

Sanitation Requirements in the Food Code for Custom Processed Meat Grown on Michigan Farms

Use Approved Water System

- Verify your water supply is from a safe and approved source.
- Have well water tested annually, and keep a copy of the results on file.

Employee Health Requirements

- Prevent employees diagnosed with or having symptoms of an illness, wound or other affliction that might contaminate product from processing carcasses.

Protect Equipment and Utensil Food Contact Surfaces

- Check the condition of all food contact surfaces before and after processing venison, including cutting boards, knives, grinder, gloves, outer garments.
- Schedule routine cleaning and sanitizing of all food contact surfaces before and after processing venison.
- Conduct routine cleaning and sanitizing every four hours unless the processing room is refrigerated.

Prevent Cross-Contamination

- Separate raw and ready-to-eat foods, and prevent overcrowding in freezers, coolers, processing, & storage areas.
- Follow flow of meat product throughout the store and design handling procedures to prevent cross contamination.

Keep Food Safe and Unadulterated

- Protect food, food packaging materials, and food contact surfaces from adulteration as a result microbiological, chemical and physical contamination.
- Keep carcasses stored at 41°F to prevent decomposition and limit the growth of pathogenic bacteria found on the raw meat carcass.
- Protect exposed food from contamination:
 1. Condensate and floor splash (microbiological contamination)
 2. Fuels and lubricants (chemical contamination)
 3. Metal shavings from a grinder blade (physical contamination)

Protect, Label, Store and Use Toxic Compounds Properly

- Improper use of a toxic compound is a frequent cause of product adulteration.

Control Pests

- Exclude all pests from the storage and carcass processing areas.

How and When to Wash Your Hands

- Wash hands by vigorously rubbing together the surfaces of lathered hands and arms for at least 20 seconds and thoroughly rinsing with clean warm water.
- Wash hands before and after working with venison, and after eating, drinking, smoking, using the restroom, handling raw meat, touching hair, mouth, nose or face or wash any time your hands are unclean.

Hand Washing Facilities

- Provide handwashing sinks in both the processing and toilet room areas.
- Supply handwashing sinks with hand soap and paper towels.
- Keep toilet rooms clean and in good repair.

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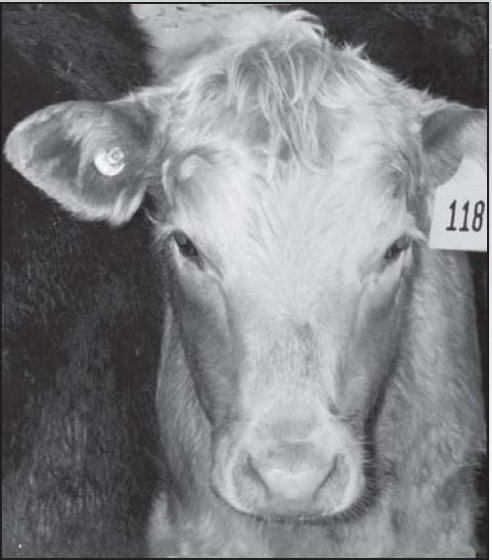
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Custom Processing Guide



*Processing and Sanitation
Requirements for
Personal Consumption of
Farm Raised Meat*

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Checklist for Custom Processing

Receiving & Inspection

- ☐ Processors must inspect all carcasses prior to accepting them from the producer.
- ☐ Inspection of the carcass must be performed in a sanitary location with adequate lighting.
- ☐ Accept only carcasses which are:
 1. Free of signs of illness such as un healthy body condition (starved appearance or visible infections).
 2. Free of lumps or nodules in the chest cavity.
 3. Dressed with the hide intact.
 4. Free of visible decomposition or contamination.
 5. Identified with owner’s name and proper electronic ID tag.
- ☐ Electronic ID tags must be returned to MDA Animal Industry Division with owner name, age, breed and sex of animal.

Carcass Storage

- ☐ Carcasses with hides should be stored at 41°F or less in a secure manner, and be physically separated from all other food.

Note: Proper refrigeration is necessary to prevent decomposition and limit the growth of pathogenic disease-causing bacteria found on raw meat carcasses.

- ☐ Carcass handling and processing should be conducted using “first in, first out” rotation.

Head & Hide Removal

- ☐ Minimize handling and cutting of brain or spinal tissues and lymph nodes
 - Do not cut through spinal column except to remove head. Use a knife designated for that purpose that is maintained in a sanitary condition.
- ☐ Head and hide removal must take place in a dedicated area. It must be strictly segregated from food storage and handling such as outside or in a specialized room.
- ☐ Storage for all non-edible portions (hides, legs, heads) should not be inside the store. A secured, separate area that does not attract pests should be used.
- ☐ Heads, legs and other body parts, unless returned to hunter, must be disposed of in a licensed incinerator or buried in a licensed landfill.

Carcass Processing

- ☐ Wear intact rubber or disposable gloves in good repair. Promptly wash off any deer blood and saliva that comes in direct contact with your skin.
- ☐ Processing of farmer-owned meat must take place after all commercial food handling has ceased. There must be no way to cross contaminate other food.
- ☐ All processing and handling equipment, food contact surfaces, and floors in the shared food handling areas must be washed and sanitized immediately after processing. Processing of commercial foods cannot take place until this is done.
- ☐ Bone out meat from carcass, removing fat and connective tissue. This will also remove lymph nodes.
- ☐ Outer garments and aprons must be changed, washed and sanitized after processing venison.

Custom Processed Meat Product Storage

- ☐ Processors must implement procedures to maintain the identity of meat products so as not to confuse them with commercial meat.
- ☐ Processed farmer-owned meat should be wrapped and each package identified with the name of the owner. Packages should be stamped “Not for Sale.”
- ☐ Beef, lamb, or chevon (goat meat) held for further processing (jerky, sausage, etc.) should be stored in covered containers, separated from commercial foods by a physical barrier and properly identified.

BSE and Scrapie Information for Custom Processors

The abnormal proteins (called prions) thought to cause Bovine Spongiform Encephalopathy (BSE) and Scrapie are found in the brain, spinal cord, eyes, lymph nodes and spleen of affected animals and potentially in blood and saliva. This guide has been revised to include procedures that minimize exposure to those tissues.

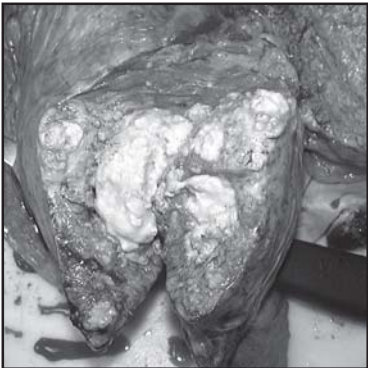
Bovine TB Information for Custom Processors

Tuberculosis is a serious bacterial disease that attacks the respiratory system of animals and humans. Although bovine TB was once relatively common in cattle in the U.S., it has become a rare occurrence except in the Northern Lower Peninsula of Michigan where bovine TB is endemic in the wild white tailed deer population. Bovine TB may be spread to cattle from deer through the air or through consumption of contaminated feed and water. It is imperative that custom processors know what to look for when preparing farmer-owned meat for personal consumption.

Bovine tuberculosis is a chronic disease, and small lesions are not readily recognized. Abscesses may not be visible to processors unless they look carefully. Indeed, most infected animals appear healthy. Affected animals may have yellow to tan, pea-sized or larger nodules in the chest cavity or lungs. Lymph nodes of the head and neck can be swollen and necrotic.

More severely infected animals can have multiple nodules or large cheesy and pus-filled masses in the same areas. The classical tubercle is firm, white or pale yellow, and gritty when cut.

Persons processing the meat of animals infected with bovine TB should seek medical attention if they have open wounds or are concerned about exposure. It is possible for people to be infected with TB and two individuals from Michigan have had this particular strain of bovine TB. If the lungs, ribcage or internal organs of farmer-owned cattle, processed for personal consumption, look abnormal the meat should not be eaten and MDA or USDA should be contacted.



USDA, FSIS photo