

Rantoul Foods
USDA Establishment 35
205 Turner Drive
Rantoul, IL

Updated:06/18/18
Implemented:06/13/11

PRODUCT SPECIFICATIONS

Product Code: 6240

Product: Pork Front Feet

Cutting/Boning Instructions

Trim Specs: 1) Toe nails are removed. 2) Any remaining hair is removed completely.
3)Soldier Pack

Wt/Size Spec: Whole pieces.

Primal Specification: Ham/Middle Separation: Separate ham from middle 1.25" anterior to Aitch bone. Foot Separation: Separate with straight saw-cut straight through upper portion of foot articulation (ankle joint). Full shank. Tail removed at first coccygeal vertebrae.

Further Butchering Procedures: Front foot is cleaned of any remaining hair.

Additional Description: 1) Gam cord remains. 2) Product that cannot be properly cleaned of foreign material is tanked as inedible.

Packaging Specifications

Storage: Maintain Frozen

Pack Style: BOX/Poly

Bag Use/Fze by date: NO
Box Use/Fze by date: NO

Case Wt: 30# (lbs.) even weight

Pcs/Bag:

Bags/Box: 1 Master Poly Bag

Quality Control:

Critical Defect Criteria 1) Presence of grease or other foreign materials. 2) Presence of hair.

Major Defect Criteria 1) Failure to properly close the poly liner.

Minor Defect Criteria 1) Torn poly liner

Quality Control Measures:

Routine QC Audit.

