

## **CDEA Policy (not requirement):**

### **Additional Requirements for Retail Processors Operating Licensed Commercial Kitchens**

- 1.** Area, equipment, utensils to be used in the commercial kitchen will be stated in the approved SSOP.
- 2.** Production will be conducted only in designated areas and use only designated equipment.
- 3.** Raw meat ingredients, non-meat ingredients and finished products are to be stored in secured storage to prevent tampering and/or adulteration during the absence of licensed operator.
- 4.** All product sold off site is to be package in tamperproof packaging, fully labeled prior to leaving the facility.
- 5.** All product sold off site is to be transported in acceptable shipping containers and vehicles to offsite sales locations (farmers markets, trade shows).
- 6.** All product transported off site that is not sold is to be returned to the commercial kitchen and placed in secure storage.
- 7.** No product is to be stored in private residencies or any other offsite storage.
- 8.** If processing is not conducted on a daily basis the assigned inspector will be notified 24 hours prior to the actual days of production.

Provided by David Schurr, August 2014