

Chapter H 82

SLAUGHTERHOUSES

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H 82.01 **Definitions.** (1) **SLAUGHTERING.** To kill and dress animals, the meat from which is to be sold publicly for human consumption.

(2) **SLAUGHTERHOUSE.** Any premises where cattle, swine, sheep, goats, or horses are slaughtered for human consumption.

(3) **PUBLIC SLAUGHTERHOUSE.** A slaughterhouse where persons in addition to the owner or his employes do slaughtering for human consumption.

H 82.02 **Location.** (1) Sites for slaughterhouses in municipalities having public water and sewerage systems shall be so located from residences or places of business to prevent the development of objectionable or annoying conditions tending to create a nuisance; sites in cities and villages where public water supplies and sewerage systems are not available shall be located at such a distance from residences or places of business to prevent the development of objectionable or annoying conditions tending to create a nuisance, and on soil of a sandy, gravel or mixed formation suitable for liquid waste absorption; sites for slaughterhouses in the country shall be selected at such a distance from dwellings or buildings used as a place of business, and public highways, so as to prevent the development of objectionable or annoying conditions tending to create a nuisance, on ground formation consisting of sand, gravel, or mixed formation suitable for soil absorption, if available.

(2) No site shall be used for the construction and operation of a slaughterhouse until it is approved by the state board of health or state health officer or one of his authorized representatives.

(*Note:* It is well understood that there are conditions connected with slaughterhouses that may be considered basically objectionable if located too near a dwelling or a building used as a place of business, except under unusual conditions. The purpose of H 82.02 is to safeguard the public, and at the same time do away with the one-eighth of a mile distance from a dwelling or a building used as a place of business, and provide for locations that will be more acceptable to those engaged in the business of slaughtering, and yet at the same time safeguard the public as well as individuals in their private residences and buildings used as a place of business.)

H 82.03 **Construction.** All slaughterhouses shall be substantially constructed of either wood, concrete, tile, brick, or concrete block or other suitable material, and in accordance with plans submitted to and approved by the state board of health.

H 82.04 Floors. (1) All floors in slaughterhouses shall be constructed of concrete or nonabsorbable material, water-tight, approved by the state board of health and shall be provided with suitable and ample drains and sewers, equipped with approved traps and vents, to carry off all washings and blood to either a public sewer, if available, or to an approved disposal system if a municipal sewerage system is not available.

(2) Floors in the slaughtering section shall be washed each day after slaughtering has been completed. Other floors shall be washed as frequently as necessary for cleanliness.

H 82.05 Sanitation. (1) All walls and ceilings of the slaughterhouse shall be of such construction and finish that they can be conveniently maintained in a clean and sanitary condition and unless otherwise finished in an approved manner shall be well painted and shall be repainted as often as necessary.

(2) Where floors or other parts of the building or tables or other parts of the equipment are in such poor condition that they cannot be made sanitary, they shall be removed and replaced by suitable materials.

(3) Slaughtered animals or parts thereof shall not be stored after dressing unless adequately protected against flies, vermin and other sources of contamination. Rooms in which meats are manufactured, prepared, stored, or handled shall be adequately protected from flies, vermin, rodents, and other forms of contamination. Screening of doors and windows and securely closing all openings through which flies and other vermin may enter is required unless protection from such flies and vermin is otherwise adequately provided for.

H 82.06 Water supply. All slaughterhouses shall have an abundant supply of safe water, either from a municipal system or from a private well. Hot water, heated to at least 150° F., and cold water shall be available in the room used for slaughtering and also in any room in which meat is prepared for human consumption. Suitable washing facilities, with soap and clean towels, shall be provided in all rooms in which slaughtering is done.

H 82.07 Disposal of liquid wastes. (1) Slaughterhouses, where no public sewerage is available, shall be provided with a suitable treatment and disposal system consisting of an adequate capacity concrete treatment tank and one or more dry wells or filter trenches located in the sand, gravel, or mixed formation soil so as to dispose of the tank effluent by soil absorption.

(2) Where public sewerage is available, all slaughterhouse liquid wastes shall be disposed of in the public sewerage system, with such pre-treatment as may be determined by the board as necessary.

H 82.08 Toilet facilities. (1) Adequate toilet facilities shall be provided in connection with all slaughterhouses. All water closets, toilet rooms, and dressing rooms shall be entirely separate from rooms in which slaughtered animals are dressed or meat is stored, handled or prepared. Water closets and toilet rooms provided in slaughterhouses shall be conveniently located, sufficient in number, ample in size, and fitted with proper lavatory accommodations. Outside privies, when constructed, shall be of a sanitary type, fly and rodent-proof, with self-closing doors.

(2) All employes shall wash their hands with soap and water upon leaving the toilet and before returning to work.

H 82.09 Storage of manure. A suitable bin or box or vault of wooden or concrete construction, water-tight, of adequate capacity, with removable top and side opening at floor level, shall be provided at all slaughterhouses for storage of manure, and all manure shall be removed from the bin or box at least weekly, and oftener if necessary, and shall be properly disposed of.

H 82.10 Trucks, tables, etc. All equipment such as scalding tanks, other receptacles, chutes, platforms, racks, tables, and all utensils such as knives, saws, trays, cleavers, and other tools, all machinery and equipment used in moving, handling, cutting, chopping or other processes shall be clean at time of use and be thoroughly cleaned after using. Trucks and other vehicles shall be maintained at all times in a clean and sanitary condition.

H 82.11 Cleanliness of employes. Every person engaged in slaughtering or handling meat in a slaughterhouse shall wear clean, washable outer clothing, such garments to be used for this purpose only. Every person during his daily work in a slaughterhouse shall avoid contact with substances that may contaminate the meat.

H 82.12 Healthfulness of employes. (1) No person with any communicable disease shall continue at his employment in or about a slaughterhouse or in the transportation of meat to and from such premises until given a permit to do so by the local or state health officer, nor shall any person residing on premises in which a communicable disease exists engage in such employment until given a permit, in writing, to do so by the local or state health officer. Such permits shall be furnished without charge. Any person so employed who has a skin disease or an infected wound shall be deemed to have a communicable disease until he presents a certificate to the contrary from a physician.

(2) It shall be unlawful for the owner or person in charge of a slaughterhouse to keep in employment any person excluded under this rule until the proper permits or certificates are presented.

H 82.13 Disposal of offal. The feeding of hogs or other animals on the refuse from slaughterhouses shall not be permitted within 500' of a slaughterhouse. No slaughterhouse refuse shall be fed to any animal unless it is first thoroughly cooked. Offal, if not cooked, shall be rendered or buried in such a way as not to cause objectionable conditions.

H 82.14 Slaughter of diseased animals. No animals diseased as described in section 95.16, Wis. Stats., shall be slaughtered in any slaughterhouse maintained to prepare meat for human consumption.

(Note: See section 97.65 of the Wisconsin statutes.)

H 82.15 Keeping of animals. To keep animals intended for slaughter over night, suitable pens, stables or other enclosures must be provided and such enclosures must at all times be kept clean and sanitary so as to prevent the creation of objectionable conditions such as a nuisance. Animals intended for slaughter shall not be kept more than

twenty-four hours except in pens provided for such keeping of animals, at least twenty-five feet distant from the slaughterhouse. If cities, villages, or towns have local ordinances prohibiting the keeping of animals intended for slaughter over night, such ordinances shall take precedence over this rule. Animals not intended for slaughter shall be confined as far distant as feasible under existing conditions from a slaughterhouse, and all windows and doors of the slaughterhouse shall be completely screened, as provided in H 82.05.

H 82.16 Transportation of dressed meat. All dressed meat leaving any slaughterhouse shall be adequately protected against flies, dust and other contamination. The use of cotton cloth or suitable paper is required as such material is available.

H 82.17 Transportation of offal. (1) No operator of a slaughterhouse shall haul or permit to be hauled any offal or meat scraps from animals slaughtered in his slaughterhouse except in a metal bodied truck or a wooden bodied truck lined with metal, or in a metal box.

(2) No person shall haul offal or meat scraps derived from animals slaughtered in a slaughterhouse except in a metal bodied truck, a wooden bodied truck with metal lining, or a metal box.

(3) Equipment used for transporting offal shall not be used in transporting meat for human consumption.

H 82.18 Slaughtering for human consumption. Slaughtering of cattle, swine, sheep, goats, or horses to be sold in whole or in part for human consumption shall be done in a slaughterhouse conforming to the rules of the state board of health.

H 82.19 Exemption. For the period of the present emergency, H 82.18 shall not prohibit a farmer from slaughtering for sale animals which he has produced on his farm.