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Board of Health Regulations

Board of Health Regulations GOVERNING THE SLAUGHTER, HANDLING, INSPECTION AND PREPARATION OF MEAT AND MEAT PRODUCTS, have been on file in the Department of Records since October 17, 1955. These regulations were advertised in the local newspapers on October 18, 1955.

No inquiries were received as a result of this advertising and the regulations having been on file in excess of the thirty (30) day period are now in force.

CHARLES A. BAKER,  
Commissioner of Records

CEH/np

cc: Leonard J. Zimet,  
Secretary to the Board of Health  
Room 502 City Hall Annex

City of Philadelphia  
DEPARTMENT OF PUBLIC HEALTH

REGULATIONS GOVERNING THE SLAUGHTER, HANDLING,  
INSPECTION AND PREPARATION OF MEAT AND MEAT PRODUCTS

HEALTH CODE for the City of Philadelphia;

23. Meat and Meat Products

23.1. Slaughter of Animals

23.11. No animal shall be slaughtered for sale for human consumption except in a food establishment which complies with the applicable requirements of this Code and such regulations as the Board may prescribe for ante-mortem and/or post-mortem inspection.

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Pursuant to Section 23.1 of the Health Code of the City of Philadelphia, the following regulations are promulgated by the Board of Health.

REGULATION 23.1-1 DEFINITIONS

In these regulations the following definitions apply:

- (a) Approved. Satisfactory compliance as determined and recorded by the Department of Public Health.
- (b) Carcass. All parts, including viscera of a slaughtered animal that are capable of being used for human food.
- (c) Cold Storage Establishment. A refrigeration plant where meat and meat products are stored, excluding private locker plants.
- (d) Ground Meat or Meat Loaf. A mixture or combination of comminuted edible meats which may contain one or more of the following: spice, cereal, vegetable, milk, egg, macaroni, condiments and/or nuts.
- (e) Hamburg or Ground Beef. Ground lean beef, containing no offal, added water and/or fats, other than the natural fat contained in the lean beef from which the ground beef is made. The term includes hamburger, hamburger,

beefburger, ground beef, chopped beef or designations of similar character such as ground steak.

(f) Meat. The edible part of the muscle of cattle, sheep, swine or goat which is skeletal or which is found in the tongue, in the diaphragm, in the heart or in the esophagus with or without the accompanying and outlying fat and the portions of bone, skin, tendons, nerve and blood vessels which normally accompany the muscle tissues and which are not separated from it in the process of dressing. It does not include the muscle found in the lips, snout or ears, unless so identified.

(g) Meat Food Products. A meat food product is any article of food or any article intended for or capable of being used as human food which is derived or prepared in whole or in substantial and definite parts from any portion of any cattle, sheep, swine or goat except such articles as organo-therapeutic substances, meat juice, meat extract and the like, which are only for medicinal purposes and are advertised only to the veterinary and medical professions.

(h) Meat Preparation Establishment. Any establishment where meat is prepared or processed as food in whole and/or in part.

(i) Offal. Heart, liver, tongue, tripe, spleen, kidneys, lung, and intestines.

(j) Primal Part or Parts. As commonly known in the meat trade, the usual sections and cuts of the dressed carcass, before they are cut, ground or otherwise subdivided preliminary to use in the processing or manufacture of meat food products.

(k) Slaughtering Establishments. Any building or structure in which slaughtering, butchering, or rendering for edible food products occurs and shall

include ground upon which such building or structure is erected and the premises adjacent thereto used in carrying on the business of such an establishment, and the premises where animals are kept prior to slaughter.

REGULATION 23.1-2 ALL MEATS TO SHOW EVIDENCE OF INSPECTION

No person shall sell or offer for sale or have in his possession at any establishment subject to these regulations, or offer for resale the carcasses or parts of cattle, calves, sheep, swine, goats unless the same shall have on each primal part, package, or container, a mark, stamp or brand placed thereon under the personal supervision of an authorized inspector of either the Meat Inspection Service, United States Department of Agriculture; or Pennsylvania State Department of Agriculture, Bureau of Animal Industry; or Department of Public Health, City of Philadelphia; or an approved municipal or county authority, as described under Regulation 23.1-9, Part B of those regulations, showing that the same has been inspected and passed as fit for human consumption. The said stamp or brand when used by the City of Philadelphia shall contain the words "Inspected and passed, Philadelphia Department of Public Health" together with the number or letter assigned to the inspector. Retail cuts of meat which have been prepared from primal parts that have been inspected and passed and so stamped or marked shall be exempt from the provisions of this section. No unauthorized person shall use and/or have in his possession any stamp, mark or brand for marking meat similar to the official stamp.

REGULATION 23.1-3 UNSTAMPED MEAT

Wherever meat shall be found not stamped in accordance with Regulation 23.1-2, except that carcasses awaiting inspection following slaughter at the slaughtering establishment shall not be in violation of this section, or where

it is otherwise found to be adulterated or unfit for human consumption, the Philadelphia Department of Public Health, shall condemn the same and dispose of it according to the provisions of these regulations.

REGULATION 23.1-4 BRANDING AND MARKING OF PROCESSED MEATS

All meat which is further processed or manufactured into a meat food product, and placed in any container, receptacle or covering in any establishment shall be branded and/or labeled as directed by either the Philadelphia Department of Public Health; or Meat Inspection Service, United States Department of Agriculture; or Pennsylvania State Department of Agriculture, Bureau of Animal Industry. Labels and brands will be securely attached or applied to such containers, receptacles or coverings. Such labels or brands shall state that the products have been inspected and approved by either the Philadelphia Department of Public Health; or Meat Inspection Service, United States Department of Agriculture; or Pennsylvania Department of Agriculture, Bureau of Animal Industry. Such labels and brands shall also contain the following information: Name and address of the processor, a list of the ingredients, and the name of the product. The provisions of this section shall become effective six (6) months following the adoption of these regulations.

REGULATION 23.1-5 ANTE-MORTEM INSPECTION

An ante-mortem examination shall be made of all cattle and swine on the day of their slaughter. The examination shall be made by an authorized veterinarian of the Department of Public Health, or upon an examination authorized and approved by the department pursuant to Section 26.12 of the Health Code. When it is apparent upon such inspection that the meat of such animals is unfit for human food, such animals shall be plainly tagged "condemned",

and disposed of as specified below. The criteria for condemnation shall be that stated in the "REGULATIONS GOVERNING THE MEAT INSPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE". If, on ante-mortem inspection of an animal, the inspector has reason to believe, but is not entirely satisfied, that the meat of such an animal will be unfit for food, it shall be tagged a "suspect". All such animals tagged as suspects shall be slaughtered after the close of the regular slaughtering period.

REGULATION 23.1-6 POST-MORTEM INSPECTION

All cattle, sheep, swine and goats shall be subjected to a post-mortem examination conducted by an authorized veterinarian of the Department of Public Health or by veterinarians as authorized and approved by the Department pursuant to Section 26.12 of the Health Code. The requirements governing the post-mortem inspection and disposition of all carcasses and parts of carcasses shall be in accordance with the regulations of the Meat Inspection Service, United States Department of Agriculture, "REGULATIONS GOVERNING THE MEAT INSPECTION OF THE UNITED STATES DEPARTMENT OF AGRICULTURE", a copy of which shall be on file in the department.

REGULATION 23.1-7 CONDEMNED CARCASSES

The carcasses or parts of carcasses of all animals slaughtered and found to be diseased, unwholesome, adulterated or otherwise unfit for human consumption shall be rendered unfit for sale by the use of some denaturing substance or by conspicuously being branded "CONDEMNED" and shall remain under the supervision of the authorized veterinarian until it has been disposed of by rendering, denaturing, or some method approved by the Department of Public Health. Such carcasses or parts of carcasses shall not be allowed to be in contact with or stored in the same room, compartment or container with edible products.

REGULATION 23.1-8 INSPECTION OF CALVES, SHEEP AND GOATS

The carcasses of calves, sheep and goats may be inspected at approved slaughtering establishments without ante-mortem inspection if they are presented for post-mortem inspection with the heart, lungs and liver of each carcass held by their natural attachments to the carcass.

REGULATION 23.1-9 OUT OF TOWN SLAUGHTERING ESTABLISHMENTS

A person, maintaining an animal slaughtering and/or meat food processing establishment selling, meat, or meat food products not subjected to regular meat inspection by the Department of Public Health may sell meat and meat food products in this city if;

(a) They are under the supervision of the Meat Inspection Service, United States Department of Agriculture, or the Pennsylvania Department of Agriculture, Bureau of Animal Industry, or,

(b) They are under the supervision of a governmental agency which maintains a full time graduate veterinarian responsible for meat inspection in that community and a functioning staff adequate to conduct the inspection of meat and meat food products and whose standards and enforcement practices are comparable to those of the City of Philadelphia.

REGULATION 23.1-10 CHEMICALS IN MEAT AND MEAT FOOD PRODUCTS

No meat or meat food products shall contain any substance which impairs its wholesomeness nor shall it contain any dye, preservative, or added chemicals injurious to health except there may be added to meat food products the following substances: common salt, sugar, wood smoke, cider vinegar, wine vinegar, malt vinegar, sugar vinegar, glucose vinegar, spirits vinegar, pure spices, potassium nitrate, sodium nitrate and sodium nitrite. The quantities

used shall conform to those standards established by the United States Department of Agriculture, Meat Inspection Service minimum inspection standards. Meat and meat food products shall conform with the rules and regulations of the Pennsylvania Department of Agriculture pertaining to meat and meat products.

REGULATION 23.1-11 TRICHINOSIS CONTROL

All meat food products customarily consumed without cooking which contain the muscle tissue of pork, shall be prepared in accordance with the regulations prescribed by the Meat Inspection Service, United States Department of Agriculture.

REGULATION 23.1-12 SANITATION REGULATIONS

(a) Disposal of Solid Waste Material. Suitable receptacles shall be provided for the storage of waste offal, bones and any other refuse. Such materials shall be placed into an offal tank and shall be rendered or shall be removed from the premises as soon as possible but under no circumstances shall they be permitted to accumulate for more than one (1) day in summer or two (2) days in winter.

(b) Drainage. No contaminated water, liquid wastes or other pools of stagnating water shall be exposed on the premises within or outside the building(s) at any time.

Working areas, such as driveways, docks, unloading yards, etc., shall be surfaced with an impervious material, such as concrete or bituminous cement, and shall be properly graded to permit adequate drainage. Sufficient drains to intercept wash water and runoff from these areas shall be provided and connected to approved liquid waste disposal facilities.

(c) Disinfection of Contaminated Equipment. Disinfection of all implements and equipment coming into contact with diseased carcasses or parts of carcasses shall consist of immersion into hot water, at least 180°F. for a period of at least two (2) minutes, or immersion into a solution of hypochlorite compound, or chlorine-containing compound, or other approved compounds of equal efficiency at a minimum concentration of one hundred (100) parts per million for a period of at least two (2) minutes.

(d) Equipment for Inspection. Suitable tables, racks, and hot and cold running water shall be provided at the inspection area to enable the inspector to conduct post-mortem inspection in an efficient and clean manner.

(e) Floors, Walls, Ceilings, etc. The floors, walls, ceilings, partitions, posts and doors of all rooms where animal slaughtering and/or meat processing is conducted shall be constructed of such materials and in such a manner and finish as to be readily cleanable, and shall be kept clean. The floors shall be constructed of an impervious material and be so graded that they can be readily flushed and drained. The side walls of all slaughtering rooms shall be covered with an impervious material to a height of eight (8) feet above the floor.

(f) Handling of Diseased Carcasses. Separate trucks, boxes and other containers shall be furnished for handling diseased parts and carcasses. Following the slaughter of an animal affected with an infectious disease, operations shall cease until the implements used in such slaughter and inspection shall have been cleaned and disinfected or clean duplicate instruments have been provided.

(g) Handling Equipment. Slaughtered animals shall be placed in trucks, receptacles, or other equipment so as to prevent contact of edible products with the floor.

(h) Identification of Viscera. Metal racks, receptacles, or other suitable devices shall be provided for retaining such parts as the head, tongue, and other parts of the carcass, viscera, and blood to be used in meat or meat products, in order that they may be identified with the carcass until examination is completed.

(i) Lavatory Facilities. Lavatory facilities shall be available at all times. These shall consist of a hand washing sink with hot and cold running water located in or convenient to the toilet room and in no instance more than fifteen (15) feet outside the toilet room. Soap and sanitary towels or other approved drying facilities in suitable holders or dispensers shall be available at all times. Common towels are prohibited. No employee shall work after using toilet without first washing his hands. Any slaughtering and/or meat preparation area or room located more than fifty (50) feet from a sink designed for, and exclusively used for hand washing, shall be provided with a separate hand washing sink with hot and cold running water and with soap and sanitary towels or other approved drying facilities in suitable holders or dispensers.

(j) Light. All rooms used for the slaughtering and/or processing of meat food products, and for washing of utensils shall be provided with natural and/or artificial light sufficient to produce an illumination of at least ten (10) foot candles on all working surfaces. In those areas where post-sorter inspection is carried on there shall be provided at least twenty (20) foot candles of light thirty (30) inches above the floor, in order that the inspection can be carried on efficiently. Rooms used only for storage of meat and/or meat food products, supplies and ingredients shall be provided with sufficient light to provide illumination of at least four (4) foot candles at a point thirty (30) inches above the floor level.

(k) Odors. The rooms or compartments in which animals are slaughtered and meats are processed, prepared or stored shall be free from objectionable odors emanating from dressing and toilet rooms, catch basins, hide cellars, casing room, rendering tanks, fertilizer rooms and livestock pens or from objectionable materials.

All animal slaughtering and/or meat preparation plants shall comply with the provisions of the Air Pollution Control Ordinance of the City of Philadelphia, and the regulations adopted thereunder. The presence and/or escape of obnoxious odors, fumes, vapors and gases from or within an establishment shall not be permitted. Devices shall be installed or other measures taken to prevent the production of and/or to prevent the escape of obnoxious odors, fumes and gases into the establishment or atmosphere.

(l) Overcrowding. Rooms in which slaughtering is done and refrigerated rooms for the storage of meats shall be of such size as to provide for maximum operations without overcrowding. Ceiling heights shall be sufficient to permit hoisting and free movement of carcasses so they do not touch the floor. Rooms where animals are slaughtered and meat is handled or processed shall be free from unnecessary overhanging appliances and shall not be used for storage of equipment, clothing or extraneous materials not needed in the conduct of the actual operation.

(m) Pens. Livestock pens shall be separated by a tight partition from all rooms where meats are processed, prepared or stored. These pens shall have a tight floor, be well drained, and shall be kept clean.

(n) Personnel Habits. Personnel shall wear clean washable aprons, frocks, or other clean washable outer clothing when handling meat or meat food products.

The use of tobacco in any room where meat and meat food products are processed, handled, or otherwise prepared for sale is not permitted. No dogs, cats, or other pets shall be allowed in any meat preparation establishment.

(o) Personnel Health. No person suffering from a contagious or infectious disease shall work in any slaughtering and/or meat preparation establishment.

(p) Plumbing. All plumbing shall conform to the Plumbing Code of the City of Philadelphia.

Cross-connections or back-flow connections as defined in American Standard Plumbing Code, ASA A 40.7 - 1949 shall be prohibited. These shall include connections, conditions or arrangements between a potable water supply and any other water supply, water, plumbing or drainage system, water receptacle, or liquid or other substance, or between the city water supply and any other water supply, such that back-flow can occur. Such connections, conditions or arrangements may only be permitted in accordance with the requirements of the Plumbing Code of the City of Philadelphia and/or requirements of the Department of Public Health and/or requirements of the Department of Water. Drains from refrigerators, ice boxes, or other receptacles, appliances, devices, or apparatus which are used for storage, preparation or processing of meat and/or meat food products shall not discharge directly into a building drain, soil or waste pipe, but must be separated by means of an open air break.

(q) Refrigeration.

(1) A refrigerated room shall be provided separate from the killing room for the storage of dressed meats. A thermometer must be provided and the temperature shall be maintained at 50°F. or lower.

(2) The refrigerating room shall be equipped with a locker so that carcasses and parts condemned or retained for further inspection may be held separate from those approved.

(r) Sanitation of Outer Premises. Premises adjacent to a slaughtering and/or meat preparation establishment where vehicles are loaded, the driveway approaches, yards, pens and alleys shall be cleaned daily. No offal, offensive matter, decomposed substance or dead animals shall be exposed outside the buildings.

(s) Storage of Offal. Rooms and compartments used for edible products shall be separate and distinct from those used for inedible products. A suitable room or enclosure shall be provided for the temporary storage of waste offal, bones, etc., pending disposal.

(t) Toilet Facilities. All animal slaughtering and/or meat processing establishments shall be provided with toilet facilities. Such toilet facilities shall be conveniently located and be adequate to provide for the number of employees in the establishment in accordance with the requirements of the Pennsylvania Department of Labor and Industry and the Department of Public Health. Toilet room doors shall be self-closing. Toilet rooms shall be constructed with easily washable floors and walls and shall be kept clean, well illuminated and in good repair. Toilet rooms shall be ventilated to the outside air as prescribed in the Plumbing Code and discharge vents shall conform to the requirements of the Air Pollution Control Ordinance and Regulations. Durable, legible signs shall be posted conspicuously in each toilet room directing employees to wash their hands before returning to work.

(u) Ventilation. All rooms in which animals are slaughtered and meat and meat food products are processed shall be well ventilated. The above rooms shall be provided with mechanical facilities sufficient to remove objectionable odors, vapors and to prevent condensation. All exhaust outlets from mechanical ventilating devices shall be conducted to the outside air and shall be so arranged, placed and extended as to avoid creating a nuisance to adjacent areas, as provided by the Air Pollution Control Ordinance, and any regulations adopted thereunder.

(v) Water Supply. An adequate supply of potable water shall be provided to ensure proper cleaning. Running hot water at a minimum temperature of 140°F. shall be available and used for cleaning in each room where animal slaughtering and/or meat food products are processed and at the exterior premises for cleaning purposes. Potable drinking water supply approved by the Department of Public Health shall be available to employees.

#### REGULATION 23.1-13 PLANS AND SPECIFICATIONS

No person shall erect any new establishment subject to these regulations or materially alter or remodel any existing establishment subject to these regulations unless he shall first have submitted the plans and specifications of such proposed work, in so far as they pertain to matters covered by these regulations, to the Department and the Department has approved such plans and specifications as being in accordance with the applicable requirements of the Health Code and these regulations.

#### REGULATION 23.1-14 TRANSPORTATION

All vehicles used in the transportation of meat or meat products shall be of such design so they can easily be cleansed. They shall be kept clean at

all times and meat shall be kept covered in transit and shall not be permitted to become contaminated with filth, dust, flies or other extraneous matter.

REGULATION 23.1-15 RODENTS AND INSECTS

Rodents and insects shall not be permitted to breed or exist within the establishment or on the exterior premises of any animal slaughtering and/or meat processing plant. All building structures shall be so constructed and maintained as to be rodent proof and to eliminate the ingress and egress of rodents.

Rubbish and other non-essential material which may provide harborage and/or breeding areas for rodents and arthropods shall be removed promptly. For the prevention of ingress and egress of flies, buildings shall be equipped with adequate fly screens from May 1 to November 1 inclusive of each year and/or other control measures approved by the Department of Public Health shall be taken to ensure the eradication or prevention of flies.

REGULATION 23.1-16 CLEANSING OF EQUIPMENT

There shall be provided facilities for the cleansing and disinfection of utensils, including hot water for hand washing for all persons handling meat or meat products.

Approved facilities for the proper cleansing and disinfection of butcher's implements, trays, containers and other equipment used in the slaughtering, dressing and handling of meat and meat products, shall consist of a single compartment sink at least ten (10) inches deep. Sterilization of the above implements, trays, containers and other equipment shall be accomplished by immersion into hot water at a temperature of at least 180°F. for at least two (2) minutes or by immersion into a solution of hypochlorite compound or other

approved chlorine-containing compounds of equal efficiency at a minimum concentration of one hundred (100) parts per million for at least two (2) minutes.

REGULATION 23.1-17 TEMPORARY SUSPENSION OF INSPECTION

Animal slaughtering establishments shall be operated in a clean manner. Every precaution shall be taken to prevent the contamination of meat and meat products by blood, animal feces and urine, offal, ruminal and intestinal contents, dirty hides, stagnant water and water from obstructed drains. Whenever conditions arise in an animal slaughtering establishing whereby meat and meat products may become contaminated by the above insanitary conditions, the veterinarian in charge of the inspection of meat and/or meat products in the establishment, shall call a halt to further slaughtering, dressing or processing activities until such time that the contaminating condition(s) is corrected.

When in the opinion of the veterinary inspector any equipment, utensils, vehicles, barrels and other containers are unclean or their use would cause meat and meat products to become contaminated, he will attach a Philadelphia Department of Public Health "Condemned" tag thereto. No equipment, utensil, vehicle, barrel or other container so tagged shall again be used until made acceptable. Such tag so placed shall not be removed by anyone other than the veterinary inspector.

REGULATION 23.1-18 LABELING OF GROUND MEAT OR MEAT LOAF

When sold prepackaged, it shall bear a legible statement or label indicating the proportion of ground edible meats present and a list of ingredients contained therein. Sales made from other than prepackaged containers shall bear a legible sign, indicating the proportion of edible ground meat contained therein and a list of other ingredients present.

REGULATION 23.1-19 MISCELLANEOUS PROVISIONS

No slaughtering, dressing, handling and cooling of cattle, sheep, hogs and goat carcasses shall be permitted in barns, sheds, basements or other buildings not designed and not suitable for the slaughtering of animals. Slaughtering of animals is not permitted outside of any building.

Lungs shall be inflated only by mechanical means. Carcasses shall not be dressed with skewers, knives or other implements that have been held in the mouth. Spitting on whetstones or steels when sharpening knives or other implements shall not be permitted.

The fermenting, sliming and cleaning of hog and sheep casings shall be done in rooms and compartments separate from those in which edible meat and/or meat food products are handled or stored.