

# **CUSTOM EXEMPT REVIEW PROCESS**

**Maine Meat and Poultry Inspection Program**

# **Recordkeeping and Documentation**

- • **The establishment must be licensed with the State of Maine as a Custom Slaughterhouse and/or Custom Meat/Poultry Processor.**
- • **The plant operator is responsible for maintaining records of all animals/poultry delivered for slaughter or processing, for two years.**

# **Recordkeeping and Documentation**

- **In the case of custom slaughter/custom processing the record can be made to include:**
  - the name and address of the owner of the animals/poultry
  - the number and kinds of animals/poultry
  - the ages of any cattle
  - quantities and types of products processed
  - that carcasses and meat/poultry product packages will be “Not For Sale”
  - that the beef carcass will have all age appropriate Specified Risk Material removed if present at processing

# Sanitation Operations



# Sanitation Operations

- **All food-contact surfaces must be cleaned and sanitized as frequently as necessary**
- **Non-food contact surfaces must be cleaned as frequently as necessary**
- **Cleaning compounds, sanitizing agents and chemicals must be safe for use intended, use MSDS information**
- **Product must be protected from adulteration during processing, handling, storage, loading, and unloading at and during transportation from official establishments. (include sanitary dressing procedures)**

# Sanitation Operations

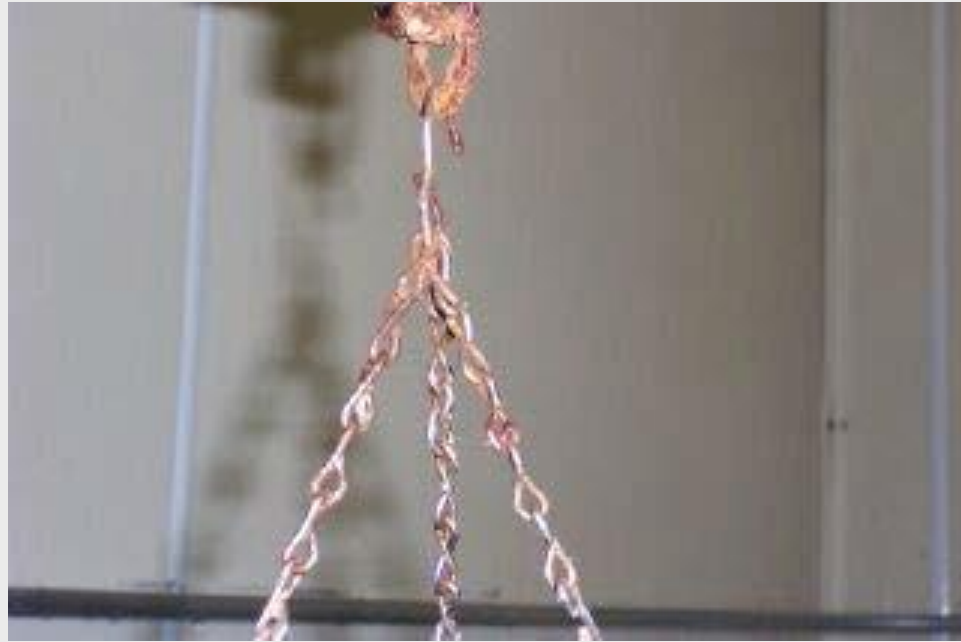
- All product shall be unadulterated (e.g free of fecal material, hair, dust, dirt, scaling paint, rust, grease, cigarette ashes, BSE specified risk material etc.)

# Sanitation Operations

- **Facilities: floors, walls and ceiling shall be constructed so as to be readily cleanable, kept clean, leak proof, and in good repair. There shall be abundant ventilation for all rooms to insure sanitary conditions.**

**Lighting should be adequate to carry out operations.**

# Sanitation Operations





# Sanitation Operations

- **Equipment and utensils must allow for thorough cleaning and not lead to product adulteration**
- **Inspection program employees are not to be prevented from performing duties**

# Sanitation Operations



# Sanitation Operations

- **Employee practices: employees should wear clean clothing, wash hands at the start of operations, wash hands after using restroom, wash hands when contaminated with fecal material, ingesta, pus, or milk, and wear a clean head covering or hair restraint.**
- **Employees should not come to work if they are suffering from a communicable disease, or have open cuts, boils, or infections.**

# Maintenance of Facilities



# Maintenance of Facilities

- **Buildings, including structures, rooms and compartments should be kept in good repair.**
- **Maintain walls, floors, ceiling, doors, windows and other outside openings to prevent entrance of flies, rats, mice, etc.**

# Maintenance of Facilities



# Welfare Facilities

- **(1) Dressing rooms, toilet rooms must be sufficient size, in sanitary condition and in good repair. Separate from processing**
- **(2) Lavatories - provided with hot/cold water, soap and paper towels**
- **(3) Refuse containers constructed and maintained in a sanitary condition**

# Pest Control





# Pest Control

- **The plant operators must make every effort to prevent entry of insects, rodents, vermin, animals (e.g. dogs, cats, raccoons, skunks, etc.), and wild birds into the facility.**
- **Outside premises must be kept clean and tidy; rubbish must not accumulate and weeds must be controlled to avoid harborages and breeding places for rodents and other animals.**

# Pest Control



# Inedible Material Control

- **Inedible material (e.g. bones, intestines, lungs, heads, hooves, etc.) fat and meat scraps must be properly denatured, and placed in a water-tight covered container labeled **INEDIBLE**.**
- **Inedible receptacles - not to create insanitary conditions or used to store edible product in, and be properly marked**

# **Inedible Material Control SRM removal for BSE**

- **The age of the animal must be verified to the receiving custom establishment so that any Specified Risk Material can be removed during processing.**
- **Downers are not allowed to be slaughtered.**

# Inedible Material Control SRM removal for BSE

- **For all cattle and calves:**
  - **Small intestines, tonsils and spinal cord must be removed and not used for human consumption**
- **For cattle 30 months of age and over, the following material must not be used for human consumption:**
  - **Small intestines, tonsils, spinal cord, head, brain, eyes, trigeminal ganglia, skull, dorsal root ganglia, and the backbone (this includes the “T” portion of the T-bone, Porterhouse for example).**

# Marking and Labeling



# Marking and Labeling Control

**Custom meat and poultry products must be kept separate from other products.**

**Red meat – carcass and parts that are prepared on a custom basis shall be marked “Not For Sale” when it leaves the kill floor.**

**Each package must be marked “Not For Sale” immediately after being prepared, and kept identified until delivered to the owner.**

**The size of the lettering on package will not be smaller than 3/8 of one inch.**

**Poultry – shall add a label to the shipping container with the words “Not For Sale”, “Exempted Under P.L. 90-492”, plus the producer’s name and address.**

# Marking and Labeling (cont.)





# Pathogen Control

## **Raw pork control:**

**Meat food products containing raw pork must be treated to destroy trichina.**

- **The plant operator must keep a time and temperature log for cooking to show what was done to destroy trichina (i.e. cook to temperature of 144 degrees Fahrenheit or above).**
- **Freezing, smoking, and curing can also be used to destroy trichina.**
- **Swine carcasses and parts must not touch any other species and equipment must be cleaned after swine carcasses or parts are processed and before any other species is processed.**

# Water Supply

## **Plumbing - installed and maintained to:**

- **Supply sufficient quantities of potable water**
- **Prevent back-flow conditions in and cross-connection between piping systems of waste and potable water use**
- **Must comply with the National Primary Drinking Water regulations (40 CFR part 141)**
- **Municipal - a water report by the State or local health agency certifying or attesting the potability**
- **Private well - certification renewed semi- annually**

# Sewerage and Waste Disposal

- **Proper conveyance of sewage/liquid waste**
- **Prevent backup of sewer gases**
- **Sewage disposal - separate from all other drainage systems. Private systems approved by State or local health authority**
- **Provide adequate floor drainage**

# **Exempt Establishment Report**

- **Date of Review**
- **Establishment Name**
- **All Applicable Species**
- **If Category is found to be Unacceptable write a description of deficiency.**
- **Sign**
- **Review findings with Owner/Operator and leave copy.**

# Exempt Establishment Report

## ■ Risk Categories

- **CATEGORY 1      Highest Risk**
  - Found product adulteration
  - Verify immediate corrective action
  - Follow-up review in **5 business days**

# Exempt Establishment Report

## ■ Risk Categories

### – CATEGORY 2      Moderate Risk

- **No product adulteration found, however insanitary conditions exist so that there is high risk for product adulteration if corrective action is not taken**
- **Verify corrective action on follow-up review**
- **Follow-up review in 30 days**

# Exempt Establishment Report

## ■ Risk Categories

### – CATEGORY 3      Slight Risk

- Structural improvements or general maintenance may be in order that will reduce insanitary conditions from occurring in the future
- Verify corrective action on follow-up review
- Follow-up review in 6 months

# Exempt Establishment Report

## ■ Risk Categories

### – CATEGORY 4 Compliance

- No Deficiencies exist
- Annual Review



**Thank You!**

**Questions?**