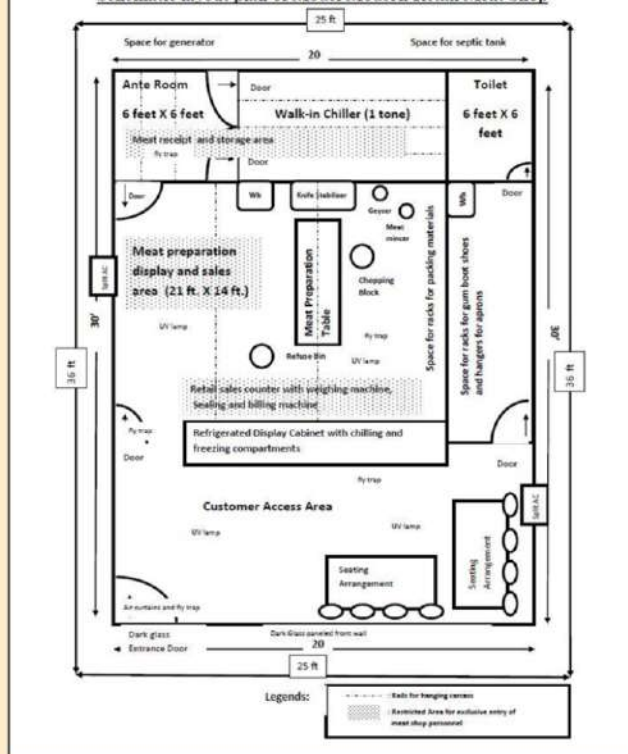




Schematic layout plan of Model Modern Retail Meat Shop



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Modern Retail Meat Shop

Meat is an excellent source of high quality proteins, minerals and essential amino acids that are required for balanced growth of the human body. Although meat is an important food item, its production and handling systems have not received the same social recognition and attention as other food industries in India. Development of adequate infrastructure for slaughter, transportation and retailing is very important for providing wholesome meat to public.

Retail meat stalls are the shops where the meat and edible offals are sold in retail to the consumers. It is the terminal end of marketing in meat trade. In India, meat is mostly marketed in the form of fresh, hot carcass meat through retail shops. The carcass obtained from slaughterhouse is cut into retail cuts, bone-in chunks, boneless chunks, minced meat and sold as demanded by the consumers. In addition to meat, edible offals like liver, heart, kidney, carcass fat, soup bones, brain, etc., are also sold in the shop. These retail establishments should have basic infrastructures like proper flooring, water supply, lighting, drainage, adequate provisions for hygienic portioning and packaging operations, flies and dust proof enclosures and a low temperature maintenance/display / storage facility, etc.

The following are the important features of retail shop to carry out meat processing and retailing in a hygienic manner

- Clean and maintained in good repair
- Designed and constructed to permit good hygiene practices
- Adequate supply of potable (drinking) water
- Suitable controls in place to protect against pests
- Adequate natural and/or artificial lighting
- Sufficient natural and/or mechanical ventilation
- Clean lavatories which do not lead directly into meat handling rooms
- Adequate hand-washing facilities

Sections of retail meat shops:

To carry out meat processing in a hygienic manner the meat retail shop should have meat receipt and storage area, meat fabrication, display and sale area and customer lounge. The meat handling area should be well separated from customer access area by glass partitions for enabling the consumer to view the operations and quality aspects being maintained.

Meat receipt and storage area

This area will accommodate a walk in chiller to hold carcasses immediately after receipt at the shop till they are taken off for meat preparation. Further, this facility can be used to condition/age the meat for better palatability. In addition, there can also be an anteroom with rails to hang carcasses in transit either to chiller or to the fabrication area. However, shops selling poultry meat would have stackable crates to hold chicken carcass.



Meat fabrication

In this area, the carcass taken out from the chiller will be cut into different consumer cuts or portions and sent to packing and sale counter. In this area, a stainless steel table and a chopping block is provided for fabricating the carcass into various wholesale and retail cuts. An over head rail with sliding stainless steel hooks is placed over the fabrication table to hang the carcasses.



Display and sale area

A well lighted refrigerated display unit should be placed with different kind of meat products available for sale. This is very important because it gives an idea to the customer regarding the kind of products available, especially new varieties. Adjacent to the display unit is the sale counter, where the product of customer choice is weighed, packed, sealed and sold.



Customer lounge

Customer access area can be approached from outside of the shop through a door to be made of opaque glass or tinted glass so that the activity will not be visible outside. The door should be of self closing type and kept closed all the time. There should be foot bath or foot mattress for cleaning of shoes of entrants into the shop. There should be adequate space for the customer to stay, view the products displayed and purchase product of his/her choice. There should also be adequate seating arrangement for the customers. Particulars regarding the availability of different meat products, their weight and price should be displayed. Air curtain and a fly electrocution trap at the entrance of the retail unit is essential to prevent entry of dust, insects into the shop. It is advisable to have the area air conditioned.

Live birds holding and slaughter and dressing

In case of poultry, where the live birds are kept in the retail meat shops and slaughter and dressing is carried out, separate section should be maintained.

Construction: The wall should have hard, smooth and impervious material (preferably white tiles) up to a height of not less than 2 m from the floor. This will enable proper cleaning of the walls. Junctures between walls and ceilings, and between walls and floors should be rounded (or coved) with a radius of one inch or greater. Coving minimizes a right angle crevice, which is difficult to clean and maintain. Meat Shop Ceiling should be at a height of at least 5 mtrs. The floor should be non-toxic, non-absorbent and non-slippery. Floor may be made up of epoxy coated monolithic floor, concrete, granolithic concrete, tiles etc. A gradient of 2cm/mtr is recommended.

Equipment required for modern meat retail shops

The range of equipment would vary based on the scale of operations, and range of products and level of operations to be undertaken at the shop. Refrigerated display cabinet, weighing balance, deep freezer, refrigerator, rail/cross bar with hooks, portioning table, slicer, meat mincer, over head water tank and solar heater/generator, air conditioner, rack for packing materials and dry goods, knives sterilizer and rack for knives, trays etc. are some of the important equipment required for retail meat shops. Necessary equipment or appliances should be located in appropriate sections.

Other amenities: These include a toilet facility to be used by personnel working in the shop or customers. The toilet and wash basins should be separated from the meat handling areas.