Public Health (Abattoir, Animal and Bird Slaughter and Meat Hygiene) Regulations, 1995

ARRANGEMENT OF SECTIONS

PART I

PREMINARY

Section

1. Title.
2. Interpretation.

PART II

REGISTRATION OF SLAUGHTER-HOUSES

3. Conditions for lawful sale of meat and offal.
4. Registration of slaughter-houses.
5. Renewal, transfer and alteration of registration.
6. Cancellation or refusal of registration.
7. Appeals.
8. Director to keep register.

PART III

REQUIREMENTS IN RESPECT OF CONSTRUCTION AND FACILITIES OF SLAUGHTER-HOUSES

9. Security.
10. Lairage for animals.
11. Lairage for birds.
12. Construction of buildings.
13. Facilities for inspection staff.

PART IV

SLAUGHTERING

14. Submission of animals or birds for slaughter.
15. Handling and humane slaughter of animals.
16. Stunning.

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Section

17. Bleeding.
18. Special provisions applicable to the slaughter of birds.

PART V

HANDLING, DRESSING AND INSPECTION OF CARCASSES AND BY-PRODUCTS

19. Handling of animals and birds for slaughter.
20. Dressing.
21. Ante-mortem inspection.
22. Postmortem inspection.
23. Handling and disposal of condemned matter.
24. Preparation of offal and entrails.
25. Processing of edible fat.
26. Carcasses and parts of carcasses brought into a slaughter-house.
27. Pet-food.
28. Cutting plants.
29. Special provisions applicable to the handling, dressing and inspection of bird carcasses.

PART VI

PACKING, MARKING, STORAGE AND TRANSPORT OF CARCASSES

30. Packing materials.
31. Temperature for storage.
32. Health markings.
33. Transport.
34. Special provisions applicable to the packing, marking, storage and transport of bird carcasses.

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PART VII

HEALTH AND HYGIENE

Section

35. Health and hygiene and hygiene requirements of personnel.
36. Cleaning and disinfection.

PART VIII

GENERAL

37. Powers of meat inspectors.
38. Offences and penalties.
39. Repeals and transitional provision.

FIRST SCHEDULE: Forms.

SECOND SCHEDULE: Grading of slaughter-houses.

THIRD SCHEDULE: Potable water.

FOURTH SCHEDULE: Total or partial condemnation of animals, birds or carcasses.

FIFTH SCHEDULE: Diseases of animals or birds requiring to be notified.

SIXTH SCHEDULE: Postmortem inspection of carcasses.

SEVENTH SCHEDULE: Health markings.

EIGHTH SCHEDULE: Requirements for the sterilization of condemned matter.

NINTH SCHEDULE: Repeals.

IT is hereby notified that the Minister of Health and Child Welfare has, in terms of sections 90 and 99 of the Public Health Act [*Chapter 328*], made the following regulations:—

PART I

PRELIMINARY

Title

1. These regulations may be cited as the Public Health (Abattoir, Animal and Bird Slaughter and Meat Hygiene) Regulations, 1995.

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Interpretation

2. In these regulations—

"animal" means any bovine, sheep, goat, pig, rabbit or game animal other than a bird, that is intended for human consumption;

"appropriate local authority" means the local authority within whose area of jurisdiction a slaughter-house is or is to be located;

"bird" means any domestic fowl, duck, goose, guinea fowl, turkey or other bird intended for human consumption;

"blast freezing tunnel" means a facility approved by the Director which operates at a combination of air temperature of minus 15 degrees Celsius throughout the meat or offal placed in it and maintaining this temperature for at least 180 consecutive minutes;

"carcass" in relation to livestock other than poultry means the whole body of the animal that has been slaughtered after bleeding, skinning, evisceration and removal of extremities at the level of carpus and tarsus, and the head, the tail and udder;

"carcass" in relation to poultry means the whole body of the bird after bleeding, plucking, evisceration and removal of the legs at the tarsus;

"carcass temperature" means the temperature recorded by a thermometer when inserted, in the case of poultry, into an incision in the breast muscle of a carcass to a depth of not less than five millimetres beneath the skin for a period of not less than one comma five minutes, and in the case of livestock other than poultry into the the deepest part of the large muscle masses for a period of not less than five minutes;

"clean offal" means tongue, tail and organs of the thoracic and abdominal cavities except for the stomachs, intestines and genitalia;

"cutting plant" means any room where any livestock or poultry carcass is reduced in size to less than a quarter or where carcasses are deboned;

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"Director" means Director of Veterinary Services in the Ministry of Lands, Agriculture and Water Development;

"disinfectant" means a satisfactory disinfectant approved by the Director;

"entrails" means organs of poultry which are in the body cavity including the trachea, oesophagus and crop;

"environmental health officer" means a person registered as an environmental health officer under any law relating to the registration of environmental officers;

"form" means a form prescribed in the First Schedule;

"giblets" means, in the case of—

(a) ducks, geese and turkeys the neckbone with the head removed, the heart trimmed of vessels and the sac, the liver with the gall bladder removed and the gizzard cleaned with the lining removed;

(b) domestic fowls, the items set out in paragraph (a) including the cleaned legs and feet;

(c) guinea-fowl, the items set out in paragraphs (a) and (b) including the cleaned heads;

"lairage" means a place set aside for the resting and holding of livestock immediately prior to slaughter;

"licensee" means the person in whose name the slaughter establishment is registered;

"livestock" means any bovine, sheep, goat, pig, rabbit, or game animal intended for human consumption;

"local authority" means charged to administer the area in which a slaughter house is situated;

"meat" means the flesh or other edible parts of slaughtered livestock or poultry intended for human consumption excluding flesh with a moisture content of less than forty *per centum*;

"meat inspector" means an environmental health officer, a medical practitioner, veterinary surgeon, or veterinary public health officer, or person registered as a meat [illegible] Health Professions Council;

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"meat working area" means an area in which—

(a) animal or birds are slaughtered and dressed; or

(b) carcasses are washed, inspected, graded, cut up and packed; or

(c) offals and entrails are processed and packed;

"offal" means clean offal or rough offal;

"operator", in relation to a slaughter-house, means the person responsible for the functioning of the slaughter-house;

"pet food" means any meat or offal passed as fit for animal consumption, including condemned meat or offal handled and processed in a manner approved by the Director;

"potable water" means water referred to in paragraph (g) of subsection (11) of section 12 and specified in the Third Schedule;

"processed", in relation to meat, means further prepared for human consumption;

"ready to cook poultry" means the processed meat of any bird which is ready to be cooked without further preparation;

"repealed regulations" means the Slaughtering and Meat Inspection Regulations, 1945, published in Southern Rhodesia Government Notice 517 of 1945;

"rough offal" means the stomachs and intestines of animals;

"slaugher-house" means any abattoir, slaughter pole or building or ancillary building or premises used for the slaughter and preparation of livestock intended for sale for human consumption;

"veterinary officer" means a person registered as a veterinary surgeon under any law relating to the registration of veterinary officers.

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PART II

REGISTRATION OF SLAUGHTER-HOUSE

Conditions for lawful sale of meat and offal

3. No person shall sell, or keep, transport or expose for sale, any meat or offal unless—

(a) it has been obtained from animals or birds that have been slaughtered in a registered slaughter-house; and

(b) the meat or offal has been inspected by a meat inspector and passed as unconditionally fit for human consumption.

Registration of slaughter-houses

4. (1) No person may operate a slaughter-house unless it is registered in terms of this Part.

(2) Application for the registration of a slaughter-house shall be made to the appropriate local authority in form No. 1 and shall be accompanied by—

(a) a comprehensive plan of the premises to which the application relates; and

(b) a site-plan showing the area to be used and adjacent properties and buildings; and

(c) a full description of the operations to be carried out and the equipment and fittings to be used on the premises to which the application relates; and

(d) a comprehensive report from an environmental health officer pertaining to the suitability of the plans, site and other health matters.

(3) Within 60 days of receiving an application in terms of subsection (2), the appropriate local authority shall forward it to the Director for registration.

(4) As soon as practicable after receiving an application in terms of subsection (3), the Director shall consider the application, and if he is satisfied that the slaughter-house concerned fulfils the requirements of these regulations, he shall—

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(a) allocate to the slaughter-house a registration number and enter that number in a register kept in terms of section 8; and

(b) forward to the appropriate local authority for onward transmission to the applicant a certificate of registration in form No. 2 in the name of the applicant specifying any conditions subject to which the slaughter-house may operate.

(5) A certificate of registration shall expire on 31st December of the year of issue.

Renewal, transfer and alteration of registration

5. (1) Any person who wishes to renew, or transfer in the name of another person, the registration of a slaughter-house shall submit to the appropriate local authority an application in form No. 3 not later than the date of expiry of existing registration of the slaughter-house.

(2) Any person who wishes to make alterations or additions to a registered slaughter-house shall submit to the appropriate local authority an application in form No. 4, attaching such plans as may be necessary to describe the alterations or additions.

(3) Within 60 days of receiving an application in terms of subsection (1) or (2), the appropriate local authority shall forward it to the Director for approval enclosing the relevant health report.

(4) As soon as practicable after receiving an application in terms of subsection (3), the Director shall, subject to a satisfactory health report, consider the application, and if he is satisfied that—

(a) there is no change in the use of the slaughter-house from the purpose specified in its certificate of registration; and

(b) there is no reduction in the standards of hygiene or quality of the products of the slaughter-house;

he shall forward to the appropriate local authority for onward transmission to the applicant a new certificate or registration in form No. 2.

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Cancellation or refusal of registration

6. Where the Director is of the opinion that—

(a) a slaughter-house is not being or will not be used for the purpose for which it is or may be registered; or

(b) the equipment provided or to be provided in the slaughter-house is or has ceased to be adequate; or

(c) the operations of the slaughter-house are in any way unsatisfactory; or

(d) the applicant has otherwise failed to comply with these regulations; or

(e) a slaughter-house has an adverse health report from the health department;

he may—

(i) refuse to register or renew or transfer the registration of the slaughter-house; or

(ii) cancel the registration of the slaughter-house;

as the case may be, and shall thereupon notify in writing the appropriate local authority, giving his reasons for the decision.

Appeals

7. (1) An appropriate local authority shall forthwith transmit to an applicant any notification it receives in terms of section 6, and within 14 days of the receipt of such notification the applicant may appeal in writing to the Minister, attaching a copy of the notification and giving reasons why the Director's decision should be reversed.

(2) As soon as practicable after receiving an appeal in terms of subsection (1), the Minister shall, after consultation with the Director, notify the appellant of his decision:

Provided that where the appeal concerns a previously registered slaughter-house the appellant concerned may continue to operate the slaughter-house pending the outcome of his appeal, unless the Director has notified the appropriate local authority that its continued operation is injurious to public health.

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Director to keep register

8. The Director shall keep a register of registered slaughter-houses graded in accordance with the requirements of the Second Schedule, and shall make such register or extracts therefrom available to the Minister on request.

PART III

REQUIREMENTS IN RESPECT OF CONSTRUCTION AND FACILITIES FOR SLAUGHTER HOUSES

Security

9. A slaughter-house shall have a complete perimeter fence or wall with lockable gates to control access to and exit from the premises.

Lairage for animals

10. The lairage for animals shall be separated from the stunning area, and shall have—

(a) sufficient accommodation for all animals which are to be slaughtered in any 24 hour period; and

(b) a roofed section for the housing of animals which are scheduled to be slaughtered within the next 12 hours;

(c) floors constructed of concrete or of similar durable impermeable non-slip material, which shall be—

(i) sufficiently sloped and drained to permit thorough cleaning and disposal of waste material in such a way as to avoid contamination of other pens or walkways; and

(ii) kerbed in each pen to height of at least 300 millimetres to minimize cross contamination from adjacent pens and walkways; and

(d) sufficient lighting in the roofed section to permit the inspection of the lairage at all times; and

(e) separate [illegible] for each pen which are of adequate [illegible] to supply water to all animals in that pen [illegible] slaughter; and

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(f) divisions between pens and walkways which are constructed of impermeable and easily cleaned material, free from sharp projections and of a sufficient height and strength to contain the animals; and

(g) adequate separate lockable quarantine facilities for the inspection and detention of animals, together with adequate postmortem and incineration facilities for dead animals, and drain with a separate soakaway.

Lairage for birds

11. (1) The lairage for birds shall consist of—

(a) a separate roofed receiving area so constructed that live birds do not have access to any other part of the slaughter-house and an impervious, easily cleanable floor sufficiently sloped and drained; and

(b) a separate lockable room easy to clean and disinfect, used exclusively for holding birds suffering or suspected to be suffering from a disease or which are dead on arrival.

(2) Live birds may not be kept at a slaughter-house other than in suitable cages which must be made of non-corrodable material which is easy to clean and disinfect.

Construction of buildings

12. (1) The floors of a slaughter-house shall be—

(a) made of concrete or similar impermeable material which is easily cleaned and resistant to wear and corrosion; and

(b) adequately graded, which in meat-working areas shall have a fall of not less than 1 in 100; and

(c) covered at their junction with walls or columns to a radius of not less than 50 millimetres;

(d) adequately drained by means of—

(i) open-dished drains having a maximum depth from the floor-level of 200 millimetres; and

(ii) box-drains fitted with covers, which may be easily removed and cleaned;

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(iii) enclosed drains protected by traps, which may be easily removed and cleaned.

(2) Foot baths shall be provided after each entrance into the slaughter-house.

(3) The walls shall be constructed of impervious, non-toxic, non-absorbent, easily cleanable materials, and shall have a smooth light coloured surface to a height of at least three metres from the floor, capable of being cleaned without damage to the surface, and with window-sills sloped on an angle of at least thirty degrees.

(4) Every room where meat is handled and the air temperature is artificially controlled shall have a ceiling constructed of an impervious material of a type approved by the Director, which shall, in any case, inhibit the growth of moulds and the accumulation of bacteria.

(5) The facilities for stunning, slaughtering, dehairing and dressing of pigs or poultry shall be situated in an area which is completely separated from those areas in which other animals are slaughtered:

Provided that this complete separation shall not be necessary if pigs are slaughtered at different times from other animals, but, in such cases, scalding, dehairing, scraping and singeing must be carried out in special places, which are clearly separated from the slaugher-line either by an open space of five metres or a partition at least three metres high.

(6) A separate room shall be provided for the emptying and cleaning of stomachs and intestines.

(7) Any area used for the preparation of casings or tripes shall be completely separated from the rest of the slaughter-house.

(8) Separate facilities shall be provided for the storage of—

(a) tallow; and

(b) hides, horns and hooves; and

(c) pig bristles; and

(d) feathers; and

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(e) pig casings; and

(f) condemned matter for the manufacture of meat and bone-meal.

(9) Where the preparation of products containing meat takes place, the storage of vegetables shall be separated from the storage of dry goods, such as spices and cereals, and they shall be prepared separately, except where mixing and final preparation occurs.

(10) Faeces and ingesta shall be removed from the premises on a daily basis, and disposed of in such a way that it will not create a nuisance.

(11) In all slaughter-houses—

(a) adequate natural or artificial lighting of at least 200 lux shall be provided for inspection and, in meat-working areas, the lighting shall not alter natural colours and and shall be of an intensity of at least 550 lux; and

(b) adequate ventilation and steam extraction shall be provided where the Director may consider it necessary to ensure that the air is not contaminated with dust, smoke, odours or excess moisture; and

(c) all doors and doorways to rooms in which carcasses, meat, offal and entrails are processed, packed or stored shall be so constructed as to exclude vermin and dirt, and shall have smooth, easily cleanable impervious surfaces; and

(d) platforms, ladders, tables, chutes, rails and similar equipment shall be resistant to fracture, and have a non-absorbent surface which is rustless and non-corrodible and can be easiy cleaned; and

(e) overhead rails for the suspension of carcasses or portions thereof shall be positioned so that the carcass shall not come into contact with the walls or other surfaces, pillars, columns, doors and floors at any time; and

(f) sawdust or wood shavings or similar material shall not be used, except in a smoke-chamber; and

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(g) water used for any purpose shall be of potable standard specified in the Third Schedule, except where the use of non-potable water has been approved by the Director, in which case pipes installed for this purpose must be clearly differentiated from those carrying potable water and must not pass through rooms containing fresh meat; and

(h) adequate supplies of water of at least 82 degrees Celsius shall be available for sterilising instruments; and

(i) no detergents, bacteriostatics, disinfectants or pesticides shall be used unless approved by the Director, and shall not be used in a manner which is likely to affect the wholesomeness of any edible product or pet food; and

(j) equipment and instruments used for dressing or preparing carcasses, meat, offal or any other product shall be kept clean and in good state of repair, and equipment used for fresh meat shall be cleaned and disinfected several times a day, at the end of the day's work and at any time after becoming contaminated, before re-use; and

(k) rooms, instruments and equipment used for working on fresh meat and clean offal shall be used only for that purpose; and

(m) adequate equipment for protection against insects, vermin and birds shall be provided.

Facilities for approved inspection staff

13. (1) All slaughter-houses shall be provided with a separate lockable detention area for the holding of carcasses, meat or offal detained for further examination or which has been condemned.

(2) There shall be provided for all meat inspectors and grading staff such facilities, including such working space and equipment as may be required by the Director, for the purpose of ensuring that inspection and grading procedures can be efficiently carried out.

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PART IV

SLAUGHTERING

Submission of animals or birds for slaughter

14. (1) No person shall send or permit to be sent on his behalf to any slaughter-house any animal or bird which—

(a) is dead or dying; or

(b) is exhausted or injured, except for an emergency slaughter; or

(c) is diseased or had been in contact with a diseased animal or has any conditions which may render the meat, offal or any product of the animal or bird unwholesome or unsound; or

(d) is clinically infected with salmonellosis or tuberculosis or which has been in contact during the last four days with any animal which has been clinically infected with salmonellosis or in which any form of tuberculosis has been found or which reacts positively to a tuberculin test, unless prior arrangements have been made with the meat inspector; or

(e) has had any antibiotics, insecticide, tranquilizer, oestrogen, therapeutic goitrogen or similar substance administered to it within such time-period before slaughter as may render the carcasses, meat, offal or by-product unwholesome by virtue of any residue of such substance; or

(f) in the case of a bird, is suffering from fowl plague, newcastle disease, rabies, fowl cholera or ornithosis, or which has been in contact with other birds suffering from these diseases.

(2) No animal or bird shall be consigned to a slaughter-house except for slaughter.

Handling and humane slaughter of animals and birds

15. (1) No animal or bird shall be slaughtered except in accordance with the methods and procedures prescribed by these regulations or otherwise approved by the Director.

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(2) The driving or convening of animals or birds to a place where they are to be rendered insensible by any method prior to slaughter shall be done with a minimum of discomfort to, and excitement of, such animals or birds.

(3) The handling of animals or birds during slaughter shall be done in a manner which will avoid unnecessary suffering.

(4) All animals or birds except for wild game birds and other non-domestic birds shall be adequately restrained before stunning.

(5) The restraining and casting equipment shall be of a type approved by the Director.

Stunning

16. (1) Subject to subsection (7), the slaughtering of an animal or bird at a slaughter-house shall be done by stunning in accordance with this section:

Provided that—

(i) birds may be decapitated instead of stunned at the time of breeding;

(ii) game animals or birds may be shot.

(2) The stunning of animals may be carried out using a captive bolt gun:

Provided that—

(a) the instrument shall be of a type and design approved by the Director; and

(b) the stunning area shall be so designed and so constructed as to allow the stunning operator to apply the stunning blow with a high degree of accuracy to render the animal insensible immediately.

(3) The stunning of sheep, pig, goat, calf, or bird may be carried out by exposure to an electrical current:

Provided that—

(a) it will quickly and calmly induce anaesthesia, which will last for the duration of the subsequent shackling and bleeding; and

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(b) the quality, strength and method of application of the electric current shall be specified by the Director; and

(c) a visible voltmeter shall be incorporated into the electrical circuit.

(4) The stunning of pigs may be carried out by exposure to carbon dioxide gas:

Provided that—

(a) the gas shall be administered in a chamber approved by the Director so as to quickly and calmly render the animal insensible, for the duration of the subsequent shackling and bleeding; and

(b) the operator of the chamber shall ensure that the animal is anaesthetized, and shall take every precaution to avoid overdose and death of the animal.

(5) Birds and rabbits may be stunned by any other method approved by the Director.

(6) No person shall use any instrument for slaughtering, stunning or shooting unless the Director is satisfied that such person has the ability to use the instrument and will not cause the animal unnecessary suffering.

(7) It shall be lawful to slaughter an animal or bird by any other method than that specified in this section if the slaughter is a *bona fide* religious slaughter which—

(a) is performed under such conditions as the Director may approve; and

(b) is performed as humanely as possible by a person authorized in writing by the regional governing body of the religion concerned.

Bleeding

17. (1) The bleeding of animals shall be carried out immediately after stunning.

(2) Bleeding shall be carried out by incising the blood-vessels of the neck with a suitable sharp instrument, causing an immediate, continuous and uninterrupted flow of blood.

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(3) Cattle shall be bled in a hanging position, unless they are slaughtered in accordance with certain religious rites or it is an emergency slaughter.

Special provisions applicable to the slaughter of birds

18. The slaughter of birds shall be conducted as follows—

(a) the operations of stunning, bleeding, scalding and plucking shall take place in a separate room;

(b) evisceration, dressing and cooling shall take place in a separate room unles the area is adequately separated from the area used for further processing, wrapping, packing, storage and dispatch;

(c) birds shall be bled immediately after being stunned by severing the neck vessels, and at least 90 seconds shall be allowed for bleeding domestic fowl and two minutes for turkeys; and

(d) defeathering shall take place immediately after bleeding, and in such a way as to prevent scattering of feathers; and

(e) evisceration shall be carried out immediately after defeathering, and the carcass shall be opened in such a way that the cavities and all the viscera can be inspected, for which purpose the natural connections of the viscera must remain intact until inspection; and

(f) live birds shall not be kept at a slaughter-house for more than twenty-four hours prior to slaughter, except with the permission of a meat inspector and under conditions specified by him.

PART V

HANDLING, DRESSING, AND INSPECTION OF CARCASSES AND BY-PRODUCTS

Handling of animals and birds for slaughter

19. (1) The Director may, after consultation with the operator of the slaughter-house, specify the maximum rate at which any particular category of animal or bird may be slaughtered and dressed.

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(2) The rate of stunning and bleeding of any animal or bird shall, to the satisfaction of a meat inspector, be at all times co-ordinated with the dressing procedure.

(3) The operator of a slaughter-house shall—

(a) furnish to a meat inspector a daily schedule showing the estimated hours of work; and

(b) give a meat inspector at least 24 hours' notice or such lesser period as the meat inspector may approve, of any meat inspection required to be conducted outside normal working hours;

(c) provide a meat inspector with the name of the owner and origin of the animals to be slaughtered on a specific day.

Dressing

20. (1) The skin or hide of a slaughtered animal or bird shall be removed as soon as possible after bleeding, and before evisceration:

Provided that it shall not be necessary to remove the skin of a bird or of a pig, in which case the skin shall be thoroughly washed and scalded in water—

(a) of not less than sixty degrees Celsius in the case of a pig and dehaired before evisceration;

(b) of not less than fifty-five degrees Celsius in the case of a bird.

(2) The carcass shall be eviscerated as soon as possible, and the stomach and intestines shall be removed within 60 minutes after stunning, failing which a meat inspector may detain the carcass and offal and subject them to any tests or examinations that he may require.

(3) The dressing of a carcass shall be so performed that no part of the carcass, head or offal shall come into contact with the floor or outer surface of the hide, and in such a manner as to prevent contamination of the carcass.

(4) Udders shall be removed from all carcasses immediately after the hide has been removed, and in such a manner as to prevent contamination of the carcass.

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(5) The urinary bladder and uterus shall not be opened during the dressing of the carcass or in the same room where carcasses are dressed.

(6) The stomachs and intestines shall not be opened during evisceration.

(7) Offal shall be removed from a carcass in such a manner as not to cause contamination.

(8) The head of any bovine carcass shall be dequately washed and flushed out with running water after it has been skinned.

(9) No carcass, meat, offal or any other part shall be washed except with potable water.

(10) No cloth, wad, brush or similar article shall be used in the washing, cleaning or drying of any carcass, meat, offal or other part.

(11) Where the tongue or brain is intended for human consumption, it shall be removed promptly, unless a head is intended for sale in its entire state.

(12) No hides, hooves or horns shall be washed or defleshed, processed or left in any part of the slaughter-house premises used for the slaughtering or dressing of animals.

Ante-mortem inspection

21. (1) All animals or birds submitted for slaughter at a slaughter-house shall undergo ante-mortem inspection by a meat inspector within 24 hours of slaughter.

(2) The owner or operator of a slaughter-house shall, as far as practicable, give 24 hours notice to a meat inspector of submission for slaughter of any animal or bird required to be inspected in terms of subsection (1).

(3) No animal or bird shall be allowed to enter any part of the premises where it is to be slaughtered or prepared until after it is inspected in terms of subsection (1) in a lairage designated for the purpose.

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(4) No animal or bird may be kept at a slaughter-house for more than 72 hours before slaughter except with the written permission of a meat inspector.

(5) No animal or bird shall be admitted for slaughter at a slaughter-house if it is affected or suspected of being affected by any disease or condition specified in the Fourth or Fifth Schedule or with any disease or condition which may result in the contamination of the carcass or part of the carcass so as to render it unfit for human consumption.

(6) No dead or dying animal or bird shall be admitted for slaughter at a slaughter-house.

(7) An animal or bird referred to in subsection (5) or (6) shall be destroyed and disposed of either by incineration or sterilization in a manner that renders the carcass sterile without contaminating the surroundigs.

(8) If, at an ante-moterm inspection, a animal or bird is found to be affected by a condition specified in the Fifth Schedule, the meat inspector shall forthwith notify the provincial veterinary officer of the condition and of the origin and name of the owner of the animal or bird concerned.

(9) A meat inspector may—

(a) authorize the slaughter of an animal or bird suffering from pain or distress, if it is otherwise fit for human consumption; or

(b) delay the slaughter of an animal or bird if it is suffering from distress or has not been adequately rested.

(10) Notwithstanding anything contained in this section, an animal or bird may be slaughtered before inspection if it is slaughtered at night, on Sundays or during a public holiday:

Provided that—

(a) all parts of such animal shall be kept for postmortem inspection in terms of section 22; and

(b) the owner or operator of the slaughter-house concerned shall notify a meat inspector of the slaughter on the next working day after such slaughter.

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Postmortem inspection

22. (1) All animals or birds submitted for slaughter at a slaughter-house shall be dressed so that the carcass, head, meat, offal and all other parts of the animal or bird shall be identifiable from each other.

(2) As soon as practicable after the slaughter of any animal or bird, a meat inspector shall subject the carcass and all of its parts to a postmortem inspection.

(3) No person shall remove any serious membrane from any carcass, or remove, modify or obliterate any evidence of disease or defect in any carcass by washing, stripping or any other manner, before postmortem examination.

(4) No carcass, meat offal or other edible part shall be removed from a slaughter floor until it has been inspected by a meat inspector and dealt with as required by him.

(5) When carrying out a postmortem examination, the meat inspector may incise and remove any portion of the carcass, meat or offal, as he thinks necessary.

(6) The postmortem examination of a carcass shall be carried out in accordance with the requirements of the Sixth Schedule and any other requirements which the Director may impose.

(7) Any carcass, meat, offal or other part or product of a carcass which, in the final opinion of the meat inspector, is wholesome and fit for human consumption, shall be so passed unconditionally and marked according to the requirements of the Seventh Schedule.

(8) Where any carcass, meat, offal or other part or product of a carcass is found or suspected to be affected by a disease or condition specified in the Fourth, Fifth or Sixth Schedule, the meat inspector shall set aside the carcass, meat offal or product concerned and identify it according to the requirements of the Seventh Schedule.

(9) The owner of a carcass shall furnish without charge such samples as may be required by a meat inspector for the purpose of testing or further examination.

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(10) Any carcass, meat, offal or other part or product of a carcass that is passed as fit for human consumption shall be protected from contamination, whether by rodents, insects, dust, refrigerants, odour-producing substances or otherwise.

(11) Any blood intended for human consumption shall be collected—

(a) from an animal that has been passed at an ante-mortem inspection as fit for slaughter; and

(b) in absolutely clean containers with hygienic instruments;

and shall be kept until the carcass from which it has obtained has been passed as fit for human consumption.

Handling and disposal of condemned matter

23. (1) Where any carcass, meat, offal or other part or product of a carcass is condemned in terms of these regulations, it shall forthwith be placed in a clearly identified container or holding area provided for the purpose.

(2) Where a carcass, meat, offal, entrails or any other part is condemned in terms of these regulations, the owner or operator of the slaughter-house holding the condemned matter shall, subject to any direction given by a meat inspector, sterilize it in accordance with the Eighth Schedule.

(3) Any carcass, meat, offal, entrails or other part that has been condemned shall not be removed from any slaughter-house except under the directions of a meat inspector.

(4) A meat inspector may give such instructions as may appear to him necessary to ensure the adequate detention within the premises of any matter that has been condemned.

(5) If any carcass, meat, offal, entrails or parts thereof are condemned, a meat inspector shall issue a certificate in form No. 5 to the owner of the condemned matter.

(6) A meat inspector shall keep as records copies of each certificate he has issued in terms of subsection (5).

(7) The records referred to in subsection (6) shall be kept for a period of not less than 30 days and be made available for inspection at the request of an owner of condemned matter or an owner or operator of a slaughter-house.

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(8) A monthly summary of the records referred to in subsection (6) analyzed according to the table prescribed in form No. 5, shall be submitted by a meat inspector to the Director.

Preparation of offal and entrails

24. (1) Offal intended to be processed in an slaughter-house shall originate from animal or bird that has been slaughtered and dressed in the same slaughter-house, and passed by a meat inspector as fit for human consumption.

(2) All offal shall be cleaned, processed and wrapped in rooms provided for the purpose, which are separated from each other and from other rooms in the slaughter-house.

Processing of edible fat

25. Fat being processed into edible dripping or lard shall originate from animals which have been passed as fit for human consumption, and this fat must be prepared in a separate room.

Carcasses and parts of carcasses brought into a slaughter-house

26. If any carcass, meat, offal or any meat product is brought into a registered slaughter-house the operator shall—

(a) ensure that it has come from another registered slaughter-house; and

(b) on its arrival, notify a meat inspector who shall examine it and instruct on its disposal; and

(c) keep a register, which shall be available for examination, by a meat inspector, showing its source, quality and date of arrival.

Pet food

27. In any slaughter-house where pet food is prepared, a separate room shall be provided for keeping, handling or processing of the matter to be used for this purpose.

Cutting plants

28. (1) A slaughter-house in which carcasses are reduced in size to less than a quarter, or where carcasses are deboned, shall operate a cutting plant approved by the Director for the purpose.

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(2) No cutting plant shall handle a carcass, unless the carcass is of an animal, slaughtered in a registered slaughter-house and passed by a meat inspector as fit for human consumption.

(3) In a slaughter-house or other premises where the cutting of fresh meat takes place, the cutting plant shall have—

(a) a chilling-room large enough for the chilling and holding of all fresh meat which is to be deboned or cut; and

(b) a separate room for the handling, cutting and deboning of fresh meat, which shall contain—

(i) cooling equipment to ensure that the ambient temperature does not rise above 20 degrees Celsius; and

(ii) a thermometer; and

(iii) adequate equipment for cleaning and disinfecting hands and implements as near as practical to work stations and in no case further than three metres away, with taps which are non-hand operated and provide water of less than 42 degrees Celsius for hand washing and 82 degrees Celsius for the cleaning of implements; and

(iv) instruments and working equipment such as cutting-tables, meat containers conveyor-belts and saws made of durable and impervious material, which is not liable to taint meat and is easily cleaned and disinfected; and

(c) a separate room for packing operations; and

(d) a chilling-room or freezer to hold the cut packed meat prior to dispatch.

(4) The rooms specified in subsection (1) shall have floors and walls constructed to the standards laid down in section 12.

(5) Wood shall not be used in any form in a cutting room.

(6) A cutting plant where carcasses or meat are prepared shall in no way connect with premises where foodstuffs, other than fresh meat, are handled or stored.

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(7) The use or presence of any substance or structure which may affect the organoleptic quality of meat in a cutting plant is prohibited.

(8) The cutting plant shall have a water-disposal system which shall comply with the requirements of the Director.

Special provisions applicable to the handling, dressing and inspection of bird carcasses

29. The handling, dressing and inspection of the carcasses of birds shall be performed as follows—

(a) a bird or the whole carcass and viscera shall be condemned by a meat inspector if, on either ante-or post-mortem inspection, it is found to have anthrax, botulism, erysipelas, listeriosis, tularaemia, pyaemia, toxaemia, abdominal colour, odour or consistency, decomposition, cachexia, jaundice, emaciation, ascites, leucosis, general contamination, tuberculosis, overscalding, or any other condition or disease as the Director may prescribe; and

(b) immediately after evisceration the carcass and giblets shall be cooled as rapidly as possible to a temperature of not more than five degrees Celsius; and

(c) after cooling, if a carcass is to be stored in an unfrozen state, the temperature of the carcass shall not exceed five degrees Celsius at any time; and

(d) water used for cooling shall be potable and continuously replenished and shall not be recirculated unless it continues to conform to the requirements of potable water; and

(e) ice used for cooling shall be made from potable water, and shall be kept free from contamination before use; and

(f) no antibiotic substances shall be added to any carcass or portion or edible product thereof or to any water or ice used in a slaughter-house where birds are slaughtered; and

(g) carcasses, giblets or portions of carcasses stored in cold-rooms shall be inspected regularly for mould-growth

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or other signs of deterioration, and they shall be stored so as to permit adequate circulation of air around them, and shall not be placed directly on the floor or the room.

PART VI

PACKING, MARKING, STORAGE AND TRANSPORT OF CARCASSES

Packing materials

30. Material used for the wrapping, packing or containing of carcasses, meat, offals or entrails or other products shall—

(a) not alter the organoleptic nature of the product; and

(b) not be capable of transmitting substances harmful to human health; and

(c) ensure effective protection of the contents during handling and transportation; and

(d) not be re-used unless it is made of non-corrodible materials which are easy to clean and have been cleaned and disinfected immediately prior to use; and

(e) be stored and prepared for use in a separate room provided for the purpose, which shall be kept clean and free from insects rodents and vermin.

Temperature for storage

31. Carcasses and meat kept for more than 2 hours at a slaughter-house shall be chilled immediately after postmortem inspection and reduced to and kept at a bone temperature not exceeding seven degrees Celsius, except that carcasses and meat which have been frozen shall be stored at a temperature not exceeding minus 12 degrees Celsius.

Health markings

32. (1) The type of ink, the nature, design and use of instruments and labels to be employed in marking and identifying carcasses, meat, offal or other products shall be as prescribed in the Seventh Schedule.

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(2) No person shall possess, acquire or manufacture any instruments or label referred to in subsection (1) without the written permission of the Director.

Transport

33. Vehicles or containers used for the transport of carcasses, meat or offal from a slaughter-house shall—

(a) have an impervious and non-corrodible lining which cannot affect the organoleptic character of the product or render it harmful to human health; and

(b) be totally enclosed to prevent contamination from dust, water, insects and vermin and water-tight to prevent drainage of liquids; and

(c) in the case of carcasses, sides or quarters not frozen or contained in hygienic packing, be equipped with non-corrodible fittings for hanging the meat so that it does not touch the floors; and

(d) be cleaned and disinfected prior to loading; and

(e) not be used for the transport of live animals or any other product likely to affect or contaminate fresh meat.

Special provisions applicable to the packing, marking, storage and transport of bird carcasses

34. The packing, marking, storage and transport of the carcasses of birds shall be performed as follows—

(a) fresh meat or portions thereof or giblets shall be transported in such a way that the temperature shall not exceed five degrees Celsius; and

(b) all carcasses of ready-to-cook birds shall be cooled to a temperature of ten degrees Celsius prior to wrapping and thereafter, whilst the carcasses remain in the slaughter-house, be maintained at a maximum temperature of five degrees Celsius; and

(c) all ready-to-cook carcasses shall be thoroughly eviscerated and all offal which is not destroyed or otherwise disposed of shall be separately wrapped in clean, impervious material before sale; and

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(d) all ready-to-cook carcasses taken from a slaughter-house for sale for human consumption shall be totally enclosed in clean material which is impervious to water and blood or packed in clean containers made of a durable material resistant to corrosion;

(e) every wrapped carcass shall be clearly marked with the name and address of the producer, or the registered number of the slaughter-house from which it originated, or a registered trade mark; and

(f) a written record shall be kept of the number, designation and type of birds slaughtered daily at a slaughter house, and such records shall be indelibly entered in a register kept solely for this purpose and remaining on the premises.

PART VII

HEALTH AND HYGIENE

Health and hygiene requirements of personnel

35. (1) The operator of every approved slaughter-house shall ensure that all persons who are ill or injured receive adequate medical treatment.

(2) A person shall not be allowed to handle carcasses, meat, offal or other products if he is known or suspected to be suffering from a disease which is notifiable in terms of the Act, in particular—

(a) typhoid, paratyphoid A or B, salmonellosis or any abdominal disorder accompanied by diarrhoea, vomiting or feverishness; or

(b) contagious tuberculosis; or

(c) septic sore throat or any other infection of the mouth, throat, ears and eyes; or

(d) any venereal disease; or

(e) any contagious skin disease; or

(f) any infected hand, arm or face injury or skin condition or infected part of the body, other than a clean wound which is covered by a clean waterproof dressing or glove.

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(3) A person prevented from working in a slaughter-house in terms of subsection (2) shall not be permitted to return to work until authorized to do so by a medical officer.

(4) Adequate health records of all employees at a slaughter-house shall be kept by the operator of the slaughter-house, and shall be available for inspection by a meat inspector when required.

(5) All persons working in a slaughter-house shall wear clean protective clothing, including head covering, appropriate to the type of work done at all times.

(6) A person who is engaged in the handling of a substance or thing or sick animal which is likely to cause contamination to be transmitted to a carcass, meat or offal, shall be denied access to areas and rooms where carcasses, meat or other products intended for human consumption are handled, processed or stored, unless he has cleaned and disinfected himself and has been provided with clean protective clothing.

(7) Any person engaged in slaughtering animals or birds or handling carcasses, meat, offal or other products shall—

(a) wash and disinfect their hands several times during a working day each time work is resumed; and

(b) if they become contaminated, immediately wash and disinfect their hands and arms before resuming work; and

(c) use footbaths every time he enters the slaughter-house.

(8) Smoking, spitting, eating or drinking shall not be permitted in work areas or store-rooms where carcasses, meat, offal or other products are handled.

(9) In every slaughter-house there shall be provided—

(a) easily accessible toilets which shall not open directly on to any working area; and

(b) easily accessible hand wash facilities that shall not be hand operated; and

(c) easily accessible shower facilities, in such numbers as the Director may specify.

(10) An environmental health officer may enter any slaughter-house at any reasonable time to ensure that hygiene standards are kept at all times.

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Cleaning and disinfection

36. (1) In rooms where carcasses, meat and offal are handled, processed or stored—

(a) all machinery, tables, conveyors and equipment shall—

(i) be so arranged and constructed as to be easily cleaned; and

(ii) be kept clean, properly protected when not in use, and in a good state of repair;

(b) tables, knives, steels, conveyors and other equipment shall be thoroughly cleaned several times during the day, or as prescribed by the meat inspector, and an ample supply of hot water of at least 82 degrees Celsius shall be available at all times, as well as detergents and other materials suitable for the cleaning of such equipment; and

(c) all knives, tables, stools and other equipment shall, after being cleaned, be exposed to hot water of a temperature of not less than 82 degrees Celsius, or be treated by another method specified by the Director; and

(d) walls, floors and any other surfaces too large to be immersed shall be subject to treatment by one or more of the following methods—

(i) high pressure water at a temperature of not less than 82 degrees Celsius; or

(ii) cleaning with disinfectants, following immediately by a boiling water rinse; and

(e) any machinery, tables, equipment or other object ocntaminated shall be disinfected immediately after such contamination.

(2) All detergents, cleaning agents and disinfectants used in a slaughter-house shall not affect the wholesomeness or taste of the carcasses, meat offal or any other product, and shall be approved for use by the Director.

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PART VIII

GENERAL

Powers of meat inspectors

37. (1) A meat inspector shall, upon producing suitable identification, have a right to enter a slaughter-house at all reasonable hours for the purpose of ascertaining any contraventions of these regulations.

(2) If a meat inspector finds at any time that a slaughter-house does not comply with the requirements of these regulations, he may issue an order in writing addressed to the operator requiring that—

(a) any structural defects noted remedied within two calendar months; or

(b) any malpractices related to hygiene or processing be remedied within the weeks of such order being issued; or

(c) any records required to be kept are properly and legibly recorded and are made available for inspection.

Offences and penalties

38. Any person who contravenes any provision of these regulations shall be guilty of an offence and liable to a fine not exceeding two hundred and fifty dollars and, in the case of a continuing offence, to a further fine not exceeding fifty dollars a day for each day during which the offence continues.

Repeals and transitional provision

39. (1) The regulations set out in the Ninth Schedule are repealed.

(2) The owner of a slaughter-house registered in terms of the repealed regulations shall, within six calendar months of the date of commencement of these regulations, make application in terms of section 4 to be registered in terms of these regulations.

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FIRST SCHEDULE (*Section 2*)

FORMS

Form No. 1

APPLICATION FOR REGISTRATION AND APPROVAL OF A SLAUGHTER-HOUSE

I, the undersigned hereby apply for registration and approval of the slaughter-house mentioned below and described in detail on the attached plans, in terms of the Public Health (Abattoir, Animal and Bird Slaughter and Meat Hygiene) Regulations, 1995.

Name of slaughter-house .....

.....

Physical address of slaughter-house (including district and province) .....

.....

Address of owner .....

.....

Name of operator of slaughter-house .....

.....

Address of operator .....

.....

Average daily slaughterings for which slaughter-house may cater:

Maximum number of animals to be slaughtered in a 24 hour period

Cattle ..... Sheep ..... Goats ..... Pigs .....

Calves ..... Game (specify type) ..... Rabbits .....

Capacity of chillers/freezers .....

SIGNATURE OF APPLICANT .....

SURNAME AND INITIALS (In block capitals) .....

Date .....

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Form No. 2

CERTIFICATE OF REGISTRATION OF SLAUGHTER-HOUSE

I, hereby certify that the slaughter-house described below is for the slaughter of animals and birds intended for human consumption in terms of the Public Health (Abattoir, Animal and Bird Slaughter and Meat Hygiene) Regulations, 1995, and it is allocated registration number .....

Name of slaughter-house .....

Physical address of slaughter-house .....

.....

Name of owner .....

Type of slaughter-house .....

Species and number of animals or birds to be slaughtered in a 24 hour period/rate per hour of slaughter .....

.....
Director of Veterinary Services

.....
Date and Stamp

This certificate is valid until 31st December 19 ..... and must be displayed in the above-mentioned slaughter-house at all times.

Form No. 3

APPLICATIONS FOR RENEWAL OR TRANSFER OF A SLAUGHTER-HOUSE CERTIFICATE

I, hereby apply for the renewal/transfer of the certificate of registration in respect of the registered slaughter-house mentioned below for the period from

..... to December, 19 .....

I certify that no alterations to the slaughter-house have been made since the previous certificate of registration was granted, and the type of slaughter-house is the same.

Name of slaughter-house .....

Registration number .....

In the case of transfer, name of new owner .....

Name of applicant .....

Signature of applicant ..... Date .....

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Form No. 4

APPLICATION FOR ALTERATIONS OR ADDITIONS TO SLAUGHTER-HOUSE

I, hereby apply for permission to make alterations/additions to the slaughter-house mentioned below and attach details of the same.

Name of slaughter-house .....

Registration number .....

Physical address of slaughter-house .....

Name of owner .....

Signature of applicant ..... Date .....

Form No. 5

CERTIFICATE OF CONDEMNATION

I, certify that the under-mentioned carcasses and/or portions of carcasses, offal, meat or other part at (Name and address of slaughter-house) .....

.....

registration number ..... have been condemned on .....

..... 19.....

Lot number	Number of carcasses	Number of forequarters	Number of hindquarters	Other	Reason for condemnation

.....

Meat Inspector

SECOND SCHEDULE (*Section 8*)

GRADING OF SLAUGHTER-HOUSES

PART I

SLAUGHTER-HOUSES FOR ANIMALS (EXCEPT RABBITS) AND OSTRICHES (BUT NO OTHER BIRD)

The grading of this class of slaughter-house shall be determined by the maximum number of animals or slaughter units slaughtered in a day (24 hour period).

For the purposes of this Part a slaughter unit shall be equal to one bovine or one equine or 3 calves or 10 sheep or 10 goats or 3 pigs or 2 ostriches or 10 impala or one zebra or one giraffe.

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A. GRADE CL SLAUGHTER-HOUSES

1. Not more than 5 slaughter units per day, provided different species are not slaughtered at the same time.

2. A grade CL slaughter-house shall have—

(a) roads or open ground covered in gravel or grass or other satisfactory surface so as to render them dust free;

(b) facilities for off-loading animals delivered there for slaughter;

(c) lairage facilities which shall be located at a lower level than the slaughter building:

Provided that if animals stay overnight in an adjacent paddock and are brought quietly from there for immediate slaughter, lairage facilities need not be provided;

(d) a slaughter hall, which may also serve as a dry landing area and a bleeding area;

(e) a partition of at least 3 metres high within the slaughter-house building and behind which rough offal shall be removed immediately after evisceration and cleaned and kept prior to removal;

(f) adequate hanging facilities for dressed carcasses and clean offal present in the slaughter-house at any one time. The slaughter-house shall have a separate door which is used exclusively for the removal of such meat and clean offal;

(g) an efficient drainage system and facilities for handling effluent;

(h) adequate change room and toilet facilities for all persons working at the slaughter-house.

B. GRADE BL SLAUGHTER-HOUSES

1. More than 5 but not more than 100 slaughter units per day.

2. A grade BL slaughter-house shall have, in addition to the requirements for grade CL—

(a) lairage facilities sufficient to keep no less than the number of slaughter units that will be slaughtered in one day;

(b) suitable and equippped stunning areas for the different animal species slaughtered there, provided that if different species of animals are not slaughtered simultaneously the same stunning area may be used for the different species;

(c) separate dry landing and bleeding areas for the different species to be slaughtered there, provided that where different species of animals are not slaughtered simultaneously the dry landing and bleeding areas may be combined;

(d) a separate de-hairing area with a scalding tank where more than 15 pigs are slaughtered per day;

(e) adequate separation between "clean" and "dirty" areas (for the purposes of this paragraph, "clean" areas shall include the slaughter and dressing hall, areas for handling carcasses, meat and clean offal refrigeration facilities, office accommodation, meat and clean offal loading facilities; "dirty" areas shall include lairages, stunning and bleeding areas, dehairing and scalding areas, areas where dirty offal are handled, by-product treatment areas);

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(f) adequate hanging and storage facilities for carcasses and offal, provided that sufficient refrigeration facilities are provided for the carcasses and clean offal that are stored at the slaughter-house in excess of two hours after dressing is complete;

(g) an area for the quartering, sorting and marking of carcasses and meat between the refrigeration and dispatch facilities;

(h) a covered and paved area for the dispatch of carcasses, meat and offal;

(i) a separate storage area for packing material and equipment;

(j) a separate lockable area in which detained and condemned carcasses, meat and offal can be kept, provided the detained and condemned matter can be adequately separated from each other;

(k) if detained or condemned animal products cannot be adequately disposed of on the day in which the animals they were obtained from were slaughtered, facilities for the refrigeration of such products shall be provided.

C. GRADE AL SLAUGHTER-HOUSES

1. More than 100 slaughter units per day.

2. A grade AL slaughter-house shall have, in addition to the requirements of a Grade BL slaughter-house—

(a) adequate separation of workers who are authorized to work in "clean" and "dirty" areas;

(b) adequate facilities in the change rooms for showering and washing of all persons working at the slaughter-house;

(c) separate rooms to be used for either detained or condemned carcasses or offal;

(d) adequate washing facilities for transport vehicles in which slaughter animals are delivered;

(e) separate change and washing facilities for the person who disposes of condemned meat or offal.

PART II

SLAUGHTER-HOUSES FOR BIRDS AND RABBITS

The grading of this class of slaughter-house shall be determined by the maximum number of birds or rabbits slaughtered there per day.

A. GRADE CP SLAUGHTER-HOUSES

1. Not more than 200 birds per day.

2. A grade CP slaughter-house shall have—

(a) roads or open ground covered in gravel or grass or other satisfactory surface so as to render them dust free; and

(b) a covered and paved reception area for live birds and rabbits; and

(c) satisfactory facilities for the cleaning of crates in which birds or rabbits are delivered; and

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(d) two different rooms in which—

(i) birds and rabbits are stunned and, as the case may be, scalded, defeathered, singed or skinned and the heads and feet removed and bodies washed;

(ii) bodies are eviscerated and carcasses washed, packed and refrigerated; and

(iii) the only connection shall be by means of a hatchway; and

(e) suitable equipment and facilities required for the efficient slaughtering, dressing and inspection of meat; and

(f) adequate refrigeration for the storage of carcasses from the birds and rabbits slaughtered there daily; and

(g) a covered and pave dispatch area for carcasses and meat; and

(h) a satisfactory storage area for storage of packing materials and equipment; and

(i) adequate change rooms and toilet facilities for all persons working at the slaughter-house.

B. GRADE BP SLAUGHTER-HOUSES

1. More than 200 but not exceeding 1 000 birds per day and 125 birds per hour.

2. A grade BP slaughter-house shall have, in addition to the requirements of a Grade CP slaughter-house—

(a) adequate separation between "clean" and "dirty" areas of the slaughter-house (for the purposes of this paragraph, "dirty" areas shall include off loading and reception areas, facilities for clearing crates and rooms in which birds and rabbits are stunned and bled and, as the case may be, scalded, defeathered, singed or skinned, heads and feet removed and rough offal handled; and "clean" areas include rooms for evisceration and where carcasses are washed, wrapped, packed and refrigerated and carcasses and clean offal are handled or dispatched);

(b) three different rooms in which—

(i) stunning, bleeding and, as the case may be, scalding, de-feathering, singeing or skinning and the removal of heads and feet and washing of bodies takes place;

(ii) carcasses are eviscerated and washed and clean offal and gizzards are cleaned;

(iii) carcasses or meat are packed, refrigerated and dispatched; and

(iv) the only connection shall be by means of hatchways.

C. GRADE AP SLAUGHTER-HOUSES

1. More than 1 000 birds per day.

2. A grade AP slaughter-house shall have, in addition to the requirements of a Grade CP slaughter-house—

(a) a covered and paved area where—

(i) in the case of birds they can be received and placed on conveyors;

(ii) in the case of rabbits they can be received and stunned;

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(b) a bleeding tunnel between the reception area and the room referred to in paragraph (c) (i), provided the tunnel is adequately separated from any other work areas or rooms in the slaughter-house, unless the bleeding process takes place in the rooms referred to in paragraph (c) (i);

(c) different rooms in which—

(i) birds or rabbits, as the case may be, are scalded, defeathered, singed or skinned, the heads and feet are removed and the bodies washed;

(ii) the bodies of birds or rabbits are eviscerated and the carcasses and offal are washed;

(iii) blood, feathers, pelts and waste offal can be collected:

Provided special suitable containers may be used instead where not more than 4 000 birds or rabbits or both are slaughtered per day;

(iv) intestines, heads and feet are received, packed or otherwise dealt with;

(v) carcasses are deboned or portioned or carcasses, meat, or giblets can be wrapped and packed;

(vi) carcasses, meat, giblets and entrails can be kept in cold storage, provided that if entrails and carcasses, meat, and giblets are stored together in the same room, the entrails must be wrapped and adequately partitioned from the other items;

(vii) wrapping and packing material is kept and made up;

(viii) equipment, materials and chemicals used for cleaning are kept;

(ix) pre-cooling of carcasses takes place, provided this may be done in the rooms referred to in subparagraph (ii) or (iv);

(x) suitable facilities for the cleaning of gizzards either in a separate area in the room referred to in subparagraph (ii) or in a room used for this purpose only;

(xi) an area used exclusively for sorting and marking and preparing for dispatch between the room referred to in subparagraph (vi) and the dispatch exit.

THIRD SCHEDULE (*Section 12(11)(g)*)

POTABLE WATER

All water used in any slaughter-house shall be approved by an environmental health officer and be water that has undergone purification (sedimentation and filtration) and chlorination so that it is capable of achieving the bacteria and chlorine standards listed below, except that in the case of a grade C slaughter-house, water from a borehole, suitably protected from contamination from the environment, may be used without purification or chlorination, provided it is tested and found satisfactory before the slaughter-house is registered.

Total Viable Count (aerobes) incubated at 37° C/24 hours . . . . . =100 organisms/1,0

Coliform court incubated at 37° C for 24 hours . =nil organisms/100ml

E.Coli incubated at 44° C for 24 hours . . . =nil organisms/100ml

Borehole water shall be tested at least twice a year. Chlorination should be carried out at the rate of not less that 1.0 part per million (mgm/litre) with a minimum contact time of 20 minutes.

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Variations from the bacteriological values should be regarded as an indication of pollution and the cause immediately investigated. Positive coliform results should have no more than 5 coliforms/100.0 ml and no two consecutive samples should be positive.

Samples should be retaken and tested immediately after positive results have been found.

FOURTH SCHEDULE (*Sections 21(5) and 22(8)*)

TOTAL OR PARTIAL CONDEMNATION OF BIRDS, ANIMALS OR CARCASSES

PART I

DISEASES OR CONDITIONS REQUIRING TOTAL CONDEMNATION

1. Any aminal, bird or carcass and any meat, viscera or blood of a carcass shall be condemned if it is found, upon either ante-or post-mortem inspection, to be suffering from any of the following diseases or conditions—

(a) Acute equine influenza;
(b) Anaplasmosis (acute or with icterus):
(c) Anaemia, advanced;
(d) Anasarca;
(e) Azoturia;
(f) Blackquarter (quarter evil);
(g) Cachexia;
(h) East coast fever;
(i) Fever;
(j) Foot-and-mouth disease;
(k) Glanders;
(l) Horsesickness;
(m) Icterus;
(n) Infectious equine anaemia;
(o) Ketosis (advanced);
(p) Leptospirosis (acute and clinical);
(q) Leukaemia;
(r) Lymphoid leucocis;
(s) Malignant catarrhal fever (asnotsiekte);
(t) Malignant oedema;
(u) Moribund state;
(v) Newcastle disease;
(w) Purpura hemorrhagica;
(x) Pyaemia;
(y) Rabies;
(z) Redwater or Babesiosis, acute and clinical;

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4. Where the slaughter of an animal is precipitated by very recent external injury, fracture or the like which is uncomplicated by infection, the meat inspector shall decide whether to pass the carcass, meat or viscera or whether to submit the carcass, meat or viscera to laboratory examination to determine whether it is fit to be passed or whether it should be condemned.

5. Paragraph 1 shall apply to the following disease or conditions—

(a) Actinomycosis;
(b) Arthritis;
(c) Besnoitiosis;
(d) Bluetongue;
(e) Botulism;
(f) Bruising;
(g) Caseous Lymphadenitis;
(h) Contamination, smear or stain (pus, inflamatory exudate, ingesta, faeces, rail grease, etc.);
(i) Cysticercosis;
(j) Decomposition;
(k) Degeneration;
(l) Demodeciosis;
(m) Emaciation (pathological);
(n) Echinococcosis;
(o) Enteritis;
(p) Fistulae;
(q) Gangrene;
(r) Gsdytoyod;
(s) Inflamnation;
(t) Injury;
(u) Lactating udders (condemn organ only);
(v) Liver lesions or conditions such as liver fluke, parasitic nodules, stilesia infectation, cirrhosis, telangiectasis and similar conditions affecting the liver (condemn or affected portion only);
(w) Malformations;
(x) Mange;
(y) Mastitis;
(z) Metritis;
(aa) Milk fever;
(bb) Neoplasms;
(cc) Odour;
(dd) Oedema;
(ee) Omphalophlebitis;
(ff) Pericarditis;
(gg) Peritonitis;

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(hh) Pigmentation (abnormal);
(ii) Pleurisy;
(jj) Pneumonia;
(kk) Pleuropneumonia (contagious)
(ll) Rickets, osteomalacia and osteodystrophy;
(mm) Sarcosporidiosis;
(nn) Strangles;
(oo) Swine erysipelas;
(pp) Transit tetany.

10. Where contamination is the result of staining or external soiling which cannot satisfactorily be removed, the carcass, meat or viscera shall be condemned.

FIFTH SCHEDULE (*Section 21(5) and (8) and 22(8)*)

DISEASE OF ANIMALS OR BIRDS REQUIRING TO BE NOTIFIED

African Swine fever.
Anthrax.
Atrophic rhinitis.
Bacillary white diarrhoea (Salmonella pullorum).
Contagious abortion.
Contagious epididymitis/vaginitis.
East Coast fever disease.
Epidemic tremor.
Foot and mouth disease.
Fowl cholera.
Fowl paratyphoid.
Fowl plague.
Fowl typhoid (Salmonella gallinarum).
Newcastle disease.
Rabies.
Rhinderpest.
Rift valley fever.
Swine vesicular disease.
Trypanosomiasis.
Tuberculosis.
Wesselsbron virus disease.

SIXTH SCHEDULE (*Section 22(6)*)

POSTMORTEM INSPECTION OF CARCASSES

PART I

GENERAL EXAMINATION PROCEDURES FOR ALL CARCASSES

1. All parts of a carcass or portions thereof shall be examined immediately after slaughter, visually and by handling or cutting, noting in particular—

(a) the condition of nutrition;
(b) evidence of bruising, haemorrhage or discolouration;
(c) the efficiency of bleeding and the colour and coagulation properties of the blood;
(d) swellings or deformities of bones, joints, muscles or elsewhere.

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(aa) Residues (antibiotic, chemical or biological, if present in greater amounts than allowed by legislation);

(bb) Rift Valley Fever;

(cc) Salmonellosis;

(dd) Septicaemia;

(ee) Swine Fever;

(ff) Tetanus;

(gg) Theileriosis (acute and clinical);

(hh) Toxaemia;

(ii) Tuberculosis (generalized or with emaciation);

(jj) Uraemia.

2. The carcass of any foetus or stillborn or immature animal together with any offal or blood removed or collected therefrom shall be condemned.

3. For the purpose of paragraph 2, a carcass shall be deemed immature if—

(a) it is oedematous, or where the muscles are loose, flabby, tear easily, and can be perforated with the fingers; or

(b) it is greyish-red in colour; or

(c) it is lacking in muscular development as a whole, especially noticeable on the upper shank of the leg where small serous infiltrations or oedematous patches may be present between the muscles; or

(d) the tissue which later develops as the fat capsule or the kidneys is oedematous, dirty-yellow, or greyish red, tough and intermixes with islands of fat; or

(e) the kidneys are dark bluish-green in colour (so called kidney icterus); or

(f) the intestine contains meconium.

4. Blood from an animal shall be condemned or sterilized if—

(a) it has been taken from a slaughtered animal, the carcass of which has not been inspected or has been condemned by a meat inspector; or

(b) it is contaminated by stomach content or any other extraneous matter.

PART II

DISEASE OR CONDITIONS REQUIRING PARTIAL CONDEMNATION OR FURTHER EXAMINATION

1. Any animal, bird or carcass and any meat, viscera or blood of a carcass found to be suffering from any of the diseases or conditions mentioned in this Part shall be detained for further examination by a meat inspector who, after due consideration of all the evidence, and the result of any laboratory examination, shall—

(a) decide whether such animal, bird, carcass, meat, viscera or offal should be condemned forthwith or be subject to emergency slaughter; or

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(b) where the condition is extensive, multiple or generalized, or the disease is acute or severe or advanced, or where there is evidence of fever or persistent odour, or where the condition renders the carcass, meat or viscera objectionable, condemn the animal, bird, carcass, meat or viscera; or

(c) where the condition or disease is such that total condemnation is not required in terms of subparagraph (b), and no serious or generalized abnormality exists, remove the affected portion with the surrounding clean sound tissue and pass the rest of the carcass, meat or viscera unconditionally.

2. During the postmoterm inspection of an emergency slaughtered animal, the meat inspector shall—

(a) pay particular attention to the colour of the carcass, the blood content of the intercostal veins and of the small vessels beneath the serosa of the abdominal wall and in the retroperitoneal fat in the walls of the pelvis;

(b) split the carcass, examine all visible lymph nodes, loosen a shoulder and open an acetabulum from the medial aspect to observe the exposed connective tissue, fat, lymphnodes and particular surface;

(c) examine the condition of the musculature, with regard to, amongst other things, the presence of abnormal odours;

(d) decide whether such carcass, meat or viscera should be submitted to laboratory examination to determine whether it is fit to be passed or whether it should be condemned.

3. Where—

(a) emergency slaughter has been performed, and no veterinary certificate or opinion concerning the pre-slaughter condition and treatment of the animals is available; or

(b) sanguination has been incomplete and unsatisfactory; or

(c) abnormal or septic conditions of the female genital tract occur, including prolapse, torsion or rupture of the uterus, dystokia or retained afterbirth; or

(d) a condition or disease is present which may have caused septicaemia or may result in soiling or contamination of the carcass, meat or viscera, such as—

(i) extensive burns;

(ii) healing erythema and/or chronic arthritis following swine erysipelas;

(iii) osteomyelitis;

(iv) peritonitis;

(v) pleuritis;

(vi) scrotal sepsis;

(vii) verrucose endocarditis;

the meat inspector shall either—

A. condemn the carcass, meat or viscera; or

B. detain the carcass, meat or viscera for laboratory examination.

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2. The serous membranes of the pleural and peritoneal cavity shall be examined and where required the diaphragm shall be stripped on both sides.

3. The viscera shall be examined in place or as they are removed from the carcasses. If this cannot be done, measures must be taken to ensure that a carcass and its viscera are matched until inspection can take place. Every organ shall be examined by visual inspection and palpation may not reveal any suspected abnormality, except that if the carcass or offal has lesions which may contaminate the carcass or equipment or premises, then incisions should not be made into the part.

4. The following lymph nodes shall be examined by multiple incisions into their substance—

retropharyngeal; submaxillary; parotid; tonsils; illiac; inguinal; ischiatic; bronchial; mediastinal; renal; hepatic; mesenteric and prepectoral and any other lymph nodes where required.

PART II

SPECIAL EXAMINATION PROCEDURES

1. For bovines—

(a) head inspection—

The tongue shall be loosened to permit the inspection of the mouth but not separated; the tongue shall be visually inspected and palpated; two incisions, parallel to the mandible in one plane, shall be made into the external masseter muscles and their surfaces examined; one incision shall also be made into each internal masseter. The parotid, and retropharyngeal shall be examined and incised;

(b) offal inspection—

(i) observe and palpate the lungs; incise lengthwise parallel to the main axis to expose the bronchial tree, unless obviously diseased; incise the bronchial and mediastinal innards;

(ii) observe and open lengthwise the trachea and its main branches;

(iii) examine the pericardium; expose the heart and examine the epicardium; incise the ventricular septum and open the ventricles and examine the endocardium and the heart valves, and the cut surfaces of the myocardium;

(iv) the surface and substance of the liver shall be inspected and palpated; the bile ducts shall be incised by making two parallel incisions into the visceral surface, one in the thin left lobe and one into the thick right lobe in the region of the hilus; the hepatic lymph node shall be incised;

(v) examine the oesophagus and the gastro-intestinal tract; incise the mesenteric and gastric innards;

(vi) examine the spleen by palpation and make a shallow incision into its substance;

(vii) remove the kidneys from their capsule, observe and incise if necessary; incise the renal innards;

(viii) the udder shall be observed, and if intended for human consumption, must be incised by a long deep incision into the gland sinuses. The supramamary innards must be incised;

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(ix) the uterus of cows must be observed and palpated; it shall be opened by a lengthwise incision if it is intended for human consumption; in bulls the testicles and penis may be examined and the superficial inguinal innards must be incised;

(c) carcass inspection—

(i) examine the diaphragm; the serous part must be freed in part from the muscular part;

(ii) observe the carcass surface and cut the surface of the muscles and bones;

(iii) incise and examine the ischiatic and internal illiac innards;

(iv) make one incision into the triceps brachii muscle of each shoulder approximately a hand's breadth behind the elbow exposing as much muscle surface as reasonable possible;

(d) in the case of calves, in addition to the above requirements, the umbilical region and all the joints should be examined and palpated and, in cases of doubt, the umblical region and the joints should be incised.

2. For porcines, the special examination procedure for pigs shall be the same as that for bovines with the following exceptions—

(a) the incision into the triceps muscle shall be extended to cut open the humero—tibia joint (elbow);

(b) in the case of head inspection, only the submaxillary innards shall be incised and examined;

(c) the ischiatic innards shall not be incised as a routine;

(d) the liver shall not be incised as a routine.

3. For game, the special examination for game shall be as prescribed in Part I.

4. For birds, in addition to the general procedure, particular attention shall be paid to palpation and investigation of abnormalities in consistency, colour and smell of the carcass and/or its parts. In uneviscerated birds the liver and other abdominal viscera shall be examined and palpated through a 5 cm incision into the abdominal wall parallel to the last rib on the left side.

5. For rabbits, in addition to the general procedures, the routine special procedure shall be the same as for birds.

6. For equines, the special examination procedure for sheep and goats shall be the same as for bovines except—

(a) the masseter muscles shall not be incised;

(b) the guttural pouch shall be examined and palpated, by splitting the head, for evidence of glanders.

7. For bovines and caprines, the special examination procedure for sheep and goats shall be the same as for bovines except—

(a) the masseter and triceps muscle shall not be incised;

(b) the popliteal, prefemoral and prescapular innards shall be palpated and incised if necessary for caseous lymphadenitis;

(c) the outside surface of the carcass shall be examined visually and palpated for grass seed and abcessation.

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PART III

ADDITIONAL EXAMINATION PROCEDURES

1. The following additional examination procedures and treatment of carcasses and offal shall be carried out where evidence of tuberculosis has been found during general and special postmortem inspection—

(a) bovines—

(i) the carcass and organs shall be examined visually, by palpation and where necessary by making extra incisions, in order to determine if the infection is generalized or accompanied by emaciation;

(ii) the following shall be regarded as evidence of generalised tuberculosis—

A. miliary tuberculosis of both lungs;

(ii) the meat inspector shall make a thorough examination for cysticerci in the organs of the carcass and in all the muscular surfaces exposed—

A. by his incisions; and

B. during the dressing and splitting of the carcass;

(iii) if, in the examination carried out in terms of subparagraphs (i) and (ii)—

A. 21 or more live or dead cysticerci are found, the carcass and all its offals shall be condemned;

B. 20 or less live or dead cysticerci are found, the carcass and its edible offals may be passed, on condition that they are treated as required by subparagraph (c):

Provided that—

(i) the head shall be condemned if five or more live or dead cysticerci are found in its musculature;

(ii) the tongue or heart or any other organ shall be condemned if five or more live or dead cysticerci are found in the substance of that organ; and

(iii) the carcass shall be condemned if eleven or more live or dead cysticerci are found in its musculature;

(b) pork measles—

(i) if, in examining a pig carcass a meat inspector finds evidence of infectation with *Cysticerus cellulosae*, commonly known as pork measles, he shall make the following additional incisions—

A. one further incision into the triceps muscles of each shoulder or, in the case of a baconer carcass, two incisions into the triceps muscles of each shoulder;

B. one incision into the gracillis muscle of each thigh parallel with the line of the symphysis pubis;

C. three incisions extending through the left ventricular wall and septum of the heart;

D. one longitudinal incision through the length of the tongue;

(ii) if, on examination of the organs and all the muscle surfaces exposed by the additional incisions, the meat inspector finds ten or more live or dead cysticerci or if he finds two or more

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cysticerci on any two muscle surfaces exposed by any incision, he shall condemn the carcass and all its offals;

(iii) if, on examination, less than ten living or dead cysticerci are found in the carcass and offals, the provisions of subparagraph (a) (iii) B shall, *mutatis mutandis*, apply to the treatment of the carcass, head and offal;

(c) identification and handling—

(i) subject of subparagraph (ii), all carcasses and offals passed in terms of subparagraphs (a) (iii) B and (b) (iii) shall, before removal from the slaughter-floor, be identified in a manner approved by the meat inspector, to indicate that they are infested with *Cysticercus bovines*, and such identification shall be maintained throughout the period of treatment;

(ii) in slaughter-houses where all passed stomachs and intestines are subject to treatment no less stringent than that laid down in subparagraph (d) the stomachs and intestines of bovine carcasses passed in terms of subparagraph (a) (iii) B may, with the prior written approval of the Director, be processed and frozen, together with wholesome stomachs and intestines, without identification;

(iii) the meat inspector shall take all necessary precautions to ensure that no carcasses, meat or offals referred to in subsection (i) are removed from a cold-storage room without his authority;

(iv) all carcasses and offals identified in terms of subparagraph (i) shall be handled separately from wholesome carcasses and offals in such a manner as to prevent cross-contamination;

(d) treatment—

(i) beef carcasses and offals which have been passed in terms of subparagraph (a) (iii) B shall be treated by—

A. being frozen for a continuous period of not less than twelve days in a separate cold-storage room which is used for no other purpose and which is fitted with thermograph which functions continuously during the freezing period and the records of which shall be submitted to the meat inspector; or

B. being frozen in a blast-freezing tunnel for a period laid down by the Director; or

C. being boiled at a temperature of not less than 95 degrees C for 150 minutes;

(ii) no carcasses or offals shall be cut, other than by quartering, before being frozen as prescribed in subparagraph (i);

(iii) after being frozen in terms of subparagraph (i) B, carcasses and offals shall be removed immediately to a cold-storage room and retained there for not less than 72 hours;

(iv) notwithstanding subparagraph (iii), beef quarters may be sawn into small pieces immediately on removal from the blast-freezing tunnel, provided that all such pieces are placed in closed containers approved by the meat inspector and then immediately removed to a cold-storage room and retained there for not less than 72 hours;

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(e) release after treatment—no carcasses, meat and offals, including stomachs and intestines frozen in terms of paragraph (d) shall be released for human consumption or removed from the cold-storage room until the meat inspector is satisfied that the requirements of paragraph (d) have been complied with and has authorized such release;

(f) records—

(i) the meat inspector shall keep a complete, accurate and permanent record of all carcasses and offals treated in terms of paragraph (d) which shall state—

A. the date of slaughter and inspection;

B. the serial number of the carcass and/or offal;

C. the manner of treatment; and

D. the date of release for human consumption;

(ii) the meat inspector shall keep all thermograph recordings for a period of at least 30 days.

3. Where evidence of sarcocyst infection has been found at postmortem inspection further incision shall be made in the shoulder and one in the gracillis of each side of the carcass and if—

(a) more than two distinct cysts are found on more than one muscle surface exposed by the extra incisions, the whole carcass and offal shall be condemned;

(b) any number of cysts are found in the head only, but none in the carcass and offal, then only the head shall be condemned;

(c) cysts are found in the offal only, but none in the head or carcass, then only the offal shall be condemned.

B. tuberculous lesions on both the pleura and peritoneum;

C. tuberculous lesions in the musculature or muscle lymph nodes;

D. extensive glandular disease;

(iii) the carcass, meat and offal shall be condemned if the infection is found to be generalised;

(iv) the carcass, meat and offal shall not be condemned but every part of it containing tuberculosis lesions shall be condemned if—

A. the lesions are localised and confined to the lungs and thoracic lymph nodes;

B. the lesions are confined to the liver;

C. the lesions are confined to the pharyngeal lymph glands;

D. the lesions are any combination of the foregoing but are of a localised type and collectively small in extent;

(b) swine—the carcass shall be examined visually by palpation and where necessary by making extra incisions in order to determine if—

(i) the tuberculosis lesions exist only in the submaxillary glands, in this event, only the head shall be removed and condemned and the rest of the carcass passed;

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(ii) tuberculosis lesions exist in any part of the carcass except the submaxillary glands, in this event the entire carcass and all its meat and offal shall be condemned.

2. The following additional examination procedures and treatment of carcasses and offal shall be carried out where evidence of cysticercosis has been found during general and special postmortem inspection—

(a) beef measles—

(i) if, in examining a bovine carcass, a meat inspector finds evidence of infectation with *Cysticercus bovines*, commonly known as beef measles, he shall make the following additional incisions—

A. further incisions into the inner and outer masseter muscles;

B. a single longitudinal incision into the underside of the thick end of the tongue approximately ten centimetres in length and extending half way through the thickness of the musculature;

C. six incisions extending through the whole thickness of the vetricular wall and the septum of the heart;

D. three deep incisions through the triceps muscles of each shoulder parallel with the original incision and approximately three centimetres apart;

E. two incisions into the gracillis muscle of the inner aspect of each thigh parallel with the cut surface of the muscle and approximately five centimetres apart, the slices thus cut must remain attached at their base to the pubic bone;

SEVENTH SCHEDULE (*Sections 22(3) and 32*))

HEALTH MARKINGS

The health marks to be used to identify carcasses, meat and offal originating from animals or birds slaughtered at a slaughter-house shall be according to the following specifications:

1. Carcasses passed as unconditionally fit for human consumption shall be marked with a stamp with the following inscriptions—

meat inspection—passed;

the registered number of the slaughter-house;

the name of the town, city, district or other appropriate identification of the place where the slaughter-house is situated.

2. Carcasses, meat and offal condemned at postmortem inspection shall be identified with a label or stamp which will not become destroyed when wet and containing the following inscriptions—

meat inspection—condemned;

reasons;

the registered number of the slaughter-house.

3. Carcasses or offal which are detained for further examination shall be identified with a label or stamp which will not become destroyed when wet and containing the following inscriptions—

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meat inspection—detained;

reasons;

the registered number of the slaughter-house.

4. Carcasses or offal affected with measles and required to be treated by freezing or boiling shall be marked with a label or stamp which will not become destroyed when wet and containing the following inscriptions—

meat inspection—measles detained;

date treatment commenced;

the registered number of the slaughter-house.

5. All marks placed or affixed according to the requirements of this Schedule shall be placed or affixed so that all carcasses and all offal shall be easily identified.

6. Any mark applied to a carcass, side or portion of a carcass or offal according to the requirements of this Schedule must be applied using a suitable ink made of non-toxic vegetable dye approved by the Director. In the case of all animal carcasses the mark must be applied at least once to every forequarter and at least once to every hindquarter at the time of inspection by a meat inspector.

EIGHTH SCHEDULE (*Section 23(2)*)

REQUIREMENTS FOR THE STERILIZATION OR DISPOSAL OF CONDEMNED MATTER

Condemned matter of animal origin shall be sterilised or disposed of by any of the following methods:

1. Subjected to moist heat under a pressure of not less than 210 kilopascals for not less than 30 minutes.

2. In the case of blood, subjected to moist heat of a temperature of not less than 95 degrees Celsius for a continuous period of not less than 90 minutes.

3. In the case of animal products being sterilised at atmospheric pressure the material shall be—

(a) cut or broken into particles of not more than 30 millimetres in diameter prior to heating; and

(b) stirred or agitated continuously during heating; and

(c) heated to ensure that all particles are held at a temperature of not less than 120 degrees Celsius for a continuous period of not less than 20 minutes during a total heating period of not less than 50 minutes.

4. Incinerated.

5. Buried to a depth of 30 centimetres from ground level and covered in

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NINTH SCHEDULE (*Section 39(1)*)

REPEALS

Title	*Southern Rhodesia Government Notice*
Slaughtering and Meat Inspection Regulations, 1945	517 of 1945
Slaughtering and Meat Inspection (Amendment) Regulations, 1947 (No. 1)	916 of 1947
Slaughtering and Meat Inspection (Amendment) Regulations, 1949 (No. 2)	615 of 1949
	Federal Government Notice
Slaughtering and Meat Inspection (Amendment) Regulations, 1954 (No. 3)	176 of 1954
	Rhodesia Government Notice
Slaughtering and Meat Inspection (Amendment) Regulations, 1970 (No. 4)	914 of 1970
	Statutory Instrument
Slaughtering and Meat Inspection (Amendment) Regulations, 1986 (No. 5)	215 of 1986
	Rhodesia Government Notice
Public Health (Poultry Processing) Regulations, 1976	630 of 1976
Public Health (Poultry Processing) (Amendment) Regulations, 1976 (No. 1)	1050 of 1976

Supplement to the Zimbabwean Government Gazette dated the 3rd February, 1995. Printed by the Government Printer, Harare.

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