



Specific Licensing Requirements For Pork Cutting/De-Boning

- 1) The licensed pork cutting/de-boning facilities are not allowed to carry out other processing activities of food products in the same section, unless prior approval is obtained from the Agri-Food and Veterinary Authority;
- 2) The licensed pork cutting/de-boning facilities are not allowed to sell or deliver any pork side or primal pork cut that **has not been deboned** to any processing establishment or retail outlet, unless prior approval is obtained from the Agri-Food and Veterinary Authority; only deboned primal pork cuts are allowed to be delivered to retail outlets.
- 3) Green offal (stomach and intestines) shall be kept frozen and in separate freezer and shall not come into contact with chilled pork sides or meat;
- 4) Chilled pork sides, meat cuts and red offal, must be transported hygienically in refrigerated truck maintained at 4^o C or below; and
- 5) A proper railing for hanging up the carcasses or trolley system for holding of carcasses must be available.
- 6) The chiller(s) must be capable of maintaining the core temperature of the carcasses and meat at 7^oC or below. No chilled carcasses, meat cuts and red offal are allowed to be kept or remain in the cutting/deboning room for longer than necessary for cutting/de-boning operation;
- 7) The air-conditioning unit in the cutting/de-boning room must be a chiller unit which can maintain the temperature at 12^oC or below. A temperature recorder and chart must be installed to capture the temperature of the processing room. Records of the temperature must be kept for at least 3 months for inspection by officers from the Agri-Food and Veterinary Authority.