**4.** **Meat storage house**

A. General information

|  |  |
| --- | --- |
| ○Name of establishment |  |
| ○Address |  |
| ○Owner's name |  |
| ○Sanitation manager | ○ Name :  ○ Phone No. :  ○ E-mail : |
| ○Established date |  |
| ○Registration No. or EST No |  |
| ○Registration date |  |
| ○Date of designation for export |  |
| ○Approved work or operation |  |
| ○Approved item |  |
| ○No. and area of chillers / freezers | ○( )㎡/( ) chillers  ○( )㎡/( ) freezers |
| - Area, capacity (once), and number of chillers | ○( )m2/( )㎏(M/T)/( )chillers |
| - Area, capacity (once), and number of freezers | ○( )m2/( )㎏(M/T)/( )freezers |
| ○ Number of employees |  |
| ○Others |  |

B. Checklists

|  |  |  |
| --- | --- | --- |
| Foreign establishment | Name: | |
| Owner: (seal) | Responsible manager: (seal) |
| Address: | |
| Contact: | e-mail |

|  |  |  |  |
| --- | --- | --- | --- |
| **Evaluation Item** | **Major** | **General** | **Remark** |
| **1. Sanitation controls of working area** |  |  |  |
| ① Buildings shall be located at a place distant from contaminant-generating facilities so that livestock products are not adversely affected by livestock waste water, sewage, chemicals and other contaminants. |  |  |  |
| ② Buildings shall be structured so as to maintain appropriate temperature levels and to provide adequate ventilation. |  |  |  |
| ③ Building materials shall not adversely affect and contaminate livestock products. |  |  |  |
| ④ Working areas shall be in independent buildings or separated from facilities for other purposes. |  |  |  |
| ⑤ Access to buildings where food products are processed shall be restricted to avoid unauthorized access. |  |  |  |
| ⑥ There shall be loading/unloading systems, freezing room, refrigeration room and others and they shall be separated or segregated each other. |  |  |  |
| ⑥-1 Each working area (such as loading/unloading systems, freezing room, refrigeration room and others) shall be maintained in a clean condition. |  |  |  |
| ⑦ Freezing room, refrigeration room and others shall be constructed to assure temperature control. |  |  |  |
| ⑦-1 In order to check temperatures without opening, the thermometer shall be installed at the outside. |  |  |  |
| ⑦-2 Temperature sensor shall be placed at a point with the highest temperature level. |  |  |  |
| ⑧ Storage of materials shall be conducted within the capacity of the refrigeration (freezing) room. |  |  |  |
| ⑨ Structures and functions of refrigeration / freezing equipment shall be able to effectively accommodate livestock products in a manner of not causing contamination. |  |  |  |
| ⑩ Loading/unloading areas shall be separated from the outside and designed to assure maintenance of temperatures appropriate for types of livestock products. |  |  |  |
| ⑪ Working area's floor shall be treated with concrete or other materials to assure water-resistance and have no cracks or stagnant water / humid condition. |  |  |  |
| ⑫ Ceilings and upper structures shall be maintained in a clean condition to avoid falling of condensed water. |  |  |  |
| ⑬ Lighting fixtures shall provide appropriate light intensity (not less than 75 lux) and have the protective measures to prevent potential contamination with broken fragments. |  |  |  |
| ⑭ There shall be pest control system to prevent potential introduction of insects and rodents. |  |  |  |
| ⑮ Toilets and gowning room shall be located at a place not affecting working area. Toilets shall have hand-washing facility, drying facility and others to assure appropriate ventilation and clean conditions. |  |  |  |
| ⑯ Utensils, containers and others coming into direct contact with livestock products shall be made of sanitary, water-resistant materials that can be easily cleaned, sterilized or disinfected. |  |  |  |
| **2. Sanitation controls** |  |  |  |
| ① Facilities, equipment, utensils and others needed for sanitation controls shall be provided and sanitation conditions shall be maintained. |  |  |  |
| ② Utensils and containers used in storage of livestock products shall be maintained in a clean condition. |  |  |  |
| ③ Personnel shall wear working garments, head covering and shoes appropriate for types of operations and perform their works in the manner to assure clean conditions. |  |  |  |
| ④ Actions shall be taken for personnel who have physical conditions that may adversely affect livestock products. |  |  |  |
| ⑤ For operations during which contaminated materials have to be contacted or contamination may occur, necessary measures, such as cleaning and disinfection, shall be taken. |  |  |  |
| ⑥ In-house sanitation control procedures shall be established for personnel, and cleaning and disinfection of working area, facilities and equipment.  - cleaning place, cleaning frequency, cleaning methods, detergents used in cleaning, disinfectants and tools, working garments and wearing methods, hand-washing and disinfection methods, precautions in operations, evaluation after cleaning, control of health conditions, control of disinfectants |  |  |  |
| ⑦ In-house sanitation control procedures shall be followed. |  |  |  |
| **⑧ Business operator shall prepare checklists for in-house sanitation controls and conduct daily checks according to the established procedures and methods.** |  |  |  |
| ⑨ On receipt of livestock products, records shall be prepared and maintained for 2 years.  - Recording of vehicle's temperature, expiry period |  |  |  |
| ⑩ While refrigeration (freezing) room is opened, operations shall not be performed. |  |  |  |
| **⑪ Storage temperatures appropriate for types of livestock products shall be maintained (refrigerating: -2～10℃ (poultry meat: -2∼5℃), freezing: below -18℃)** |  |  |  |
| ⑪-1 Refrigeration (freezing) facilities shall have automatic temperature recording systems. |  |  |  |
| ⑪-2 Refrigeration / freezing room shall be constructed to allow temperature control. |  |  |  |
| ⑪-3 In order to check refrigeration / freezing room's temperatures, the thermometer shall be installed at the outside. (including temperature monitoring at the central control room) |  |  |  |
| ⑬ Livestock products shall be loaded and stored off the floor or wall. |  |  |  |
| ⑭ Livestock product shall be appropriately loaded in a manner that livestock products are not adversely affected. |  |  |  |
| ⑮ Equipment, machines, utensils, containers, cleaning materials and others used in storage operations shall be maintained at a place protected from rain and snow. |  |  |  |
| ⑮-1 They shall be maintained at a place protected from access of insects, rodents and other animals. |  |  |  |
| ⑯ Disinfectants, toxic substances, inflammables and chemicals not suitable for human consumption shall be stored at a place separated from those for handling and storage of livestock products. |  |  |  |
| ⑰ Products for export to the Republic of Korea shall be separately stored to avoid potential mix-up with products for domestic market or other countries. |  |  |  |
| ⑱ Prior to loading, vehicle's refrigeration (freezing) system shall be operated to assure appropriate temperature level. |  |  |  |
| ⑱-1 Distribution vehicles shall maintain the refrigeration (freezing) conditions during transport (consideration of seasonal temperature variation). |  |  |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Overall evaluation | Total score |  | <Description of violations and needed improvements> | | | | | | | |
| Percentage | % |
| Final judgment |  |
|  | | | |  | |  | |  | | |
| □ Date of inspection | | | | | | |  | |  |  |
| □ Inspectors | | | | | | |  | |  |  |
| Organization Position (Title) | | | | | Name | | | |  | (seal) |
| Organization Position (Title) | | | | | Name | | | |  | (seal) |
| Organization Position (Title) | | | | | Name | | | |  | (seal) |
|  | | | | | | |  | |  |  |

**<Criteria for judgment>**

1. **Judgment (based on calculation): T**he percentage of "Compliant (O)" items is calculated; "Compliant", when the percentage is not less than 85%, "improvement required" when it is less than 85% and not less than 70%, and "Non-compliant" when it is less than 70%.
2. **No. of "**Non-compliant**" major items:** Items highlighted in bold type correspond to major ones. If more than 1 major item is "X (Non-compliant)", "Non-compliant" shall be concluded.
3. **Final judgment:** If "Non-compliant" is concluded in one of ① and ②, final judgment shall be "Non-compliant".