

DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION NOTICE OF PROPOSED GUIDANCE DOCUMENTS

Pursuant to section 227.112 of the Wisconsin Statutes, the Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) is hereby accepting comments on the proposed guidance document:

Rust Management in a Meat Establishment

LOCATION OF PROPOSED GUIDANCE

Proposed guidance document may be reviewed by accessing:

https://datcp.wi.gov/Pages/About_Us/GuidanceDocuments.aspx

SUBMITTING PUBLIC COMMENTS

Public comments on proposed or adopted guidance document may be submitted by accessing:

https://datcp.wi.gov/Pages/About_Us/GuidanceDocuments.aspx

DEADLINE FOR SUBMISSION

The comment period will run no fewer than 21 days after the publication of this document in the Administrative Register.

AGENCY PUBLICATION

The attached guidance document contains statements or interpretations of law under the following applicable provisions of federal law or the applicable state statutory or administrative code provisions: Wis. Stat. 97 Subchapter II, Wis. Admin. Code, ch. 55.

CERTIFICATION

Pursuant to the authority delegated to me by the Secretary, I have reviewed the attached guidance document or proposed guidance document and I certify that it complies with sections 227.10 and 227.11 of the Wisconsin Statutes. I further certify that the guidance document or proposed guidance document contains no standard, requirement, or threshold that is not explicitly required or explicitly permitted by a statute or a rule that has been lawfully promulgated. I further certify that the guidance document or proposed guidance document contains no standard, requirement, or threshold that is more restrictive than a standard, requirement, or threshold contained in the Wisconsin Statutes.


Steve Ingham
Administrator
Division of Food and Recreational Safety



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GUIDANCE DOCUMENT

Guidance Document Title: Rust Management in a Meat Establishment

This guidance document is based on Wis. Stat. 97 Subchapter II and chapter ATCP 55 Wis. Admin. Code. This document is intended solely as guidance, and does not contain any mandatory requirements except where requirements found in statute or administrative rule are referenced. This guidance does not establish or affect legal rights or obligations, and is not finally determinative of any of the issues addressed.

44 (DFRS)

Click or tap here to enter text.

Steven Ingham, Ph.D. - Administrator, Division of Food and Recreational Safety

February 12, 2020

DATE

Contributors:



Wisconsin Department of Agriculture, Trade and Consumer Protection

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Compliance Guidance Document

WI Statute Chapter 97.42, WI Rule ATCP 55.07

Rust Management in a Meat Establishment

9 CFR 416.3 states:

- a. *Equipment and utensils used for processing or otherwise handling edible product or ingredients must be of such material and construction to facilitate thorough cleaning and to ensure that their use will not cause the adulteration of product during processing, handling, or storage. Equipment and utensils must be maintained in sanitary condition so as not to adulterate product.*
- b. *Equipment and utensils must not be constructed, located, or operated in a manner that prevents FSIS personnel from inspecting the equipment or utensils to determine whether they are in sanitary condition.*
- c. *Receptacles used for storing inedible material must be of such material and construction that their use will not result in the adulteration of any edible product or in the creation of insanitary conditions. Such receptacles must not be used for storing any edible product and must bear conspicuous and distinctive marking to identify permitted uses.*

In a meat production environment, cleaning with caustic cleaners and sanitizing with a chlorine solution can cause degradation of soft metals. Once the metal finish is compromised, pitting of the metal occurs, and rust is inevitable. When rust is evident, inspection personnel are to consider whether establishment management has assessed the extent of the rust conditions and implemented reasonable measures to prevent the occurrence of insanitary conditions.

Rust can be managed in several ways. When rust conditions are found on direct food contact surfaces, thorough cleaning and sanitizing of these areas is critical. Once sanitizing and drying of the surface has occurred, an application of mineral oil or other food grade oil to the rusted areas will protect the metal from further pitting as well as protect the meat and poultry products from coming in direct contact with the rusted area. This is especially important when ready-to-eat product will come in direct contact with the rusted surface. The pitted conditions of the metal surface can create a niche for *Listeria monocytogenes*.

The application of mineral oil on dry or nearly dry direct food contact surfaces, upon completion of the daily cleaning and sanitizing procedures, should be written into the Sanitation Standard Operating Procedures (SSOP) and recorded on the SSOP monitoring log when completed.

When rust conditions are found on metal surfaces other than direct food contact surfaces, a more viscous type of protectant can be used, such as orange oil or lard. Orange oil has a texture much like Vaseline. It clings to surfaces through many washings, and when used on a rail system it does not drip onto carcasses like mineral oil does. Lard also clings well to surfaces through many washings. Most lard contains an anti-oxidant, such as Stay Sweet, which aids metal surfaces from oxidizing to create rust. Both are food grade and can be used in a meat and poultry production environment.

Any metal protectant must be applied on a periodic basis to work effectively. The periodic cleaning of old protectant and an application of new protectant should be written into the SSOP and recorded on

the SSOP monitoring log when completed. Periodic visual inspection of rusted equipment needs to be performed by establishment management to assure surfaces prone to rust are maintained in a manner to prevent the creation of insanitary conditions.