

MARICOPA COUNTY ENVIRONMENTAL HEALTH CODE

CHAPTER VIII

FOOD, FOOD PRODUCTS, FOOD HANDLING ESTABLISHMENTS

SECTION 5

MEAT ESTABLISHMENTS

REGULATION 1. Definitions

“Meat Establishment” means a store or shop at the retail level in which meat, meat products, fish, poultry, game animal, or molluscan shellfish are processed, prepared, stored, sold, or offered for sale. Preparation by means of cooking shall be limited to the production of meat, meat products, fish, poultry, game animal, and molluscan shellfish for consumption off the premises.

REGULATION 2. Permits Required

No person shall operate a meat establishment without obtaining and holding a valid permit to do so from the Department.

REGULATION 3. General

- a. All meat, meat products, fish, poultry, game animal, and molluscan shellfish shall be considered a food as defined in Chapter VIII, Section 1, Regulation 1.
- b. Live slaughter of animals, fish and/or birds shall not be conducted without a variance from this Department.
- c. Meat establishments shall comply with the regulations in Sections 1 and 2 of this Chapter.
- d. All processing of raw meat, meat products, fish, poultry, game animal, or molluscan shellfish shall be spatially or temporally separated from areas where ready-to-eat food products and/or food service equipment are stored, prepared or held for service.
- e. All meat, meat products fish, poultry, game animal, and molluscan shellfish shall be from a source approved by the appropriate jurisdiction, e.g., Arizona Department of Agriculture, Animal Service Division. The Department reserves the right to disapprove meat or meat products from uninspected sources.
- f. Meat, meat products, fish, poultry, game animal, or molluscan shellfish shall not be labeled or represented in a manner which is in conflict with the Arizona Department

Of Agriculture, Animal Service Division, meat and poultry inspection requirements or which would misrepresent the item to the consumer.

REGULATION 4. Refrigeration; Packaging; Transportation

- a. The temperature of meat, meat products, fish, poultry, game animal, or molluscan shellfish requiring refrigeration shall not exceed 41°F. at any time. Frozen products shall be maintained at a temperature of not more than 0°F.
- b. All refrigerators, walk-in boxes, showcases, freezers and vehicles must be equipped with properly located, easily readable thermometers which are accurate within ($\pm 2^\circ\text{F}$.) two degrees fahrenheit.
- c. All trucks used for the delivery of meat, meat products, fish, poultry, game animal, or molluscan shellfish to a retail meat establishment shall be completely enclosed and shall be refrigerated so that the temperature of the products being transported shall not rise above 41°F. at any time. All meat, meat products, fish, poultry, wild game, or molluscan shellfish shall be transported in a manner that avoids exposure to dust, dirt, filth, or other deleterious substances. No meat or meat products, fish, poultry, game animal, or molluscan shellfish shall be laid directly on the floor of any truck.

REGULATION 5. Processed Meat and Meat Food Product Requirements for Meat Establishments

- a. Miscellaneous raw beef products
 - (1) Chopped beef, ground beef. “Chopped Beef” or “Ground Beef” shall consist of chopped fresh and/or frozen beef with or without seasoning and without the addition of beef fat as such, shall not contain more than 30% fat, and shall not contain added water, binders, or extenders. When beef, cheek meat (trimmed beef cheeks) is used, in the preparation of chopped or ground beef, the amount of such cheek meat shall be limited to 25%, and if in excess of natural proportions its presence shall be declared on the label in the ingredient statement, and contiguous to the name of the product.
 - (2) Hamburger. “Hamburger” shall consist of chopped fresh and/or frozen beef with or without the addition of beef fat as such and/or seasoning, shall not contain more than 30% fat, and shall not contain added water, binders, or extenders. Beef cheek meat (trimmed beef cheeks) may be used in the preparation of hamburger only in accordance with the conditions prescribed in Paragraph (1) of this Section.
 - (3) Beef patties. “Beef patties” shall consist of chopped fresh and/or frozen beef with or without the addition of beef fat as such and/or seasonings. Binders or extenders and/or partially defatted beef fatty tissue may be used without added water or with added water only in amounts such that the product’s

characteristics are essentially that of a meat patty. These products must have an ingredient statement with all products used in order of predominance as in Paragraph f.

- (4) Fabricated steak. Fabricated beef steaks, veal steaks, beef and veal steaks, or veal and beef steaks, and similar products, such as those labeled “Beef Steak, Chopped, Shaped, Frozen”, “Minute Steak, Formed, Wafer Sliced, Frozen”, “Veal Steaks, Beef Added, Chopped-Molded-Cubed-Frozen, Hydrolyzed Plant Protein, and Flavoring” shall be prepared by comminuting and forming the product from fresh and/or frozen meat, with or without added fat, of the species indicated on the label. Such products shall not contain more than 30% fat and shall not contain added water, binders or extenders. Beef cheek meat (trimmed beef cheeks) may be used in the preparation of fabricated beef steaks only in accordance with the conditions prescribed in Paragraph (1) of this section.
- b. Fresh pork sausage. “Fresh pork sausage” is sausage prepared with fresh pork or frozen pork, or both, not including pork byproducts, and may be seasoned with condimental substances. It shall not be made with any lot of product which, in the aggregate, contains more than 50% trimmable fat, that is fat which can be removed by thorough, practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3% of the total ingredients used.
- c. Chorizo. Pork must be treated to destroy trichinae or use certified pork. If total added moisture is more than 3% the product must be labeled “Imitation”.
- d. Fresh beef sausage. “Fresh beef sausage” is sausage prepared with fresh beef or frozen beef, or both, not including beef byproducts, and may be seasoned with condimental substances. The finished products shall not contain more than 30% fat. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3% of the total ingredients used.
- e. Breakfast sausage. “Breakfast sausage” is sausage prepared with fresh and/or frozen meat, or meat and meat byproducts and may be seasoned with condimental substances. It shall not be made with any lot of products which, in the aggregate, contains more than 50% fat which can be removed by thorough practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3% of the total ingredients used. Extenders or binders are limited to 3 1/2% of the finished sausage.
- f. Pork products. All products with pork as an ingredient, except those customarily well cooked in the home, must be treated for the control of

trichinae. These products include all cooked and smoked sausage and pork products that may appear to be cooked. The treatment consists of heating to a minimum internal temperature of 137°F., or freezing as set forth in the following chart.

<u>Temperatures °F.</u>	Packages or pieces not over 6" in thickness	Not over 27" in thickness
	<u>Group 1 (days)</u>	<u>Group 2 (days)</u>
5	20	30
--10	10	20
--20	6	12

g. Cooked sausage. Frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, knockwurst, and similar products.

(1) Frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, knockwurst, and similar cooked sausages are comminuted, semi-solid sausages prepared from one or more kinds of raw skeletal muscle meat or raw skeletal muscle and raw or cooked poultry meat, and seasoned and cured, using one or more curing agents. They may or may not be smoked. The finished products shall not contain more than 30% fat. Water or ice, or both, may be used to facilitate chopping or mixing, or to dissolve the curing ingredients, but the sausage shall not contain more than 10% of added water. These sausage products may contain uncooked, cured pork from primal parts, which do not contain any phosphates. Such products may contain raw or cooked poultry meat not in excess of 15% of the total ingredients, excluding water, in the sausage. Such poultry meat ingredients shall be designated in the ingredient statement on the label of such sausage.

(2) Frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, knockwurst, and similar cooked sausage that are labeled with the phrase "with byproducts" or "with variety meats" in the product name are comminuted, semi-solid sausages consisting of not less than 15% of one or more kinds of raw skeletal muscle meat with raw meat byproducts, or not less than 15% of one or more kinds of raw skeletal muscle meat with raw meat byproducts and raw or cooked poultry products; and seasoned and cured. They may or may not be smoked. Partially defatted pork fatty tissue or partially defatted beef fatty tissue, or a combination of both, may be used in an amount not exceeding 15% of the meat and meat byproducts or meat, meat byproducts and poultry products ingredients. The finished products shall not contain more than 30 percent fat. Water or ice, or both, may be used to facilitate chopping or mixing or to dissolve the curing and seasoning ingredients, but the sausage shall contain no

more than 10 percent of added water. These sausage products may contain uncooked, cured pork, which does not contain any phosphates, or contain only approved phosphates. These sausage products may contain poultry products, individually or in combination, not in excess of 15% of the total ingredients, excluding water, in the sausage. Such poultry products shall not contain kidneys or sex glands. The amount of poultry skin present in the sausage must not exceed the natural proportion of skin present on the whole carcass of the kind of poultry used in the sausage. The poultry products used in the sausage shall be designated in the ingredient statement on the label of such sausage. Meat byproducts used in the sausage shall be designated individually in the ingredient statement on the label for such sausage.

- (3) A cooked sausage as defined in Paragraph (1) of this section shall be labeled by its generic name, e.g., frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, or knockwurst. Sausage products within Paragraph 1 that are prepared with meat from a single species of cattle, sheep, swine, or goats shall be labeled with the term designating the particular species in conjunction with the generic name, e.g., “beef frankfurter”.
- (4) A cooked sausage as defined in Paragraph (2) of this section shall be labeled by its generic name, e.g., frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, or knockwurst, in conjunction with the phrase “with byproducts” or “with variety meats” with such supplemental phrase shown in a prominent manner directly contiguous to the generic name and in the same color on an identical background.
- (5) With appropriate labeling such as “Frankfurter, Calcium Reduced Dried Skim Milk Added”, or “Bologna, with Byproducts (or Variety Meats), Soy Flour Added”, one or more of the following binders may be used in cooked sausage otherwise complying with Paragraphs (1) and (2) of this section: Dried milk, calcium reduced dried skim milk, nonfat dry milk, cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, and isolated soy protein, provided such ingredients, individually or collectively, do not exceed 3 1/2% of the finished product, except that 2% of isolated soy protein shall be deemed to be the equivalent of 3 1/2% of any one or more of the other binders.
- (6) Cooked sausages shall not be labeled with terms such as “All Meat” or “All (species)”, or otherwise to indicate they do not contain nonmeat ingredients or are prepared only from meat. Sodium nitrate,

sodium nitrite, potassium nitrate, and potassium nitrite may be added to the product provided that total nitrates and nitrites are not in excess of 200 parts per million. Bacon shall not contain nitrates and nitrites in excess of 120 parts per million. Seasoning substances or additives including common salt, wood smoke, vinegar, flavorings, spices, or approved sugars, such as sucrose, cane or beet sugar, maple sugar, dextrose, invert sugar, honey, corn syrup solids, corn syrup, and glucose syrup may be added.

h. Labeling

(1) All processed, blended or otherwise prepared meat, meat products, fish, poultry, game animal, or molluscan shellfish that are packed in any can, pot, tin, box, canvas, or other receptacle or covering constituting an immediate or true container, shall be labeled. Labels shall contain, prominently and informatively, the following:

(a) The true name of the product, identified with the manufacturer and place of manufacture.

(b) A list of the ingredients giving common or usual names of the ingredients, when there are two or more ingredients, and arranged in the order of their predominance. If ice or water is R 4-3-2002 8-82 used to facilitate chopping or mixing in the preparation of sausage, it must be appropriately declared on the label.

(c) Additionally, packaged food shall be labeled as specified by law in 21CFR101 - food labeling, and 9CFR317.

REGULATION 6. Sanitation

Every meat establishment shall comply with regulations in Sections 1 and 2 of this Chapter, and the Regulations in this Section.