



# Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – FEBRUARY 2005

## SANITARY FACILITY DESIGN

Microorganisms are naturally introduced into the poultry processing environment(s) in high numbers with the incoming live birds. The role of the processing plant is to reduce the microbial load on finished products to obtain a consistent and acceptable shelf-life and to assure product safety. Plant HACCP, SSOP and GMP's, combined with employee training, verification and validation activities, provides the necessary infrastructure to build a predictable safety process. Proper design, cleaning and effective hygiene of the facilities and equipment are critical components of this safe food system.

American Meat Institute has identified the following 11 sanitary facility design guidelines:

1. Establish distinct hygienic zones in the facility
2. Control personnel and material flows to reduce hazards
3. Control water accumulation inside the facility
4. Control room temperatures and humidity
5. Control airflow and air quality
6. Provide site elements that facilitate sanitary conditions
7. Build a plant envelope that facilitates sanitary conditions
8. Provide an interior spatial design that promotes sanitation
9. Build components and construction facilitates that promote sanitary conditions
10. Design utility systems to prevent contamination
11. Integrate sanitation into the facility design.

The basic message is: “Processing facilities should be designed (and modified) to eliminate microbial harborage and growth, prevent cross-contamination, and facilitate easy sanitation.”



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