



Health and  
Wellness

Santé et  
Mieux-être



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## REQUIREMENTS FOR WHOLESALE AND RETAIL MEAT OUTLETS

In order to ensure a continuing supply of high quality meat and to help control the growth of bacteria in meat and meat products, the following requirements have been established for all retail meat outlets:

### 1. EQUIPMENT

All stores where meat is cut or processed or ground and offered for sale must have:

1. Adequate refrigeration to maintain a temperature at or below 4C (40F).
  - (a) indicating thermometers for refrigerated show-case and walk-in refrigerators.
  - (a) adequate shelving.
2. Adequate supply of hot and cold water.
3. Two compartment sink of adequate size for washing utensils and equipment.
4. Hand washing facilities in the cutting room equipped with soap and paper towels.
5. Floors of an impervious material that can be readily cleaned.
6. Walls and ceilings of tight construction, painted and kept clean.
7. Cutting blocks to be free of cracks and crevice and cleaned and sanitized at least daily.

### 2. PROCEDURES

1. All equipment such as knives, trays, saws, etc. to be washed and sanitized with approved chemical at least once every day.
2. Grinding machine to be washed and sanitized at least once every day. In addition, the grinding machine is to be kept under refrigeration when not in use.
3. Meat or meat portions must be stored at least 15 centimeters off the floor of the walk-in refrigerator.
4. Cuts of meat must be stored on suitable shelves or in trays or containers.
5. All processed meats must be stored away from fresh meats.
6. No uninspected carcasses are allowed on the premises.
7. Walk-in cooler, including hooks and shelving, to be cleaned once every week.
8. Mineral oil is recommended to prevent rusting of metal parts.
9. Floors and walls of the walk in cooler must be smooth and painted or covered with a suitable material.
10. Floors of the walk-in cooler may be covered with clean sawdust or kept bare and clean.

### 3. PERSONNEL

1. Every operator or employee who handles or comes in contact with meat and meat products and utensils shall:
  - (a) be clean
  - (b) wear clean uniform, coat or apron
  - (c) be free from and not a carrier of any disease that may be spread through the medium of food
  - (d) be free of any cuts or abrasions or other skin conditions that may contaminate food.
2. No smoking shall be allowed in the meat cutting area or the walk-in cooler.
3. Employee's hair shall be kept clean and under control at all times.