

Digest of document: 4086-86 Guidelines for the implementation of public health surveillance for the meat processing enterprises 1986-03-28 00:00:00

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For each type of offal (myasokostnyh, meat, wool and mucous) is a separate location. There is a need for connections to jobs hot and cold water with the mixer, respect potochnosti, maximum mechanization and automation of manufacturing process, strict adherence to the processing time, the collection of waste in painted in distinctive colors and labeled containers.

Production of meat products. Meat is sent to the sausage shop with the permission of a veterinarian.

Guidelines for the implementation of public health surveillance for the meat processing enterprises

In the sanitary slaughter for the decontamination of meat and meat products should be provided for two separate rooms: one - for the preparation and loading of raw material in the sterilizer, the second - to download the sterilized products. To cool the meat and its temporary storage pending the outcome of the laboratory analysis should be equipped with refrigeration chamber. Issuance of food and technical products must be carried out through separate exits.

In production plants with a permanent stay of the people should be natural lighting. With the lack of natural light or without a permitted premises in which workers hold no more than 50 percent of working time.

(utv. Chief Medical Officer of the Soviet Union 28 March, 1986 N 4086-86)

1. Commercial buildings and utility facilities for the storage of fuel, construction and ancillary materials;

In the absence of sanitary slaughter (camera) slaughter of sick animals allowed in the shop in the primary processing of livestock specially designated days, or at the end of shifts after the slaughter of healthy animals and disposal of the department of animal carcasses and other products of slaughter of healthy cattle. At the end of the shop premises, equipment, inventory, packaging, vehicles are subject to sanitation and disinfection.

c) food products from livestock manure, waste production.

All meat produced by a workshop to be stigmatized.

The location of buildings, installations and equipment in the territory must exclude the crossroads of transportation:

Piping for the flow of waste water from the vehicles and machines join the sewer network to the device siphons or funnel through the gap jet.

In carrying out preventive public health supervision of construction and reconstruction of existing enterprises should be guided by "sanitary and veterinary requirements for the design of the meat industry", SN 245-71 "Hygienic design industry, SNIP II-89-80" The master plans of industrial enterprises " etc.

Vehicles transporting livestock to the company, after discharge and treatment of animal manure is required cleaning and disinfection in dezopromyvochnom paragraph, or at a special court, which are located away from the base.

3. Production, where the main production building.

In a separate detention facility should have room for post-mortem examination of animals and specialized equipment for their removal.

The release of the contents Zheludkov (wet method) and withdrawal prirezey muscle and fat is made at designated sites at a distance of not less than 3 meters of the location of carcasses; station box off

a height of not less than 2.8 m. The release Zheludkov dry method performed in a separate room.

Fuel, as well as clean the back of packaging and containers for products and meat products through the production facilities is not allowed.

In accordance with the Rules of veterinary inspection of slaughter of animals and veterinary and sanitary examination of meat and meat products, approved by the Directorate General of the Ministry of Agriculture veterinary USSR December 27, 1983, in consultation with the Chief sanepidupravleniem the Ministry of Health of the USSR, all incoming livestock business to the reception and accommodation on the basis of preduboyogo the content subjected to veterinary inspection. By the slaughter of meat allowed healthy animals. Slaughter of animals and patients suspected of infection diseases or under threat of death, is permitted only in cases stipulated by the relevant instructions and these Regulations. Each party animal carcass must be accompanied by a veterinary certificate (or certificate) form, with the mandatory inclusion of information about the welfare of animals and place them out of contagious diseases.

Land for construction should be given in view of the terrain, the level of standing ground water, the availability of access roads, water supply opportunities, ensuring the necessary conditions for running sewage, wind direction and other issues. The site should be located on the windward side of the industries that emit pollutants, and to leeward - in relation to housing, treatment and prevention, cultural and domestic institutions. Sanitary protection zone should be consistent with the CH 245-71.

On all cases, the establishment or suspected anthrax disease, sapom, tuberculosis, rabies, fever Koo, ornitozom, melioidozom, tularemia, plague camels, listeria, salmonella, cysticercosis (measles), trihinellezom companies are obliged to inform not only the bodies of the veterinary control, but territorial health authorities.

At the meat produced for human consumption without restriction, put squeeze purple, where the name of the country, number and the word "vetosmotr. For meat to be issued after decontamination, put a stamp indicating the type of clearance (in provarku, for boiled sausage, etc.).

In formulating the cooked sausage meat ambassador made a concentrated brines (water solution of salt, sugar, nitrite and other ingredients) or dry salt. In the production of smoked sausage used nitrirovannaya posolochnaya mixture. Mixing meat with water or salt produced in meshalkah different designs for 3-4 minutes. Posolennoe, grinding meat for cooked sausage stand in the scoop tazikah and other containers, as well as in sozrevatelyah continuous operation at a temperature of 2-4 ° C over a period of time.

Polukopchenye, boiled-smoked sausages and syrokopchenye after mating in the process of rainfall - excerpt batonov in limbo during a specified time at a temperature of 4-8 ° C for densification, ripening and minced podsushvaniya shell.

In enterprises with capacity of up to 20 tons of meat per shift instead of health care massacre is allowed to set the camera that you can stir in the building myasozhirovogo body, isolated from other production departments.

Water supply companies carried out, mainly from the existing water supply networks and local sources (artskvazhin). In exceptional cases, in consultation with the territorial sanepidstantsiyey remote carcass points allowed water from open water. Water from wells may be used for water companies, if they wells and water meet the requirements of sanitary regulations for the device and the content of the wells and the catchment wells used for household and drinking water.

- Trimming of carcasses (for hanging paths installed gutter to collect water runoff and trim);

For roasting and smoked sausages used smoke produced from sawdust or wood hardwood trees in dymogeneratorah, and stationary cameras - for burning them directly under the product. On the hygienic position most acceptable to the furnaces and termoagregaty dymogeneratorami equipped with devices to clear the smoke.

The heating system should provide an appropriate microclimate for plants and heating devices should

be easy to clean and repair.

At least 25 meters from the production and support facilities for the collection of debris in the paved area, at 3 times the size founding collections, set sideburns or metal containers with lids. Exemption musoropriemnikov should be done when filling is not more than 2 / 3, after which they are subject to cleaning and disinfection of 10% solution of chloride of lime or lime milk.

These Guidelines include the most important sanitary and epidemiological issues that should be brought to the attention of specialists sanepidstantsii in implementing public health surveillance for the meat processing enterprises. Along with this, you must also be guided by the requirements of sanitary regulations for food industry enterprises, approved by the Ministry of Health of the USSR 27 Mar, 1985 N 3238-85 and Minmyasomolpromom USSR 5 Aug., 1985 and agreed with the Department of Veterinary USSR Ministry of Agriculture March 27, 1985

In the department of primary processing of cattle hanging way to preclude the possibility of ground meat carcasses to the floor, walls and processing equipment.

In addition, should be a gap of places receiving and issuing food:

Companies must have a scheme of water supply networks and sewage and to produce it on demand control of organizations.

2. Base preduboyngo livestock quarantine office (zagonom) Detention and health massacre;

The number of water tanks for household drinking and fire protection needs should be at least two exchanges are to be achieved in a period of not more than 48 hours. Be sure to chlorinate water in the tanks to the control of residual chlorine in accordance with "Instructions for the control of decontamination of drinking water and chlorine disinfection of water supply facilities in the central and local water supply, approved by the Ministry of Health of the USSR.

Land for collecting, storing food blood (pending the results of veterinary and sanitary examination of carcasses) and its primary must be separated off 2,8 m and is equipped with devices to sterilize equipment.

When a patient or the slaughter of cattle suspected of having the disease zoonozami always respect the working of the rules of personal and preventive activities in accordance with the instructions on the issue and indications of sanitary-epidemiological service, and veterinary supervision (Rules for the Protection of Workers of the meat industry from infection brucellosis - approved by the Ministry of Health USSR 20 Aug., 1984, etc.).

The processing of meat and meat products for decontamination is done in accordance with section 11 of the veterinary inspection of slaughter of animals and veterinary and sanitary examination of meat and meat products.

In meat processing plants should be provided facilities or equipment for cleaning, sterilization, drying the back of the packaging, cleaning tools, combined with washbasins smesitelyami hot and cold water and the vessel to disinfect hands, elektropolotentsa, sterilizers tools pantries (cabinets), salt, spices, subsidiary materials, cabinets to store cleaning equipment, detergents and disinfectants. It should also be room for the central cooking cleaning and disinfecting solution with the filing of their pipelines in all production facilities.

Meat Processing industry. Processes must be implemented in such a way that the road transportation of raw materials and products do not overlap with the ways of transportation of finished sausages and smoked meats.

Sanitary handling of production facilities, washing and disinfection, preventive technology equipment, tools, packaging, utensils should be in accordance with the "Guidelines for cleaning and disinfection in the prevention of meat and ptitsepererabatyvayuschey Industry approved Minmyasomolpromom USSR, dated 15 January 1985 and agreed with Mindravom USSR 7 Dec., 1984 N 123-5/990-11 and the Directorate of Veterinary USSR Ministry of Agriculture of 25 Dec., 1984

Processing of offal. The processing of offal (except for wool) is permitted to produce in the same room with the primary processing of livestock. In cases where the provision of separate facilities for processing offal it is processed and sherstnye. The maximum concentration of carbon monoxide in the air of working zones (stations) opalochnyh furnaces designed for the processing of wool pork offal and carcasses, should not exceed 20 mg/m³. The temperature of the external surfaces of stoves and fences in the workplace should not exceed 45 ° C. If the temperature can not be achieved, then in the workplace with the radiation intensity of 600 kkal/m² and more need to provide air dushirovanie and local intake air.

- Prior to the quarantine, detention facilities and sanitary slaughter - not less than 100 meters;

To freeze the meat, vetnadzorom allowed to use the restrictions to the refrigerator should be a chamber capacity of not less than 5 tons, which, after disinfection can be used to freeze arrived and ottayavshego in the way of meat. That meat can be stored in a common cell storing frozen meat at a dedicated station, cross the fenced off. Freezing finnoznogo meat can be made in the overall cell freezing meat, and its storage - on a dedicated, fenced off part of the overall net camera store.

Ambassador pork products produced mainly by shpřitsevaniya meat rassolom with its subsequent polishing posolochnoy mixture and soak for several days.

To collect konfiskatov (carcasses and organs, rejected with veterinary and sanitary examination) are organized and equipped with individual runs a special mobile closed container, painted in distinctive colors (black bands on white background).

- Temporary storage of salt, spices, starch, soy protein, milk powder and other components (which is allowed in the production storage room in the cabinet, laryah, etc.).

It should be done in separate rooms:

Processing of blood. Of the blood produce food and technical albumin, protein paste, dry mixture of protein and other products, as well as medicines. Food blood must be made to places in terms of avoidance of pollution. For the manufacture of medicines made some manufacturing facilities, packaging for pharmaceuticals wash and sterilized in a special moechnoy. All the processes of food albumin and other foods, as well as their storage should be isolated from the production and storage technology albumin. Served in the air dryer food albumin to pre-cleaned. Ventilation equipment dryers food and technical albumin should be separate. Shipment of food albumin made from the expedition of food products from the warehouse or shop. Production of protein paste and dried protein mixtures can be carried out in a separate room in the main proceedings or in separate buildings. Mixing dry products (dry osvvetlennoy blood and powdered milk) should be done in a separate room. Issuance of these products to the enterprise - through the expedition food.

- Storage of food;

b) the healthy and sick, as well as the suspect in the disease of cattle;

In the premises for every 150 m² floor space should be equipped with a flushing valve (but not less than one in the room) and a crane (diameter 10 cm) for flowing liquids.

General Provisions

The development of dry animal feed and fats for fodder and technical goals. This production can be placed in the main proceedings on condition of complete isolation from the food industry or in a separate building. In order to feed and technical products using industrial raw materials and veterinary konfiskaty of this enterprise, as well as with other businesses zavozimye protein raw bone flakes. To compile and veterinary konfiskatov and non-food waste provides a separate room, isolated from other facilities and have its own domestic space similar to sanpropusknika; for sanitary handling containers, equipment and vehicles should be washing (washing station) and their return to the premises only after cleaning and disinfection. Shipment of fodder and technical products must be made of the expedition or a warehouse of products, with access to the platform designed for the issuance of

technical products. When the production of separate building should be room to make disinfectants and cleaning solutions for the lodging places disinfection.

- Developing a product of blood and offal (studnya, livernoy and black pudding, etc.), in quantities of 0.3 tons per shift or more. In making up to 0,3 tons per shift is allowed to manufacture on the premises and equipment for the production of sausage meat, provided they develop consistent with mandatory sanitary processing equipment;

Bovine bringing freezing temperatures to -12°C without further exposure or brought up to -6°C , followed by exposure to the cells of storage at a temperature of -9°C at least 24 hours.

- To indoor preduboyogo housing and warehouses solid fuel - not less than 25 m.

Waste water from the quarantine detention facilities, sanitary slaughter item sanitary processing machines, as well as water from the washing of the surrounding area before release into the sewage system are subjected to decontamination.

Water delivered to the technological objectives for the development of food production and domestic needs, should meet the requirements of GOST 2874-82 "Drinking water. Sanitary requirements and quality control." The company is obliged to expose the water chemical and bacteriological analysis within the deadline set by the territorial sanepidstantsiyami, but at least once a quarter in the use of urban water supply and water once a month if there is a local source. When using water from open reservoirs and wells bacteriological water analysis should be conducted at least once every 10 days.

When mechanical equipment intake air in the shops to open the technological process should be a cleaning supply outdoor air from dust, and in space, emitting steam and heat equipped purge ventilation with the device, if necessary, local otsosov.

At the meat processing plants should be conducted monthly health day.

When accidents, after repair work, as well as prescription sanepidstantsii should be made disinfection tanks and water supply networks, followed by quality control process in accordance with the above instructions.

Obezrazhennoe frozen meat processed at farshevye sausages or canned farshevye.

- Defrosting and washing offal for the manufacture of sausages livernyh (unfreezing allowed to defrost meat in the chamber, washing - stripping carcasses in a room);

Non waste is collected in special packaging or pereduvochnye tanks, painted in a different color from other equipment and have an inscription on the appointment.

For compressors, irrigation area, outdoor obmyvki cars can make use of technical water. Water technology and water must be separated and are painted in distinctive colors, and a review with special inscriptions "drinking", "Tech."

The meat of pigs by bringing freezing temperatures in the thick muscles to -10°C and then soak temperature in the chamber -12°C for 10 days or bringing temperatures in the thick muscles to -12°C , respectively, followed by keeping at -13°C within 4 days. Temperature is measured in the thick of hip joints at a depth of 7-10 cm

In the commodity department (or department) is cutting carcasses (the separation of carcasses, sides or quarters on the part of the established pattern cuts) obvalka meat (office muscle, fat and connective tissue from the carcasses of bones) and zhilovka meat (removal of boneless meat fat, cartilage, tendons, films, the major blood and lymph vessels, blood clots, small stones). Before deboning meat expose dry toilet, srezaya with the stigma, if necessary - wet toilet. Obvalschiki should have protective gloves and kolchuzhnye or pantsirnye nets that protect the left hand fingers and abdomen. Not allowed to send and podtaskivat pieces of meat with a knife, carry knives for golenischem boots, the belt in their hands, stick knives in the board and keep them on the table. For cleaning small tools, aprons in the shop is set bath podvodkoy hot and cold water and bachkom for dezrastvora. The air

temperature in the commodity department should be no more than 12 ° C, relative humidity - 70%.

Cleaning facilities, as well as detergents and disinfectants should be in sufficient quantities. They are stored in designated storerooms, cabinets, laryah. Cleaning facilities should be kept separate bathrooms and a special marking.

- The preparation of intestinal shell (in the shops capacity of 3 tons of meat products per shift is allowed to make the training in the department of cooking meat);

In order to protect workers from hazardous working conditions at the workplace should include actions that reduce industrial noise to the standards.

After salting by kutterovaniya (simultaneous grinding and mixing) prepared for the sausage-meat recipe, provided technical guidance. As a result of mechanical processing of meat temperature rises, add the ice from Idogeneratorov enterprise. The temperature of meat at the end of kutterovaniya should not exceed 18 ° C, the temperature in the shop - not above 12 ° C. In the manufacture of smoked sausage meat maturation spend over 2 hours. at a temperature of 4 ° C.

Meat and other products of slaughter of animals are subject to mandatory post veterinary health examination carried out by a veterinarian. Jobs veterinarians should be well lit, have sterilizers (for disinfecting knives, hooks and other tools), sinks with hot and cold water, soap box with a disinfectant solution for hands and a towel.

- The preparation and packaging of spices, soy protein, milk powder and other components;

Filling shells ground meat (colon, bladder, stomach and pork artificial shell) is on pneumatic, hydraulic, mechanical, vacuum syringes and flow-mechanized lines. On the hygienic point of view, preferable to the vacuum syringes, as well as when they are used in sausage batony gets less air and more sausage stands in storage. The recommended temperature in the shop -12 ° C, relative humidity 70%. Filled with ground meat batony move the camera in sediment or thermal unit.

a) raw materials and finished products;

When drawing up posole meat or meat produced adding sodium nitrite (sodium nitrite GOST 4197-74) as a solution at a concentration of not more than 2,5% in the quantities provided technical documentation and technical instructions. Nitrite sodium used to make products the inherent pink-red coloring. Under the "Guidelines for the use and storage of sodium nitrite" director approved a list of persons working with nitrites. In the dry form of nitrite use is not permitted. Dry nitrite stored separately from other materials in a closed and sealed the premises. Solution nitrite prepared in the laboratory of the company, in the shop, he kept under lock and key in a special container with a clear sign "of sodium nitrite, the responsibility for proper storage and use of nitrite solution lies foreman (Article Master) for the correct dosage - zasolschik (with salting) or farshesostavitel. The laboratory conducted the Journal of the income and expenditure of sodium nitrite in the laboratory, in the shop - "Journal of the solution of sodium nitrite in the shop." The content of sodium nitrite in the finished meat product is normalized standards within 3-5 mg per 100 g of the product (or 0003 - 0005%).

- Cleaning frames (permitted allocation for this purpose in the plot moechnom department for equipment);

- Receiving, storing and sifting flour (not allowed in the supply of flour bags in the business premises and through them in a room for storing flour);

Luminaires with fluorescent lamps should be provided with a protective grid (Grid) or a special lamp sockets, eliminating fallout lamps; lamps with filament lamps - a complete protective glass.

Treatment of intestinal material. In the intestinal shop produced posolom processing and canning, or drying gut, bubbles (urinary tract), and esophagus, as used in the shells. The transfer of intestinal material from the department of primary processing of livestock is carried out on spuskam-troughs in watertight containers, with the exception of damage. Disassembly gut is performed on a special stationary table or conveyor. For jobs under hot and cold water, and to purge them - fed compressed

air. Removing gut contents of the cars into the sewage system must be carried out through a gap to siphon jet. The shop should not be polluted with gut contents, and water from their washing.

Requirements for the technological processes

Decontamination of meat affected tsistitserkozom (measles), cold produced in the following modes.

Companies must have a domestic, industrial and storm sewer network to join the wide sewer, or has its own system of treatment plants. Terms of allocating wastewater must meet the requirements of "Rules of the protection of surface water pollution from sewage, and consistent with local sanepidstantsyey.

When entering and leaving the company at the gate to disinfect the wheels of vehicles shall be arranged special cuvettes (Disinfection barriers), filled dezrastvorom. Driving part of the territory must be covered, no dust.

The territory is divided into three main areas:

The vertical layout of the territory to ensure the withdrawal of air, water and waste water melted from flushing sites. In doing so, waste water from the base preduboyogo livestock (including quarantine and sanitary slaughter insulator) and fuel economy should not fall to the rest of the enterprise.

Production of food animal fat. Fragmentation and the filing of bones, for vytopki fat, as well as grinding dry skim bone is produced in a separate room fat shop. All other processes for the production of edible fats from the fat of raw and bone is allowed to produce in the same room. The most hygienic of different ways vytopki fat is fat production in closed-mechanized flow lines, where the plant should be provided zhirolovka. Mandatory daily cleaning shop, washing alkaline solutions, steam sterilization of pipelines for oil. In order to prevent injuries and stairs area to service the equipment should have riflenuyu surface, railings and side plate at the bottom.

Admission slaughtered and primary processing of livestock

The production technology of meat products consists of the following stages: pre-grinding and the Ambassador of raw materials, preparation of meat, ground meat filling shells, batonov draft (in the formulation of semi, boiled-smoked and smoked sausage), heat treatment, cooling sausages.

The processing of products of slaughter

Heat treatment is done in fixed obzharochnyh and brewing cells, combined the cells and termoagregatah continuous automatic regulation of temperature and relative humidity. Cameras should be equipped with devices to monitor and regulate the temperature and relative humidity, heat treatment regimes (temperature and time) should be observed in the thermal magazines. The temperature of hot surfaces in the workplace should not exceed 35-45 ° C.

To investigate the pig carcasses to be equipped with trichinosis trihinellooskopicheskaya laboratory near sampling and light signaling on the outcome of trihinellokopii.

On the territory of preduboyogo housing to separate, fenced solid fence and the green plants quarantine station equipped office, detention center and the sanitary slaughter with a separate exit for sick cattle feed. Quarantine is designed to contain cattle suspected of infection and disease, and insulator - for the sick cattle, health massacre - to slaughter sick or suspected animal diseases.

Ambassador of the meat - this is processed meat cooking salt, rassolom or posolochnoy cocktails to make it tackifying, plasticity, vlagouderzhivayuschey ability to provide the necessary organoleptic indicators finished product and stability of its storage. Before posolom meat is cut to volchke or cut into pieces.

The development of sausage and meat canning products from raw materials, qualified veterinary supervision of the use of the restrictions must be in separate rooms or in a separate shift. Facilities, production equipment, inventory, packaging, after processing the raw materials should be subjected to

cleaning and disinfection.

Vodoprovodny input must be placed in a separate room zakryvayuschemsya have gauges, valves for water sampling, drain trap, check valves, enabling the movement of water in one direction only. Heat treatment and semi-cooked sausages, sausages and sausages includes obzharku (hot smoked), and cooking. Roasting is done at a temperature of 80 - 110 ° C for 60 - 140 minutes depending on the diameter of the shell, the temperature inside batona reaches 40 - 45 ° C. Cooking cooked sausages, sausages, sausages made at a temperature of 75 - 85 ° C to bring the temperature inside batona to 70 - 72 ° C, for a semi - up to 68-72 ° C, varenokopchenyh - to 68 ° C, livernyh - to 72 ° S.

Smoking is done: for smoked sausages at a temperature of 18-22 ° C (2-3 days), drying at 10 - 12 ° C and relative humidity of 75-78% within 25 - 30 days; for the semi-smoked and cooked over high heat regimes smoked (35 - 50 ° C until the day and 70 - 80 ° C - first, 40 - 45 ° C - secondary smoking). To avoid shrivelling, loss of moisture and an increase in residual microorganisms products after cooking quickly cool shower in cold water, then the cells or tunnels at a temperature of minus 10 ° C.

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Transportation of meat and meat products. Transportation of meat and meat products must be made in avtorefrizheratorah, insulated motor, cooling in the rail and water transport. Transportation of meat and offal, together with the ready meat products is not permitted.

Particular attention should be given to the production livernyh, blood sausage, headcheese, pates, cold. To develop these products use a variety of raw materials (offal, meat of animals, blood, etc.), is a good breeding ground for microorganisms. Moreover, in their manufacture are used manual processes. Raw material is exposed blanshirovke (cooking and boiling water for 15 - 20 min.) And cooking (offal) in open kettles 3 - 5 hours or closed 1,5 - 2,5 hours. Then offal cooled, raskladyvaya a thin layer on tables or shelves, and then deal with manually to remove the bones. Blanshirovanoe boiled and raw material is cut, more manufacturing techniques similar to the production of cooked sausage.

All products manufactured by the enterprise must be accompanied by a certificate of quality, and for meat and offal, dispense from the administrative area of the company, a veterinary certificate.

The processing of meat in sausage and canned goods in the disease of animals specified in section 3 of the above rules, is allowed to combine with sausage and the canning shops, subject to the following conditions: cutting carcasses, cooking meat, meat filling cans, etc. must be made at selected tables in a separate container, in separate rooms or in a change of control of veterinary and sanitary doctor of the company. All non-food waste is produced with the company after provarivaniya for at least 3 hours or sent to the manufacture of dry animal feed. Sausage cook at a temperature of 88 - 90 ° C for the time necessary to achieve the temperature inside batona no lower than 75 ° C. With meat in the meat of bread their weight should be no more than 2.5 kg. Baking bread to last for 2 - 2.5 hours at a temperature no lower than 120 ° C, the temperature inside the product by the end of treatment should not be below 85 ° C.

Provarkoy obezzarazhivayut meat chunks of no more than 2 kg, up to 8 cm thick: in open kettles - for 3 h, and in private - with the excess pressure of a pair of 0.5 MPa for 2.5 hours. The meat is considered obezzarazhennym when the temperature reached inside a piece of not less than 80 ° C. Provarka sterilization must be in office.

In the manufacture of cold should strictly control the time of pre-(5 - 6 hr.) And final (60 min.) Cooking, and the maximum reduction in the time of disassembly and shredding to the second cooking, clean vehicles and filling forms for studnya (forms must sterilizovatsya), as well as to monitor the conditions of cooling studnya, respect for employees of the rules of personal hygiene, proper documentation for the finished product.

The processing of meat and meat products for decontamination. Disinfection must be meat and meat products, which, according to the rules of veterinary inspection and veterinary and sanitary examination of meat and meat products can not be issued without pre-processing of foods.

Terms of storage and marketing of meat products provided for the current regulatory and technical documentation Pas each type of product, as well as SanPiN 42-123-4117-86 from June 20, 1986 Sanitary Regulations "Conditions, particularly periods of storage of perishable products."