

POULTRY AND RABBIT DRESSING PLANTS

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SECTION 1. DEFINITIONS

For the purpose of these regulations, the following terms are defined:

- A. **Poultry or rabbit dressing plant:** Any place or building and structure in connection therewith, where poultry or rabbits are killed, handled or processed for food intended for sale to the public.
- B. **Proprietor:** Any person, firm, corporation or governmental agency operating a poultry or rabbit dressing plant.
- C. **Personnel:** Any person employed in a poultry or rabbit dressing plant who does or may in any manner come in contact with dressed poultry or rabbits.

SECTION 2. COMPLIANCE

All poultry or rabbit plant operations shall be performed in buildings and structures and with facilities and equipment all of which meet the requirements of these regulations. The proprietor shall be responsible for compliance with these regulations.

SECTION 3. BUILDINGS AND STRUCTURES

- A. **Construction:** Buildings and structures shall be solidly constructed and maintained in good repair. They shall be constructed and maintained in a rat-proof condition.

B. Floors: Floors of poultry or rabbit dressing plants must be tight, sound, easily cleanable, kept clean and constructed of concrete or other material that is impervious to moisture. They shall be maintained in good repair and properly sloped to trapped floor drains. Floors shall be cleaned by flushing as often as necessary and at least at the end of the day's operation.

C. Walls and ceilings: Walls and pillars of poultry or rabbit dressing plants must be constructed of concrete or other material that is impervious to moisture. The ceilings, walls, doors and pillars shall be painted a light color or finished in an approved manner, kept clean and in good repair. The walls and ceilings shall be cleaned by flushing as often as necessary and at least at the end of the day's operation.

D. Lighting and ventilation: Poultry and rabbit dressing plants shall be adequately lighted and properly ventilated.

E. Screening and vermin control: All openings to the outer air must be properly screened with at least 16-mesh wire or otherwise protected against the entrance of flies and other vermin. All necessary vermin control measures must be taken.

F. Toilet facilities: Adequate and conveniently located toilet facilities must be provided. They must be kept clean, adequately lighted, properly ventilated and in good repair. The door must be self-closing, and the room must be completely sealed in such a manner as to prevent the entry of flies, rats or other vermin. Screening alone will not be considered adequate sealing of any inner opening to a toilet room. Where a sanitary sewer is accessible, connection must be made thereto; otherwise, the disposal of human wastes must be in accordance with the requirements set forth in the Rules and Regulations of the Arkansas State Board of Health pertaining to "Disposal of Human Excreta, General Sanitation," Chapter 1.

G. Lavatory facilities: Adequate and convenient handwashing facilities must be provided. Such facilities shall include hot and cold water under pressure, soap and approved sanitary towels. The use of the common towel is prohibited. Lavatories must be kept clean and in good repair.

SECTION 4. WATER SUPPLY

A safe and adequate supply of hot and cold water under pressure must be provided in all poultry and rabbit dressing plants. Where a public water system is available, a connection must be made thereto; otherwise, the water shall be obtained from a supply meeting the requirements set forth under the Rules and Regulations of the Arkansas State Board of Health pertaining to "Semi-public Water Supplies," Chapter 2.

SECTION 5. WASTE DISPOSAL

A. Liquid wastes: Proper facilities must be provided for the collection and disposal of all liquid wastes including blood, floor washings and other material. These wastes shall not be discharged on the surface of the ground nor into a flowing stream or body of water that may endanger a public or private water supply or be detrimental to public health.

B. Solid wastes: Offal, fat, refuse and waste material must be placed in covered metal containers and disposed of in a sanitary manner immediately after the day's operation. All garbage receptacles shall be washed when emptied and treated with a disinfectant, if necessary, to prevent a nuisance. The feeding of uncooked offal, scraps and flesh to any animal is prohibited.

SECTION 6. DISEASED FOWL OR RABBITS AND THOSE DYING OTHER THAN BY SLAUGHTER

A. Diseased fowl or rabbits. No fowl or rabbits known or suspected to be affected with any disease shall be killed and sold or offered for sale. The burden of discovering and eliminating from production for food all carcasses of infected fowl and rabbits is hereby placed upon the proprietor.

B. Fowl or rabbits dying other than by slaughter. No rabbits or fowl dying in any manner other than by slaughter shall be sold or offered for sale to the public.

SECTION 7. EQUIPMENT AND UTENSILS

A. **Construction:** All containers, utensils and other equipment used in preparing, processing or handling of fowl or rabbits must be constructed so as to be easily cleanable. The use of containers, utensils or other equipment which is badly worn, rusted, corroded or in such condition that it cannot be properly cleaned is prohibited.

B. **Cleaning facilities:** Adequate facilities must be provided for the proper cleaning of all utensils, containers and equipment used in processing, storing or sale of the fowl or rabbits. Such facilities shall include a two-compartment vat (or its equivalent) equipped with hot and cold water under pressure.

C. **Cleaning:** All containers, utensils or other equipment used in processing, storing or sale of the fowl or rabbits must, after each day's use or run be thoroughly cleansed with the aid of a suitable detergent or soap, rinsed or immersed in clean hot water or sterilized with live steam, and allowed to drain and air dry.

D. **Tables, racks, etc.:** All tables and racks shall be smooth, free of cracks, easily cleanable and kept clean. The eviscerating table shall be constructed of metal or other material that is impervious to moisture. It shall be sloped so as to drain and shall be constantly flushed with water when in use.

SECTION 8. KILLING AND PICKING OR SKINNING ROOM

Killing and picking of poultry or the killing and skinning of rabbits shall be carried on in a room separate and apart from any room in which live poultry or rabbits are kept, eviscerating is done, or the dressed carcasses are handled or stored. After the removal of feathers or skin, all poultry or rabbits shall be so handled as to prevent contamination.

SECTION 9. EVISCERATING ROOM

A room, separate and apart from any room in which live poultry or rabbits are kept or where killing and picking of poultry or the killing and skinning of rabbits is carried on, shall be provided and used for eviscerating. This room shall be used for no other purpose.

SECTION 10. CHILLING AND STORING OF POULTRY OR RABBITS

Dressed poultry or rabbits must be immediately chilled in an approved manner. Storage shall be accomplished in a sanitary manner in an adequately refrigerated place.

SECTION 11. PACKING AND TRANSPORTATION

All containers used for packing dressed poultry or rabbits shall be of new, single-service material or non-absorbent and thoroughly cleaned and sterilized before being used.

During transportation, dressed poultry or rabbits shall be delivered in clean closed vehicles or otherwise protected from dust and other contamination.

SECTION 12. HEALTH OF PERSONNEL

No person affected with any disease in a communicable stage shall be employed in a poultry or rabbit dressing plant. If there is any reason to suspect that any of the personnel may have a disease in a communicable stage, the person or persons suspected may be required to obtain a certificate of physical examination by a physician legally licensed to practice medicine in Arkansas, to determine the presence of any disease in a communicable stage.

SECTION 13 CLEANLINESS OF PERSONNEL

All personnel must keep themselves and their clothing clean, and no person shall handle any vessel, utensil, poultry or rabbits after having visited a toilet without first thoroughly washing his/her hands with soap and water.

SECTION 14. SPITTING AND THE USE OF TOBACCO

Spitting upon the floors and walls and such practices as spitting on whetstones, placing skewers or knives in the mouth are prohibited. The use of tobacco in any form in any poultry or rabbit killing, eviscerating, wrapping or storing room is prohibited.

SECTION 15. DOMESTIC ANIMALS

No dogs or cats shall be permitted in poultry or rabbit dressing plants.

SECTION 16. PREMISES

The outer premises, including docks and areas where vehicles are loaded, driveways, yards, pens and battery rooms shall be properly drained and kept free from accumulations which favor fly or mosquito breeding or the harboring of vermin.