

SAUSAGE

Casings and Meat Ingredients

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- To prevent growth of bacteria during storage, **natural casings** should be salted or kept in brine at 4°C or lower (but not frozen) in covered containers. To avoid mold growth after opening, **collagen and fibrous casings** should not be kept in warm humid areas but rather in sealed bags or containers in a dry cooler. **Meat ingredients** should be stored covered at 4°C or lower and if shop generated materials are used ensure they are labeled with the production date.

Spices and Seasonings

B C

- Spices and seasonings should be **stored covered** and be protected from humidity, pests and cleaning chemicals. Whenever possible place **smaller quantities** in spice and seasoning bins to avoid opened product from remaining unused for long periods where bacteria or other contaminants may increase.

Ingredient Selection and Preparation

B P

- Inspect **natural casings** to ensure they are relatively free of patches of spongy tissue on their lining which can result in shortened shelf life. If **ice** is used in sausage production ensure that the ice box is cleaned regularly and that only **clean scoops** and never hands are used to remove it. **Inspect meat** for off odour, bone chips, cartilage, glands, foreign materials or any other condition which would make it unsatisfactory for use. Select all meat ingredients in accordance with a first in–first out system and whenever possible avoid the use of rework. Use of whole muscle cuts for grinding will enhance shelf life.

Preoperational Inspection and Sanitation

B C P

- Before the start of production all equipment should be inspected to ensure that it is free of visible meat residues or pooled water and that all parts and fasteners are accounted for and properly secured. A written procedure for **disassembly and sanitation** of the grinder, mixer, stuffer and all other equipment should be followed each production day or more often if needed. If sausage is being produced from a **different species** than a previous batch a cleanup should be performed. When equipment is cleaned it should also be inspected for rust, excessive wear or any other condition which could produce contamination or make cleaning difficult. Individuals involved with sausage production must ensure that **hands and garments** are clean.

Sausage Production

B

- Sausage production areas should be kept at no more than 10°C and whenever possible **4°C or colder**. During production, the meat block should be sufficiently cold to ensure that the finished product leaving the stuffer is 4°C or less. When moisture addition is required use ice or cold potable liquids dispensed using cleaned and sanitized containers. Following stuffing, finished product should be packaged using clean trays and placed in a refrigerated display case or cooler as quickly as possible.

Allergen Control

C

- If potential allergens are used in the production of sausage, ensure that they are declared in applicable **labeling or ingredient lists** and that equipment is cleaned before other products are made. Always follow sausage recipes and **do not substitute** ingredients which would require labeling or ingredient list changes.