§ 307.2 Other facilities and conditions to be provided by the establish-

ment.

When required by the circuit supervisor, the following facilities and con-
ditions, and such others as may be found to be essential to efficient con-
duct of inspection and maintenance of sanitary conditions, shall be provided by
each official establishment:

(a) Satisfactory pens, equipment, and assistants for conducting ante-mortem
inspection and for separating, marking and holding apart from passed liv-
estock those marked “U.S. suspect” and those marked “U.S. condemned” (pens,
alleys, and runways shall be paved, drained, and supplied with adequate hose
connections for cleanup purposes);

(b) Sufficient light to be adequate for proper conduct of inspection;

(c) Racks, receptacles, or other suitable devices for retaining such parts as
the head, tongue, tail, thymus gland, and viscera, and all parts and blood to
be used in the preparation of meat food products or medical products, until
after the post-mortem examination is completed, in order that they may be
identified in case of condemnation of the carcass; equipment, trucks, and re-
ceptacles for the handling of viscera of slaughtered animals so as to prevent
contact with the floor; and trucks, racks, marked receptacles, tables, and
other necessary equipment for the separate and sanitary handling of car-
casses or parts passed for cooking;

(d) Tables, benches, and other equipment on which inspection is to be per-
formed, of such design, material, and construction as to enable Program em-
ployees to conduct their inspection in a ready, efficient and clean manner;

(e) Watertight metal trucks or receptacles for holding and handling dis-
eased carcasses and parts, so constructed as to be readily cleaned; such
trucks or receptacles to be marked in a conspicuous manner with the phrase
“U.S. condemned” in letters not less than 2 inches high, and, when required
by the circuit supervisor, to be equipped with facilities for locking or
sealing;

(f) Adequate arrangements, including liquid soap and cleansers, for cleansing
and disinfecting hands, for sterilizing all implements used in dressing dis-
eased carcasses, floors, and such other articles and places as may be contami-
nated by diseased carcasses or other-

wise;

(g) In establishments in which
slaughtering is done, rooms, compart-
ments, or specially prepared open
places, to be known as “final inspec-
tion places,” at which the final inspec-
tion of retained carcasses may be con-
ducted (competent assistants for han-
dling retained carcasses and parts shall
be provided by the establishment; final
inspection places shall be adequate in
size and their rail arrangement and
other equipment shall be sufficient to
prevent carcasses and parts passed for
food or cooking, from being contami-
nated by contact with condemned car-
casses or parts; they shall be equipped
with hot water, lavatory, sterilizer, ta-
bles, and other equipment required for
ready, efficient, and sanitary conduct
of the inspection; the floors shall be of
such construction as to facilitate the
maintenance of sanitary conditions
and shall have proper drainage connec-
tions, and when the final inspection
place is part of a larger floor, it shall
be separated from the rest of the floor
by a curb, railing, or otherwise);

(h) Retention rooms, cages, or other
compartments, and receptacles in
which carcasses and product may be
held for further inspection (these shall
be in such number and in such loca-
tions as the needs of the inspection in
the establishment may require; they
shall be equipped for secure locking or
sealing and shall be held under locks or
official seals furnished by the Depart-
ment; the keys of such locks shall not
leave the custody of Program employ-
ees. Every such room, compartment, or
receptacle shall be marked conspicu-
ously with the phrase “U.S. retained”.

106
in letters not less than 2 inches high; rooms or compartments for these purposes shall be secure and susceptible of being kept clean, including a sanitary disposal of the floor liquids; establishment employees shall not enter any retention rooms or compartments or open any retention receptacles unless authorized by Program employees;

(i) Adequate facilities, including de-naturing materials, for the proper disposal of condemned articles in accordance with the regulations in this subchapter; tanks or other rendering equipment which, under the regulations in this subchapter, must be sealed, shall be properly equipped for sealing as specified by the regulations in part 314 of this subchapter or by the circuit supervisor in specific cases;

(j) Docks and receiving rooms, to be designated by the operator of the official establishment, with the circuit supervisor, for the receipt and inspection of all products as provided in §318.3 of this subchapter.

(k) Suitable lockers in which brands bearing the official inspection legend and other official devices (excluding labels) and official certificates shall be kept when not in use (all such lockers shall be equipped for sealing or locking with locks or seals to be supplied by the Department; the keys of such locks shall not leave the custody of Program employees);

(l) Sanitary facilities and accommodations as prescribed by §416.2(c), (d), (e), (f), and (h) of this chapter.

(m) In addition to any facilities required to accomplish sanitary dressing procedures, the following inspection station facilities for cattle and swine slaughter lines described in §310.1(b) of this subchapter are required:

(1) An inspection station consisting of 5 feet of unobstructed line space for each head or carcass inspector and, for viscera table kills, 8 feet for each viscera inspector on the inspector’s side of the table.

(2) A minimum of 50 foot candles of shadow-free lighting at the inspection surfaces of the head, viscera, and carcass.

(3) A handwash lavatory (other than one which is hand operated), furnished with soap, towels, and hot and cold water, and located adjacent to the inspector’s work area. In addition, for each head and viscera inspector on cattle slaughter lines, and each head inspector on swine slaughter lines, a sterilizer located adjacent to the inspector’s work area.

(4) For mechanized operations, a line control switch located adjacent to each inspection station.

(5) Facilities to position tally sheets or other recording devices, such as digital counters, and facilities to contain condemned brands.

(6) For swine slaughter lines requiring three or more inspectors, and for those one- and two-inspector configurations where the establishment installs a mirror: At the carcass inspection station one glass or plastic, distortion-free mirror, at least 5 feet x 5 feet, mounted far enough away from the vertical axis of the moving line to allow the carcass to be turned, but not over 3 feet away, and so mounted that any inspector standing at the carcass inspection station can readily view the back of the carcass.

§ 307.3 Inspectors to furnish and maintain implements in a sanitary condition.

Inspectors shall furnish their own work clothing and implements, such as flashlights and triers, for conducting inspection and shall maintain their implements in sanitary condition as prescribed by §416.3(a) of this chapter.

§ 307.4 Schedule of operations.

(a) No operations requiring inspection shall be conducted except under the supervision of a Program employee. All slaughtering of animals and preparation of products shall be done with reasonable speed, considering the official establishment’s facilities.

(b) A shift is a regularly scheduled operating period, exclusive of mealtime. One lunch period is the only official authorized interruption in the inspector’s tour of duty once it begins. Lunch periods may be 30 minutes, 45 minutes, or in any case may not exceed one hour in duration. Once established,