SUBCHAPTER E—REGULATORY REQUIREMENTS UNDER THE FEDERAL MEAT INSPECTION ACT AND THE POULTRY PRODUCTS INSPECTION ACT

PART 416—SANITATION

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SOURCE: 61 FR 38868, July 25, 1996, unless otherwise noted.

§ 416.1 General rules.
Each official establishment must be operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is not adulterated.
[64 FR 56417, Oct. 20, 1999]

§ 416.2 Establishment grounds and facilities.
(a) Grounds and pest control. The grounds about an establishment must be maintained to prevent conditions that could lead to insanitary conditions, adulteration of product, or interfere with inspection by FSIS program employees. Establishments must have in place a pest management program to prevent the harborage and breeding of pests on the grounds and within establishment facilities. Pest control substances used must be safe and effective under the conditions of use and not be applied or stored in a manner that will result in the adulteration of product or the creation of insanitary conditions.

(b) Construction. (1) Establishment buildings, including their structures, rooms, and compartments must be of sound construction, be kept in good repair, and be of sufficient size to allow for processing, handling, and storage of product in a manner that does not result in product adulteration or the creation of insanitary conditions.

(2) Walls, floors, and ceilings within establishments must be built of durable materials impervious to moisture and be cleaned and sanitized as necessary to prevent adulteration of product or the creation of insanitary conditions.

(3) Walls, floors, ceilings, doors, windows, and other outside openings must be constructed and maintained to prevent the entrance of vermin, such as flies, rats, and mice.

(4) Rooms or compartments in which edible product is processed, handled, or stored must be separate and distinct from rooms or compartments in which inedible product is processed, handled, or stored, to the extent necessary to prevent product adulteration and the creation of insanitary conditions.

(c) Light. 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.

(d) Ventilation. Ventilation adequate to control odors, vapors, and condensation to the extent necessary to prevent adulteration of product and the creation of insanitary conditions must be provided.

(e) Plumbing. Plumbing systems must be installed and maintained to:

(1) Carry sufficient quantities of water to required locations throughout the establishment;

(2) Properly convey sewage and liquid disposable waste from the establishment;

(3) Prevent adulteration of product, water supplies, equipment, and utensils and prevent the creation of insanitary conditions throughout the establishment;

(4) Provide adequate floor drainage in all areas where floors are subject to
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flooding-type cleaning or where normal
operations release or discharge water
or other liquid waste on the floor;

(5) Prevent back-flow conditions in
and cross-connection between piping
systems that discharge waste water or
sewage and piping systems that carry
water for product manufacturing; and

(6) Prevent the backup of sewer
gases.

(f) Sewage disposal. Sewage must be
disposed into a sewage system separate
from all other drainage lines or dis-
posed of through other means suffi-
cient to prevent backup of sewage into
areas where product is processed, han-
dled, or stored. When the sewage dis-
posal system is a private system re-
quiring approval by a State or local
health authority, the establishment
must furnish FSIS with the letter of
approval from that authority upon re-
quest.

(g) Water supply and water, ice, and so-
lution reuse. (1) A supply of running
water that complies with the National
Primary Drinking Water regulations
(40 CFR part 141), at a suitable tem-
perature and under pressure as needed,
must be provided in all areas where re-
quired (for processing product, for
cleaning rooms and equipment, uten-
sils, and packaging materials, for em-
ployee sanitary facilities, etc.). If an
establishment uses a municipal water
supply, it must make available to
FSIS, upon request, a water report,
issued under the authority of the State
or local health agency, certifying or at-
testing to the potability of the water
supply. If an establishment uses a pri-
ivate well for its water supply, it must
make available to FSIS, upon request,
documentation certifying the pota-
BILITY of the water supply that has been
renewed at least semi-annually.

(2) Water, ice, and solutions (such as
brine, liquid smoke, or propylene gly-
col) used to chill or cook ready-to-eat
product may be reused for the same
purpose provided that measures are taken to reduce
physical, chemical, and micro-
biological contamination so as to pre-
vent contamination or adulteration of
product. Reuse that which has come
into contact with raw product may not
be used on ready-to-eat product.

(4) Reconditioned water that has
never contained human waste and that
has been treated by an onsite advanced
wastewater treatment facility may be
used on raw product, except in product
formulation, and throughout the facili-
ty in edible and inedible production
areas, provided that measures are
taken to ensure that this water meets
the criteria prescribed in paragraph
(g)(1) of this section. Product, facili-
ties, equipment, and utensils coming in
contact with this water must undergo a
separate final rinse with non-recondi-
tioned water that meets the criteria
prescribed in paragraph (g)(1) of this
section.

(5) Any water that has never con-
tained human waste and that is free of
pathogenic organisms may be used in
edible and inedible product areas, pro-
vided it does not contact edible prod-
uct. For example, such reuse water
may be used to move heavy solids, to
flush the bottom of open evisceration
troughs, or to wash antemortem areas,
livestock pens, trucks, poultry cages,
picker aprons, picking room floors, and
similar areas within the establishment.

(6) Water that does not meet the use
conditions of paragraphs (g)(1) through
(g)(5) of this section may not be used in
areas where edible product is handled
or prepared or in any manner that
would allow it to adulterate edible
product or create insanitary condi-
tions.

(h) Dressing rooms, lavatories, and toi-
lets. (1) Dressing rooms, toilet rooms,
and urinals must be sufficient in num-
ber, ample in size, conveniently lo-
cated, and maintained in a sanitary
condition and in good repair at all
times to ensure cleanliness of all per-
sons handling any product. They must
be separate from the rooms and com-
partments in which products are proc-
essed, stored, or handled.

(2) Lavatories with running hot and
cold water, soap, and towels, must be
placed in or near toilet and urinal
§ 416.6 Tagging insanitary equipment, utensils, rooms or compartments.

When an FSIS program employee finds that any equipment, utensil, room, or compartment at an official establishment is insanitary or that its use could cause the adulteration of product, he will attach to it a "U.S.