

§416.3 Equipment and Utensils

Equipment used in meat and poultry slaughter and processing establishments, ranges from utensils (simple hand tools) to large, highly complex electronically operated machinery. Since product contacts a variety of equipment surfaces, there is a potential for it to be contaminated. Equipment design and construction can have a significant impact on sanitation in the establishment and the goal of preventing product contamination.

§416.3(a) Equipment and utensils used for processing or otherwise handling edible product or ingredients must be of such material and construction to facilitate thorough cleaning and to ensure that their use will not cause the adulteration of product during processing, handling, or storage. Equipment and utensils must be maintained in sanitary condition so as not to adulterate product.

Examples of the failure to meet the requirements for this regulation are:

- A food-contact surface of a piece of equipment is corroded and has several pits.
- A piece of equipment used to handle edible product has an **external** surface (nonfood contact) with an exposed bolt and open seam that have a build-up of encrusted product residue around and in them.
- A polyester conveyor belt that moves exposed product to the packaging machines has two deep cuts and has been gouged.
- The plastic cutting boards on the pork boning tables have been scored by hand knives and have wizard knife gouges.
- A stainless steel shovel used to handle edible product has a rough and curled edge.
- An accumulation of product residue is under the edges of the floor mounts for the legs of three large permanently installed cooking kettles.
- A foul odor is being emitted from a gearbox on a piece of equipment.

§416.3(b) Equipment and utensils must not be constructed, located, or operated

in a manner that prevents FSIS program employees from inspecting the equipment or utensils to determine whether they are in sanitary condition.

Examples of the failure to meet the requirements for this regulation are:

- A splash guard is permanently installed on a portable screw conveyor that carries trimmings to a meat grinder hopper that prevents the CSI from inspecting the sanitary condition of the auger.
- A large piece of equipment is installed so close to the wall that the CSI cannot inspect the sanitary condition of one side of it.

§416.3(c) Receptacles used for storing inedible material must be of such material and construction that their use will not result in the adulteration of any edible product or in the creation of insanitary conditions. Such receptacles must not be used for storing any edible product and must bear conspicuous and distinctive marking to identify permitted uses.

Examples of the failure to meet the requirements of this regulation are:

- There is a hole in the bottom of an inedible container allowing purged juices (blood, water, etc.) to leak onto the production room floor.
- Several metal inedible product barrels located in production-related areas have a large build-up of dried, encrusted product residue on the inside surface and are emitting an objectionable odor.