

# PROCESSING

## Ingredients

**B**

- Select meat ingredients on the basis of a **first in–first out** inventory management system and avoid the use of rework which will shorten shelf life. All meat materials should be kept covered, free of any potential contamination and at 4°C or less. If water is used as an ingredient make certain that it is cold and is dispensed only from cleaned and sanitized containers. Ensure that all non-meat ingredients are stored in a cold, dry location in closed containers away from pests, cleaning chemicals or other sources of contamination.

## Tumbling

**B C P**

- Whenever possible, tumble meat at **4°C** or colder to enhance food safety, shelf life, sliceability and yield. **Clean and sanitize** the tumbler between batches which have a different ingredient or species composition, after each production day or more often if required. **Inspect the tumbler** daily before production for corrosion, damaged or loose components, or any other condition which could lead to contamination of products.

## Coating

**B C**

- Apply all coatings in a **single use** method. Do not roll or dip meat in storage containers holding spices or other coatings as this will lead to cross contamination. Place only the required amount of coating material on a clean working surface and following completion throw away all unused ingredients.

## Marinating

**B C**

- Do not reuse marinades and ensure that a **clean, sanitized, acid resistant and covered container** is used to hold marinades and meat ingredients and to display the finished product. As some marinating processes result in heat production, conduct marinating activities at 4°C or colder.

## Stuffing

**B**

- Do not reuse any stuffing materials and prepare stuffing **immediately before use** with only cleaned and sanitized containers and tools.

## Mechanical Tenderizing or Injecting

**B C P**

- Disassemble, clean and sanitize injecting or tenderizing equipment between batches which have a different ingredient or species composition, at the end of the day or more often if required. **Inspect needles or blades** before production and after each batch to ensure proper function and to verify that no tips have been broken and entered product.

## Allergen Control

**C**

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

**B** Biological Hazard  
**C** Chemical Hazard  
**P** Physical Hazard

