



BY AMERICAN MEAT SCIENCE ASSOCIATION

# Carcass Cooler Organization and Management

## Elements of a Carcass Organization & Rotation Plan:

- ◆ Dedicated “hot carcass” cooler/rails & “staging rails”
  - Allow for more flexibility for carcass movement and organization within the cooler
  - Isolate hot carcasses to avoid impacting already chilled carcass temperatures
- ◆ Trained personnel in the cooler management plan
- ◆ Clear plan outlining movement for one full slaughter/cutout cycle, with aging days considered (*see example included*)

## Increase Product & Quality Shelf-life with Cooler Cleaning & Temperature Monitoring:

- ◆ Temperature monitoring
  - Room: At least once, randomly per shift, target 36-38°F for optimal cooling
  - Carcass: At least one 24-hour temperature from the largest carcass species in the cooler. The thickest muscle should be temped (inside round on beef).
- ◆ Routine\* floor cleaning
  - Use USDA facility-approved algaecide on floors to prevent slipping

*\*Routine must be defined by the individual facility based on usage and need. There may be a daily rinse and weekly algaecide scrub, or weekly rinse and monthly algaecide scrub. Preference for cleaning day will likely fall on days the cooler has the least amount of hanging carcasses or requires the least amount of additional carcass movement.*

## Effective Execution of a Cooler Organization & Management Plan Steps:

1. Create an effective & efficient plan (see example plan & flow scenario)
2. Develop, review & execute the plan with key personnel
  - Those responsible for proper carcass movement into, within & out of the cooler
3. Train “Key Personnel” (KP)
4. Train non-KP (notify them who is in charge of carcass movements and the expectation from all)
5. Execute the Plan
6. Management:
  - Verify KP and non-KP are properly executing the plan, correct as needed
  - Management seeks feedback from relevant staff for improvements to the plan
7. Hold personnel accountable for their roles in cooler management
8. Review & adjust the plan as needed with major production schedule changes

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## Verification of Plan Success:

- ✓ 24-hour beef round temperatures are less than 45°F
- ✓ Major mass carcass cooler location shifts are limited to scheduled production day periods (e.g. pre- & post-production)
- ✓ All carcasses are readily accessible for the cut floor at the start of each production day (no searching for carcasses)
- ✓ KP and non-KP are informed, part of the plan, and easily adhere to the plan

## Benefits:

- ✓ Space optimization
- ✓ Enhanced production efficiencies
- ✓ Less opportunity for “lost” carcasses leading to loss or wrong cutout date
- ✓ Maximized & stable cooling (24 round temp goal: ≤45°F)
- ✓ Enhanced quality
- ✓ Increased ultimate shelf-life
- ✓ Improved employee safety

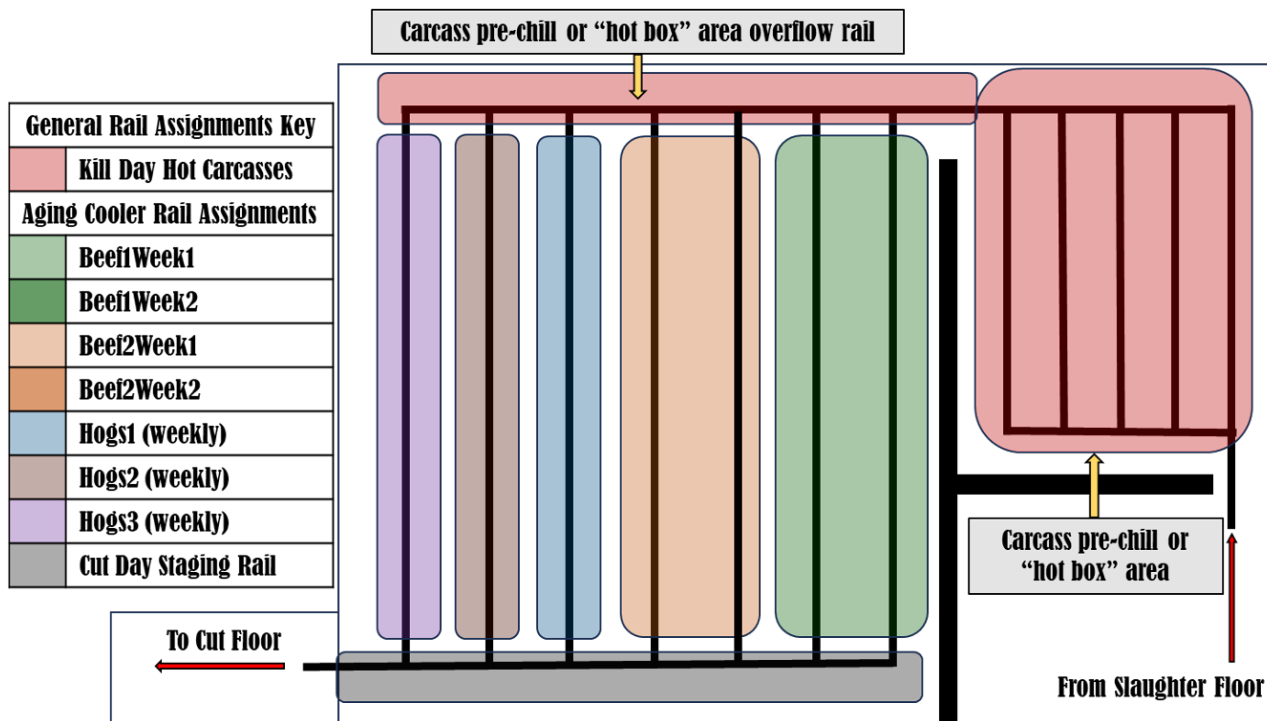


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## Example Cooler Management Plan & Flow Scenario

SLAUGHTER SCHEDULE	COOLER HANGING DAYS PRIOR TO CUTOUT	CUTOUT SCHEDULE
Monday: 40 hd Beef Tuesday: 40 hd Beef Wednesday: 85 hd Hogs Thursday: 85 hd Hogs Friday: 85 Hd Hogs	<b>Beef:</b> 7 days hang, cutout on day 8 <b>Hogs:</b> 24 hours hang (Fridays hang until Monday cutout)	Monday: 85 hd Hogs Tuesday: 40 hd Beef Wednesday: 40 hd Beef Thursday: 85 hd Hogs Friday: 85 Hd Hogs



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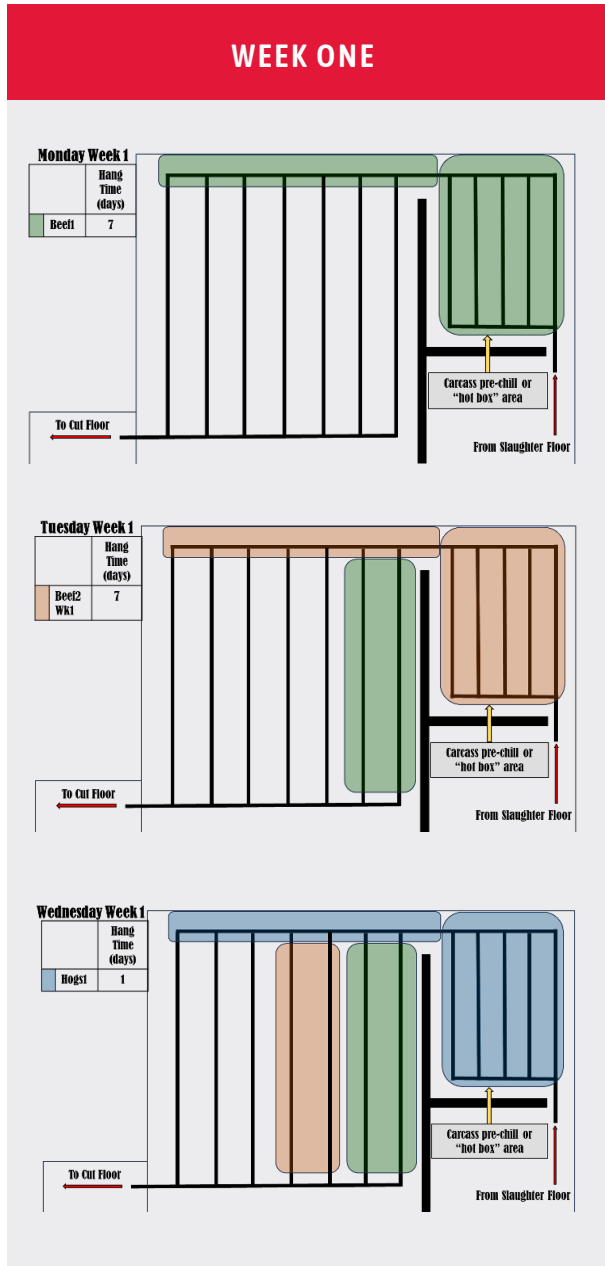




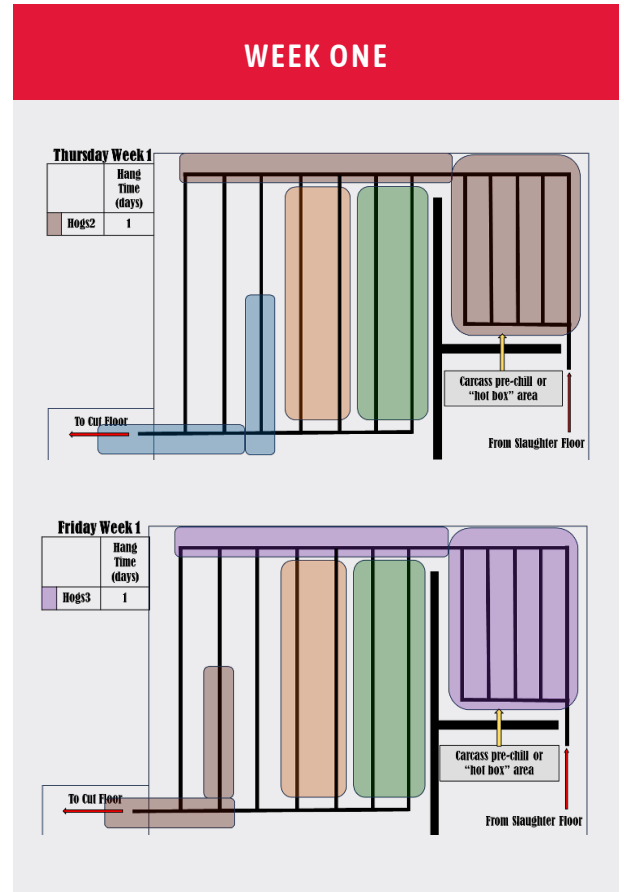
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## Week One: Slaughter-To-Cut Carcass Flow



All "day of" slaughter carcasses hang in the pre-chill area until moved to their designated location the morning after slaughter.



Kill Day Hot Carcasses
Aging Cooler Rail Assignments
Beef1Week1
Beef1Week2
Beef2Week1
Beef2Week2
Hogs1 (weekly)
Hogs2 (weekly)
Hogs3 (weekly)
Cut Day Staging Rail

### General Rail Assignments Key

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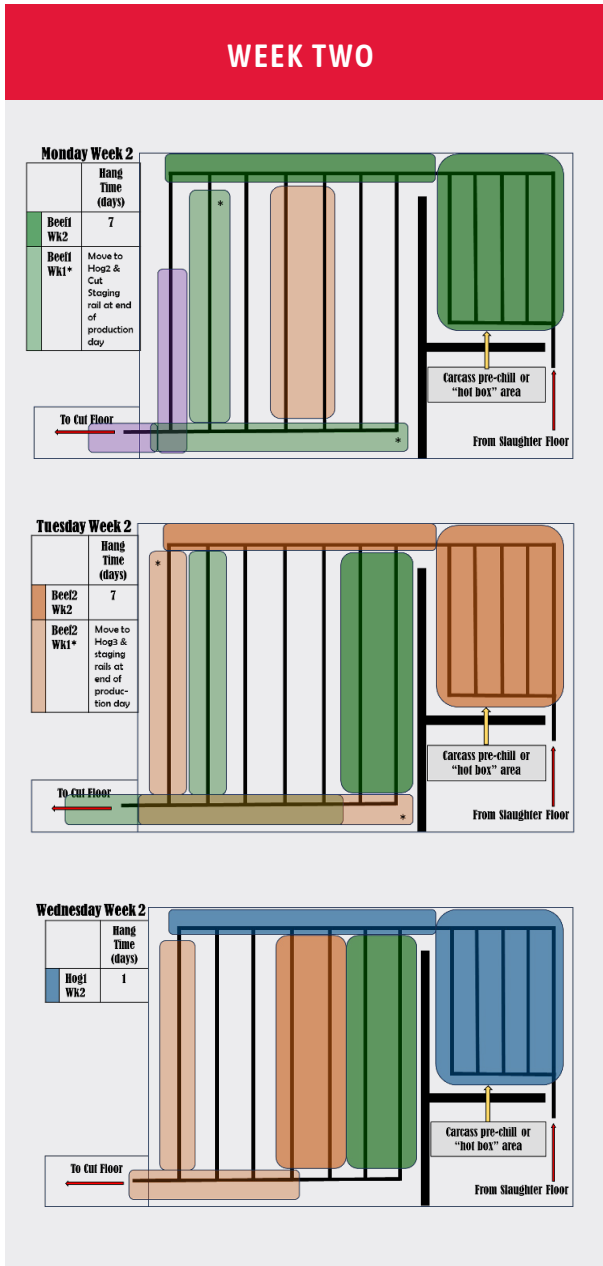




# Carcass Cooler Organization and Management

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## Week Two: Slaughter-To-Cut Carcass Flow



All "day of" slaughter carcasses hang in the pre-chill area until moved to their designated location the morning after slaughter.

Wednesday of Week 2 is the end of a full carcass flow cycle through the cooler for this production scenario.

	<b>Kill Day Hot Carcasses</b>
<b>Aging Cooler Rail Assignments</b>	
	<b>Beef1Week1</b>
	<b>Beef1Week2</b>
	<b>Beef2Week1</b>
	<b>Beef2Week2</b>
	<b>Hogs1 (weekly)</b>
	<b>Hogs2 (weekly)</b>
	<b>Hogs3 (weekly)</b>
	<b>Cut Day Staging Rail</b>

### General Rail Assignments Key

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