosed; cured boneless pork loin; boneless back bacon (Canadian-style bacon); pork cuts such as hams, shoulders, picnics and butts which are subjected to smoking at sufficiently high temperatures to impart a partially cooked appearance to the meat (ordinarily, such cuts fall in this class when heated to an internal temperature above 120°F.).

17.03 Heating: All parts of the pork muscle tissue shall be heated to a temperature not lower than 137°F., and the method used shall be one known to insure such a result. On account of differences in methods of heating and in weights and products undergoing treatment it is impracticable to specify details of procedures for all cases.

Procedures which insure the proper heating of all parts of the product shall be adopted. It is important that each piece of sausage, each ham, and other product treated by heating in water be kept entirely submerged throughout the heating period; and that the largest pieces in a lot, the innermost links of bunched sausage or other massed articles, and pieces placed in the coolest part of a heating cabinet or compartment or vat be included in the temperature tests.

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17.04 Refrigeration:

(a) At any stage of preparation and after preparatory chilling to a temperature of not above 40°F. or preparatory freezing, all parts of the muscle tissue of pork or product containing such tissue shall be subjected continuously to a temperature not higher than one of those specified in Table 1, the duration of such refrigeration at the specified temperature being dependent on the thickness of the meat or inside dimensions of the container.

TABLE 1

REQUIRED PERIOD OF FREEZING AT TEMPERATURE INDICATED		
TEMPERATURE	GROUP 1	GROUP 2
°F.	Days	Days
5 - - - - -	20 - - - - -	30
-10 - - - - -	10 - - - - -	20
-20 - - - - -	6 - - - - -	12

- (1) Group 1 comprises products in separate pieces not exceeding six inches in thickness, or arranged on separate racks with the layers not exceeding six inches in depth, or stored in crates or open boxes not exceeding six inches in depth, or stored as solidly frozen blocks not exceeding six inches in thickness.
- (2) Group 2 comprises products in pieces, layers or within open containers the thickness of which exceeds six inches but not 27 inches, and product in closed containers including tierces, barrels, kegs and cartons having a thickness not exceeding 27 inches.

(b) The product undergoing such refrigeration or the containers thereof shall be so spaced while in the freezer as will insure a free circulation of air between the pieces of meat, layers, blocks, boxes, barrels and tierces in order that the temperature of the meat throughout will be promptly reduced to not higher than 5°F., -10°F., or -20°F., as the case may be.

(c) During the period of refrigeration the product or lot thereof shall be kept separate from other products and in the custody of the department. Rooms or compartments equipped for being made secure with department lock or seal may be required by the department. The room or compartment containing product undergoing freezing shall be equipped with accurate thermometers placed at or above the highest level at which the product undergoing treatment is stored and away from refrigerating coils. After the prescribed freezing has been

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finished, the product shall be kept under close supervision of an inspector until it is prepared in final form or until it is transferred under department control to another establishment for preparation in finished form.

- (d) Pork which has been refrigerated as herein specified may be transferred in sealed railroad cars, sealed motortrucks, sealed wagons, or sealed closed containers to another establishment at the same or another station for use in the preparation of products of a kind customarily eaten without cooking by the consumer. The sealing of closed containers, such as boxes and slack barrels, shall be effected in a manner prescribed by the department. Railroad cars, motor trucks, and wagons shall, when necessary, be sealed with department seals. Properly sealed and marked closed containers may be shipped, with other meat, in unsealed railroad cars, motortrucks and wagons. Containers such as boxes, barrels, and tierces shall be plainly and conspicuously marked with a label or stencil furnished by the establishment, as follows: "Pork meat product --- degree F. ----- days' refrigeration," indicating the temperature at which the product was refrigerated and length of time so treated. For each consignment there shall be promptly issued and forwarded to the inspector at destination a report to show the character of the containers and that the contents are "Pork meat product ---- degree F. ---- days' refrigeration". A duplicate copy should be forwarded to the department.

### 17.05 Curing:

- (a) Sausage. Sausage may be stuffed in animal casings, hydro-cellulose casings, or cloth bags. During any state of treating the sausage for the destruction of live trichinae, these coverings shall not be coated with paraffin or like substance, nor shall any sausage be washed during any prescribed period of drying. In the preparation of sausage, anyone of the following methods may be used:

#### (1) Method No. 1.

The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3-1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, sausage having a diameter not exceeding 3-1/2 inches, measured at the time of stuffing, shall be held in a drying room not less than 20 days at a temperature not lower than 45°F., except that in a sausage of the variety known as pepperoni, if

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in casings not exceeding 1-3/8 inches in diameter measured at the time of stuffing, the period of drying may be reduced to 15 days. In no case, however, shall the sausage be released from the drying room in less than 25 days from the time the curing materials are added, except that sausage of the variety known as pepperoni, if in casing not exceeding the size specified, may be released at the expiration of 20 days from the time the curing materials are added. Sausage in casings exceeding 3-1/2 inches, but not exceeding 4 inches, in diameter at the time of stuffing, shall be held in a drying room not less than 35 days at a temperature not lower than 45°F., and in no case shall the sausage be released from the drying room in less than 40 days from the time the curing materials are added to the meat.

(2) Method No. 2.

The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3-1/3 pounds of salt to each hundredweight of unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed the sausage having a diameter not exceeding 3-1/2 inches, measured at the time of stuffing, shall be smoked not less than 40 hours at a temperature not lower than 80°F., and finally held in a drying room not less than 10 days at a temperature not lower than 45°F. In no case, however, shall the sausage be released from the drying room in less than 18 days from the time the curing materials are added to the meat. Sausage exceeding 3-1/2 inches, but not exceeding 4 inches, in diameter at the time of stuffing, shall be held in a drying room, following smoking as above indicated, not less than 25 days at a temperature not lower than 45°F., and in no case shall the sausage be released from the drying room in less than 33 days from the time the curing materials are added to the meat.

(3) Method No. 3.

The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3-1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped meat shall be held at a temperature not lower than 34°F. for not less than 36 hours. After being stuffed the

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sausage shall be held at a temperature not lower than 34°F. for an additional period of time sufficient to make a total of not less than 144 hours from the time the curing materials are added to the meat, or the sausage shall be held for the time specified in a pickle-curing medium of not less than 50° strength (salometer reading) at a temperature not lower than 44°F. Finally, the sausage having a diameter not exceeding 3-1/2 inches, measured at the time of stuffing, shall be smoked for not less than 12 hours. The temperature of the smokehouse during this period at no time shall be lower than 90°F.; and for 4 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128°F. Sausage exceeding 3-1/2 inches, but not exceeding 4 inches, in diameter at the time of stuffing shall be smoked, following the prescribed curing, for not less than 15 hours. The temperature of the smokehouse during the 15-hour period shall be at no time lower than 90°F., and for 7 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128°F. In regulating the temperature of the smokehouse for the treatment of sausage under this method, the temperature of 128°F. shall be attained gradually during a period of not less than 4 hours.

(4) Method No. 4.

The meat shall be ground or chopped into pieces not exceeding one-fourth of an inch in diameter. A dry-curing mixture containing not less than 2-1/2 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped sausage shall be held as a compact mass, not more than 6 inches in depth, at a temperature not lower than 36°F. for not less than 10 days. At the termination of the holding period, the sausage shall be stuffed in casings or cloth bags not exceeding 3-1/2 inches in diameter, measured at the time of stuffing. After being stuffed, the sausage shall be held in a drying room at a temperature not lower than 45°F. for the remainder of a 35-day period, measured from the time the curing materials are added to the meat. At any time after stuffing, if a concern deems it desirable, the product may be heated in a water bath for a period not to exceed 3 hours at a temperature not lower than 85°F., or subjected to smoking at a temperature not lower than 80°F., or the product may be both

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heated and smoked as specified. The time consumed in heating and smoking, however, shall be in addition to the 35-day holding period specified.

- (b) Capocollo (Capicola, Capicola). Boneless pork butts for capocollo shall be cured in a dry-curing mixture containing not less than 4-1/2 pounds of salt per hundredweight of meat for a period of not less than 25 days at a temperature not lower than 36°F. If the curing materials are applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the meat product shall be smoked for a period of not less than 30 hours at a temperature not lower than 80°F., and shall finally be held in a drying room not less than 20 days at a temperature not lower than 45°F.
- (c) Coppa. Boneless pork butts for coppa shall be cured in a dry-curing mixture containing not less than 4-1/2 pounds of salt per hundredweight of meat for a period of not less than 18 days at a temperature not lower than 36°F. If the curing mixture is applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry-salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be held in a drying room not less than 35 days at a temperature not lower than 45°F.
- (d) Hams. In the curing of hams either of the following methods may be used:
- (1) Method No. 1.  
The hams shall be cured by a dry-salt curing process not less than 40 days at a temperature not lower than 36°F. The hams shall be laid down in salt, not less than 4 pounds to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. When placed in cure the hams may be pumped with pickle if desired. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal

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from cure the hams may be soaked in water at a temperature not higher than 70°F. for not more than 15 hours, during which time the water may be changed once; but they shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall finally be dried or smoked not less than 10 days at a temperature not lower than 95°F.

(2) Method No. 2.

The hams shall be cured by a dry-salt curing process at a temperature not lower than 36°F. for a period of not less than 3 days for each pound of weight (green) of the individual hams. The time of cure of each lot of hams placed in cure should be calculated on a basis of the weight of the heaviest ham of the lot. Hams cured by this method, before they are placed in cure, shall be pumped with pickle solution of not less than 100° strength (salometer), about 4 ounces of the solution being injected into the shank and a like quantity along the flank side of the body bone (femur). The hams shall be laid down in salt, not less than 4 pounds of salt to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from the cure the hams may be soaked in water at a temperature not higher than 70°F. for not more than 4 hours, but shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall then be dried or smoked not less than 48 hours at a temperature not lower than 80°F., and finally shall be held in a drying room not less than 20 days at a temperature not lower than 45°F.

(e) Boneless Pork Loins and Loin Ends. In lieu of heating or refrigerating to destroy trichinae in boneless loins, the loins shall be cured for a period of not less than 25 days at a temperature not lower than 36°F. by the use of one of the following methods:

(1) Method No. 1.

A dry-salt curing mixture containing not less than 5 pounds of salt to each hundredweight of meat.

(2) Method No. 2.

A pickle solution of not less than 80° strength (salometer) on the basis of not less than 60 pounds of pickle to each hundredweight of meat.

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### (3) Method No. 3.

A pickle solution added to the approved dry-salt cure provided the pickle solution is not less than 80° strength. (salometer).

After removal from cure, the loins may be soaked in water for not more than 1 hour at a temperature not higher than 70°F. or washed under a spray but shall not be subjected, during or after the curing process, to any other treatment designed to remove salt.

Following curing, the loins shall be smoked for not less than 12 hours. The minimum temperature of the smokehouse during this period at no time shall be lower than 100°F., and for 4 consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 125°F.

Finally, the meat product shall be held in a drying room for a period of not less than 12 days at a temperature not lower than 45°F.

### 17.06 Automatic Recording Thermometers Required when Necessary:

When necessary to comply with the instructions in Part 17 of these regulations, the smokehouses, drying rooms, and other compartments used in the treatment of pork to destroy trichinae shall be suitably equipped, by the establishment, with accurate automatic recording thermometers. The department may approve for use in sausage smokehouses, drying rooms, and other compartments, such automatic recording thermometers as are found to give satisfactory service.

17.07 Inspectors to Follow Procedures outlined in Administration of Part 17: To insure the effective administration of Part 17 of these regulations, inspectors who supervise the handling and treatment of pork to destroy live trichinae shall:

- (a) Recognize the importance of safeguarding the consumer and follow carefully the instructions concerning the treatment of pork to destroy trichinae.
- (b) Check the internal temperature, with the department thermometers, of products subjected to the heating method.
- (c) Test frequently, with department thermometers, the reliability of establishment thermometers (including automatic recording thermometers) and reject for use any found to be inaccurate and unreliable.
- (d) Observe department thermometers carefully in order that none be used which have become defective or of questionable accuracy.
- (e) Supervise in a methodical manner the handling, in drying,

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refrigerating, and curing departments, of pork product under treatment for the destruction of live trichinae, and keep conveniently available, at the official establishment for department use, such records as may be necessary and informative of each lot of product under treatment.

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PART 18 - REPORTS

Regulation:

18.01 Inspection Reports: Reports of the work of inspection carried on in each establishment and elsewhere shall be forwarded to the department by the Inspector assigned to the establishment, on such forms and in such manner as may be specified by the department.

18.02 Reports of Amounts of Articles Handled or Prepared: Inspectors shall make reports as required on the amounts of articles handled or prepared to which they are assigned, and of such other things as the department may require.

18.03 Establishment to Furnish Information for Reports: Each establishment shall furnish to the Inspector or authorized representatives accurate information as to all matters needed by him for making his reports.

18.04 Reports on Sanitation: Reports on sanitation shall be made by inspectors assigned to establishments to the field supervisor assigned to the establishment, and by the latter, to the department.

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PART 19 - INSPECTION AND HANDLING OF HORSE  
MEAT AND HORSE MEAT PRODUCTS

Regulation:

19.01 Establishments Required to have Inspection: Every establishment in which horses are slaughtered, or in which carcasses, parts of carcasses, meat, products, or meat food products of, or derived from horse meat, are wholly or in part canned, cured, smoked, salted, packed, rendered, or otherwise prepared, which are capable of being used as food for man, shall have inspection under these regulations.

19.02 Slaughter of Horses and Preparation of meat thereof; Separate Establishments: The slaughter of horses and the preparation and handling of the meat and meat food products thereof shall be conducted in establishments separate and apart from any establishment in which cattle, sheep, swine, or goats are slaughtered, or the meat or meat food products thereof are prepared or handled.

19.03 Ante-Mortem Inspection:

- (a) An ante-mortem examination and inspection shall be made of all horses about to be slaughtered in an official establishment before their slaughter shall be allowed. Such inspection shall be made on the day of slaughter.
- (b) All animals shall be observed closely while at rest and in motion for action and general appearance and for such conditions as fistulous withers, poll evil, melanotic tumors, respiratory disturbances and cripples of various kinds.
- (c) Animals showing conditions which would cause or result in condemnation on post-mortem inspection and horses having a rectal temperature of 105°F. or above shall be condemned on ante-mortem inspection.

19.04 Affections requiring Condemnation on Ante-Mortem or Post-Mortem Inspection; Glanders and Dourine Suspect:

- (a) All horses found upon either ante-mortem or post-mortem inspection or examination to be affected with strangles, purpura haemorrhagica, azoturia, forage poisoning, or so-called cerebrospinal meningitis, dourine, acute influenza, generalized osteoporosis, glanders, farcy, infectious equine encephalomyelitis, or malignant disorder, acute inflammatory lameness or extensive fistula, shall be condemned.
- (b) Any horse which is suspected on the ante-mortem inspection of being infected with glanders shall be tested with mallein; and any horse which, on physical examination, is suspected of being affected with dourine shall be held for further examination or for such test as the department may prescribe.

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### 19.05 Horse Carcasses, Meat and Meat Food Products thereof;

Marking and Labeling: All horse carcasses, parts of carcasses, meat and meat food products thereof shall be conspicuously marked, branded, labeled, or tagged "Horse Meat" or "Horse Meat Product." Only green ink shall be used in branding horse meat and horse meat product with the mark of inspection.

### 19.06 Horse Meat or Meat Food Products thereof; Meat Labels:

The meat inspection label for horse meat or meat food products thereof shall be printed on paper, light green in color. The legend composing the body of each label shall be as follows: "The horse meat or meat food product thereof contained herein has been inspected and passed by the Washington Department of Agriculture," and in lieu of the phrase "Meat Inspection Label" there shall be printed thereon the phrase "Horse meat label."

19.07 Applicability of Meat Inspection Regulations to Horse Meat and Meat Food Products thereof: All the provisions of the Washington meat inspection regulations and amendments thereto governing meat inspection in conformity with the provisions of RCW Chapter 204, unless specifically inapplicable, are hereby made applicable to the inspection and handling of horse meat and meat food products thereof and the animals from which they are derived.

REGULATIONS GOVERNING MEAT INSPECTION

PART 20 - LIVESTOCK SCALES

Regulation:

20.01 Livestock Scales to be Accessible: Livestock scales used for commercial purposes must be readily accessible for testing and must conform to the requirements set forth in the Weights and Measures Act, Chapter 291, Laws of 1959, and regulations promulgated thereunder as well as regulations promulgated under the Livestock Marketing Act, Chapter 107, Laws of 1959.

Original signed by

\_\_\_\_\_  
JOE DWYER

Director of Agriculture  
State of Washington

Signed at Olympia, Washington

Date: \_\_\_\_\_