

# FABRICATION

## Meat Contact Surfaces

B C P

- **Cutting boards** should be inspected for excessive scoring and scratching and replaced if necessary. **Bins** used for storage or transport of meat products must be food grade. **All surfaces** must not pass on colours, odours, tastes or unsafe chemicals into meat products and be free of corrosion, flaking paint or other condition which would prevent cleaning. It is important that any surfaces of equipment contacting meat products not be used simultaneously for any other purpose. Equipment, such as bins, which may have potential for use in both inedible and edible products should be **colour coded or labeled**.

## Product Inspection

B C P

- During cut fabrication, muscles should be inspected for any defect that would seriously affect product use. If conditions such as abscesses are present, where **contamination** may have spread to other products in a box or on the cutting board, these products should be destroyed or trimmed when possible. If surfaces such as cutting boards, knives or other equipment have been exposed to contaminated product they must be **cleaned and sanitized** immediately. Contact your supervisor if serious defects are found.

## Dropped Product

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- In the event that product is **dropped** on the floor or contacts any other unclean surface it should be destroyed unless it is possible to trim the contamination. Unclean product must not be placed on cutting boards for **inspection or trimming** unless these boards are cleaned immediately afterward. If possible, meat should be suspended on a hook and then trimmed.

## Operational Sanitation

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- **Cutting boards** and other meat contact surfaces will support the growth of spoilage and potentially harmful **bacteria** which will increase in numbers during the day. It is important that where room temperatures are significantly higher than 4°C cutting boards be **cleaned and/or turned** on a periodic basis throughout the day.

## Sanitation and Pest Control

B C

- Be sure that all **wet garbage** is contained and covered. Always ensure that screens on **windows** opening to the outside are not torn or absent and keep doors closed when possible. All cleaning activities should be performed using only CFIA **approved chemicals**. Store chemicals in well ventilated areas away from food contact items and in the original labeled container. Be sure to clean surfaces thoroughly with cleaning chemicals such as detergents **before applying sanitizing solutions** as they will otherwise be inactivated by organic materials and bacteria will not be killed. When cleaning be sure to have all packaging materials, ingredients and **meat products covered** as chemicals and/or spray will contaminate products.

## Employee Hygiene

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- Any **sores or cuts** must be covered with dry, tight fitting bandages and gloves worn when hands are affected. Employees must **wash their hands** immediately following sneezing, using the washroom, following coffee/lunch breaks or after touching eyes, hair, mouth, nose or any unclean surface. Personnel working in raw meat areas must not work with **cooked products** unless a complete cleanup and change of garments occurs. Hair nets and, when applicable, beard nets are recommended.

B C P  
Biological Hazard Chemical Hazard Physical Hazard

