

# SMALL MEAT PROCESSING FACILITY

EXAMPLE (NOT TO SCALE)

## SPECIFICATIONS

- Walls and ceilings are to be smooth, impervious and water resistant. e.g. cool room panel, stainless steel sheeting.
- Flooring to be a concrete slab which is smooth, impervious and water resistant
- Potable water to be available for hand washing and cleaning
- Drainage to connect directly to sewer or septic system
- Cool rooms must operate at less than 5°C for chilled meat storage and less than -15°C for frozen meat storage
- Entry
  - must be protected by awning or ceiling
  - must be fly and vermin proof

### DISCLAIMER

1. This drawing is provided for information purposes only. Its intention is to show an example of a layout of a small meat processing facility and not how a facility must be built.
2. The NSW Food Authority recommends that professional advice is obtained when developing facility building plans.
3. All meat processing facilities in NSW must be constructed to comply with the requirements outlined in Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption (AS 4694:2007)

SMALL MEAT PROCESSING FACILITY - EXAMPLE NSW/FA/FI323/1712

