

**TEXAS TECH UNIVERSITY  
GORDON W. DAVIS MEAT SCIENCE MEAT LABORATORY  
STANDARD SANITATION OPERATING  
PROCEDURES**

● **Sanitation Guidelines**

- Disconnect all power from machines and equipment.
- Remove all product and waste material.
- Pre-rinse all equipment, food contact surfaces, floors, walls, tables, etc. with 180 degree Fahrenheit water.
- Clean and scrub all equipment, food contact surfaces, floors, walls, tables, etc. using a designated detergent. **DO NOT MIX ORANGE SOAP WITH BLEACH.**
- This means clean the entire room, not just what you use. If you use the room, it is now assumed that the entire room is dirty, not just the equipment used.
- Rinse equipment.
- Visually inspect all equipment and tables for any missed areas. Repeat steps 3 and 4 if not clean visually.
- Apply a sanitizer (bleach or a quaternary ammonia-check with management) to all equipment, food contact surfaces, floors, walls, tables, etc. Allow at least the minimum contact time for the sanitizer. If you need assistance on how to run the foamer please ask management.
- Rinse all sanitizer from all equipment, food contact surfaces, floors, walls, tables, etc. with hot water.
- Use squeegees to move standing water to floor drains.
- All equipment is then air-dried. A light coat of edible white oil is applied to any metal surface areas (especially grinder plates and blades, vacuum stuffer parts, patty press parts, grinder augers, etc.) to prevent rust and corrosion.
- A clean-up log shall then be filled out and management shall go through and visually inspect equipment. Any equipment found dirty after cleaning shall be immediately cleaned so no one leaves until the room passes post-op.

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**● STANDARD OPERATING PROCEDURES**

- Standard operating procedures will be performed daily by Laboratory Managers (Bradley Price-Meat Lab Manager or Shandon Rankin-Processing Operations Manager) or designated employee. Any deficiencies, corrective actions, and preventive measures will be documented in the Standard Operating Procedures Log.
  - Any equipment with debris build up or contamination will be cleaned and sanitized before use.
  - All products shall be identified. Research product must be marked as such and labeled “Not For Sale”( Research product should have the Research Label that will be provided to you by the Lab Technician or Management. Improper labeling can result in product disposal.
  - We will never cut beef or lamb on the same table that we have cut pork on with out that table being properly cleaned and sanitized.
  - 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 RTE (Ready To Eat/Spice Room) room unless otherwise specified by Meat Lab Management.
  - When performing slaughter activities, hands shall be washed frequently. Knives are to be kept clean and sterilized after each animal.
  - Meat dropped on floor shall be trimmed free of contamination and then washed off in the meat only sink.
  - Rendering barrels shall be cleaned prior to entering the facilities.
  - 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 (45 degrees Fahrenheit). If product reaches higher than 45 F, then it will be placed into a cooler to reduce the temperature.
  - 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 (45 degrees Fahrenheit). If product reaches higher than 45 F, then it will be placed into a cooler to reduce the temperature.

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- Rails shall be monitored for rust and other possible contamination. Rails will be greased when necessary.
  
- The plant will be monitored continuously for condensation.

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GOOD MANUFACTURING PRACTICES**

**Personnel and Visitor Dress Protocol**

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
- PPE (Personal Protective Equipment)
- Gloves (rubber, latex, plastic, etc.)
- Protective (closed toed) footwear

● **Fabrication/Further Processing Rooms and Coolers**

- Hair Net
- Hard Hat
- White Frock
- PPE (Personal Protective Equipment)
- 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
- PPE (Personal Protective Equipment)

● **Cooked Meats Area**

- Hair Net
- Hard Hat
- Clean Frock
- PPE (Personal Protective Equipment)
- 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 hand of cutting hand
- Chain and scabbard
- Never set knives on table or packaging machine

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All visitors are required to wear the following attire while in the slaughter/processing areas:

- Hair Net
- Hard Hat
- Closed toed footwear
- Frock
- Long pants (no capris pants or shorts)
  
- Personal cleanliness shall be maintained at all times (clean shaven, no holey clothes, no sleeveless shirts, long pants, this means no capris pants or shorts).
  
- All jewelry (earrings, noserings, wedding rings, engagement rings, chains and necklaces, bracelets, watches) and unsecured objects will be removed prior to entering the processing rooms. Not adhering to this guideline will result in one warning, any deviation after that will result in expulsion from the facility for an indefinite period of time.
  
- Gloves shall remain in good condition and shall be thoroughly cleaned.
  
- No food, candy, drinks, and tobacco products are permitted in any production areas, hallways or frock room.
  
- When processing RTE products, frocks shall be removed before leaving RTE (Spice Room) area.
  
- Frocks 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 or in the long hallway in the new portion of the building buy the loading unless designated by management to do so.
  
- Frocks and gloves shall only be worn in class room 100 in the meat lab while meat is present.
  
- Frocks must be worn whenever in close proximity to product or carcasses

**Production**

- Any knives, saws, or equipment dropped on the floor or otherwise contaminated will be taken to the sink, cleaned, and sanitized before using again.
  
- No boxes or foreign items shall be placed on any table or counter tops that has or will be exposed to raw or cooked product.
  
- No boxes shall touch the floor unless they are going to be thrown away. This means that we do not get unmade boxes and set on the floor before use.

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- 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 for rendering.
- If floor drains will not drain, equipment is broken or not functional, inform the meat lab manager, so the problem can be immediately corrected.
- Equipment shall be inspected for defects prior to use. If any damage is noted, corrective actions, or proper maintenance shall be taken. Any parts ruined or broken out of neglect shall be invoiced to the individual or individuals using the equipment.

**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, Hand Washing, and Showering**

- 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.
- There are showers also accessible in both washroom facilities. Employees shall shower and change into clean clothing after slaughter if planning on entering a further processing area of the facility.
- Any individual returning from the Experimental Sciences Building or from any other building or area (swine farm, feedlot, or other labs) where risk of transferable contamination is a concern shall shower and change clothing before entering the facility.