

**SANITARY REGULATIONS FOR MEAT PROCESSING ENTERPRISES**  
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**SANITARY REGULATIONS FOR MEAT PROCESSING ENTERPRISES**

1. General provisions

1.1. The essential prerequisite for production of quality meat and meat products is strict compliance with sanitary regulations, set at meat processing enterprises.

1.2. Current Regulations shall govern hygienic, veterinary and sanitary requirements to the maintenance and use of meat processing enterprises, aimed at ensuring that the production of food, feeds, and technical products is of good quality, and preventing infectious diseases and food poisoning.

1.3. While projecting any new enterprises or reconstructing any current working ones, the design of meat processing enterprises should be governed with sanitary and veterinary requirements.

1.4. Sanitization of the territory, production facilities, equipment, inventory, and packing at the enterprises of this industry shall be conducted in accordance to the acting Instructions on washing and preventive disinfecting at meat and poultry processing industries.

1.5. In case of revealing any infectious disease of slaughter animals at the meat processing enterprise, the measures on its elimination are taken in accordance to veterinary instructions. In case of revealing zoonothroponosis there should be additional measures, aimed at prevention of infection spreading to the enterprise workers in accordance to the instructions of local institutions of sanitary-epidemiological service.

2. Territory

2.1. The territory of the enterprise, fenced about with the fence, the height of which corresponds to the instructions **CH-441-72**, is divided into three main zones:

- 1) Business territory, with buildings of supplemental purpose and constructions for storing of fuel materials, building and additional materials;
- 2) Receiving lair with quarantine unit (yard), isolator and diseased animal slaughter house;
- 3) Production territory with buildings of the main production.

2.2. In order to disinfect the wheels of vehicles prior to entering or leaving the territory of the enterprise, there should be special ditches (disinfecting barriers) at the gates, which should be filled with disinfecting solution in accordance to the instructions of the chief doctor of the enterprise (depending on epizootic situation). The enterprises with special disinfecting washing

posts for vehicles do not have to install disinfecting barriers at these posts, and may locate the rest of disinfecting barriers in accordance to recommendations of the local bodies of the state veterinary surveillance.

2.3. Asphalt-concrete cover for roads, loading and unloading docks, passes, railway and automobile platforms of open yards, territories of sanitary block, and ways of cattle driving should be smooth, waterproof, and easily accessible for washing and disinfecting.

2.4. The location of buildings, constructions and facilities on the territory of enterprises should provide the possibility for transportation means not to cross the ways of transporting the following items:

a) raw material and ready products;

b) healthy cattle, driven after veterinary examination to the receiving lair, with ways of sick cattle or cattle, suspected of having a disease, sent to the quarantine, isolator or diseased animal slaughter house;

c) food products with cattle, droppings, production wastes.

2.5. Levelling planning of the territory should provide removal of meteorological water, melt water and sewage from wash-down of the sites. Sewage from the receiving lair for cattle, sanitary block and fuel-handling facility should not get to the rest of the territory of the enterprise.

2.6. Free areas of the enterprise should be planted with trees, hardy-shrub species and lawns. It is prohibited to plant trees and shrubs which have furry or woolly seeds in order to prevent impurity of products and equipment. The area of sites, considered for planting, should be determined in accordance to Chapter **CNiP** regarding projecting of general plans of production enterprises.

2.7. The territory of enterprises should be kept clean. Its cleansing should be conducted every day. In warm seasons the territory and greenery are watered prior to cleaning, if required. In winter the carriage way and pedestrian ways are regularly cleaned from snow and ice.

2.8. Either metal tanks with covers or metal containers are used to collect trash; they are located at asphalt sites, three times exceeding the base area of tanks. Such sites should be located not less than 25 meters from production and supplemental facilities.

2.9. Removal of wastes and trash from tanks and containers should be conducted in the order of their accumulation for not more than 2/3 of the volume, but not less than once a day. After taking trash the tanks shall be washed and disinfected.

2.10. Garbage rooms, dump wells, yard lavatories shall be disinfected with either 10% solution of lime chloride or lime milk.

## 2. Receiving lair

3.1. A quarantine compartment, isolator, and a diseased animal slaughter house should be built on the territory of receiving lair, using a separate site, fenced with solid 2-meter fence and greenery. Diseased animal slaughter house should have a separate entrance for receiving of sick animals and a site for its acceptance, veterinary examination, and thermometry. The isolator should have a separate room for post-mortem examination of animals and a special cart to take them out.

3.2. The enterprises with the production volume of 20 tonnes of meat per shift may have a sanitary chamber instead of a diseased animal slaughter house. It may be placed in the building of meat-and-fat building, isolated from other production departments.

In case of absence of a diseased animal slaughter house (chamber) the slaughter of sick animals is allowed in the department of primary treatment of cattle on specified days or at the end of the shift after the slaughter of healthy animals and removal of all the carcasses and other products of slaughter of healthy animals from the department. After the processing of sick animals the area of the department, production containers, and transportation vehicles of the department should undergo sanitary treatment and disinfection.

3.3 The receiving lair also contains railway and automobile platforms with yards, which have roofs and races for acceptance, veterinary examination and thermometry of cattle; buildings

(roofs) for pre-slaughter keeping of the animals; office, areas with premises for guides and shepherds of cattle with disinfecting chamber for sanitary treatment of their clothes, and some household premises; site for droppings and manure content; the post of sanitary treatment of vehicles and inventory, used in transportation of slaughter animals.

3.4. If the quarantine compartment and isolator are located in one block, there should be an exit-way between them, with wardrobes for work clothes of workers, a washing basin, a tank with disinfecting solution and disinfecting carpet for disinfection of shoes.

3.5. Floors, walls, feed boxes, liquid-manure pit and other equipment of the quarantine and isolator should be made of easily disinfected materials, disinfection should be done after the rooms are free from animals. It is prohibited to use feed boxes, drinking-bowls and other inventory, made of wood, in the quarantine and isolator. The territory of quarantine and isolator is cleaned from droppings and washed every day. Sewage from quarantine, isolator, diseased animal slaughter house and post of sanitary treatment of vehicles is infiltrated through droppings trap and dirt-collection bowl with subsequent disinfecting in a disinfector (chlorination plant) prior to releasing it into the general sewage system.

3.6. Washing of rooms and equipment of the diseased animal slaughter house (chamber) is conducted as required in the course of a working day, and disinfection is performed at the end of the working day.

3.7. The size of lairage, to which the slaughter animals are unloaded, should correspond to the number of animals, brought in one vehicle or in one railway carriage. As for road receiving lair, it should hold animals of one patch of average size.

3.8. Depending on climatic conditions, keeping of cattle is allowed either in rooms or in open lairs under roof. Each lair should have floor with hard surface, drinking bowls for water with water pipes. Some lairs should have feed boxes and races to rack animals up. The fence, gates and locks in lairs should be made in a way, preventing the possibility of injuring animals.

3.9. The premises and open lairs to keep animals are cleaned from droppings every day; droppings are then removed to manure storage.

A special reservoir with loading chutes for each storey is built to remove droppings from multi-storey departments of receiving lair. A site for droppings under the reservoir should have waterproof base. Manure loading chutes, reservoir and site are subject to thorough daily cleaning and washing, including disinfection, if required.

Removal and disinfection of manure from animals which have infectious diseases, are conducted in accordance to the Instruction on veterinary disinfection, disinvasion, disinsection and deratization, approved by the Chief veterinary department of the Ministry of Agriculture of the USSR.

3.10. Tripery towers or special receiving bowls with waterproof floor and walls, and close lids are made for collection of pauch manure. The site around pouch manure should be concreted. Pauch manure is removed from the receiving bowl and transported with specially equipped vehicles to a specified place.

3.11. Vehicles for removal of droppings and pauch manure are thoroughly washed and disinfected daily.

3.12. Biothermal disinfection of droppings is performed on specially equipped sites, the location of which is coordinated with local bodies of state veterinary service and institutions of sanitary and epidemiological service.

3.13. After unloading of animals and cleaning from droppings, the vehicles, which brought slaughter animals to the enterprise, are subject to obligatory washing and disinfecting in disinfection washing post or at the special site, located at the exit of lair territory.

#### 4. Water supply and sewage system

4.1. Meat processing enterprises should be supplied with sufficient amount of hot and cold water in accordance to GOST standards for drinking water. The enterprise should check water with chemical and bacteriological analyses in terms, set by the local bodies of sanitary and epidemiological service, but not less than once a quarter in case of using water of city water

supply line and once a month in case of their own water source. While using water from surface water and wells, the bacteriological analysis of water should be conducted not less than once in ten days.

4.2. Water pipe entrance should be located in isolated room and kept in proper sanitary and technical condition, it should have monometers, faucets for water sampling, and reverse valves, allowing water movement only in one direction.

Enterprises should have schemes of water pipe network and submit them at request of controlling organizations.

4.3. Industrial water may be used for the compressor plant, washing of the territory, and exterior washing of vehicles. The water supply of industrial water should be separate from the water supply of drinking water. Both systems of water supply should not have any connections between them, and water pipes should be painted in different colours. The places of water distribution should have specific signs: "drinking water", "industrial water".

4.4. The use of water from open surfaces is possible for remote slaughter houses with either no centralized or local water supply from the artesian well on condition of prior coordination with local bodies of sanitary-epidemiological service. The water from the wells may be used for water supply, if the device, location of wells and quality of water are in compliance with requirements of sanitary regulations on construction and maintenance of wells and piping of well springs, used for household water use, approved by the Ministry of Health Care of the USSR.

4.5. The number of reservoirs for storage of water for household use and fire prevention measures should be two or more. Water exchange in reservoirs should be provided in the term of not more than 48 hours. There should be manholes, cramps and ladders provided for the possibility to examine and clean reservoirs.

4.6. The water in accumulator tank should be subject to chlorination with obligatory control of residual chlorine in accordance to the Instruction on control of disinfection of household-drinking water and of disinfection of water supply constructions with chlorine in case of centralised and local water supply, approved by the Ministry of Health Care of the USSR.

4.7. The disinfection of accumulator tanks and water pipe systems should be conducted in case of accidents, repair works, and also on demand of local bodies of sanitary-epidemiological service with subsequent control of the quality of treatment in accordance to the Instruction, mentioned in clause 4.6.

4.8. Production facilities should have flushing faucets calculating on 1 faucet per 150 square meters of area, but not less than one flushing faucet per a room; there should be brackets for hose keeping.

To wash hands in production departments there should be sinks with pipes of cold and hot water supplied with a mixer tap, soap, a brush, a vessel for disinfecting solution, disposable towels, and electric driers.

The sinks should be located in each production department at the entrance and in places, convenient to use them, at the distance of not more than 18 meters from working places.

Drinking fountains or soda fountains should be installed for drinking purposes at the distance of not more than 75 meters from the working place; the temperature of drinking water should be not less than 8°C and not higher than 20°C.

4.9. Every 150 square meters of floor area in production departments should have 10 cm diameter water drains for liquid drain.

4.10. Pipes for drain of industrial wastewater from equipment and machines are connected to the sewage system using siphon pipes or leader heads with stream distribution.

In order to remove production and sanitary sewage at the enterprises, the sewage system is installed; it is connected to the general city sewage system or to its own system of sewage treatment works. The conditions of sewage diversion should correspond to the requirements of the Rules of protection of surface waters from pollution of sewage waters and in each specific case it should be coordinated with local bodies of the sanitary-epidemiological service.

Faecal sewage system should be separate from the industrial sewage system; it should have a separate discharge into the collector.

4.11. Physical, chemical, and bacteriological research of sewage waters is conducted in a special sanitary laboratory of the enterprise or in the laboratory of the local sanitary and epidemiological service station.

5. Illumination, ventilation, and heating

5.1. Illumination of production facilities should correspond to sanitary and veterinary requirements to the projecting of meat processing enterprises.

5.2. Electroluminescent lamps should have a protective screen (net), a diffuser or special lamp holders, preventing the possibility of lamp falling from the lamp holders; lamps with incandescent light bulbs should have solid protective glass.

5.3. Production departments, where people stay for a long time, should have natural illumination. There may be some facilities without natural illumination or with insufficient illumination, if workers stay there for not more than 50% of working day, or if it is required by the conditions of specific technology.

5.4. It is prohibited to close window openings with packing, equipment, etc, both inside and outside of the building; it is also prohibited to change glass in them with non-transparent material.

5.5. The production departments with open technological process should clean supplied external air from dust in the systems of mechanic input ventilation. Intake of input air for work department should be conducted in the zone of the least pollution.

5.6. The facilities with foreseen liberation of vapours and considerable amount of heat should have input-drawing ventilation with the device of local exhaustion, if required; besides, each facility should have natural ventilation if it is allowed by the technological process.

5.7. Ventilation channels, air off-takes of technological equipment should be regularly cleaned (but not less than once a year).

5.8. Production and supplemental facilities should be equipped with heating system. Air temperature and relative humidity in work departments should comply with sanitary norms of projecting industrial enterprises and technological instructions of meat products production.

5.9. The construction of heating devices should be easily accessible for cleaning and repair.

5.10. State and industry standards of job safety system (SSBT) should be followed while conducting technological processes and sanitary measures.

6. Production premises and supplemental facilities

6.1. Production premises should be provided with a possibility of conducting technological operations in accordance with requirements of normative technical documentation, and their design should prevent crossing of ways of raw material and ready products. Facilities for production of food and technical products should be isolated from each other.

Carpets, saturated with disinfecting solution, are placed at the entrance of production premises.

6.2. The departments, producing food products, and facilities of sanitary block should have wall panels and columns, tiled with glazed tile or painted with oil-based paint of light colour for the height of not less than 2 meters.

6.3. In-plant pipelines should be painted in specific distinguishing colours depending on their purpose and kept clean.

6.4. The edges of columns in places of movement of floor-level transport should be protected from damage with metal sheet for the height of 1 meter, and in places of movement of overhead transport – for the height of 2 meters. Lower part of doors should be covered with metal sheet for the height of 0.5 meter.

6.5. In all the rooms the floor should be without any cracks or bumps; it should be covered with waterproof material having a slope directed to water drains, located aside from working places and pass-ways.

6.6 Current repair of premises should be conducted as required, but not less than once in 6 months. Whitewashing or painting of walls and ceilings of production, household, and supplemental facilities is usually combined with its disinfection.

6.7. In fat processing departments and some meat processing departments, the floor and walls of which may be greased with fat in accordance to conditions of production processes, the floor and walls should be washed with a hot solution of soap not less than twice a day. It is possible to wash them with alkali liquor or other degreasing substances, allowed by health care bodies.

6.8. Proper cleanliness should be constantly kept in all the production, household, and supplemental facilities. While cleaning floors in production facilities during the working process, it is important to prevent pollution of technological equipment, inventory, processed raw material and ready products.

The cleaning of production facilities and sanitary treatment of technological equipment, inventory, and department transport is conducted in terms and using the ways, defined in the Instruction on washing and preventive disinfection at meat and poultry processing enterprises.

6.9. Interior surface of window frames and window glass are washed and cleaned not less than once in 15 days, the exterior ones are cleaned if dirty.

The interspace between window frames should be cleaned from dust and cobweb thoroughly. Window frames should be painted not less than once a year.

In summer time open windows should be protected from flies using metal nets.

6.10. All places with broken tile and plaster are subject to urgent repair with subsequent whitewashing or painting of plastered parts.

While conducting repair works in production department without stopping production process, the areas to be repaired should be fenced, preventing pollution of working equipment, processed raw material, ready products and protecting them from any strange objects.

6.11. All the inner doors in the working departments should be washed and rubbed every day. Areas near door-handles, handles, and lower parts of doors are cleaned more thoroughly.

Exterior surface of doors are washed, repaired, and painted with oil-base paint as required.

6.12. Water drains and troughs for wash water are cleaned, washed, and disinfected daily. Transporters, conveyers, and lifts are cleaned properly at the end of the shift daily.

6.13. Cleaning facilities as well as washing and disinfecting means should be present in sufficient amounts. They shall be kept in specially allocated storage rooms, in closets, and bins. Cleaning items of lavatories are to be kept separately.

6.14. Pursuant to the Regulations on the order of arranging a sanitary day at enterprises of dairy and meat industry, there should a sanitary day at meat plants and meat processing enterprises each month.

## 7. Technological equipment and inventory

7.1. Equipment, inventory, and packing should be produced from materials, approved by the health care bodies for contact with food products; they should be chemically stable and resistant to corrosion.

7.2. Equipment in production premises is located in a way to prevent any disturbance to keep proper sanitary level of production. The construction of equipment should provide a possibility for its efficient sanitary treatment.

7.3. Tanks, tubs, metal technological dishes, troughs, and drains should have easily cleaned smooth surface without any cracks, slots, protruding bolts or clinches and other elements, making sanitary treatment difficult.

7.4. Surface of tables should be smooth, without any cracks and other defects. Tables, used for receiving of raw material, descended along troughs and holes, should have protection enclosure to prevent raw material from falling on the floor. Special cutting boards made of hard species of wood or materials, approved by health care bodies, are used for dissection and trimming of meat. At the end of the shift they should be cleaned thoroughly, washed and disinfected or treated with hot steam in the steam cabinet.

7.5. There should be sterilizers for small inventory (knives, butcher's sharpeners, etc.) installed in all the production premises, used for production of food products. Either washing machines are used for washing and disinfection of larger inventory and returnable containers, or washing premises are provided with water piping for tubs of cold and hot water.

7.6. Sanitary treatment of technological equipment and inventory is an integral part of technological process.

7.7. The enterprise should conduct regular control of efficiency of sanitary treatment not less than once in 15 days in all the food departments, using bacteriological investigations of swabs from technological equipment, inventory, in-plant containers, sanitary clothes, and hands of workers.

In case of receiving negative results of investigations, repeated sanitary treatment is conducted with subsequent control of its efficiency.

#### 8. Technological processes

8.1. Technological processes are organized in a way preventing both any crossing of their ways and contacts of raw and ready materials, and ensuring the output of quality meat products.

8.2. Raw materials and supplemental materials, coming for processing, should undergo incoming inspection in compliance with GOST requirement 24297-80 "Incoming inspection of product quality. General provisions".

8.3. Raw materials and supplemental materials, coming to departments for processing, are unloaded, kept and prepared for production in conditions, preventing their pollution. Released packing materials are removed from the production premises immediately.

8.4. Overhead ways should prevent any possibility of meat carcasses contacting the floor, walls, and technological equipment.

The sites of bleeding, clean-up, and washing of carcasses should have gutters (metal, concrete, tiled) with the slope for liquid drainage to troughs.

8.5. Slopes, carts, air-blow tanks and other transportation means for transmission of food raw material (raw fat, guts, edible blood, by-products, etc.) should be separate for each kind of raw materials and accessible for sanitary treatment.

8.6. The site of collection of edible blood should be equipped with devices for washing and disinfection of tubular knives with hoses, cans, and other inventory and equipment for collection and primary treatment of blood.

8.7. Inedible materials are collected either into special containers or air-blow tanks, painted in a colour, different from colours of other equipment, and having a sign which shows their purpose. In order to collect confiscate (carcasses and organs, rejected at veterinary-sanitary examination) there should be either separate slopes or special movable closed containers, painted in distinguishing colours (black stripes on white background).

8.8. Paunch emptying of stomach and fore-stomach of slaughter animals as well as fleshing of carcasses are conducted at specially allocated areas of the department of primary treatment of cattle, separated with a partition of 2.8 meter height, and moved from the place of carcass advancing at the distance of not less than 3 meters, or to separate rooms.

8.9. Working places of veterinarians of the department of primary treatment of cattle should be well-lit, convenient for inspection of carcasses and organs, and equipped in accordance to the requirements of the Rules of veterinary inspection of slaughter animals and veterinary-sanitary expertise of meat and meat products. Working places of veterinarians should be equipped with a "Stop" button for emergency stop of the conveyer in case of suspecting certain dangerous diseases of slaughter animals.

8.10. Only processed by-products are directed for cooling and freezing in refrigerators.

8.11. Working places and equipment for gut processing as well as discharge of sewage waters in the gut room are installed in a way, preventing pollution of the room with the casing contents and water from washing guts.

Casing contents are removed via slots, connected to sewage system.

Working places in the gut room should be equipped with pipes of hot and cold water, and air pressure supply is provided for sorting (aspiration) of guts.

Working places in wet processes of gut processing are equipped with wooden grids under the feet of workers.

8.12. Crumbling and sawing of bones, intended for fat rendering, are conducted in a separate room of the fat room.

8.13. As a rule, products, made of by-products and blood, are produced in a separate room. Defrosting, sorting, and washing of by-products, used in production of sausages, are conducted in the chamber of defrosting of refrigerator, and in case of its absence – in a separate room of the sausage department.

8.14. It is prohibited to disinfect semi-condemned meat of by-products by boiling in production facilities of sausage, culinary, and preserving departments.

For these purposes, a department in production of meat loaves is built in a separate facility, isolated from other departments; it should be equipped with either electric or gas stoves. While using this department, any contact of raw semi-condemned meat with ready products is prohibited.

8.15. Transportation of fuel feeding (saw dust, firewood) to the thermal department of the sausage room through production facilities is prohibited.

Containers for packing of ready products of sausage, culinary, and other departments, producing food products, are brought through pass-ways or expedition, avoiding production facilities. It is prohibited to keep containers in food production departments.

8.16. Bulk food materials (flour, dried milk, starch, sodium caseinate, salt, spices, etc.) are kept isolated from production facilities. Salt should pass through magnetic detector. There should be a separate room for pre-packaging of spices, which should be equipped with mechanical ventilation.

8.17. Ground meat and by-product minced meat for rolls and pelmeni is prepared in special rooms or in corresponding units of the sausage room.

Dough kneading, formation of rolls, their frying and baking is allowed in one room on condition of using gas and electric devices for frying and baking.

8.18. Installation of blast freezer cabinet to freeze pelmeni is allowed in the room where their pre-packaging and packing are conducted.

It is allowed to keep pre-packaged and packed pelmeni together with other frozen food products in general chambers of refrigerator.

8.19. While producing preserves, the requirements of the Instruction of the order of sanitary-technical control over preserves at producing enterprises, wholesale depots, in retail trade and at public catering enterprises, approved by the Ministry of Health Care of the USSR, No. 1121-73, dated September 18, 1973, should be followed.

8.20. Edible blood is transmitted to the places of processing in conditions, preventing its pollution, and products, made of it, are packed and kept in facilities, isolated from technical albumin and other food products.

Driers for food albumin should have their own ventilation devices. Incoming air, supplied to the drier, is previously purified using a filter.

8.21. Separate production premises are allocated for the production of medical preparations. The containers for medical preparations are washed and sterilized in specially isolated washing room.

8.22. If the meat plant does not have a diseased animal slaughter house, there should be a place in the fleshing-and-preserving department for disinfection and salting of skins of sick animals, slaughtered in the general slaughter house.

8.23. The production of feeds and technical products should be isolated from food production departments and have a separate raw material unit with independent household rooms like a decontamination post which has an exit from them to this unit.

The personnel, working at execution of production operations in raw material unit of the department of dry feeds, should not be used for any other works of the department.



Raw material unit should have a washing room for washing and disinfecting of containers, inventory and transport means, used for delivery of non-food wastes and confiscates to the department.

The return of inventory and transport means to other departments is allowed only after their thorough washing and disinfecting.

The output of production of the department of feeds and technical products is performed using an independent expedition, isolated from the expedition of food products. Keeping of feed meal in a bulk on the floor is prohibited.

The enterprises, which do not have departments (units) of production of dry feeds for animals, should keep preserved non-food protein raw material in closed cans until its delivery to other meat plants for processing (which have department of dry feeds).

#### 9. Storage facilities, refrigerators, and transport

9.1. Meat processing enterprises should be provided with a sufficient amount of storage facilities for storage of raw materials, packing and supplemental materials, used in production of food products. Isolated storage facilities are built for supplemental materials, which cannot be kept together with food raw materials.

9.2. Dunnage racks, shelving units, and shelves should be used for storage of food raw material and supplemental materials. It is prohibited to store them directly on the floor.

9.3. While laying cuts to salting tubs and taking them out from the tubs, the shoes of workers, participating in this work, should be dressed in canvas overboots.

9.4. All the storage facilities should be kept clean and are subject to systematic cleaning. Floors, walls, ceilings, and shelving units are washed and disinfected as required. There should be regular measures of rodent control in storage facilities.

9.5. Edible salt, brought to the enterprise, is unloaded to roofed storages with waterproof floors.

9.6. Fuel, containers, and building materials are kept in storages, under roofs or in specially allocated sites with proper cover.

Bones are kept under cover with waterproof floor, closed with net barriers from all the sides.

#### 9.7. Refrigerator.

9.7.1. Technical operations with refrigerator are conducted in accordance to the technological instruction book on cooling, freezing, defrosting, and keeping of meat and meat products at meat processing enterprises.

9.7.2. While placing into refrigerator chambers, all the loads both in containers and without any are placed in piles onto wood grating made of either scraped bars or trays, the height of which should be at least 8 cm from the floor. The piles should be at least 30 cm from the walls and cooling devices. There should be pass-ways between piles. While laying frozen meat products into piles and taking them off piles, the shoes of workers, participating in this work, should be dressed in canvas overboots.

Cooled and cold meat is kept hanging.

9.7.3. Semi-condemned meat is kept in a separate chamber or in the general chamber in the area, barred with a mesh partition.

9.7.4. It is prohibited to use inventory and trays, which have not been disinfected after previous use. The stores of clean wooden grates and trays are kept in a separate room.

9.7.5. Frost deposit from cooling elements is removed either by melting or cleaning with scrapers or rough brushes after releasing chambers from the products kept. It is allowed to conduct mechanical cleaning of elements from frost deposit in loaded chambers on condition of obligatory covering products, kept inside, with clean canvas or duck fabric. After cleaning, snow is removed from chambers immediately.

9.7.6. Dirty floors and doors in chambers with above-zero temperature, in corridors and stairway are regularly washed with hot alkali soap solution. Microbiological control is conducted regularly for purposes of timely revealing infection of refrigerator chambers with moulds; the control is conducted in compliance with the Instruction on determining mould infections in refrigerator chambers of meat processing enterprises.

9.7.7. Refrigerator chambers are repaired, washed, and disinfected after releasing them from products, during the time of preparing refrigerators for bulk loads, and in case of revealing moulds on walls, ceilings, equipment of refrigerators or in case of mould infections on products kept.

9.7.8. In order to wash and disinfect inventory, transport, and containers in refrigerator, there should be a washing room with waterproof floor, piping of direct steam, hot and cold water and troughs for wastewater coming to sewage system.

9.8. As a rule, transportation of meat and meat products is conducted in refrigerated trucks as well as in cooled railway and water transport means.

9.9. Automobile transport for meat and meat products should be technically sound, clean and with specific sanitary passports.

Prior to loading products the worker, appointed for this purpose by the enterprise administration, should examine transport, and if it corresponds to the requirements of sanitary regulations, he puts a special mark on its trip ticket, thus approving its use for transportation of meat products. It is prohibited to load products without this approval.

9.10. It is prohibited to transport meat and by-products together with ready meat products. Meat products are transported in clean containers, made of materials, approved by health care bodies. It is prohibited to transport these products in a pile without containers.

It is allowed to use vehicles, which have already transported meat products, ready for consumption, for purposes of transporting meat and by-products again on the same day without previous washing.

Every day after transportation is completed all transport means are subject to sanitary treatment in accordance to the Instruction on washing and preventive disinfection at meat and poultry processing enterprises.

9.11. Workers, participating in transportation of meat products (loaders, shipping agents) should have personal medical record books with the stamps, evidencing their passing a credit in sanitary minimum standards and medical examination in due course. The enterprise should provide these workers with sanitary and special clothes, gloves, and – in case of loading meat – with protective canvas overboots, worn on the top of shoes during loading of products.

9.12. Returnable packaging is accepted from product recipients in clean state. It is subject to additional sanitary treatment at meat processing enterprises.

## 10. Personal service rooms

10.1. Personal service rooms for workers of production departments of meat processing enterprises should be equipped like decontamination stations.

10.2. The personal service rooms should contain the following items: wardrobe rooms of overcoats, personal clothes, working and sanitary clothes, linen-room for clean sanitary clothes, laundry rooms, room for dirty sanitary clothes, shower rooms, nail bar, lavatory, sinks to wash hands, health unit or medical examination room, rooms for women's personal hygiene, drier for clothes and shoes in accordance to sanitary and veterinary requirements to projecting meat processing enterprises.

Wardrobe rooms and shower rooms for workers of refrigerator units may be located in general service rooms.

There should be separate personal service rooms for workers of diseased animal slaughter house and department of inedible by-products.

It is prohibited to locate lavatories, shower rooms, and laundries above the rooms of food production departments, and production and storehouse rooms of dining-halls.

10.3. Wardrobe rooms for working and sanitary clothes are located in rooms, isolated from wardrobe rooms for overcoats and personal clothes.

10.4. Keeping clothes of workers of the main production should be conducted on a non-confidential basis; therefore the wardrobe rooms of personal service rooms are equipped with racks or open closets and benches.

10.5. Flood-gates before lavatories should be equipped with racks for sanitary clothes, sinks to wash hands with mixers of hot and cold water, soap, brushes, device for disinfection of hands, electric drier for wet hands or disposable towels.

Lavatory basins in lavatories should have pedal valves; lavatories should have self-closing doors.

10.6. Walls in shower rooms should be covered with glazed tile floor-to-ceiling; wardrobe rooms of sanitary clothes, linen-room which supplies clean clothes, public toilets, rooms of women's personal hygiene – for 2.1 meter, above it the wall should be painted with emulsion paint or other allowed paints up till leading constructions; it is allowed to paint or whitewash walls in other rooms.

Ceilings of shower rooms should be painted with oil-base paint, ceilings in all the rest of the rooms should be whitewashed with lime wash; the floors should be tiled with ceramic tile.

10.7. Personal service rooms should be cleaned thoroughly after the end of work every day; they should be cleaned from dust; walls, floors, and inventory should be washed with alkali soap solution and hot water; wardrobes in wardrobe rooms should be moist mopped and disinfected not less than once a week using sprinkling or rubbing with a cloth, wetted by disinfecting solution.

Public toilets and equipment of the room of women's personal hygiene should be cleaned thoroughly, and washed with water as required but not less than once per shift, and then they should be disinfected.

## 11. Personal hygiene

11.1. Each worker of the enterprise is responsible for following the rules of personal hygiene, for the condition of his working place, for execution of technological and sanitary regulations on his working place.

11.2. All the workers, taking employment with the enterprise or currently working for it, should have regular medical examinations in accordance to requirements, set by the bodies of sanitary-epidemiological service.

11.3 Each worker should have his personal medical record book which should contain the results of all regular examinations and research.

11.4. All the workers, taking employment with the enterprise, should pass training in hygiene in accordance to the programme of sanitary minimum standards, pass the exam, and get a corresponding note, proving it, in the corresponding register book and in the personal medical record book. In their further work all the workers, including administration and technical and engineering personnel should have trainings and check of knowledge of sanitary minimum standards once in two years, regardless of the time of their starting work for the enterprise. It is prohibited for the workers, who have not passed the exam in sanitary minimum standards, to work at the enterprise.

11.5. It is prohibited for workers who suffer from diseases, indicated in the current "Instruction on the order of conducting medical examinations of workers who take employment and work in food processing enterprises, at water supply constructions, in day-care services", to work in departments, producing meat products.

11.6. In case of symptoms of gastrointestinal problems, increase in body temperature, any suppurations, and symptoms of other diseases, the workers of production departments should inform the administration about it and go to the health unit of the enterprise or any other medical establishment to receive proper treatment.

11.7. Prior to starting work the workers of production departments should take a shower, put on clean sanitary clothes so that it covers their personal clothes completely, cover their hair with a head scarf or a cap, and wash their hands twice using warm water and soap. During epidemiological or epizootic disturbance, pursuant to instructions of sanitary-epidemiological station or bodies of state veterinary surveillance the workers of departments should disinfect their hands with 0.2% solution of chloroamine or 0.1% clarified liquor of lime chloride prior to washing their hands.

Production workers should also conduct sanitary treatment of their hands after each break in their work.

In case of slaughter of animals, which had infectious diseases, all the workers of diseased animal slaughter house and departments of primary processing of cattle should have regular disinfection of their hands and working instruments (knives, butcher's sharpeners) on demand of the veterinarian of the department (diseased animal slaughter house).

11.8. Sanitary clothes should be changed every day and as deemed dirty.

11.9. In order to prevent foreign objects from falling into raw materials and into ready products it is prohibited to bring the following things into food production departments and keep there: small glass and metal objects (except for metal instruments and technological inventory); to close sanitary clothes with safety pins and needles; to keep personal demand items in pockets (mirrors, combs, rings, badges, cigarettes, matches, etc).

Each production department should have its own register of breakable objects.

11.10. It is prohibited to enter production department without sanitary clothes or in special clothes, designed for work outside.

11.11. Locksmiths, electricians, and other workers, conducting repair works in production, storage departments of the enterprise, should follow the rules of personal hygiene, work in the mentioned departments with their special clothes on, carry their instruments in special closed boxes with handles, and take preventive measures for foreign objects not to get into the products.

11.12. On leaving the building to go to the territory and on visiting non-production premises (lavatories, dining-hall, medical examination room, etc.) sanitary clothes should be taken off; it is prohibited to put any overcoat on the top of sanitary clothes.

11.13. Workers should pay special attention to the purity of their hands. Nails on hands should be cut short; it is prohibited to use any nail polish. It is required to wash hands prior to starting work and after each break in work, on passing from one operation to another, after touching dirty objects.

On leaving the lavatory it is required to wash hands twice: at the flood-gate after visiting the lavatory prior to taking on an overall, and at the working place immediately prior to starting work. On leaving the lavatory, it is required to disinfect shoes on the disinfecting carpet.

11.14. Food should be eaten only in dining-halls, canteens, rooms for food intake, or in other posts of catering, located on the territory of the enterprise or close to it. It is prohibited to keep food products in individual sideboards of wardrobe rooms.

## 12. Disinsection, deratization

12.1. It is required to take regular measures of control over flies at the enterprise.

In order to prevent breeding of flies, it is required to remove trash and sewage disposal in due time. Workers, appointed for this job, conduct special treatment of the garbage rooms, waste pits, lavatories, manure storage structures once or twice a week using insect powder of hexachlorane, 2–3% solution of chlorophos, or 0.1% water emulsion of trichloromethafos. Treatment of liquid wastes is also conducted using dry chloride of lime (1 kg per 1 square meter of surface).

In warm season windows, ventilating windows and doors should have mesh partitions in order to protect rooms from flies.

Tanglefoot is used to eliminate flies in rooms. In working time this purpose is also fulfilled by chemical preparations, approved by the Ministry of Health Care of the USSR, in this case products are removed from the department, the equipment is closed, and then the rooms are ventilated for 6 hours.

12.2. The following mixtures are used for control of cockroaches: fresh dead-burnt borax, mixed with potato or pea flour in 1:1 proportion; boric acid solution with sugar or bread, pyrethrum. Places of nesting of cockroaches are burnt with a blow lamp. It is allowed to use 1% water solution of chlorophos on condition of following requirements, mentioned in clause 12.1 of these Regulations.

12.3. In order to protect raw materials and ready products from pollution and spoiling by rodents the following measures are required:

- to cover thresholds and doors of rooms (for 40–50 cm) with steel sheets or metal nets;
- to close window in underground floors and the openings of ventilations ways with protective screens;
- to cover holes in walls, floors, near pipelines and batteries with cement with metal shavings;
- to conduct regular and timely cleaning of departments from food remains and waste, to cover raw materials and ready products thoroughly at the end of work.

12.4. The elimination of rodents is conducted by mechanic (traps, catches, etc.) and chemical ways. Chemical ways of deratization may be used only by specialists in deratization. The following items may be used as chemical means of elimination of rodents: zoocoumarin, naphthylthiourea, thiosemicarboside (thiourea preparation), barium carbonate, zinc phosphide, ratindan, and carbon dioxide.

It is prohibited to use bacterial ways of control of rodents.

### 13. Responsibilities of enterprise administration

#### 13.1. The administration of the enterprise is obliged:

- to create conditions, required for output of production of guaranteed quality;
- to ensure required medical examinations and investigations of respective groups of workers, as well as their passing exams in sanitary minimum standards in due time;
- to ensure strict observance of requirements of local bodies of sanitary-epidemiological service;
- on receiving information about the output of products, which do not comply with sanitary and veterinary requirements, to take immediate measures in elimination of violations, which caused the output of such products;
- to provide each worker of the enterprise with sets of sanitary clothes in accordance with acting norms, to organize its regular laundry, and, if required, its disinfection and distribution in clean and proper state;
- to appoint specific workers for cleaning of the territory, rooms, to provide conditions for quality sanitary treatment of the equipment;
- to prohibit the work of workers, responsible for cleaning of the territory, and workers, cleaning departments, in the production departments;
- to inform all the workers of the enterprise about the present sanitary regulations, to organize their study and to ensure their strict observance.

### 14. Responsibility and control over observance of the Regulations

14.1. The responsibility for execution of present sanitary regulations resides with heads of enterprises and heads (shop foremen) of departments.

14.2. The control over observance of present sanitary regulations is performed by the local sanitary and veterinary services of the Ministry of Dairy and Meat Industry of the USSR, local bodies of sanitary-epidemiological service and bodies of state veterinary surveillance.

The issuance of present Regulations abolishes the Sanitary regulations for meat and poultry processing industries, approved by the Ministry of Dairy and Meat Industries of the USSR and the Chief sanitary-epidemiological department of the Ministry of Health Care of the USSR, dated April 16, 1970, in coordination with the Chief department of veterinary of the Ministry of Agriculture of the USSR, dated April 15, 1970. From now on, until the amendments to present Rules for poultry processing enterprises and departments are approved, it is required to follow corresponding sanitary norms of the Sanitary regulations, dated April 16, 1970 and the Veterinary and sanitary-hygienic regulations to production of poultry meat, approved on December 30, 1983.