



BY AMERICAN MEAT SCIENCE ASSOCIATION

Meat Grinders and Food Safety

Any product contact surface is a potential source of bacterial contamination. In addition, equipment such as grinders are a common sources of physical (metal) contamination. Therefore routine sanitation and inspection of the grinder is important.

Grinder Tool Trolley

You should remember that during sanitation parts can get damaged and dulled. Having a tool trolley available for each grinder, complete with holders and attachment for all parts, which come off the grinder will decrease the chance of dulling or damaging parts and improve sanitation.

Inspect and Clean Each Part

When disassembling the grinder each part should be inspected for breakage or missing metal pieces that may indicate potential metal contamination. Each part should be properly cleaned and sanitized, remembering that there are several “odd shaped” parts that may require manual scrubbing to ensure cleanliness.

Remove Barrel to Clean Flange Area

One part to look at is the connection point between the grinder barrel and the main body of the grinder. It is important to remove the barrel from the grinder during regular sanitation in order to flush out any product or juices, which may have collected in the flange area during production.



Key Takeaways:

- Have a tool trolley available for each grinder when cleaning.
- Inspect each part for breakage to prevent metal contamination.
- Be sure to remove barrel to flush out any product or juices that have collected in the flange area.