

§ 308.14

9 CFR Ch. III (1-1-00 Edition)

Catch basins shall not be located in departments where any product is prepared, handled or stored. The accumulation on the premises of official establishments of any material in which flies may breed, such as hog hair, bones, paunch contents, or manure, is forbidden. No other conditions that may result in adulteration of product or interfere with inspection shall be allowed in any official establishment or on its premises.

§ 308.14 Employment of diseased persons.

No operator of an official establishment or other person preparing product in an official establishment shall employ, in any department where product is handled or prepared, any person showing evidence of a communicable disease in a transmissible stage, or known to be a carrier of such a disease, or while affected with boils, sores, infected wounds, or other abnormal sources of microbiological contaminants.

§ 308.15 Tagging insanitary equipment, utensils, rooms or compartments.

When, in the opinion of a Program employee, any equipment, utensil, room, or compartment at an official establishment is unclean or its use would be a violation of any of the regulations in this subchapter, he will attach a "U.S. Rejected" tag thereto. No equipment, utensil, room, or compartment so tagged shall again be used until made acceptable. Such tag so attached shall not be removed by anyone other than a Program employee.

§ 308.16 Sanitation requirements for electrical stimulating (EST) equipment.

(a) *Hide-on stimulation.* Automatic and manually operated equipment may be used to apply electrical stimulation to the hide-on surface of slaughtered carcasses provided no opening cuts other than a stick wound or foot removal have been made in the carcass. If the hide is penetrated by electrodes, the penetrated tissue shall be trimmed. Disinfection of electrodes between each hide-on carcass stimulation is not necessary.

(b) *Hide-off stimulation.* (1) Automatic or manually operated equipment may be used to apply electrical stimulation to carcasses after complete hide removal. Partially skinned carcasses shall not be stimulated.

(2) If stimulation is applied before the carcass has been inspected, the carcass contact surfaces of the equipment shall be disinfected with a disinfectant approved by the Administrator¹ before stimulation of the next carcass. In the event that carcass contact surfaces of the equipment cannot be cleaned and disinfected between carcass stimulations, those surfaces shall be immediately removed from contact with the exposed carcass and cleaned and disinfected before carcass contact is resumed.

(3) If stimulation is applied after the carcass has been inspected, carcass contact of the surfaces of the equipment need not be disinfected with a disinfectant approved by the Administrator before stimulation of the next carcass. Carcass contact surfaces shall be maintained in a clean and sanitary condition.

(c) *Preventing product contamination.* Carcass contamination of edible tissue by stomach contents, feces and/or urine is unacceptable. To prevent such occurrences, any of the following optional procedures may be used before stimulation to prevent this contamination:

(1) Leave the sphincter muscles intact;

(2) Cut the rectum and the urethra free from surrounding tissue and securely tie each off;

(3) Partially open the mid-line and/or saw the brisket to reduce pressure on the visceral organs; or

(4) Any other pressure-relieving or discharge-restricting alternative acceptable to the Administrator. Alternatives should be presented in writing, through the inspector-in-charge, to the program for approval.

¹A list of approved disinfectants is available upon request from the Facilities, Equipment and Sanitation Division, Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.