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**REGULATIONS CONCERNING CONSTRUCTION
OPERATION, MAINTENANCE AND LICENSING
OF SLAUGHTERHOUSES
and
INSPECTION AND LABELING OF ANIMALS
SLAUGHTERED FOR FOOD**



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NEW JERSEY (STATE) DEPARTMENT OF HEALTH.
TRENTON 25, N. J.

**REGULATIONS CONCERNING CONSTRUCTION,
OPERATION, MAINTENANCE AND LICENSING
OF SLAUGHTERHOUSES
and
INSPECTION AND LABELING OF ANIMALS
SLAUGHTERED FOR FOOD**

The State Department of Health of the State of New Jersey pursuant to authority vested in it by statute, hereby establishes the following Rules and Regulations concerning construction, operation, maintenance and licensing of slaughterhouses and inspection and labeling of animals slaughtered for food. Any Rules and Regulations in these matters which may have been adopted by this Department prior to the effective date of these regulations are hereby rescinded.

State Department of Health of the State of New Jersey

By:

DANIEL BERGSMA, M.D., M.P.H.
State Commissioner of Health

Effective Date: July 8, 1959

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September 24, 1958*

The following Regulations shall be met by all establishments in which animals, including poultry, are slaughtered for sale as food.

Section A. Construction, Operation and Maintenance of Slaughterhouses

Regulation 1. License to Conduct Slaughterhouse

Persons who desire to operate or conduct a place where animals are slaughtered for human food shall make application therefor to the Department for a license. Such application shall pro-

vide such information as may be requested on forms to be furnished by the Department. (Form No. 1 attached)

Regulation 2. Initial Applications

A. Each initial application for a license, if new construction is proposed, shall be accompanied by a statement from the local board of health within whose jurisdiction the slaughterhouse is to be located indicating whether or not it has objection to the erection of such slaughterhouse on the proposed site.

All initial applications shall be accompanied or supplemented by plans and specifications describing existing or proposed construction of the slaughterhouse, means or methods of disposal of wastes both liquid and solid, and the source or availability of a potable water supply.

Construction of the slaughterhouse and its appurtenances shall not be commenced until permission therefor is given by the Department in writing. Upon completion of construction of the slaughterhouse and appurtenances the applicant shall advise the Department accordingly.

B. Substantial alterations or additions in the construction, equipment or methods of waste disposal of slaughterhouses shall not be made without permission therefor in writing by the Department.

Regulation 3. Renewal Applications

All applications for renewal or a new license shall indicate the name of the licensed Veterinary Meat Inspector to be in charge of inspection at the slaughterhouse and the name of the licensed Meat

Inspectors who may be under his supervision.

Licensees shall advise the Department promptly of changes of its licensed inspection personnel.

Regulation 4. License Restrictions

A. Slaughterhouse licenses are applicable only to the premises described therein and shall not be transferred or assigned. Slaughterhouse licenses heretofore issued and those issued from the filing date of these regulations shall expire annually on the thirty-first day of March unless otherwise conditioned on the face thereof.

B. Slaughterhouse licenses are subject to revocation for violation of the laws governing the production, handling and distribution of food in this State or any rules or regulations of the Department including those relating to inspections of animals slaughtered for food and their products.

Regulation 5. Animal and Meat Examination and Procedures

All animals slaughtered for food and all parts thereof shall be inspected in accordance with the provisions of these regulations excepting those exempted from such inspection under the provisions of Regulation 7 hereof.

Regulation 6. Voluntary Compliance in Advance of Effective Date

Slaughterhouses desiring to conform to the provisions of these Regulations in advance of the effective date and slaughterhouses described herein which are not obliged to conform to the provisions of Regulation 5, if they so desire and advise the Department accordingly, upon compliance with the provisions of all regulations herein shall be entitled to brand, stamp or tag their products as permitted by these regulations.

Regulation 7. Licensed Inspectors

Animals and all parts thereof as required by Regulation 5 hereof shall be inspected and examined under the direction and supervision of a licensed Veterinary Meat Inspector and inspections and examinations shall be made by a licensed Veterinary Meat Inspector or a

licensed Meat Inspector excepting those:

a. Processed in slaughterhouses subject to Federal inspection programs and under observation and inspection of the United States Government inspection personnel, or

b. Slaughtered and dressed upon order of a consumer who observes and selects the animal to be killed, or

c. Raised for a period of not less than thirty days on premises where they are slaughtered and sold directly to household consumers, or restaurants, or other public eating places, or as a prepared meal to the consumer.

Regulation 8. Inspections - Records - Annual Reports

A. All inspections or examinations of animals or parts thereof shall be recorded in writing on the day of such inspection or examination and signed by the person licensed or otherwise authorized to perform such inspection or examination by or under these regulations. Such records shall be in the form and shall contain such information as may be required by the Department and shall be kept on file by the operator of the slaughterhouse for eighteen months.

B. Slaughterhouse operators shall record information relating to purchase and disposition of animals on forms and in the manner prescribed by the Department. These forms shall be completed immediately upon purchase and slaughter or other disposition of the animals. (Recommended Draft—Form No. 2 attached). Original records of purchases shall be retained on slaughterhouse premises for eighteen months.

Information concerning the total numbers of animals purchased, slaughtered, condemned and processed during the preceding calendar year shall be forwarded on or before February 1 of each year to the Department on forms to be supplied by the Department. (Form No. 3 attached)

C. A licensed Veterinary Meat Inspector in charge of a slaughterhouse may authorize a licensed Meat Inspector to perform ante-mortem or post-mortem examinations of a limited nature for the purpose of determining whether abnormalities exist. Animals in advanced preg-

nancy or found to have other than normal conditions by a licensed Meat Inspector shall be crated or penned separate and apart from healthy animals and the licensed Meat Inspector shall record his findings and the date thereof in writing. (Recommended Draft Form No. 4 attached)

Carcasses found to have other than normal conditions by a licensed Meat Inspector shall be tagged with a numbered label reading "Hold for final inspection by licensed Veterinary Meat Inspector" so as to preserve their identity and that of their viscera, and processing of the carcass, viscera or parts thereof shall be stopped; and the findings of the licensed Meat Inspector shall be recorded in writing and dated.

All reports of licensed Meat Inspectors shall be reviewed and signed if approved by the Veterinary Meat Inspector in charge of the particular slaughterhouse. If such report is not approved the licensed Veterinary Meat Inspector shall record his reasons thereon. Animals or parts thereof described in such report shall not be processed further, distributed or offered for sale until the licensed Veterinary Meat Inspector is satisfied that these regulations have been complied with.

D. A Veterinary Meat Inspector shall be present at the slaughterhouse of which he is in charge each day it is in operation and for such length of time as may be necessary for him to perform properly his duties as Veterinary Meat Inspector including supervision and evaluation of the work performed by any licensed Meat Inspector who may be employed in that slaughterhouse.

Regulation 9. *Construction and General Layout of Slaughtering Establishments.*

Slaughterhouses and their facilities shall be well constructed, properly situated, and equipped for the purpose used, and so maintained that products prepared for human food therein will not be subjected to contamination.

A. LIGHTING

All rooms and areas in slaughterhouses shall be well lighted with at least 30

foot-candles of light intensity on all working surfaces and at least 5 foot-candles at a distance of 30 inches from the floor provided that in all areas and on all working surfaces where products are being examined for cleanliness or wholesomeness there shall be at least 50 foot-candles of light intensity on such surfaces.

The inauguration of meat and poultry inspection by the State of New Jersey in 1959, will help achieve a balanced program of meat and poultry inspection for New Jersey consumers.

Red meat transported in interstate commerce has been subject to Federal inspection for more than fifty years. Until this year, poultry moved in interstate transportation was not required to be Federally inspected. If New Jersey had hitherto inaugurated meat and poultry inspection, both groups of intrastate producers could have claimed discriminatory treatment on the grounds that poultry could come in from outside New Jersey without inspection.

With all meat and poultry coming into New Jersey from outside the State subject to Federal inspection, and with meat and poultry produced in the State also subject to inspection for wholesomeness, all producers will be meeting an inspection requirement. The consumer will have reasonable assurance that the meat he buys, whether from an in-state or an out-of-state source, is wholesome.

B. VENTILATION

All rooms and areas shall be well ventilated with sufficient ventilation to dispel disagreeable odors, condensate, and vapor. Where needed, ventilating equipment, such as individual fans, vents

and hoods shall be provided. Space heaters, gas stoves, water heaters and any other equipment giving off noxious odors, fumes, or vapors shall be vented to the outside air. Mechanical ventilating equipment, where used, shall be so located and controlled as to minimize air-borne contamination of meat products.

C. WATER SUPPLY

Water supply shall be easily accessible, adequate and conform to the bacteriological standards of the Department for public potable water supplies. Hot and cold water shall be conveniently accessible to all parts of the establishment and shall be under ample pressure and in such quantities as are necessary to meet effectively the needs of the establishment at all times. The hot water system shall have sufficient capacity to furnish ample water of at least 140° F. during all periods of processing and operations. Hot water sterilizers maintained at a temperature of at least 180° F. shall be available in the processing room for the sterilization of knives and other equipment. Such sterilizers shall be deep enough to submerge the blade of the longest knife, saw, or cleaver used in the processing procedure.

D. PLUMBING AND RELATED FACILITIES

(1) Outlets and connections to fixture and equipment shall be so installed as to prevent backflow into the water-distribution system.

(2) Each fixture directly connected with the drainage system shall be equipped with a water-seal trap.

(3) Refrigerators, or other facilities or items of equipment in which carcasses or parts thereof, utensils, or portable equipment are placed, shall not be directly connected to the drainage system; each wastepipe of such a facility or item of equipment shall discharge into a trapped and vented open sink or receptacle, or into a floor drain, through an airgap at least twice the effective diameter of such wastepipe above the floodlevel rim of the sink or receptacle or the drain which receives the drainage

therefrom. If a refrigerator room is not equipped with a floor drain, all parts of the floor shall be at least 2 inches above the highest level of the floor of each adjoining room or area into which such refrigerator room opens or drains, and the floor shall be graded to drain to the outside through a wastepipe, doorway, or other opening.

(4) Plant drainage lines shall be separate from sewer lines to a point outside the building.

(5) Where necessary to prevent discharge into the drainage system of entrails or similar solid wastes likely to clog the drainage system, the liquid wastes containing such solid materials shall be passed through a separator or indirect-waste receptor which shall effectively retain such solids prior to discharge into the drainage system.

(6) All overhead drainlines and piping shall be so located and installed, or so protected, that leakage and condensation therefrom will not drip upon carcasses or parts thereof, stored edible products, processing equipment or utensils, facilities for the cleaning of utensils and portable equipment, or floors in working or trucking areas.

(7) Employee toilet facilities, adequate for the use of all employees during peak periods of operation, shall be provided in convenient locations in the establishment. Toilet rooms and fixtures shall be kept clean and in good repair. A supply of toilet tissue shall be provided in toilet rooms at all times.

(8) An adequate number of lavatory facilities shall be located in or adjacent to each employee toilet and dressing room, and at such other places in the establishment as may be necessary for the convenient washing of hands by employees engaged in the conduct of slaughtering and meat-processing operations. No utensil or equipment-washing vats or water-flushed trough shall be substituted for lavatory facilities.

(9) Each lavatory facility shall be provided with warm water (at least 100° F.), either from a controlled-temperature source with a maximum temperature of 115° F., or from a mixing

or combination valve. Control valves on lavatories used by employees before beginning or while engaging in the conduct of slaughtering and meat-processing operations shall be operated by means of foot pedals, knee or elbow pressure, or other approved means, which in all cases shall be other than by hand.

(10) Soap or other detergent, made available through the use of a dispenser, and proper facilities for drying hands shall be provided at each lavatory. The use of a common towel is prohibited.

(11) Containers constructed of impervious material shall be provided near lavatories for the disposal of used towels.

(12) Drinking-water facilities of a sanitary type shall be provided in the establishment, and shall be so located as to be convenient for use of employees.

E. DISPOSAL OF WASTES

(1) Slaughterhouses and their facilities shall be provided with an adequate system of disposal of all wastes. If practical, liquid wastes shall be discharged into a public sewer system. If liquid wastes are to be discharged into any of the waters of this State, a separate permit issued in accordance with the applicable sections of Title 58 of the Revised Statutes and the rules and regulations of the Department governing such discharges must first be obtained. The slaughterhouse license will be subject to the conditions under which this permit is issued.

(2) All wastes shall be handled and disposed of in a manner which will prevent possible contamination of the water supply, processing equipment, packaging materials and containers, and carcasses or parts thereof.

(3) All liquid wastes shall receive such treatment as may be required by the local health authority and this Department and shall be disposed of in a manner approved by such authorities.

(4) Where septic tanks are used for the disposal of liquid wastes, blood

from slaughtering shall be collected in containers constructed of impervious materials and disposed of separately.

The use of catch basins for collection of blood and its proper disposal thereafter is permissible.

(5) Grease catch-basin, grease trap, or waste disposal unit shall not be located in processing, storage, or sales areas unless approved by the Department.

(6) Waste water from processing or other equipment shall not be discharged or drained from the equipment in such manner as will permit flooding of the floor or the flowing of water across working or trucking areas.

(7) After collection, solid wastes shall be held in impervious, water-tight, and easily cleanable containers. Such containers shall be covered with tight-fitting lids and stored on a concrete slab or on a rack which is at least 12 inches above the floor or ground for a single bank of containers; or 18 inches above the floor or ground for a multiple bank of containers; or such containers shall be stored in a refuse room. Solid wastes from the eviscerating and subsequent processing shall immediately be placed in such containers.

(8) Containers used for the collection and holding of solid wastes shall be kept covered or otherwise protected at all times, so that such wastes shall not be accessible to flies, rodents, or other vermin, or otherwise create a nuisance.

(9) In establishments provided with refuse rooms, solid wastes shall be stored in such rooms, and shall be disposed of at least once a day, or as otherwise approved by the Department.

(10) Methods and procedures for the disposal of all solid wastes shall be such as will not provide food or harborage for rodents, insects, or other vermin, or otherwise create a nuisance.

F. EQUIPMENT, FACILITIES AND UTENSILS

(1) Equipment, facilities and utensils shall be constructed of impervious materials, so designed and fabricated

as to facilitate cleaning, so located or placed as to be readily accessible for cleaning, and shall be kept in good repair.

All surfaces which contact carcasses or parts thereof during processing shall be nontoxic, corrosion-resistant, smooth, free from breaks, open seams, cracks, and chipped places, and shall be self-draining where practicable.

(2) Overhead conveyors and other equipment shall be so constructed and maintained that grease, oil, or dirt from such equipment will not contaminate edible products.

(3) Equipment such as pails, shackles, trays, belts, troughs, or stationary or moving-top tables, shall be provided for the sanitary evisceration and storage of carcasses. Such equipment shall extend, or shall convey or accompany the carcasses, from the points where the carcasses are first incised or opened for removal of viscera to the points where the viscera, lungs and other inedible organs, are completely removed and carcasses stored.

(4) Facilities shall be provided for washing dressed carcasses. Such facilities or equipment shall be supplied with ample quantities of water under sufficient pressure to wash the carcasses thoroughly and efficiently.

(5) Outlets or facilities providing a continuous flow or spray of clean water for the purpose of rinsing hands and hand-operated items of equipment shall be located within easy accessibility of persons engaged in opening the body cavities of carcasses, removing viscera, lungs, reproductive organs or other organs, or in trimming operations.

(6) Bleeding troughs, if used, shall be of sufficient size and so located as to catch the blood during bleeding operations, and shall be cleaned at least once daily. Such troughs shall be constructed of impervious and corrosion-resistant material; shall be sloped at least 1/2 inch per foot; and shall be flushed continuously with water, or shall drain into catch basins or containers of sufficient capacity to hold the blood result-

ing from operations at peak production.

Blood may be retained in bleeding troughs of sufficient capacity for peak production pending transfer to impervious containers for proper disposal.

G. CLEANING OF EQUIPMENT, FACILITIES AND UTENSILS

(1) Equipment, facilities and utensils used for processing edible products shall be thoroughly cleaned at the end of each day's operations, and at such other times as may be necessary in order to prevent contamination of such products. Such cleaning shall remove grease and other soils, and shall leave no visible surface-film or deposit. Before being put into use, cleaned equipment shall be rinsed with a spray or flow of water. Cleaned equipment and utensils shall be air-dried, unless stored in a protective solution or put into use immediately.

(2) While in use, the cutting surfaces of knives, cleavers, saws and similar hand-operated instruments used in processing shall be maintained in a clean condition by frequent rinsing in a flow or spray of water. When such an instrument becomes contaminated during use, it shall be immediately sterilized, or it shall be laid aside for cleaning and a clean instrument substituted for use. All instruments used or contacting condemned or suspect animals shall be sterilized by submerging for at least 30 seconds in sterilizer as provided in Regulation 9, c.

(3) The surfaces of all equipment and utensils used in the preparation of edible products shall be thoroughly cleaned after each day's usage and at such other times during operations as may be required to prevent contamination of such products.

H. STORAGE OF CLEAN UTENSILS, PORTABLE EQUIPMENT AND PACKAGING MATERIALS

(1) All utensils and portable equipment when cleaned shall be stored above the floor, in clean, dry locations and protected from splash, dust, and other contamination. Such utensils and equip-

ment shall be air-dried before being stored, or shall be stored in a self-draining position on racks constructed of impervious, corrosion-resistant material. Such utensils may be placed in protective or other solutions if subsequently washed and rinsed before use.

(2) Single-service containers and wrapping and packaging materials whose surfaces come into direct contact with edible products shall be kept in the original cartons or packages, and shall be stored, until removed for use, in a clean, dry location protected from dust, splash, and other contamination.

(3) Ice shovels, ice tongs, hoses, and nozzles shall be stored on hooks or racks in such a manner as to prevent contact with the floor and to protect them from contamination.

I. REFRIGERATION

(1) *General cooling requirements.* Temperatures and procedures which are necessary for cooling edible products shall be in accordance with operating practices which insure the prompt removal of the animal heat and will preserve the condition and wholesomeness of the product.

All edible products that are prepared or processed in a slaughterhouse shall be cooled immediately after processing so that the internal temperature is reduced to 40° F. or less, unless such product is to be further processed immediately at the same establishment. Edible products to be shipped from the plant in packaged form shall be maintained at 40° F. internal temperature or less, except that during further processing and packaging operations, the internal temperature may rise to a maximum of 55° F. if immediately after packaging, the product is placed under refrigeration at a temperature that will promptly lower the product to 40° F. internal temperature or less. Edible products which are to be held at a slaughterhouse in packaged form in excess of 24 hours shall be held in a room at a temperature of 36° F. or less.

(2) *Ice and water chilling of poultry products*

A. Only ice manufactured or produced from potable water may be used for ice-water chilling. The ice shall be handled and stored in a sanitary manner. If of block type, the ice shall be washed by spraying all surfaces with clean water before crushing.

B. Poultry carcasses shall be chilled to internal temperature of 40° F. or lower within the times specified below:

WEIGHT OF CARCASS	TIME (HOURS)
UNDER 4 POUNDS	4
4 TO 8 POUNDS	6
OVER 8 POUNDS	8

Such chilled poultry shall be maintained constantly at an internal temperature of 40° F. or below until removed from the vats or tanks for immediate packaging. Poultry may be removed from the vats or tanks prior to being cooled to 40° F. internal temperature or lower for freezing or for further processing in the licensed establishment. Poultry shall not be packed until after it has been chilled to 40° F. internal temperature or below except when the packaging will be followed immediately by freezing at the slaughterhouse.

C. In order to facilitate continuous processing operations, poultry may be held overnight in chilling tanks containing water-saturated ice, refrigerated water, or other approved cooling media that will maintain such poultry in the tanks at an internal temperature of 40° F. or lower. Re-icing, recirculation of the chilling medium, or holding poultry products in refrigerated rooms, or use of increased amounts of ice or similar practices shall be employed to maintain the poultry at an internal temperature of 40° F. or lower throughout the holding period.

D. Poultry to be held in excess of 24 hours in chilling tanks, shall be removed from the tanks, repacked in clean ice in clean tanks which are continually drained and the temperature of the poultry maintained at an internal temperature of 40° F. or below.

(3) *Air Chilling.* In air chilling, edible products shall be placed in a refrigerated room with moderate air movement at a temperature which will reduce the internal temperature of eviscerated carcasses to 40° F. internal temperature or less within 24 hours.

(4) *Cooling edible viscera.* Edible viscera shall be chilled to 40° F. internal temperature or lower within two hours from the time they are removed from the carcass.

(5) *Other chilling procedures.* Any other chilling procedure which will effect chilling in a manner equal to that obtained by the procedures herein set forth may be permitted when approved by the Department.

J. PREMISES

(1) Slaughterhouses, their environs and facilities shall be kept in a clean and neat condition, and shall be free from refuse, waste materials, rodent infestation, insect breeding places, and other objectionable conditions.

(2) To prevent harborage of rodents, loose lumber and other building or salvage material shall be stored in an orderly manner, at least 12 inches above the ground.

(3) The premises shall be well-drained, and shall be so maintained that there are no pools of standing water.

K. CLEANLINESS OF PERSONNEL

(1) Personnel who handle edible products, processing equipment and utensils shall wear clean, washable garments, keep their hands clean and conform to hygienic practices during all periods of their employment.

(2) Adequate lockers, or facilities in dressing rooms, shall be provided for the storage of employees' clothing. Such lockers and rooms shall be kept in a clean and orderly condition. Clothing shall not be stored in processing rooms.

(3) Hampers shall be provided for temporary storage of soiled linens, coats, aprons, and other items of employee clothing. Soiled clothing and any personal items not used by employees in the performance of their duties shall not be

placed on window ledges, on tops of lockers, or in similar location.

L. FLOORS

(1) All floors of slaughterhouses shall be kept clean and in good repair. Floors in rooms or areas where animals are slaughtered, further processed, or stored, and in all other rooms or areas where floors are not kept dry, shall be constructed of concrete or other equally impervious and easily-cleanable material, and shall be smooth, graded to drain, and provided with adequate drains.

(2) During operations, the floors in processing rooms and areas shall be kept reasonably free from processing wastes, including blood, hair, manure, scraps, grease, water, and dirt, and from litter. Where processing is conducted at short, irregular intervals, such processing wastes shall be removed from floors and properly disposed of immediately following each individual period of processing. Such floors shall be thoroughly cleaned at the end of each day's operations.

M. WALLS, CEILINGS, PARTITIONS AND POSTS

(1) Walls, partitions, posts, ceilings, and exposed overhead structures of all rooms and areas in establishments shall be kept clean and in good repair.

(2) Those sections of walls, partitions, posts, ceilings and exposed overhead structures in killing rooms or areas, in other processing rooms, and in refuse rooms which become soiled during slaughtering shall be thoroughly cleaned after each day's operations.

(3) Walls, partitions, and posts in all rooms and areas where meat or meat products are processed or stored, where utensils are washed, in refuse rooms, and in all other rooms and areas where floors are not kept dry, shall be finished with smooth, washable, light-colored surfaces of concrete, cement-plaster, or other equally impervious and easily-cleanable materials: *Provided* that light-colored surfaces shall not be required in cooler or freezer rooms.

(4) Rooms or areas in which killing, bleeding, evisceration or daily sales are performed or which are used as employee toilet and dressing rooms shall be sep-

arated from all other rooms and areas and each other by interior walls extending from floor to ceiling. Such walls shall be free from openings except for necessary doorways equipped with doors, and necessary openings such as for conveyors or reach-through operations.

(5) Ceilings and exposed overhead structures, in all rooms or areas where products are processed or stored, shall have washable, light-colored surfaces, with all joints sealed or tightly fitted.

N. DOORS, WINDOWS AND OPENINGS

(1) All outside doors, windows, and open skylights to processing and storage rooms shall be effectively protected against the entrance of insects and rodents.

(2) Toilet-room doors, outside doors, and all doors leading into rooms or areas where meat or meat products are processed shall be self-closing and tight-fitting.

Section B. Inspection and Labeling of Animals Slaughtered for Food and Their Products

Examinations and Procedures

Regulation 10. *Dead or Moribund Animals*

A. Dead animals shall not be brought upon the premises of slaughterhouses.

B. Carcasses of animals not slaughtered but dying on the premises of slaughterhouses shall not be permitted to enter any part of a slaughterhouse or other food establishment.

Regulation 11. *Ante-mortem examination and procedures (general)*

A. Ante-mortem examinations shall be conducted by a licensed meat inspector or a licensed veterinary meat inspector on the day animals are slaughtered and shall be made on the premises of the slaughterhouse. (Recommended Draft—Form No. 4 attached)

B. Animals ill or suspected of being ill from disease, or which are in abnormal condition or in advanced stages of pregnancy shall be penned or crated separate and apart from healthy animals. Animals determined on ante-mortem inspection as having any disease or condition re-

ferred to in Regulation 20, shall be condemned and disposed of in accordance with Regulation 22.

Regulation 12. *Suspect Animals*

Animals described in paragraph "B" of Regulation 11 hereof may be treated or rested and then slaughtered if it appears upon subsequent ante-mortem examination that conditions described therein no longer exist and the licensed veterinary meat inspector having direction and supervision of the food inspection program of the slaughterhouse has signed a statement that such animals are fit for slaughter.

Such animals shall be slaughtered separate and apart from regular kill animals if not eviscerated in that slaughterhouse, shall be tagged with the word "suspect" when forwarded for evisceration to another slaughterhouse. A copy of the ante-mortem report shall be forwarded to the veterinary meat inspector of the slaughterhouse where such animal is to be eviscerated. (Recommended Draft—Form No. 4 attached)

Regulation 13. *Evisceration*

Animals shall be eviscerated in a slaughterhouse as soon as possible and within 24 hours after slaughter unless a longer period of time is granted by the veterinary meat inspector of the establishment where slaughtered under conditions as may be prescribed by him in writing, which shall include provision for refrigeration and sanitation as prescribed by these Regulations.

Regulation 14. *Post-mortem examinations and procedures (general)*

A. Post-mortem examinations shall be made in a slaughterhouse at the time animals are eviscerated by a licensed meat inspector or a licensed veterinary meat inspector. (Recommended Draft—Form No. 5 attached)

B. Examination shall include inspection of the skeletal lymph glands, the viscera and their lymph glands and all exposed surfaces of the carcasses of animals.

C. Each carcass, including all parts thereof, in which there is any lesion of disease or other condition which might

render such carcass or any part thereof unfit for human food, and with respect to which a final decision cannot be made on examination by a licensed meat inspector, shall be held for further examination by the licensed veterinary meat inspector. The identity of each such carcass, including all parts thereof and its viscera shall be maintained until a final examination has been completed.

Regulation 15. *Cows, Bulls, Horses and Steers post-mortem examination and procedures*

Post-mortem examination of cows, bulls, horses and steers shall include the following procedures:

A. Incisions and examination of the mandibular, supratharyngeal and parotid lymph glands.

B. Incisions and examination of the external and internal masseter muscles. Examination and palpation of the tongue.

C. Incisions and examination of the mediastinal and bronchial (right and left) lymph glands. Palpation of the lungs.

D. Incisions of the heart so as to expose completely its internal surfaces. Examination of all surfaces of the organ.

E. Incisions and examination of the hepatic lymph glands; opening of the bile duct longitudinally and palpation of the liver.

F. Examination of the spleen and kidney.

G. Examination of the exposed surfaces of the carcass and linings of the thoracic, abdominal and pelvic cavities.

Regulation 16. *Calves and Veal post-mortem examination and procedures*

Post-mortem examination of calves and veal shall include the following procedures:

A. Incisions and examination of the supratharyngeal lymph glands.

B. Examination of the external surface of the heart.

C. Palpation of the mediastinal and bronchial (right and left) lymph glands and palpation of the lungs.

D. Palpation of the hepatic lymph glands and the liver.

E. Examination of the spleen and kidney.

F. Examination of the exposed surfaces of the carcass and the linings of thoracic abdominal and pelvic cavities.

Regulation 17. *Lamb, goat and sheep post-mortem examination and procedures*

Post-mortem examination of lambs, goats and sheep shall include the following procedures:

A. Examination of the external surface of the heart.

B. Palpation of the mediastinal and bronchial lymph glands and palpation of the lungs.

C. Examination and palpation of the liver: Opening of the bile duct.

D. Examination of the spleen and kidney.

E. Examination of the exposed surfaces of the carcass and the linings of the thoracic, abdominal and pelvic cavities. Palpation of the prefemoral, superficial inguinal and prescapular lymph glands.

Regulation 18. *Swine post-mortem examination and procedures*

Post-mortem examination of swine shall include the following procedures:

A. Incisions and examination of the mandibular lymph glands.

B. Palpation of the mediastinal and bronchial (right and left) lymph glands and palpation of the lungs.

C. Examination of the external surface of the heart.

D. Examination of the liver and palpation of the hepatic lymph glands.

E. Examination of the spleen and kidney.

F. Palpation of the mesenteric lymph glands and incisions of all suspicious nodules.

G. Examination of the exposed surfaces of the carcass, the joints, the linings of the thoracic, abdominal and pelvic cavities.

Regulation 19. *Poultry post-mortem examination and procedures*

Post-mortem examination of poultry shall include the following procedures:

A. Inspection shall include a complete visual examination of the viscera and of the exterior and interior of the carcass, and shall also include palpation and other procedures considered necessary by the inspector for proper identification and evaluation of disease processes, tissue changes, or other conditions which may affect the fitness of the poultry for use as human food.

B. No viscera or any part thereof shall be removed from any dressed poultry except at the time of evisceration and post-mortem inspection.

C. Each carcass shall be opened so as to expose the organs and the body cavity for proper examination by the licensed inspector and, if passed shall be completely eviscerated immediately after inspection.

Regulation 20. *Conditions found on ante-mortem or post-mortem examination rendering entire carcasses unfit for use as food*

Carcasses of animals shall be condemned and not processed for sale, distribution or use as food or a food product by humans or animals, except as provided in Regulation 22 which are:

A. So diseased or affected with a condition that the meat has become unfit for food.

B. Adulterated because of insanitary conditions under which they are processed or otherwise.

C. Infected or affected with acute hog cholera.

D. Carcasses of hyperimmune swine presented for inspection ten (10) or less days after hyperimmunization.

E. Infected or affected with acute or generalized swine erysipelas or which show systemic change.

F. Affected with arthritis or polyarthritis characterized by the presence of periarticular abscesses.

G. Found on post-mortem inspection to be affected with anasarca in advanced stages and characterized by an extensive or well-marked generalized edema.

H. Carcasses of animals infected or affected with tuberculosis, actinomycosis or actinobacillosis when any of the following apply:

(1) The animal was suffering with fever.

(2) There was cachexia.

(3) Lesions are generalized, as shown by their presence not only at the usual seats of primary infection but also in parts of the carcass or in the organs that may be reached by the bacilli only when they are carried in the systemic circulation. Lesions in any two of the following listed organs are to be accepted as evidence of generalization when they occur in addition to local lesions in the digestive or respiratory tracts, including the lymph glands connected therewith; the spleen, kidney, uterus, udder, ovary, testicle adrenal gland, and brain or spinal cord or their membranes. Numerous lesions uniformly distributed throughout both lungs are evidence of generalization.

(4) Lesions are found in the muscles or intermuscular tissue or bones or joints, or in the body lymph glands as a result of draining the muscles, bones, or joints.

(5) Lesions are extensive in one or both body cavities.

(6) Lesions are multiple, acute, and actively progressive. (Evidence of active progress consists of signs of acute inflammation about the lesions, or liquefaction necrosis, or the presence of young lesions.)

I. Infected or affected with any of the following named diseases or conditions:

(1) Anaplasmosis

(2) Anthrax

(3) Bacillary hemoglobinuria in cattle

(4) Blackleg

(5) Hemorrhagic septicemia

(6) Icterohematuria in sheep

- (7) Leukemia
- (8) Pseudo-Leukemia
- (9) Lymphoma (generalized)
- (10) Melanosis (generalized)
- (11) Malignant epizootic catarrh
- (12) Piroplasmosis
- (13) Unhealed vaccine lesions (vacinia)
- (14) Foot and Mouth Disease

J. Affected with a malignant neoplasm which involves any internal organ to a marked extent, or affects the muscles, skeleton, or body lymph glands. In case of metastasis to any other organ or part of a carcass, or if metastasis has not occurred but there are present secondary changes in the muscles including serious infiltration and flabbiness.

K. Affected with epithelioma of the eye, of the orbital region, and/or of the corresponding parotid lymph gland and one of the following three conditions exist:

- (1) The affection has involved the osseous structures of the head with extensive infection, suppuration, and necrosis;
- (2) There is metastasis from the eye, the orbital region, and/or the corresponding parotid lymph gland to other lymph glands, internal organs, muscles, skeleton, or other structures, regardless of the extent of the primary tumor, or
- (3) The affection, regardless of extent, is associated with cachexia or evidence of absorption or secondary changes.

L. So infested or affected that consumption of the products thereof may give rise to food poisoning including all carcasses showing signs of:

- (1) Acute inflammation of the lungs, pleura, pericardium, peritoneum, or meninges.
- (2) Septicemia or pyemia.
- (3) Gangrenous or severe hemorrhagic enteritis or gastritis.
- (4) Acute diffuse metritis or mammitis.
- (5) Phlebitis of the umbilical veins.

(6) Septic or purulent traumatic pericarditis.

(7) Any acute inflammation, abscess, or suppurating sore, if associated with acute nephritis, fatty or degenerated liver, swollen soft spleen, marked pulmonary hyperemia, general swelling of lymph glands, diffuse redness of the skin, cachexia, or icteric discoloration of the carcass either singly or in combination.

M. Thin and showing well-marked lesions of caseous lymphadenitis in the viscera and the skeletal lymph glands or such a carcass showing extensive lesions in any part.

N. Showing icterus with a parenchymatous degeneration of organs, the result of infection or toxication, and those which show an intense yellow or greenish-yellow discoloration without evidence of infection or toxication.

O. Having an offensive odor after chilling.

P. Affected with mange or scab in advanced stages and showing cachexia or extensive inflammation of the flesh.

Q. Infested with *Cysticercus bovis* cysts if the infestation is excessive or if the meat is watery or discolored. Carcasses shall be considered excessively infested if incisions in various parts of the musculature expose on most of the cut surfaces two or more cysts within an area the size of the palm of the hand.

R. Carcasses of hogs infested with excessive cysticeous cellulose cysts.

S. Infested with parasites found to be distributed in a carcass in such a manner or to be of such a character that their removal and the removal of the lesions caused by them is impracticable.

T. Too emaciated or anemic to produce wholesome meat, and carcasses which show a slimy degeneration of the fat or a serious infiltration of the muscles.

U. Of young calves, pigs, kids, and lambs if:

- (1) The meat has the appearance of being watersoaked, is loose, flabby, tears easily, and can be perforated with the fingers; or
- (2) The meat is greyish red; or

- (3) Good muscular development as a whole is lacking, especially noticeable on the upper shank of the leg, where small amounts of serious infiltration or small edematous patches are sometimes present between the muscles; or
- (4) The tissue which later develops as the fat capsule of the kidneys is edematous, dirty yellow, or grayish red, tough, and intermixed with islands of fat.

V. Unborn or stillborn animals.

W. Of animals which have been suffocated in any way and of hogs or poultry which entered the scalding vat alive.

X. Infected or affected with vesicular exanthema or vesicular stomatitis, if the condition is acute or if the extent of the condition is such that it affected the entire carcass or there is evidence of absorption or secondary change.

Regulation 21. *Conditions found on ante-mortem or post-mortem examination rendering portions of carcasses unfit for use as food*

A whole carcass need not be condemned for use as a food product by humans or animals if an abnormal condition other than as described in Regulation 20 is found and a licensed Veterinary Meat Inspector concludes in writing that such condition is not of such nature as to warrant condemnation of the whole carcass for use as human or animal food. In such case all affected parts shall be properly removed and disposed of. The Veterinary Meat Inspector in such cases may require such further processing of the remaining portion or portions of the carcass as may be necessary to assure that the same is fit for human or animal consumption.

Regulation 22. *Condemned Animals, Carcasses, Parts and Viscera*

A. Animals, carcasses, parts and viscera condemned under Regulation 11, 20 and 21 may be:

- (1) Utilized without further processing as food for animals, if in the opinion of the licensed Veter-

inary Meat Inspector in charge of the slaughterhouse there is no danger of dissemination of disease; or

- (2) Treated in a manner approved by the State Department of Health and sold or distributed as food for animal consumption.

B. Animals, carcasses, parts and viscera condemned under Regulations 20 and 21 shall immediately be labeled "condemned" and be removed from slaughterhouses in equipment to be used only for such purpose and if not to be treated or disposed of as provided in (A) of this regulation, shall be denatured or destroyed for food purposes at the time of condemnation under supervision of a licensed veterinary inspector or licensed meat inspector in a manner approved by the State Department of Health.

Regulation 23. *Exemptions*

Carcasses processed in slaughterhouses subject to Federal inspection programs and under observation and inspection of United States Government inspection personnel need not be inspected by inspection personnel licensed by the State Department of Health.

Regulation 24. *Reports*

Licensed veterinary meat inspectors and licensed meat inspectors shall report all examinations and procedures required of them by these regulations for the slaughterhouses utilizing their services, on forms approved for that purpose by the State Department of Health.

Regulation 25. *Branding, tagging or labeling*

A. All primal parts of each animal carcass, other than poultry, its organs and parts thereof conforming to the provisions of, and processed under conditions prescribed by, these regulations shall be branded, stamped or tagged with the license number of the slaughterhouse where post-mortem examination was conducted and the words "New Jersey State Department of Health" or letters "N.J.S.D.H." when and as directed by the licensed inspector or otherwise authorized person under these regulations

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DEPARTMENT OF HEALTH OF THE STATE OF NEW JERSEY
TEMPORARY TRENTON, NEW JERSEY Form No. 1
LICENSE APPLICATION BLANK

To the Department of Health of the State of New Jersey, at Trenton
 Gentlemen: The undersigned hereby applies for license to operate and conduct a slaughterhouse in the manner prescribed by law and regulations of the State Department of Health for the slaughtering of _____ to be sold _____

(List kind of animals) _____ (In-State—out-of-State) _____
 for the following purposes: General sale () Direct sale to household consumer () Restaurant () Other public eating place ()
 Delivery to purchaser who selects animal to be killed ()

Name of owner or owners (or name of corporation) _____

Trade Name _____ County Registered _____

Location of establishment _____ (Number & Street) _____

(Town) _____ (Zone) _____

I anticipate operating on Mon. ___ Tues. ___ Wed. ___ Thurs. ___ Fri. ___ Sat. ___ Sun. ___

Usual working hours _____

If incorporated, state where _____ (State)

Name and address of Officers:

President _____ (Address) _____

Vice President _____ (Address) _____

Secretary _____ (Address) _____

Treasurer _____ (Address) _____

Registered New Jersey Agent _____ (Name) _____ (Address) _____

The following licensed inspector(s) will be employed:

Name & address of licensed Veterinary meat inspector _____

N. J. State Dept. of Health veterinary meat inspector's license number _____

Estimated number of days to be employed per year _____

Name & address of licensed meat inspector _____

N. J. State Dept. of Health meat inspector's license number _____

Estimated number of days to be employed per year _____

I hereby certify that I have read the law and regulations relating to licensing of slaughterhouses and inspection of carcasses slaughtered for food and knowing the license to operate this establishment is subject to revocation or suspension for falsification of the information hereinabove requested, I do hereby certify the facts above supplied by me are true.

 (Signature of Owner or Owners)

 (Number & Street)

 (Date)

 (City, Zone & State)

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and under his direct supervision and in his presence.

B. Each poultry carcass conforming to the provisions of, and processed under conditions prescribed by, these regulations shall be branded, stamped or tagged with the license number of the slaughterhouse where post-mortem examination was conducted and the words "New Jersey State Department of Health" or letters "N.J.S.D.H." when and as directed by the licensed inspector or otherwise authorized person under these regulations and under his direct supervision and in his presence.

C. Slaughterhouses whereat poultry carcasses are cut into pieces and placed in packages or containers, shall stamp

or tag such packages or containers with the license number of the slaughterhouse where post-mortem examination was conducted and the words "New Jersey State Department of Health" or letters "N.J.S.D.H." when and as directed by the licensed inspector or otherwise authorized person under these regulations and under his direct supervision and in his presence.

D. All animal carcasses, other than poultry, all primal parts, organs and parts thereof, slaughtered in business establishments not required by statute to be licensed, shall be branded, stamped or tagged with the words "not for human consumption."

E. Each poultry carcass slaughtered in business establishments not required

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RECOMMENDED DRAFT

Form No. 2

SLAUGHTERHOUSE OPERATOR'S RECEIVING REPORT

NOTE: This report is to be completed promptly upon receipt of poultry and kept on premises for eighteen months from date of purchase.

Name and Address of Slaughterhouse:

New Jersey License No.

Number and class of poultry purchased:

Live Weight

Lot No.

Date of purchase:

Name and address of seller(s):

Number to be slaughtered:

Proposed date of slaughter

Other disposition:

Reason for other disposition:

Signature of Owner or Manager of
Slaughterhouse

Temporary

ANNUAL REPORT

Form No. 3

(Period from January 1 to January 1 during past year.
To be submitted to New Jersey State Department of Health
on or before February 1.)

Slaughterhouse License No. _____
 Name of owner or owners (or name of corporation) _____
 Trade Name _____ County Registered _____
 Location of Establishment _____
 (Number & Street) _____
 (Town) _____ (Zone) _____

If incorporated, state where _____
 (State)

Name & address of Officers:
 President _____
 (Address)

Registered New Jersey Agent _____
 (Name) _____ (Address)

Name & address of licensed veterinary meat inspector in charge of meat inspection
 at establishment _____

If more than one licensed veterinary meat inspector performed duties at establish-
 ment, indicate names, addresses, dates each were in charge of meat inspection

Name & address of licensed meat inspector at establishment _____

If more than one licensed meat inspector performed duties at establishment, indicate
 names, addresses, dates each performed these duties _____

Names & addresses of licensed veterinary meat inspectors and licensed meat inspec-
 tors to be employed during year beginning April 1. _____

Poultry Purchased		Weight Slaughtered	Otherwise Disposed	Passed	Condemned	Passed	Condemned
Number	Kind			Ante-Mortem	Weight	Post-Mortem	Weight

Disposition of condemned poultry, carcasses or parts thereof.

(Continued from page 15)

by statute to be licensed, shall be branded, stamped or tagged with the words "Not for human consumption." If such carcasses are cut into pieces and placed in packages or containers, said packages or containers shall be stamped or tagged with the words "not for human consumption."

F. The numbering and lettering as required hereinabove shall be clearly legible and be distinct from any other

brand tag or label as may be desired by the operator of the licensed slaughterhouse or other establishment.

Regulation 26. *Restrictions on Use and Maintenance of Stamps, Brands and Tags*

Stamps, brands or tags referred to in Regulation 25 shall be secured and maintained by slaughterhouse operators in

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RECOMMENDED DRAFT

Form No. 4

Slaughterhouse License No.

Date

Lot No.

DAILY RECORD OF POULTRY ANTE-MORTEM INSPECTION

Type of Poultry _____ Class _____ Approximate Age _____

No. of birds in lot inspected _____ Approximate Weight _____

No. dead _____ No. live poultry condemned _____

Weight condemned (including weight of dead) _____

Disposition of condemned birds or parts _____

General condition of poultry _____

Rejection record—number poultry penned or crated separate and apart from healthy animals _____

(If examined later and passed as fit for slaughter, attached veterinarian statement, Regulation 12)

Reasons for rejection _____

Signature of Licensed Meat Inspector
NJSHD MI Lic. # _____

Signature of Licensed Veterinary Meat
Inspector
NJSHD VMI Lic. # _____

Report to be completed at end of each working day by licensed person performing the inspection. Report to be countersigned by licensed veterinary meat inspector in charge, if inspection is made by licensed person other than licensed veterinary meat inspector. Separate report to be completed for each lot. If report is not approved by veterinary meat inspector, reasons therefor shall be written hereon. (Regulation 8c) This record shall be kept on premises for eighteen months.

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such fashion as to prevent their use other than as and when directed by a licensed inspector or otherwise authorized person under these regulations.

Regulation 27. Adulterated Food

No person shall receive, process, distribute, or sell or have in his possession with intent to process, distribute or sell

any animal carcass, including poultry, or primal parts or organs thereof, or package or container thereof, which was not branded, stamped or tagged as required by the provisions of Regulation 25 hereof.

Food not inspected as required by these regulations is adulterated within the meaning of Revised Statutes 24:5-8(5).

RECOMMENDED DRAFT

Form No. 5

Slaughterhouse License No.

Date

Ante-Mortem Lot No.

DAILY RECORD OF POULTRY POST-MORTEM EXAMINATIONS

Type of Poultry:

Class:

Approx. Age:

Total no. of birds examined:

Approx. weight:

Total no. of birds passed:

Approx. weight:

CONDEMNATION RECORD:

Cause of condemnation

No. birds or parts condemned
for each cause

Weight

(List by disease or other
specified cause)

Disposition of condemned birds or parts:

Signature of Licensed Meat Inspector
NJSHD MI Lic. # _____

Signature of Licensed Veterinary Meat
Inspector
NJSHD VMI Lic. # _____

Report to be completed at end of each working day by licensed person performing the inspection. Report to be countersigned daily by licensed veterinary meat inspector in charge, if inspection is made by licensed person other than licensed veterinary meat inspector. If report is not approved by veterinary meat inspector, reasons therefor shall be written hereon. (Regulation 8c)

This record shall be kept on premises for a period of eighteen months.