

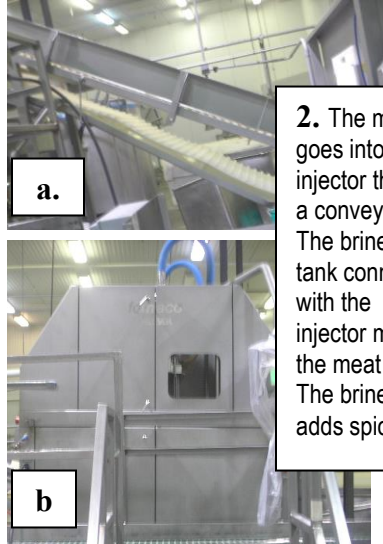


# Fresh Ham - Coppa

## EQUIPMENT



**1. Meat dumper**



a.

b.

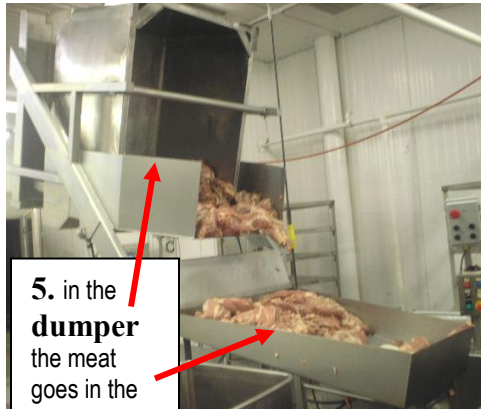
**2.** The meat goes into the injector through a conveyor. The brine chill tank connected with the injector makes the meat cold. The brine also adds spices.



**3. Macerator:** the injector is connected to the macerator. The meat follows into a bin under the macerator.



**4.** The meat from the bin goes directly through pipe into a **Tumbler**. The meat then goes into a bin.



**5.** in the **dumper** the meat goes in the **tray**.



**6. Stuffing machine:** to fill nets or cases



**7. Put on Racks**



**8. Rooms:** the time (days) and the type of room (equalization, fermentation, heat treat, cooling, etc) depend on the product.

## NOTES:

- ✓ Remember: wash your hands and follow the *Employee Hygienic Practices*
- ✓ Personnel enter into to processing areas through the personnel access doors only.
- ✓ Employees working in the Salami Manufacturing Department will enter and exit the department for lunch, breaks and the end of workday by traveling through the Stuffing area of the Fresh Ham Department. Traveling down the Salami hallway by Fresh Meat employees is prohibited.
- ✓ Every employee must use foot bath/powder/spray before entering department.
- ✓ Ensure that cross contamination does not occur between fresh and RTE product.
- ✓ Prevent fresh and RTE from occupying the hallway at the same time.
- ✓ Wash and sanitize area (floor, door handles, jacks and/or forklifts, etc.) after fresh product movement.
- ✓ Staff shall not eat or taste any product being processed in food handling /contact area.
- ✓ Only designated person are allowed to go in spices room or hazardous chemicals and toxic substances.
- ✓ The direct supervisor of the department, QA, or SQF department shall periodically monitor employees' knowledge of their job.

## SAFETY:

