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INFORMATION FOR CONSTRUCTION AND OPERATION OF A RABBIT/POULTRY SLAUGHTERING AND PROCESSING ESTABLISHMENT

The following information is obtained from the sanitation regulations for food and meat processing and is amplified to provide more specific construction data. Prior to starting construction, a plan shall be submitted to the department for review. The plan may be a drawing on graph paper if it represents a clear outline, including the size or measurements of areas and equipment and fixtures drawn to scale. The type of material intended for use in construction shall be listed with the plans or drawing.

1. Slaughter Room

- a. Floor shall be impervious, coved at wall to floor junctions and sloped (1/4" to 1') to a properly trapped drain.
- b. Walls and ceiling shall be of smooth, impervious material.
- c. A hand washing sink with hot and cold water, soap and single service towels. A foot or knee operated sink is **recommended**.
- d. Hot and cold water hose outlets for washing of the carcasses and for the cleanup of the slaughter room.

2. Processing Room

- a. Floors shall be impervious, coved at wall to floor junctions and sloped to a trapped drain.
- b. Walls and ceiling shall be of impervious, easily cleanable material.
- c. A hand washing sink with hot and cold water, soap and single service towels. A foot or knee operated sink is **recommended**.
- d. Chill tanks (if used in lieu of a cooler) shall be of rust resistant metal or food grade plastic construction.
- e. Hot and cold water wall hose outlet for water needs and for cleaning the processing room.
- f. Provide ware washing sinks having two or three separate compartments plus drain boards for the cleaning and sanitizing of utensils and equipment.
- g. Provide storage for packaging supplies in or adjacent to the processing room.

Optional: In addition to the two **required** rooms a properly constructed area outside the slaughter room **may** be used for bleeding (killing cones) and scalding poultry (scalding vessel). Only these two activities may be conducted outside if the operator chooses. The de-feathering drum must be located inside the slaughter room.

- a. An impervious floor sloped (1/4" to 1') to a trapped drain or drains
- b. Overhead protection in the form of a roof with a smooth, impervious and easily cleanable ceiling.
- c. Access to hot and cold running water for cleaning.

3. Cooler

- a. Floor shall be of impervious material, coved at floor to wall junctions. If a prefabricated metal cooler is used, a coved curb shall be poured as a base for the cooler walls. The floor may be sloped to a drain in the cooler or may be sloped to the door and a drain installed in the processing room adjacent to the cooler door.
- b. If metal prefab cooler is not used, the walls and ceiling shall be constructed of impervious, smooth material.
- c. Cooler must have an accurate thermometer and be equipped with refrigeration capacity not to exceed 41° F temperature under optimum load conditions.

4. Lighting

- a. Adequate lighting shall be provided in the plant and particularly at the carcass dressing, washing and processing stations.
- b. Bulbs or fixtures located over exposed meat product shall be of the safety type or covered to prevent contamination in case of breakage.

5. Ventilation

- a. Ventilation in all areas of the establishment shall be sufficient to dispose and exhaust any odors, vapors or condensation.

6. Water

- a. The water supply shall be sufficient for the operation--adequate pressure and temperature for cleaning of the equipment and plant.
- b. Private water supply shall be inspected and approved before the water can be used for processing.

7. Toilet Facilities

- a. Provide a flush-type toilet, hand washing sink with hot and cold water, soap and single service towels.
- b. Toilet door shall be self-closing and should not open directly into any room where meat products are processed or packaged.

8. Water Disposal

- a. All plumbing shall comply with the State Plumbing Code.
- b. Private sewage system shall be approved by the appropriate sanitary authority.
- c. No inedible offal shall be held on the premises prior to removal unless it is stored in leak-proof, fly-tight containers. If it is to be held for longer than 12 hours, a refrigerated inedible offal storage room shall be provided.

ADDITIONAL INFORMATION FOR OPERATION OF A RABBIT/POULTRY SLAUGHTERING AND PROCESSING ESTABLISHMENT

1. No animals or birds shall be allowed in the establishment except the rabbits/poultry for one day's slaughter. If rabbits/poultry are held for more than one kill day, a separate building or room adjacent to kill floor shall be provided with an impervious floor sloped to a drain to facilitate cleaning.
2. Rabbit hides shall not be dried in kill floor or the processing room.
3. Effective measures shall be taken to exclude pests and rodents from the establishment.
4. If ice is used to chill dressed rabbits/poultry, it shall be manufactured from potable water and handled in a sanitary manner.
5. Cutting boards or tables shall be fabricated from hardwood or approved synthetic materials.
6. Equipment shall be cleaned at end of each day's operation or more often as required and sanitized prior to use.
7. Products prepackaged for retail shall be properly labeled. A proof of the label shall be submitted to the department for review prior to printing a supply.
8. A license is required to operate a rabbit/poultry slaughter and/or processing plant. The plant must meet construction requirements and be approved by a department representative prior to licensing.