SOUTH CAROLINA MEAT-POULTRY INSPECTION DEPARTMENT (SCMPID)
FACILITY PRE-APPROVAL INSPECTION CHECKLIST

1. **Site and Facility Layout:**

a. Site must have potable water supply and sewage disposal. Certification of potable water source and approved sewage disposal must be provided.

b. Site must be located in an area free of potential pest sources.

c. Facility layout must accommodate product and personnel flow to maximize product safety.

d. Sufficient processing and storage space must be available to keep ready-to eat products separate from raw products and to keep inedible products separate from edible products.

e. Refrigeration units must be capable of maintaining the following temperatures:

(1) Raw Product Processing Room: $\leq 50^{o}F$

(2) Coolers: $30^{o}F$

(3) Freezers: $-10^{o}F$

f: Outside areas for loading/unloading must be paved with a hard surface (concrete, asphalt, etc.).

2. **Employee Facilities:**

a. Adequate dressing rooms and toilets must be provided for all employees.

b. A break or eating area must be available for all employees.

c. Knee, foot or motion operated hand washing sinks must be present in all toilets and production areas; must be equipped with hot/cold water, towel and soap dispensers.

d. All employee areas must be properly ventilated. Toilets must not open directly into production areas.

3. **Construction:**

a. All ceilings, walls, and floors must be constructed of material that is smooth, easily cleanable, impervious to moisture, and light in color (except floors).

b. Floors must be sloped 1/4" per foot with no depressions/low spots. Tight-fitting or seamless coving is required at all wall-floor junctures.

c. Ceilings in perishable product processing rooms and cook rooms must be 10' high.

d. Doors and door frames must be constructed of corrosion-resistant material. Doors accessing production areas must be tight-fitting and self-closing. NOTE: Plastic strip doors are not allowed in openings through which exposed product passes.

4. **Lighting and ventilation:**

a. Lighting, using covered or shatter resistant bulbs, must be provided as follows:

(1) Kill floors, processing areas, inspection stations and rework areas: 50 foot-candles minimum (except poultry inspection stations require 200 foot-candles minimum)

(2) All other areas: 30 foot-candles minimum

b. Adequate ventilation must be provided throughout the facility to prevent build-up of condensation or objectionable odors. Additionally, vent hoods with exhaust fans are required above all cookers, stoves or fryers.

5. **Equipment:**

a. All food processing equipment must be properly maintained, in good repair and constructed in such a manner as to prevent contamination or adulteration of food products. Purchase only equipment approved for food processing. Coordination with SCMPID prior to purchase is highly recommended.

b. All permanently mounted equipment must be a minimum of 12 inches from walls and either sealed to the floor or high enough above the floor to allowing cleaning underneath.

 (See page 2 on reverse)

SCMPID Form 37-A, October 2006 (Previous edition dated May 1994 is obsolete and should be destroyed.)

c. All food product work surfaces must be smooth, easily cleanable, impervious and non-toxic (e.g., stainless steel.)

d. Product processing rooms must have a three compartment sink of adequate size to wash and sanitize all small equipment and utensils.

6. **Water Supply:**

a. Adequate quantities of hot and cold potable water with adequate pressure must be available throughout the facility.

b. Backflow prevention devices must be in place.

7. **General Plumbing:**

a. Hose connections must be conveniently located throughout the facility to allow proper cleaning.

b. One four-inch floor drain, equipped with a trap seal and backwater valve, must be provided for every 400 square feet of floor space and located in an area easily accessible for cleaning.

The following are additional requirements for red meat slaughter facilities:

8. Livestock Pens:

a. Sturdy holding pens are required outside the slaughter area; easily accessible to ante-mortem inspection.

b. Must be covered; well-drained, hardstand floors that provide secure footing; walls, gates, chutes, etc constructed of smooth and easily cleanable materials.

c. A separate "Suspect" pen is required with lighting of 50foot-candles minimum.

9. **Stunning Areas:** Must be designed to prevent congestion or injury of animals, minimize contamination, and provide adequate restraint for proper stunning.

10. **Rail System:** Rail systems must be designed to allow movement of carcasses without touching equipment, walls, other fixed parts of the building, or other carcasses.

11. **Carcass Washing:** A designated carcass washing area must be provided. A personnel platform must be provided so that all parts of the carcass can be reached.

There are other species-specific requirements for red meat and poultry slaughter contained in SCMPID Operations Directive 111 (see Note below), which should be reviewed prior to designing or renovating a kill floor.

NOTE: THIS IS NOT AN ALL-INCLUSIVE LIST. IT ADDRESSES ONLY THE MAJOR REQUIREMENTS FOR FACILITIES AND INSTALLED EQUIPMENT. MORE DETAILED REQUIREMENTS ARE LISTED IN SCMPID OPERATIONS DIRECTIVE 111, WHICH IS AVAILABLE ON OUR WEB SITE: http://www.clemson.edu/LPH/meatinspection.htm CLICK ON THE LINK "OFFICIAL MEAT AND POULTRY ESTABLISHMENT FACILITIES AND EQUIPMENT REQUIREMENTS" TO REVIEW THIS DIRECTIVE.