

**TEXAS TECH UNIVERSITY
GORDON W. DAVIS MEAT SCIENCE MEAT LABORATORY**

SAFETY STANDARD OPERATING PROCEDURES

Safety standard operating procedures will be performed daily by Meat Lab Management or designated employee. Any deficiencies, corrective actions, and preventive measures will be documented in the SSOP, SOP, and GMP Deficiency Log.

1. Any equipment with debris build up or contamination will be cleaned and sanitized before use.
2. All products shall be identified. Research product must be marked as such and labeled “not for sale”(This should have a research label provided to you by a lab technician or meat lab management. Not providing this can result in discarded product).
3. No lamb or beef product is to be cut on the same table or equipment after pork until the table or equipment is cleaned and sanitized.
4. Fully cooked product shall not come in contact with any raw product. No cooked product shall come in contact with any surface that has not been cleaned and sanitized. Cooked product shall be packaged in the cooked product packaging room unless otherwise specified.
5. When performing slaughter activities, hands shall be washed frequently. Knives are to be kept clean and sterilized after each animal.
6. Meat dropped on floor shall be trimmed free of contamination and then washed off in the meat only sink.
7. Rendering barrels shall be cleaned prior to entering the facilities.
8. Occasionally product is fabricated in the big classroom for cutting demonstrations. Product temperatures shall be monitored to ensure that the product has not increased above the safe zone. If product reaches higher than 45 F, then it will be placed into a cooler and allowed to drop in temperature.
9. During any process that involves grinding or chopping, product temperatures will be monitored to ensure that the product has not increased above the safe zone. If product reaches higher than 45 F, then it will be placed into a cooler and allowed to drop in temperature.
10. Rails shall be monitored for rust and other possible contamination. Rails will be greased when necessary.
11. The plant will be monitored continuously for condensation.

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GOOD MANUFACTURING PRACTICES**

Personnel and Visitor Dress Protocol

1. All personnel participating in processing activities are required to wear the attire as designated below for each area:

Slaughter Floor

- Hair Net
- Hard Hat
- Rubber Apron
- Protective equipment based on slaughter activity
- Gloves (rubber, latex, plastic, etc.)
- Protective (closed toed) footwear

Fabrication/Further Processing Rooms and Coolers

- Hair Net
- Hard Hat
- White Frock
- Protective equipment based on activity
- Cotton gloves, if desired for warmth
- Gloves (rubber, latex, plastic, etc.)
- Closed toed footwear

Freezers

- Freezer apparel
- Cotton gloves, if desired for warmth
- Closed toed footwear

Cooked Meats Area

- Hair Net
- Hard Hat
- Clean Frock
- Protective equipment based on activity
- Cotton gloves, if desired for warmth
- Gloves (rubber, latex, plastic, etc.)
- Closed toed footwear

Using a Knife you must wear the following

- Chain mesh apron
- Cut-resistant glove on opposite of cutting hand
- Scabbard
- Never set knife on table or packaging machine

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2. All visitors are required to wear the following attire while in the slaughter/processing areas:
 - Hair Net
 - Hard Hat
 - Closed toed footwear
 - Frock
3. Personal cleanliness shall be maintained at all times.
4. All jewelry and unsecured objects will be removed prior to entering the processing rooms.
5. Gloves shall remain in good condition and shall be thoroughly cleaned.
6. No food, candy, drinks, and tobacco products are permitted in any production areas, hallways or frock room.
7. When processing RTE Products, frocks shall be removed before leaving the room that is designated as RTE.
8. Flocks shall never be worn outside the main facility. This means that frocks can not be worn outside of the processing rooms or hallway. At no time shall frocks be worn in the office area, or in the common hallway between the meat lab and the arena.
9. Flocks and gloves shall only be worn in class room 100 in the meat lab while meat is present.
10. Flocks must be worn whenever in close proximity to product or carcasses

Production

1. Any knives, saws, or equipment dropped on the floor or otherwise contaminated will be taken to the sink, cleaned, and sterilized before using again.
2. No boxes or foreign items shall be placed on any table or counter tops that has or will have any exposed product.
3. Floor shall be kept clean during slaughter or processing activities. Any product left on floor shall be assumed inedible and will be placed into inedible containers.
4. If floor drains will not drain, inform the meat lab manager, so the problem can be corrected.
5. Equipment shall be inspected for defects prior to use. If any damage is noted, corrective actions, or proper maintenance shall be taken.

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Traffic Flow

Signs have been posted through out the facility letting non-employees and employees that the meat lab hallway is not for through traffic. Therefore, if you are not entering the facility to work the hallway should not be used. Also, upon entering the facility one must use the foot sanitizer dip.

A product flow has been established for raw materials to be separated from cooked product, as much as possible. Where necessary, workers, equipment, and utensils are restricted to either raw or finished product areas so that the possibility of cross-contamination is minimized.

Waste Disposal

No meat shall be disposed of in the trash can. All trash through out the facility must be taken out daily.

Sanitary Facilities and Hand Washing

The plant has adequate washroom facilities for each gender. The washrooms do not enter directly onto the production area. Handwash stations are available so that employees can wash their hands before handling of product. Handwash stations are conveniently located throughout the production area. Each station has potable hot and cold running water and hand soap, as well as disposable towels.

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**STANDARD SANITATION OPERATING
PROCEDURES**

Sanitation Guidelines

1. Disconnect all power supplies.
2. Remove all product and waste material.
3. Pre-rinse all equipment, food contact surfaces, floors, walls, tables, etc. with warm water.
4. Clean and scrub equipment and surfaces using a designated detergent.
5. Rinse equipment.
6. Visually inspect all equipment and tables for any missed areas. Repeat steps 3 and 4 if not clean visually.
7. Apply a sanitizer to the floor and equipment. Allow at least the minimum contact time for the sanitizer.
8. Rinse sanitizer with hot water.
9. Use squeegees to move standing water to floor drains.
10. All equipment is then air-dried. A light coat of edible white oil is applied to any metal surface areas to curb rust and corrosion.