



LOUISIANA DEPARTMENT OF AGRICULTURE AND FORESTRY - MEAT INSPECTION DIVISION

FACILITY GUIDELINES

The following guidelines have been developed to assist in the building or remodeling of official establishments. Some of these are regulatory requirements to prevent contamination and others are mentioned to facilitate easier maintenance and cleaning. Requirements will vary depending on the structure and intended use of the facility. Please consult your District Supervisor for assistance related specifically to your business.

Space

Adequate space shall be provided in each department so that each operation can be conducted in an orderly, safe and sanitary manner. The design should be such that it provides for efficiency of operation and access for inspection.

Inspector's Office

A small file cabinet shall be provided for storage of required in-plant records. A desk for Inspector use is required. In slaughter facilities, space for the inspection hammer must be provided where it can be locked by the Inspector.

Plant Drainage

1. We recommend that all wet rooms except freezer should have floor drains sufficient for the type of operations and necessary cleaning performed. No standing water.
2. Drainage lines must be properly vented to the outside.
3. Drainage lines should be equipped with effective rodent screens.
4. Drainage lines from toilet bowls and urinals must not be connected with other drainage lines until outside the plant, or have proper back-flow (check) valves.

Floors

1. Must be constructed of durable water-resistant materials.
2. Must be coved at juncture of floor and walls.
3. Must drain adequately.
4. Must be free of cracks and holes.

Interior Walls

1. Must be constructed of impervious material and easily cleaned.
2. Must be smooth and flat.
3. Must be free of cracks or holes.
4. Must prevent access and harborage of pests in the facility.

Ceilings

1. Must be constructed of impervious material.
2. Must be smooth and flat.
3. Must be free of cracks or holes.

Doorways and Doors

1. Exterior doorways must prevent pest/rodent access.
2. Air curtains are recommended to prevent pest entry in frequently used exterior doors.
3. A vestibule is required for exterior doorways leading directly into processing area.
4. Strip curtains are not recommended without a frequent cleaning schedule.

Interior Woodwork

Wood surfaces should be painted with a good grade non-toxic oil or plastic base paint or with a clear wood sealer. Wood must be made impervious to moisture and cleanable.

Lighting

Lighting of good quality and sufficient intensity to ensure that sanitary conditions are maintained and that product is not adulterated must be provided in areas where food is processed, handled, stored, or examined; where equipment and utensils are cleaned; and in hand-washing areas, dressing and locker rooms, and toilets.

Ventilation

Adequate means for ventilation from windows, skylights, or mechanical means such as air conditioning, or a fan and duct system, should be provided in workrooms and welfare areas; should be sufficient to control odors, vapors and condensation. Windows and coverings need to pest and rodent proof.

Refrigeration

1. Wall coils or hanging refrigeration must sufficiently prevent/manage condensation. Drip pans and drain pipes must function properly.
2. Floor-type refrigeration should be set within a curbed and separately drained area or placed adjacent to floor drains.
3. Most processing areas should be kept at a temperature of less than 50 F.

Equipment

Equipment used for preparing or storing product must be suitable to its intended use. It must be of acceptable materials and construction to be easily cleaned and sanitized. It must not adulterate product, nor constitute a hazard to the health and safety of the Inspectors.

Processing Area

1. If the facility handles or prepares both cooked and fresh products, strict separation of time/space will need to be included to prevent cross contamination of cooked product.
2. Must have hand wash sink (preferably foot-operated), liquid soap dispenser, disposable towel dispenser, and receptacle for used towels.
3. Must have a sink to wash utensils and small equipment (This can be located outside of processing area).
4. Cutting and boning boards should be of approved material, and easily removed for cleaning.
5. All shelves, storage racks, etc., should be of metal or other approved material and movable for easy cleaning underneath.

Inedible Product Area

1. Should be suitably located at rear or exterior of plant to avoid odors.
2. If connected to kill floor, should have a door isolating it from the slaughter area.
3. If inedible material is not disposed of promptly, it must be refrigerated.
4. Means must be provided for denaturing.

Livestock Pens

1. Should be large enough to hold the maximum number of animals to be slaughtered in a single day.
2. Must have suitable drainage facilities.
3. Must have suitable suspect pen with lighting.
4. Suspect pen and ante-mortem inspection area must be located under a weatherproof roof.
5. Concreted pens must be cleaned regularly.
6. Must provide a constant source of accessible water in all holding pens.
7. Animals held longer than 24 hours must have access to feed.
8. Must be built and maintained to meet current humane handling requirements.

Rails

1. Cattle bleeding rail must be sufficient to prevent contamination.
2. Rails should not be positioned over tables, equipment work areas, etc., and should be at least 2 ft. from all walls or posts.

Slaughter Area

1. Must have an equipment sterilizer.
2. Must have a viscera truck or pan.
3. Must have hand wash sink (preferably foot-operated), liquid soap dispenser, disposable towel dispenser, and receptacle for used towels.
4. All shelves, storage racks, etc., should be made of metal or other approved material and movable for easy cleaning underneath.

Toilet Room

Toilet Room must be equipped with sanitary flush-type toilet, liquid soap dispenser, disposable towel dispenser, and receptacle for used towels.

Shipping and Receiving Docks

1. Must prevent access and harborage of pests in the facility.
2. Facility must prevent contamination of product during shipping and receiving.