



POULTRY SLAUGHTER PLAN REVIEW

CONSUMER HEALTH SERVICES MEAT PLANT REVIEW PACKET

PURPOSE: The Consumer Health Services Meat Plant Review Packet is intended to provide guidance and assistance in complying with the Wyoming Food Safety Rule. It includes a basic list of requirements regarding meat plant and facilities. This guide is designed to be used by the meat plant establishment applicant/operator to make sure essential areas have been addressed/included in the plans submitted. It is not all inclusive for the specific needs of each plant operator. In addition to the Consumer Health Services Meat Plant Review Packet additional content may be requested. Its intent is to promote uniform construction and design that create an environment that is conducive to safe food handling and sanitary facility maintenance. The Wyoming Food Rule is available at <http://wyagric.state.wy.us/divisions/chs/food-safety> more information may be obtained by contacting the Consumer Health Services Division of the Wyoming Department of Agriculture at 307-777-7211 or the local CHS Inspector in your area.

Date Submitted:

INFORMATION:

Establishment Name: _____

Mailing Address: _____

Establishment Address: _____

Establishment Phone Number: _____

Fax number: _____ Email Address: _____

Contact Person: _____

Owner Name: _____

Owner Phone number: _____

Meat Plant Plan Review Worksheet: Universal Questions

INFORMATION

WATER AND SEWER SUPPLY

1. Where will water be supplied from?
 CITY _____ COMMUNITY WATER* _____ PRIVATE WELL*
 *If starred, **Please attach most recent water results**
2. Where will sewage be disposed of?
 CITY _____ SEPTIC _____
 If City, please include a letter confirming sewer hook -up.
 If Septic, what is the date of the appropriate city or county approvals, and please attach a copy of the approval letter
3. How many hot water heaters are available for use?
 a. What will their capacity be? _____gallons
4. If present, what size is the grease trap?
 a. Where is it located?
5. Will there be an ice machine?
 a. Ice machines shall be indirectly drained

RESTROOMS:

1. Where is the restroom located?
 Restrooms shall have self-closing doors and be vented to the outside

SHELVING AND STORAGE

1. Are Refrigeration/freezer units? Built-in _____ Free standing _____ Both _____
2. How are condensation units drained for walk-in coolers and walk-in freezers?

4. How many and what type of shelving will be in coolers and freezers?
 Exposed **Wood is NOT allowed in the cooler and freezer.**

cooler(s): _____

freezer(s) _____

5. How many and what type of shelves will be used in dry storage?

6. All food shall be stored at least 6" off the floor.
7. Chemicals shall be stored away from food items.

VENTILATION AND FIRE SUPPRESSION

1. What type of the ventilation system will be in
 a. Kill Floor _____
 b. Cooked Product Area _____
2. Name and phone number of fire inspector _____
 City _____ State _____

OUTSIDE OPENINGS

1. Where are self-closing doors located?
2. Are air curtains provided on exterior doors?
3. Are screens provided on exterior doors or windows?

LIGHTING

1. The following foot candles/lumens are required.

50 Foot Candles

Inspection of head, viscera, carcass

Processing Room – any place sharp utensils are being used

30 Foot Candles

Hand washing, ware washing, equipment and utensil storage in toilet rooms

20 Foot Candles

Packaged food for sale

Inside reach-in and under counter refrigerators

10 Foot Candles

Walk-in Coolers and freezers

Dry food storage

During times of cleaning

2. All lights shall be of shatterproof bulbs or shielded where lighting is found in production and storage areas

TRASH AND WASTE

1. Where is the inedible room located? _____

2. Is there sufficient ventilation in the inedible room to suppress odors and prevent insanitary conditions? _____

3. Are inedible containers properly labeled? _____ Leakproof? _____

4. How many dumpsters with lids will be provided? _____

5. How often will inedibles and trash be removed from the establishment? _____

6. Who will remove inedibles and trash? _____

7. What denaturant will be used? _____

8. What is the outdoor storage ground surface constructed of? _____

Facilities

Room/process	Floors			Walls		Ceilings	
	Materials	Finish	Coved*	Material s	Finish	Materials	Finish
Kill/hold							
Scald							
Pluck							
Pre-chill							
Removal of head,crop, feet and oil gland							
Cut around vent							
Eviseration (CCP) (seperate room)							
Harvest Liver, Heart,Gizzard & Neck							
Trim Carcass/Final Rinse (CCP)							
Chill Carcass, giblets, neck (CCP)							
Cut up carcass (optional)							
Package, weigh & label							
Sink Specification							
Type	#	Rooms	Length	Width	Depth	Drainboard Y/N	Drain Type
3 Compartment*							
Food Prep Sinks*							
Hand Wash Sinks							
Mop Sinks							
Floor Sinks							
Floor Drains							

*MUST BE
INDIRECTLYDRAINED