



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.

Inspector's Office

Space shall be provided for a file of required in-plant records and storage of inspection equipment (coats, caps, and boots). 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. (This is not a requirement in non-inspected/custom facilities)

Plant Drainage

1. We recommend that all rooms except freezer and dry storage rooms should have floor drains sufficient for the type of operations. No standing water.
2. Drainage lines must be properly vented to the outside.
3. Open drainage lines must 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 backflow (check) valves.
5. Exterior drainage lines must adequately carry wastewater away from the facility.

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.

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.

Interior Woodwork

Wood surfaces should be painted with a good grade non-toxic oil or plastic base paint, treated with hot linseed oil or with a clear wood sealer.

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 must be pest and rodent proof.

Refrigeration

1. Wall coils or hanging refrigeration must sufficiently prevent/manage condensation. Drip pans and drainpipes must function properly.
2. Floor-type refrigeration must set within a curbed and separately drained area or placed adjacent to floor drains.
3. If the facility handles or prepares both cooked and raw products, strict separation of time/space will need to be included to prevent cross contamination of exposed cooked product.

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.

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. Pens must be cleaned regularly.

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.
3. Header rail should be 3 ft. from wall and posts.

Processing Area

1. While there is no required temperature, raw processing areas should be kept at a temperature of less than 50 F.
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 in other than 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.

Slaughter Area

1. Must have an equipment sterilizer. It is recommended to have at least one for large saws and one for trimming knives.
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.

Inedible Product Area

1. Should be suitably located at rear of plant to avoid odors.
2. If connected to kill floor, should have an exterior door.
3. If inedible material is not disposed of promptly, it must be refrigerated.
4. You must provide a means provided for denaturing the inedibles.

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

Must prevent access and harborage of pests in the facility