

§416.4 Sanitary Operations

Frequent and effective cleaning of certain areas of the plant is necessary to (1) prevent the accumulation of organic wastes resulting from meat and poultry operations on equipment and utensils, (2) prevent the development of foul odors that could attract insects, rodents, and other vermin, and (3) remove product debris or dirt on nonfood-contact surfaces that may provide an environment suitable for the growth of microorganisms that employees could indirectly transfer to product. The method, frequency, and area to be cleaned may vary with plant operations.

§416.4(a) All food-contact surfaces, including food-contact surfaces of utensils and equipment, must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product.

An Example of the failure to meet the requirements of this regulation are:

- Insufficient cleaning of a belt allowing a build-up of fat. When the fat rubs against a stainless steel guard on the belt, a black substance is deposited on the accumulated fat.

§416.4(b) Non-food-contact surfaces of facilities, equipment, and utensils used in the operation of the establishment must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product.

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

There is mold growing on a wall in an edible product area.

- There are meat and fat particles from previous days' use on the underside of a product transfer belt.
- There is an accumulation of food particles, trash, and dust under the vending machines in the cafeteria.

§416.4(c) Cleaning compounds, sanitizing agents, processing aids, and other

chemicals used by an establishment must be safe and effective under the conditions of use. Such chemicals must be used, handled, and stored in a manner that will not adulterate product or create insanitary conditions. Documentation substantiating the safety of a chemical's use in a food processing environment must be available to FSIS inspection program employees for review.

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

- The plant's documentation that is kept on file to support the safety of the substances and compounds used in the facility is not available to the CSI upon request.
- A five-gallon container of liquid cleaning agent is stored on a rack directly above bags of salt in the ingredient dry storage area.
- There are several containers with a chemical solution in them stored in the dry storage area without any identification on the container.

§416.4(d) Product must be protected from adulteration during processing, handling, storage, loading, and unloading at and during transportation from official establishments.

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

- The establishment is loading forequarters of beef onto a truck trailer that has an accumulation of dried blood, fat, and meat particles on the floor.
- Several overhead pipes in the grinding room have an accumulation of dust on them.
- Several uncovered combo bins of pork trimmings were removed from a truck trailer and are now sitting on the receiving dock waiting to move into the cooler. The receiving dock is open to environmental elements.
- The surface of a roll of packaging material that contacts product is stored in direct contact with the surface of a pallet in the dry storage area.
- Two employees who work in the picking room are walking through the cut-up room.
- Combo bins of raw pork products are stored in racks three tiers high in the cooler. Two combo bins of pork bellies stored on the bottom tier were not covered.