

and other operations at the establishment for which inspection is granted may be conducted only by the applicant, except that such a subsidiary of the grantee, may conduct such operations at such establishment.

§ 381.18 Authority of applicant.

Any person applying for inspection service may be required at the discretion of the Administrator to demonstrate that the operator of the establishment authorized him to do so.

§ 381.19 Application for inspection; required facilities.

An application for inspection service under this part shall be made according to the following procedure:

(a) *Prints of drawings and specifications to be furnished.* (1) Applicants for inspection service may obtain information or assistance from the Inspection Service with respect to the requirements before submitting prints of drawings and specifications.

(2) Two prints of drawings showing the features specified in this section shall be submitted to the Administrator. Photostats of drawings are not acceptable. The drawings and prints shall be legible, made with sharp, clear lines, and properly drawn to scale, and shall consist of complete floor plans and a plot plan. Submissions consisting of more than one sheet shall be bound together at the left margin in sets.

(3) The plot plan shall show such features as the limits of the establishment premises, location in outline of buildings on the premises, one point of the compass, and the location of roadways, railroads, and water and sewer lines or sewage facilities serving the establishment.

(4) The floor plan shall show all space to be included in the official establishment. If rooms or compartments shown on the drawings are not to be included as part of the official establishment, this shall be clearly indicated thereon.

(5) The sheets of paper on which prints of drawings are made shall not exceed a size of 34" x 44". The drawings, other than of the plot plan, shall be made to a scale of one-eighth inch per foot. The plot plan may be drawn to a scale of not less than one thirty-second inch per foot. The drawings shall indi-

cate the scale used and shall also indicate the floor shown (e.g. basement, first or second).

(b) *Features required to be shown on floor plan.* The following features shall be shown on the floor plan:

(1) The principal pieces of equipment drawn to scale in the proper locations;

(2) The name of the operator and address of the establishment by street and street number, or by other means properly identifying the location of the establishment. (This information shall be shown on each drawing the same as shown on the application for service (Form MP-401));

(3) One point of the compass;

(4) The doors and openings for passageways, designating those which are self-closing or permanently closed;

(5) All floor drain openings and gutter drains, and for all buildings constructed after September 1, 1959, the approximate location of all underfloor and underground piping;

(6) Lavatories in toilet and processing rooms (lavatories which are other than hand operated shall be so designated on the blueprints);

(7) All steam and hot and cold water outlets for cleanup purposes;

(8) Ice making and storage facilities;

(9) The point at which live poultry is hung on the conveyor line, the point where dressed poultry is removed, and the point of transfer to the eviscerating line;

(10) The routes of the edible and inedible products;

(11) The location of fresh air inlets, exhaust fans and hoods.

(c) *Specifications.* Four sets of specifications covering the following shall accompany the drawings:

(1) Height of ceilings;

(2) Type of ceilings—open or closed;

(3) Finish of ceilings; for example—cement plaster, metal, marine plywood, cement, asbestos board, etc.;

(4) Finish of walls; for example—cement plaster, glazed tile, glazed brick, glass blocks, etc.;

(5) Screens—indicate whether all outside openings are screened or provided with other suitable devices against entrance of flies or other insects;

(6) Finish of floors—concrete, brick, mastic material, etc.;

(7) Drainage—indicate amount of slope of floors to the drains in processing rooms, coolers, toilets, and refuse rooms, and give description of trapping and venting of drainage lines, and of floor drain openings. Indicate size of drainage lines and whether house drainage lines and toilet soil lines are separate to a point outside of buildings;

(8) Heating—indicate type;

(9) Water supply—indicate whether public or private water supply, or both, and specify in terms of gallons per minute of water available for the processing needs of the plant. Also indicate whether or not a nonpotable water supply is used for any purpose in the plant and, if so, specify such uses;

(10) Hot water facilities—specify facilities such as boilers, storage tanks, mixing valves, etc., and indicate the size;

(11) Specify number of men and number of women who will use each toilet room;

(12) Sewage disposal—indicate whether city sewer, cesspool, sedimentation tank, etc.;

(13) Approximate rate of production—for slaughtering and/or eviscerating establishments, indicate hourly rate of slaughter and/or evisceration for each class of poultry, and for other types of establishments, indicate pounds of each type of poultry products processed per hour.

(d) *Rooms and compartments which must be shown on the drawings.* The drawings of the establishment shall show employees' toilet and dressing rooms, office space for the inspectors, storerooms for supplies, refuse rooms, and all rooms, compartments, or passageways where poultry or poultry products, or any ingredients to be used in the preparation of poultry products will be handled or kept. The drawings shall also show all other rooms or compartments located in the buildings that are to comprise the official establishment.

(e) *Changes in drawings or blueprints.* When changes are proposed in areas for which drawings have been previously approved, one of the following types of revised drawings shall be submitted for review and consideration:

(1) A completely revised sheet or sheets, showing proposed alterations or additions, or

(2) Pastors of minor changes which may be affixed to the affected areas on the previously approved drawings in a manner not obscuring essential data. Paster drawings shall be prepared to the same scale and presented on a background similar to that of the originally approved drawing.

(f) *Use of information on file for plants operating under voluntary inspection service.* Applicants whose plants have been surveyed and are operating under voluntary inspection service pursuant to regulations (Part 362 of this chapter) in effect on the date service is made available under the Act will be exempt from the requirements of this section to the extent that the Administrator may determine that information and materials required by the provisions of this section are already available in official files of the Inspection Service.

(g) *Irradiation facilities.* Applicants for inspection whose processing is limited to irradiation of packaged poultry product while in the custody of the establishment need not submit information required by this section, provided the applicant has submitted to the Administrator a proposed quality control system as specified in §381.149 of this part. All applicants for inspection whose operations include irradiation and other processing would submit, to the Administrator, a proposed quality control system as specified in §381.149 of this part, in addition to information required in this section.

[37 FR 9706, May 16, 1972, as amended at 41 FR 4889, Feb. 3, 1976; 57 FR 43597, Sept. 21, 1992]

§381.20 Survey and grant of inspection.

Prior to granting of inspection service, a survey of the establishment shall be made by a representative of the Inspection Service to determine if the establishment is constructed and facilities are installed in accordance with the approved drawings, specifications, and the regulations. Inspection will be granted by the Administrator when these requirements are met, subject to §381.21.