

SELF INSPECTION CHECKLIST
FOR
HUNTERS SHARE THE HARVEST DEER PROCESSORS

Personal Hygiene:

- There is a strict personal hygiene policy in place.
- Outer clothing worn while processing will be neat and free from any contamination. Dirty clothing, aprons, uniforms and similar are removed or replaced when they become overly soiled and could be a source of contamination of the meat.
- A handwashing sink with hot and cold running water, soap and paper towels is conveniently located in the processing area, is accessible at all times and used frequently.
- Hair restraint is worn by all persons accessing the processing area when processing is occurring.
- Disposable gloves are properly used when possible for processing.
- Hands are frequently washed throughout the day or anytime when they may have become contaminated.
- There is no smoking, eating or drinking in the processing or storage areas. This will only occur in designated areas that will not contaminate food or food contact surfaces.
- No employee or owner will handle or process food when ill with fever, diarrhea, or gastro intestinal illness or if diagnosed with a foodborne illness.
- Any cuts or lesions on the hands or arms will be effectively covered with an impermeable bandage and covered with a properly used glove.

Storage Temperatures:

- Refrigerators are all below 41°F
- Freezers are holding all foods in a frozen state (Approximately 0°F)
- A thermometer is in place and functioning in every refrigerator or freezer
- Temperatures are monitored frequently throughout the day
- Temperature log sheets records are maintained and on file for review

Meat Handling:

- Meat product is properly processed under sanitary conditions
- All equipment for processing meat including cutting boards, knives, saws, grinders and similar have been properly cleaned and sanitized prior to use.
- Meat product is quickly packaged after processing and immediately stored under refrigeration
- Diseased or damaged meat is not processed or used

11-2013

By-product scraps are properly stored and disposed of in a manner not contaminating useable meat

Meat Handling (continued):

Meat is protected from chemical hazards such as sanitizers, cleaners and similar

Meat is protected from physical hazards such as glass, acrylic fingernails, bandages, hair, dirt, unprotected light bulbs and similar

Meat is protected from biological hazards such as harmful bacteria, viruses, parasites, and fungus that would render the product unsafe for human consumption

Cleaning and Sanitizing:

A cleaning schedule is established for cleaning and sanitizing of all food and non-food contact surfaces

Cleaning of equipment NOT used in a cold room that is below 41°F is cleaned and sanitized every 4 hours

Cleaning of equipment stored and used in cold rooms (below 41°F) are cleaned and sanitized every 24 hours

Cleaners used are approved for food contact surfaces

All equipment is properly sanitized with an approved sanitizer (Chlorine or Quaternary Ammonia) at safe concentrations

Test strips for sanitizers are available and used for testing of the sanitizer concentrations

All chemicals are properly stored, labeled and used

Pest Control:

The establishment is free of pests such as insect and rodents or similar

Measures are in place to prevent entrance of pests (screens, door sweeps, closed sealed doors)

Pest monitoring is regularly occurring (such as glue boards or visual inspections)

If needed, a current pest control service is contracted

Only a certified pest control operator shall apply any restricted use pesticides to my establishment

If used, pest control records are available for review

Use of glue boards or rolls, electrocuters, bug lights, rodent traps and similar are being done in a manner not to contaminate the meat or food contact surfaces

Overall establishment maintenance and operation

The establishment is maintained in overall sanitary conditions

Unnecessary equipment or broken equipment is removed from the processing area

The processing area is maintained in a manner that allows it to be easily cleaned

11-2013

Handling of Field Killed Game

*Field game may not be hung in a cooler or chill room prior to being skinned, thoroughly washed and cleaned out.

*Decomposed or otherwise unwholesome game may not be accepted for cutting or processing.

*The cutting and processing of game may only be conducted separately from that of livestock and carcasses. Cutting and processing of carcasses and meat derived from livestock must be finished prior to the introduction of game for cutting and processing. When the cutting and processing of the game is completed, the facilities and equipment must be thoroughly washed and sanitized prior to cutting and processing of other carcasses and meat.

*Any carcasses or meat found to be in contact with or have been contaminated by field killed game may be subject to disposal or detention by the Department.

Please note: This checklist is not intended to be an all-inclusive list of items relating to food safety or to replace any regulatory requirements not mentioned herein.