

3717-1-08.2      **Special requirements: custom processing.**

- (A) Custom processing of game animals, migratory waterfowl or game birds in a food service operation or retail food establishment may be done only at the end of the work shift or day to prevent any cross contamination of product for sale or service.
- (B) Prior to entry into the food service operation or retail food establishment:
- (1) All animal carcasses shall be skinned, beheaded, eviscerated and free of hair; and
  - (2) All bird carcasses shall be eviscerated and free of feathers.
- (C) If the hide and head is to be retained for the owner it shall be packaged and segregated from all food.
- (D) All custom processed product shall be wrapped or containerized and stored segregated from all retail products so as to prevent contamination.
- (E) Immediately after custom processing all knives, tables, hooks, grinders, tenderizers, lugs, inedible barrels, saws, or any other equipment soiled during custom processing shall be thoroughly cleaned as specified in paragraphs (F), (G), (H), and (I) of rule 3717-1-04.5 of the Administrative Code, rinsed as specified in paragraph (J) of rule 3717-1-04.5 of the Administrative Code, and sanitized as specified in rule 3717-1-04.6 of the Administrative Code.
- (F) When an Ohio department of natural resources inspection tag is required, the tag or tag number must remain with the animal throughout the process period and be returned with the product to the owner.
- (G) A food service operation or retail food establishment shall identify all products for custom processing in the facility as not for sale.

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CERTIFIED ELECTRONICALLY

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Certification

10/17/2008

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Date

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