**Deboning**

**EQUIPMENT**

1. Prosciutto comes in bins.

2. **Shank cutter:** cut shank and aitch bone.

3. **Chisel machine:** the prosciutto goes into the chisel machine to loosen bone.

4. **Deboning:** removes the bones.

5. **Skinner machine:** removes outside skin.

6. Trim the prosciutto. Then the prosciutto goes into the Mattonella press to take the "mattonella" shape.

7. **Ham press:** prosciutto now needs to be pressed.

8. **Sealer machine:** prosciutto bags are sealed.

9. **Steam tunnel:** shrinks bags around prosciutto.
NOTES:

✓ Remember: wash your hands and follow the Employee Hygienic Practices.
✓ Personnel enter into to processing areas through the personnel access doors only and don’t go to other departments without the Supervisor or QA permission.
✓ Prevent cross contamination between Fresh and Ready-to-Eat products.
✓ Every employee must use foot bath/powder/spray before entering department. Location: Entrance to Deboning from Fresh Ham hallway and Main Entrance to plant.
✓ Ensure product does not contain metal. All products are to be run through the metal detector.
✓ Prevent contamination of Ready-to-Eat products from plant environment.
✓ Staff shall not eat or taste any product being processed in food handling/contact area.
✓ Ensure bone/inedible barrels do not cross contaminate the Ready-to-Eat production areas with Listeria monocytogenes – Do not drag barrels on floor.
✓ Don’t put a fall product on the table (prevent contamination from floor-tables-hands), refers that to your supervisor and follow GMP procedures - RECONDITIONED.
✓ If there are no cleaned and sanitized bone/inedible barrels in the room, then the barrels will need to be thoroughly cleaned.
✓ 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:

WEAR THE PPE

Sign as on the DOOR

Sign as on the SHANK CUTTER and the PRESS

ATTENTION
DO NOT USE WATER JETS TO WASH ELECTRIC CONTROL

Signs as on the PRESS