**Section 70.130 Sanitary Requirements**

The premises on which animals are slaughtered, processed or wholesaled must be constructed and maintained in conformity with requirements of the Illinois Sanitary Inspection Act [410 ILCS 650]:

a) Floors shall be constructed of concrete, be smooth and sloped to drain. The junction of floors and walls should be curbed. Corners shall be rounded to avoid angles which collect and hold dirt and grease. A space may be curbed in the floor for bleeding purposes if desired.

b) Sidewalls and ceilings shall be smooth and watertight. If constructed of wood, use smooth-dressed matched lumber and paint with a light-colored washable paint.

c) All doors and windows shall be effectively screened.

d) One or two catch basins should be installed to catch solids and grease before waste water reaches cesspool or natural drainage. Catch basins should be kept covered except when being cleaned, unless public sewerage is available.

e) Rails should be installed, so that the rails are 11 feet from floor.

f) All tables and bench tops should be tight fitting and of hardwood or metal frame with wood inserts which can be easily cleaned.

g) All meat when stored or transported must be protected from contamination and kept at a temperature sufficient to prevent spoilage or decomposition.

h) All offal shall be kept in cooler until removed by the scavenger. Offal containers shall be cleaned with hot water or steam daily when in use, and sprayed with a disinfectant if kept outside.

i) All drums, buckets, and cans used in establishment for handling or delivery purposes shall be of metal, and the words HORSE MEAT in letters of two inches in height shall be stenciled in white on two sides of container.

j) Outside premises should be graded to provide proper drainage and grounds kept clean and free of refuse. Stock pens should have concrete floors and be kept clean.

(Source: Amended at 18 Ill. Reg. 14906, effective September 26, 1994)