



Sanitation Performance Standards

Slaughter Houses and Livebird
Markets in Myanmar

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Sanitation Performance Standards

Sanitation Performance Standards (SPS) are an integral part of the overall public health picture of the establishment. (NOTE: HACCP, SSOP, and SPS revolve around food safety.)

Why is effective sanitation important?

Product wholesomeness is directly dependent on the sanitary practices conducted in the food production operation. Insanitary facilities and equipment, poor food handling, improper personal hygiene, and similar insanitary practices create an environment conducive to contamination of products. There are direct links between inadequate sanitation and the contamination of meat and poultry products with pathogenic bacteria

If the establishment does not have procedures in place that establish an environmental state that promotes cleanliness an establishment cannot develop a meaningful SSOP or conduct a meaningful hazard analyses

The Focus of SPS

- ▶ SPS address conditions in and around the official premises that MAY result in insanitary conditions that COULD lead to adulterated product
- ▶ Noncompliance involves “insanitary conditions” (NOT direct product contamination or adulteration situations)
- ▶ Product that has been contaminated or adulterated due to an insanitary condition will be either documented as a SSOP or HACCP non-compliance depending on the circumstances.

General Rule

Each official establishment must be operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is not adulterated.

Sets overall requirement for the SPS, i.e., establishments MUST ensure operations in and around the establishment DO NOT lead to insanitary conditions or adulterated product.

Sanitation

The formulation and application of procedures that establish an environmental state that promotes cleanliness and protects public health.

Insanitary

A state, condition, or occurrence which may lead to the contamination or adulteration of edible meat or poultry product when it is exposed, processed, handled, stored or packaged.

Adulterated

Any meat and poultry product produced, packed, or held under insanitary conditions where it may have become contaminated with filth or may have been rendered injurious to health.

Sanitation Performance Standards

- ▶ Grounds and Pest Control
- ▶ Construction
- ▶ Lighting
- ▶ Ventilation
- ▶ Plumbing
- ▶ Sewage Disposal
- ▶ Water Supply and Water, Ice and Solution Reuse
- ▶ Dressing Rooms, Lavatories and Toilets
- ▶ Equipment and Utensils
- ▶ Sanitary Operations
- ▶ Employee Hygiene

Standard 1: Grounds and Pest Control

Proper maintenance of the grounds about an establishment is essential for ensuring good sanitation.

Establishments should keep the outside premises of the establishment clean, orderly, and free from the basic essentials of life (i.e., food, water, and a place to hide and rear young) that attract and sustain a population of insects, rodents, or birds.

The objective is to keep the official premises of the establishment so well maintained that pests will seek sustenance elsewhere.

Establishment Responsibilities

- a. Outside premises DO NOT create insanitary conditions or interfere with inspection
- b. A pest management program is implemented to prevent pest harborage and breeding
- c. Product IS NOT adulterated from misuse of pest control substances
- d. Pest control substances are handled and stored to prevent insanitary conditions
- e. Documentation describing safe use of each pest control substance on file and available for review

Standard 2: Construction

The establishment's construction, layout (placement of rooms and equipment) and product flow can have a significant impact on daily sanitation operations and the goal of minimizing or eliminating product contamination.

Establishment Responsibilities

- a. Buildings, including structures, rooms, and compartments are made of materials and constructed in a manner that permits thorough cleaning to prevent insanitary conditions
- b. Rooms, compartments, and structures are large enough for orderly processing, handling, and storage of product which prevents the creation of insanitary conditions
- c. The structure of the establishment, its rooms, and compartments remains in good repair
- d. The design and construction of the establishment creates a barrier that prevents the entry of pests from the outside
- e. Breaks in the construction such as holes or cracks in exterior walls are promptly repaired
- f. Doors that open to the outside and windows are protected against the entrance of pests
- g. Areas where edible products are processed, handled, and stored are separated from inedible product departments or areas that could cross-contaminate food products

Standard 3: Lighting

Adequate lighting is essential to maintain a sanitary environment for slaughter and processing operations. Without adequate lighting, insanitary conditions are difficult to see and correct. Similarly, contaminants cannot be easily avoided or removed if they cannot be seen.

Establishment Responsibilities

- a. Provide good quality lighting of sufficient intensity in production areas, equipment wash areas, hand washing areas, and welfare facilities to ensure that sanitary conditions are maintained and product is not adulterated

Standard 4: Ventilation

A good ventilation system is important to the production of wholesome meat and poultry products. Unless the quality of air entering the establishment is controlled and the quality of the air in the establishment is maintained, products may become contaminated by dust, odors, smoke, fumes, and condensate. A poor ventilation system can serve as a vehicle for disseminating microorganisms.

Establishment Responsibilities

- a. Provides enough ventilation for processing, packaging, and welfare rooms to control condensation
- b. Promptly exhausts objectionable vapors, fumes, and odors to the outside so they DO NOT accumulate
- c. Provides air from the outside free of odors, dust, fumes, and other airborne contaminants

Standard 5: Plumbing

Plumbing is a particularly important consideration in food establishments. Because plumbing systems transport water to and from establishments, problems with plumbing system can easily lead to product contamination or adulteration. Plumbing impacts the establishment's water supply, drainage, and sewage disposal systems.

Establishment Responsibilities

- a. Provides enough potable water for sufficient cleaning of equipment, facilities, hands, outside areas, etc.
- b. Prevent the adulteration of product, water supplies, equipment, utensils and creation of insanitary condition throughout the establishment
- c. Provides sewage lines, drainage lines, and floor drains of sufficient size to permit prompt removal of sewage or waste water from the processing environment and official premises
- d. Floors where waste water is discharged onto the floor, wet cleaning operations are conducted, or where floors are frequently hosed down are well drained
- e. The water distribution system is free of possible sources of pollution or contamination such as cross-connections and backflow between potable water lines and non-potable water, waste water, or sewage lines
- f. Distributes an adequate water supply throughout the establishment and drainage and sewage lines permit rapid removal of waste WITHOUT adulterating product or creating insanitary conditions
- g. Examine/assess establishment's plumbing system
- h. Verify establishment's plumbing system is designed, installed, and maintained to prevent product contamination and adulteration
- i. Prevent the backup of sewer gases

Cross Contamination

- ▶ **An actual or potential link between the potable water supply and a source of contamination (sewer water, waste water, boiler water, etc.)**

Standard 6: Sewage

Establishment Responsibilities

- a. Sewage from sanitary drainage lines is disposed of in a manner that prevents the backup of fluid and suspended waste containing human waste onto processing area floors
- b. An approval letter from a state or local health authority is on file and available to authority upon request when the sewage system is a private system that requires approval

Standard 7: Water Supply and Water, Ice and Solution Reuse

Water is used to clean facilities and equipment in meat and poultry establishments. In many operations, water is used as an ingredient in product formulations. Water, unless it comes from a safe supply, may serve as a source of contamination of product, equipment, utensils, and hands.

Establishment Responsibilities

- a. Running water is distributed under adequate pressure and at a sufficient temperature to areas of the establishment that require a water supply
- b. Its municipal water supply has been tested and certified as potable
- c. Ice directly contacting product or food equipment is handled in a sanitary manner
- d. Product is not adulterated by reused water, ice or solutions and that sanitary conditions are not compromised
- e. Water, ice or solution used to chill or cook ready-to-eat product is free of pathogens and fecal coliforms and is handled to reduce physical, chemical, and microbial contaminants before being reused for the same purpose
- f. Water, ice or solutions that have been used on raw product are not used on ready-to-eat
- g. The likelihood of hazards occurring as a result of the establishment reusing water, ice, or solutions on product should be addressed in the establishment's hazard analysis
- h. Microbiological or chemical analysis documentation or other evidence that indicates that the reused water, ice or solution used on ready-to-eat product is free of pathogens
- i. Reconditioned water has never contained human waste

Potable

- ▶ **“Potable” means drinkable or safe for human consumption or food processing**

Standard 8: Dressing Room, Lavatories, and Toilets

Establishment Responsibilities

- a. Restrooms are sufficient in numbers, convenient and accessible to establishment employees at all times help to ensure cleanliness of all persons handling any product
- b. Dressing rooms and toilet rooms are clean, orderly, pest and odor free, and maintained in good repair
- c. Dressing rooms and restrooms are separate from rooms where products are processed, handled, or stored
- d. Handwashing facilities (sinks) are located either in the restroom or adjacent to it and convenient to employee work areas for routine hand washing
- e. Hand wash sinks are equipped with both hot and cold water, soap, and a supply of sanitary towels
- f. Hand wash sinks are accessible and maintained in operating order
- g. Receptacles and containers for handling, storing, and transporting waste are made of materials are in good condition, easily cleaned and do not create an insanitary condition.

Standard 9: Equipment and Utensils

Equipment used in meat and poultry slaughter and processing establishments range from utensils (simple hand tools) to large, highly complex electronically operated machinery. Since product contacts a variety of equipment surfaces, there is a potential for it to be contaminated. Equipment design and construction can have a significant impact on sanitation in the establishment and the goal of preventing product contamination.

Establishment Responsibilities

- a. Equipment and utensils used to prepare and handle edible product and ingredients are not a source of product contamination or adulteration
- b. They are made of materials that are easy to clean
- c. Materials used in the construction of equipment will not deteriorate under normal use conditions
- d. Equipment is designed, installed, and maintained to prevent deteriorating surfaces
- e. The design, installation, and maintenance of equipment ensures that surfaces and parts can be cleaned and maintained in a sanitary manner
- f. Equipment is designed and installed in such a manner that foreign materials do not create insanitary conditions or adulterate product
- g. Cleaning and sanitizing CIP systems is as effective as cleaning and sanitizing of disassembled equipment
- h. CIP equipment is difficult or impractical to disassemble
- i. Equipment and utensils are designed, constructed, installed, and operated in a manner that allows access to inspect them
- j. Conveyor guides, splash guards, safety guards, etc., installed on equipment that cover food-contact surfaces can be removed to permit inspection
- k. The permitted use of the receptacle is identified through distinctive markings or a color coding system is used
- l. Inedible receptacles are not used to handle, and store edible product

Standard 10: Sanitary Operations

Frequent and effective cleaning of certain areas of the establishment is necessary to (1) prevent the accumulation of organic wastes resulting from meat and poultry operations on equipment and utensils, (2) prevent the development of foul odors that could attract insects, rodents, and other vermin, and (3) remove product debris or dirt on nonfood-contact surfaces that may provide an environment suitable for the growth of microorganisms that employees could indirectly transfer to product. The method, frequency, and area to be cleaned may vary with the establishment operations.

Establishment Responsibilities

- a. Utensils and equipment surfaces contacting edible product are cleaned and sanitized at a frequency that prevents the creation of insanitary conditions and product adulteration
- b. Food-contact surfaces of utensils and equipment are cleaned and sanitized when switching from working with raw product to working with ready-to-eat products
- c. Food-contact surfaces of utensils and equipment are cleaned and sanitized whenever they become contaminated during operation
- d. Nonfood-contact surfaces of facilities, equipment and utensils are cleaned and sanitized at a frequency to prevent the build-up of dust, product residue, and other debris that could create insanitary conditions and adulterate product
- e. Proprietary substances and nonfood compounds must be safe for their intended use; are used, handled, and stored to prevent the creation of insanitary conditions
- f. Products are protected from being contaminated by dust, dirt, or insects during loading, unloading and transportation from the establishment
- g. Supplies such as packaging materials or paper wrappings that contact edible products are handled and stored under sanitary conditions

Standards 11: Employee Hygiene

Employees can be disease carriers and bring contaminants from the outside such as dirt, debris, and other foreign materials on their shoes and clothing that can indirectly and directly contaminate food. Foodborne illness outbreaks have been linked to poor personal hygiene of workers involved in food preparation. Therefore, proper personal hygiene for employees handling product is essential to the production of safe and wholesome product.

Establishment Responsibilities

- a. Employees engage in personal hygienic practices and product handling practices that prevent insanitary conditions and reduce likelihood of contaminating product
- b. Outer clothing worn by employees handling product is disposable or made of a easily cleaned material
- c. No person who has or appears to have an infectious disease, or afflicted with boils, sores, infected wounds, or other abnormal sources of microorganism contamination, works in any area of the establishment where there is a likelihood of meat, poultry, or food ingredients becoming contaminated until the condition is corrected