

LIVESTOCK AND MEAT INDUSTRIES (POULTRY ABATTOIR) REGULATIONS

(section 7)

(11th September, 2007)

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S.I. 55, 2007.

PART I

Preliminary (regs 1-3)

1. Citation

These Regulations may be cited as the Livestock and Meat Industries (Poultry Abattoir) Regulations.

2. Interpretation

In these Regulations, unless the context otherwise requires-

"**abattoir**" means premises licensed by the Director under regulation 4 for the slaughter

and dressing of poultry for human consumption;

"**authorised officer**" means a veterinary officer, an official veterinary surgeon, or a meat inspector appointed by the Director under regulation 8;

"**batch**" means a quantity of meat obtained from the same bird species and type, and produced from the same production run;

"**condemned**" means unfit for human consumption;

"**cutting up**" means cutting carcasses into smaller cuts or removing bones from carcasses or parts thereof;

"**detained**" means held pending a final decision on fitness for human consumption by an authorised officer;

"**Director**" means the Director of the Department of Veterinary Services;

"**farmed game birds**" means birds including guinea-fowl, partridge, pheasant, quail, pigeon, not excluding poultry which are not generally considered domestic but which are bred and reared in captivity;

"**final consumer**" means a person who buys fresh meat-

- (a) otherwise than for the purpose of resale;
- (b) for transport to and consumption on, premises which he or she owns, are under his or her personal supervision, or are in the ownership or under the personal supervision of a person employed by him or her; or
- (c) for direct transport to, and sale as take-away food for consumption from, premises which he or she owns, or are under his or her personal supervision, or are in the ownership or under the personal supervision of a person employed by him or her;

"**fresh meat**" means meat which has not undergone any preserving process, but may have been chilled, frozen, vacuum wrapped or wrapped in a controlled atmosphere;

"**giblet**" means, in the case of-

- (a) duck, goose and turkey, the neck bone with the head removed, the heart trimmed of vessels and the sac, the liver with the gall bladder removed, or the gizzard with the lining and contents removed;
- (b) chicken and guinea-fowl, the neck bone with or without the head, the heart trimmed of vessels and the sac, the liver with the gall bladder removed, the gizzard with the lining and contents removed, or any other part of that chicken, not being meat, considered edible:

Provided that all such material is properly cleaned;

"**health mark**" means a health mark set out in the Seventeenth Schedule;

"**licensed**" in relation to any abattoir, cutting premises, cold store or wrapping centre, means licensed by the Director under regulation 4, and "**licence**" has a corresponding

meaning;

"**occupier**", in relation to premises, includes a person who is entitled to use and control the premises and the duly authorised representative of that person;

"**official veterinary surgeon**" means a veterinary surgeon appointed by the Director under regulation 8;

"**owner**", in relation to premises, includes the lessee or occupier of those premises, and any person who is in charge or control of the premises;

"**plant**" means an abattoir, cutting premises, cold store or wrapping centre;

"**postmortem health inspection**" means the inspection of slaughtered birds in accordance with the Sixth Schedule;

"**poultry**" means chickens, turkeys, ducks and geese;

"**pre-slaughter health inspection**" means the inspection of live birds in accordance with the Fifth Schedule;

"**producer**" means the person who owns or is in charge of any birds, including the duly authorised representative of any such person;

"**red offal**" means any part of the abdominal and thoracic cavity and any part of the digestive tract excluding intestines and cloaca;

"**rough offal**" means any part of the intestines and cloaca;

"**veterinary officer**" means a veterinary surgeon who is in the permanent employment of the Ministry of Agriculture;

"**veterinary surgeon**" has the same meaning as that assigned to it under the Veterinary Surgeons Act;

"**viscera**" means offal from the thoracic, abdominal and pelvic cavities, including the trachea, the oesophagus and the crop; and

"**wrapping centre**" means premises licensed under regulation 4, other than an abattoir, cutting premises or cold store, where fresh meat is packaged, wrapped or re-wrapped.

3. Exemptions

These Regulations do not apply to-

- (a) premises where fresh meat is cut up, stored, or re-wrapped for sale from those premises, either-
 - (i) direct to the final consumer at those premises,
 - (ii) direct to the final consumer at a local market, or
 - (iii) to retailers who sell direct to the final consumer where such retailers pursue their trade in the same locality as, or in a neighbouring locality to, that in which those premises are situated;

- (b) a cold store which handles only fresh meat which is packaged;
- (c) fresh meat intended for exhibition, special studies or analysis:

Provided that such meat is not used for human consumption and, except in the case of such meat used for analysis, it is destroyed after such exhibition or special study; or

- (d) fresh meat intended for use other than human consumption.

PART II

Licensing of Abattoirs, Cutting Premises, Cold Storage and Wrapping Centres (regs 4-7)

4. Issue of licences

(1) No person shall use any premises as an abattoir, cutting premises, a cold store or wrapping centre unless those premises are licensed.

(2) An application for the issue of a licence in respect of such premises referred to in subregulation (1) shall be made to the Director in the prescribed form, set out in the First Schedule, and the licence shall be issued only after the premises have satisfied the requirements of these Regulations.

(3) An application under this regulation shall be accompanied by-

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

(4) The Director shall, on receipt of the application, cause a comprehensive report regarding the suitability of the plans, site and other health matters to be compiled by staff of the Ministry of Agriculture and an environmental health officer.

(5) The Director shall arrange any veterinary inspections he or she believes are necessary and liaise with the environmental health authority.

(6) The Director shall decide whether or not to grant a licence within sixty days of receiving the application.

(7) The Director shall notify the occupier of the premises in writing of his or her decision on the application and, if the application is not granted, of the reasons for the refusal.

(8) Any licence granted in respect of any premises under this regulation shall be subject to the condition that any alteration to the premises or the equipment in those premises or the method of operation in those premises shall comply with the provisions of these Regulations.

(9) In granting a licence in respect of any premises under this regulation the Director may-

- (a) specify which species of bird may or may not be slaughtered or handled in such premises;

- (b) make the licence subject to conditions in respect of which a species of bird may be slaughtered or handled in such premises.

(10) In granting a licence in respect of a cold store, the Director may grant that licence subject to the condition that fresh meat shall be stored only in one or more specified storage chambers or that the cold store shall store only fresh meat which is packaged.

(11) A licence in respect of a category of abattoir shall be subject to the conditions for that category, as set out in the Tenth, Eleventh, Twelfth and Thirteenth Schedules.

(12) A licence in respect of any abattoir shall be subject to the conditions set out in the Fifth, Fourteenth and Fifteenth Schedules.

(13) If the Director is satisfied that the planned or existing plant satisfies the requirements of these Regulations, the Director shall-

- (a) allocate to the plant a licence number;
- (b) enter in a register-
 - (i) the licence number of the plant,
 - (ii) the name of the owner of the plant,
 - (iii) the type of plant,
 - (iv) in the case of an abattoir, the category of abattoir, and
 - (v) such other details as the Director considers necessary;
- (c) forward to the applicant a licence, in the Form set out in the Second Schedule, in the name of the applicant, specifying on the licence any special conditions subject to which the plant shall operate.

(14) A licence shall expire annually on 31 December each year from the date of issue.

(15) The Director may, on application by any person, approve and issue a temporary licence for a specified period to a backyard slaughter facility in a city, town or village where there is no compliant operational facility within a reasonable distance:

Provided that-

- (a) the basic standards of slaughter and hygiene as provided for in these Regulations are met and all carcasses are examined by a meat inspector and passed as fit for human consumption or condemned, as appropriate;
- (b) ante-mortem and postmortem requirements of the Fifth and Sixth Schedules are used as guidelines by the meat inspector, and the judgement criteria in the Sixth Schedule shall apply; and
- (c) the meat produced from the facility shall only be used within the local community.

(16) Where, under this regulation, the Director refuses to grant a licence or granted a licence subject to any condition, the Director shall notify the applicant of his or her right to appeal to the Minister under regulation 7.

5. Renewal, transfer and alteration of licence

(1) Any person who wishes to renew or transfer into the name of another person the licence of a plant shall submit to the Director, not later than the date of expiry of the existing licence of the plant, an application in the form set out in the Third Schedule.

(2) Any person who wishes to make alterations or additions to a plant which alters or affects the production or throughput shall submit to the Director an application in the form set out in the Fourth Schedule, attaching such plans as may be necessary to describe the alterations or additions.

(3) The Director shall, within 30 days after receiving an application, subject to a satisfactory report in terms of regulation 4 (4), consider the application and if he or she is satisfied that-

- (a) there is no change in the use of the plant from the purpose specified in the licence; and
- (b) there is no reduction in the standards of hygiene or quality of the products of the plant,

the Director shall issue a new licence to the applicant in the form set out in the Second Schedule.

6. Refusal or revocation of licence

(1) The Director may refuse to license a plant, renew a licence, transfer a licence, or may cancel a licence, as the case may be, and shall thereupon notify the applicant, in writing, giving reasons for the decision if the Director is of the opinion that-

- (a) an application for building a new abattoir, cold store, cutting premises or wrapping centre is being made, and such premises will not be used for the purpose for which it may be licensed;
- (b) an application for altering an existing plant is being made, and such plant will not be or is not being used for the purpose for which it is or may be licensed;
- (c) the equipment provided or to be provided in the plant is or has ceased to be adequate;
- (d) the operations of the plant are in any way unsatisfactory;
- (e) the applicant has otherwise failed to comply with these Regulations; or
- (f) the plant has had an adverse veterinary inspection report.

7. Licensing appeals

(1) Where the Director refuses to license any premises, to renew a licence, to transfer a licence, or cancels a licence, or grants a licence with conditions under regulation 5, the occupier of those premises may within 14 days of being notified of that decision appeal to the Minister, attaching a copy of the notification, giving reasons why the Director's decision should be reversed.

(2) The Minister shall, after consultation with the Director, within 30 days after receiving

an appeal in terms of subregulation (1), notify the appellant of his or her decision:

Provided that if the appeal concerns a previously licensed plant the appellant concerned may continue to operate the plant pending the outcome of his or her appeal, unless the Director notifies the appellant that the continued operation poses a risk to public health.

PART III ***Supervision and Control of Premises (regs 8-13)***

8. Appointment of official veterinary surgeon and meat inspector

(1) The Director may appoint a veterinary surgeon to the Ministry of Agriculture for a specified period or purpose, and during his or her appointment, such veterinary surgeon shall be designated an "official veterinary surgeon".

(2) The Director may appoint a person holding a Certificate in Meat Inspection from the Meat Inspection College of Botswana, or an equivalent qualification approved by the Director of Public Service Management, as a meat inspector.

(3) The Minister shall cause the approval of the equivalent qualification, referred to in subregulation (2), to be published in the *Gazette*.

9. Premises to be approved by Director

(1) No person shall produce meat for sale for human consumption in any abattoir unless the abattoir has been approved by the Director, in accordance with the Tenth to Thirteenth Schedules.

(2) A person who produces meat for human consumption in any abattoir shall comply with the requirements of the Fifth, Fourteenth and Fifteenth Schedules.

10. Supervision of premises

(1) The Director may, in relation to any plant, appoint a veterinary officer, official veterinary surgeon, or meat inspector to be an authorised officer of the Ministry of Agriculture, to act in relation to the examination and seizure of meat, to provide the health certification of fresh meat in accordance with regulation 12 (2) and to be responsible for the following functions in relation to that plant-

- (a) ensuring the pre-slaughter health inspection of birds and postmortem health inspection of slaughtered birds in accordance with the Fifth and Sixth Schedules;
- (b) supervising the health marking of fresh meat in accordance with the Seventeenth Schedule;
- (c) securing, in accordance with these Regulations, the observance of the requirements of the Seventh to Sixteenth Schedules.

(2) The Director shall, in relation to any plant, appoint such number of meat inspectors to perform the functions specified in subregulation (1) as are in his or her opinion necessary for the proper performance of those functions.

(3) A meat inspector appointed under subregulation (2) shall act under the supervision

and responsibility of an authorised officer.

11. Powers of authorised officer

(1) An authorised officer may, by notice in writing given to the occupier, prohibit the use of any equipment or any part of the premises specified in the notice, or require the rate of operation to be reduced to such an extent as is specified in the notice, if it appears to the authorised officer that in respect of any plant to which he or she has been appointed-

- (a) any of the requirements of these Regulations as to hygiene are being breached;
- (b) adequate health inspection in accordance with these Regulations is being hampered; or
- (c) the requirements of regulation 18 (3) have not been complied with.

(2) A notice given under subregulation (1) shall specify the breach of the regulation that has occurred, and the action required to remedy it.

(3) A notice given under subregulation (1) shall be withdrawn by a further notice in writing given by the authorised officer to the occupier of the premises as soon as the authorised officer is satisfied that necessary action has been taken to satisfy the requirements of that subregulation.

(4) As long as the notice given under subregulation (1) is in effect, the licence in respect of the premises shall be treated as being altered by the addition of the requirements specified in the notice, and the other provisions of the licence shall be subject to those requirements.

(5) An authorised officer may, in relation to any premises to which he or she is appointed, subject any bird or any carcass or meat in any premises to such examinations (including the taking and analysis of samples) as he or she may reasonably consider to be necessary for the protection of public health.

(6) An authorised officer may, where he or she reasonably considers it necessary for the protection of public health, by notice in writing given to the occupier of any such premises, state that he or she requires to examine any specified group, bird, carcass or meat specified in the notice on the premises, and once such notice is received the occupier shall detain any such specified group, bird, carcass or meat until such time as he or she is informed in writing, as soon as practicable, by the authorised officer that the result of any such examination has been obtained.

12. Inspection and health marking

(1) An authorised officer shall arrange for-

- (a) pre-slaughter health inspections to be carried out and authorise the slaughter of birds in accordance with the Fifth Schedule; and
- (b) postmortem health inspections to be carried out in accordance with the Sixth Schedule.

(2) The authorised officer shall apply a health mark in accordance with the Seventeenth Schedule to all fresh meat which complies with the requirements of these Regulations and

has been passed as fit for human consumption following pre-slaughter and postmortem health inspections.

(3) No person shall apply a health mark-

(a) to any fresh meat which does not satisfy the requirements under sub-regulation (2);
or

(b) to any uneviscerated poultry.

(4) No person shall remove, or cause or permit to be removed, from licensed premises, any carcass or part of a carcass or any offal intended for sale for human consumption until it has been inspected in accordance with these Regulations.

(5) No person shall remove, or cause or permit to be removed, from licensed premises, any body of a bird intended for sale for human consumption unless such body is accompanied by a health attestation.

(6) No person shall use any mark which resembles a health mark, or mark a product in such a way, as to imply that it has been produced in accordance with these Regulations.

13. Notice of operation of licenced premises

(1) Subject to subregulation (3), no person shall operate any licensed premises to produce fresh meat for sale for human consumption unless such a person has notified the Director in accordance with subregulation (2) of the day on which and time and place at which they are to be operated.

(2) The notification referred to in subregulation (1) shall be given to the Director not less than 72 hours before the commencement of such operation, except where the Director agrees with such person that the Director will accept notice of a shorter duration, in which case such person shall give to the Director notice of such agreed duration.

(3) Where it is the regular practice in any licensed premises to operate at fixed times on fixed days and a written notice of this practice has been given to and accepted by the Director, such notice shall, as respects any operation in accordance with such practice, be regarded as adequate compliance with the requirements under subregulations (1) and (2).

PART IV

Conditions for the marketing of fresh meat (regs 14-16)

14. General conditions

(1) No person shall at any time sell for human consumption any fresh meat unless-

(a) it has been obtained from licensed premises;

(b) it comes from a bird which has been subjected to a pre-slaughter health inspection in accordance with the Fifth Schedule;

(c) it has been chilled and prepared under hygienic conditions in accordance with the Seventh Schedule;

(d) it comes from the body of a bird which has been subjected to a postmortem health

inspection in accordance with the Sixth Schedule;

- (e) it has been given a health mark in accordance with the Seventeenth Schedule;
- (f) it is accompanied during transportation by a health certificate and an invoice or delivery note;
- (g) if it has been stored in any licensed premises in accordance with the Eighth Schedule ;
- (h) if it is wrapped or packaged under hygienic conditions in accordance with the Sixteenth Schedule; or
- (i) if it has been transported to, or from, any licensed premises under hygienic conditions in accordance with the Eighth Schedule.

(2) No person shall sell for human consumption-

- (a) fresh meat which-
 - (i) has been treated with an antibiotic or tenderiser;
 - (ii) has been marked with a colourant other than in accordance with regulation 12 (2) and the Seventeenth Schedule;
 - (iii) has been treated with a preservative other than a permitted preservative; or
 - (iv) has been cooled, immediately after evisceration and a postmortem health inspection has been conducted, by means contrary to the requirements and principles under the Seventh Schedule;
- (b) meat which has not been eviscerated or has been obtained from the body of any bird which has not been eviscerated; or
- (c) meat which has been treated with ionising or ultraviolet radiation.

15. Transport documentation

(1) The occupier of licensed premises shall ensure that fresh meat is accompanied during transportation from those premises by a health certificate and by an invoice or delivery note containing the following information-

- (a) the name and address of the consignor and the consignee;
- (b) the approval number of the premises from which the meat is to be transported;
- (c) the date of issue of such invoice or delivery note and a number enabling it to be identified;
- (d) a description of the product transported;
- (e) the total quantity despatched; and
- (f) the particulars provided for under the Seventeenth Schedule.

(2) Any person who receives fresh meat direct from any licensed premises shall keep the

invoice or delivery note referred to in subregulation (1) for a period of at least six months from the date of receipt.

16. Prohibition and conditions of slaughter

(1) An authorised officer may require the occupier of any licensed premises or the producer of any bird-

- (a) not to slaughter for human consumption any bird in respect of which there is evidence that it would be unfit for such consumption; or
- (b) not to slaughter for human consumption any bird in respect of which clinical signs of ornithosis or salmonellosis have been established.

PART V

Administration, Penalties and Enforcement (regs 17 - 21)

17. Records of inspections

(1) An authorised officer shall record the results of the pre-slaughter health inspections and postmortem health inspections carried out by the officer or under his or her supervision.

(2) Where an inspection reveals the presence of a transmissible disease in any bird, the authorised officer shall immediately give notification of the presence of the disease to-

- (a) the occupier of the abattoir;
- (b) the producer of the bird in question; and
- (c) the District Veterinary Officer.

(3) An authorised officer shall report any case of cruelty to poultry in writing to both the occupier and to the Director.

(4) An authorised officer shall immediately report to the Director any suspected case of an inspected bird with a disease which is notifiable under the Diseases of Animals Act and the authorised officer shall immediately isolate that bird and deal with it in accordance with the instructions of the Director.

(5) The authorised officer shall retain a record of the inspection referred to in subregulation (1) until the expiry of a period of one year from the date of the inspection.

18. Duties of occupier

(1) The occupier of any plant shall-

- (a) keep, and retain for a period of at least one year from the date of slaughter, a record showing the number of birds, identified by species, received into, and the amounts of fresh meat despatched, from the premises during each week;
- (b) take all reasonable steps to secure compliance with these Regulations by any person employed by him or her or by any person invited onto the premises;
- (c) ensure that an authorised officer or meat inspector is provided with adequate facilities to enable him or her carry out his or her duties under these Regulations

and that he or she is given such reasonable assistance and access to the premises and records as he or she may from time to time require for such purposes;

- (d) take all necessary measures to ensure that at all stages of production the requirements of these Regulations are complied with, and carry out checks (including any microbiological checks the Director may require) on the general hygiene of conditions of production in his or her establishment to ensure that all equipment, machinery, instruments, fittings and facilities comply with the requirements of these Regulations; and
- (e) take all necessary measures to ensure-
 - (i) that a record in permanent form, which shall be made available to the authorised officer upon request, is kept in respect of the matters specified in paragraph (d) for a period of at least one year from the date of such record;
 - (ii) the proper application of the health mark, as provided for in the Seventeenth Schedule including the use of any labels or wrapping on which the health mark is printed;
 - (iii) that the Director is notified immediately when any information at the occupier's disposal reveals a serious health risk, and
 - (iv) in the event of a serious health risk, the withdrawal of fresh meat which has been obtained under similar conditions or stored in similar conditions and is likely to present a similar risk.

(2) The occupier of any licensed premises shall in consultation with the authorised officer establish a staff training programme to train staff-

- (a) to comply with hygiene requirements as set out in Schedule 9; and
- (b) in the use of cleaning tools, methods of disassembling equipment for cleaning, and knowledge in the significance of contamination and the hazards involved.

(3) The owner of an abattoir shall designate a person who shall be held responsible for the cleanliness of the plant.

19. Duties of producer

(1) In order to enable the authorised officer to carry out his or her producer functions under these Regulations, every producer shall-

- (a) give any such assistance as he or she may reasonably be requested for any such purpose; and
- (b) ensure that birds are made available in a condition suitable for inspection by the authorised officer.

(2) If a producer fails to comply with subregulation (1), the authorised officer may suspend the inspection or other function until the producer complies with his or her obligations under that subregulation.

(3) Where a producer receives a notification under regulation 17 (2) regarding the

presence of a transmissible disease in any of his or her birds, he or she shall retain such notification and bring it to the notice of the authorised officer carrying out a pre-slaughter health inspection of that producer's birds during the subsequent production period.

20. Offences and penalties

(1) Any person who contravenes any provision of these Regulations Offences and penalties commits an offence and is liable-

- (a) for the first offence, to a fine not exceeding P1,000 or to imprisonment for a term not exceeding three months, and where the offence is a continuing offence, to an additional fine of P500 for each day on which the offence continues; and
- (b) for a second or subsequent offence, to a fine of P2,000 or to imprisonment for a term of six months, and where the offence is a continuing offence, to an additional fine of P500 for each day on which the offence continues.

(2) On the conviction of any person for any offence under these Regulations, the court may, in addition to any other penalty which it may lawfully impose, cancel or suspend any licence issued to such person.

FIRST SCHEDULE

(reg 4(2))

APPLICATION FOR LICENCE OF A POULTRY ABATTOIR OR RELATED PREMISES

I, the undersigned, hereby apply for a licence in respect of the abattoir/premises mentioned below and described in detail on the attached plans in terms of the Livestock and Meat Industries (PoultryAbattoir) Regulations.

Name of the abattoir/premises

Description of the abattoir/premises

Address of the abattoir/premises
(including district)

Name and address of owner

Average daily throughput

Maximum daily throughput

Capacity of chillers/freezers

Full name of applicant

Signature of applicant

Date

SECOND SCHEDULE

(regs 4(13), 5(3))

POULTRY ABATTOIR/PREMISES LICENCE

I hereby certify that the abattoir/premises described below is for the slaughter of poultry and processing of poultry meat intended for human consumption in terms of the Livestock and Meat Industries (Poultry Abattoir) Regulations, and it is allocated licence number

.....

Name of the abattoir/premises

Description of the abattoir/premises

Address of the abattoir/premises
(including district)

Name of owner

Category of abattoir/type of plant

Maximum daily throughput permitted

Special conditions under which the abattoir may
operate

.....
Director of Animal Health & Production

.....
Date and Stamp

This licence is valid until 31st December, 20..... and must be displayed in the abovementioned abattoir/premises at all times.

THIRD SCHEDULE

(reg 5(1))

APPLICATION FOR RENEWAL OR TRANSFER OF A POULTRY ABATTOIR/PREMISES

LICENCE

I hereby apply for the renewal/transfer*(1) of the licence in respect of the abattoir mentioned below for the period from to

I certify that no alterations, other than those for which permission has been duly granted, to the abattoir/premises have been made since the previous licence was granted and the Category of the abattoir is the same.

Name of the abattoir/premises

Description of the abattoir/premises

Licence number

In the case of proposed transfer, name of new owner

Name of applicant

Signature of applicant

Date

FOURTH SCHEDULE

(reg 5(2))

APPLICATION FOR ALTERATION OR ADDITIONS TO A POULTRY ABATTOIR/PREMISES

I hereby apply for permission to make alteration/additions*(2) to the abattoir/ premises mentioned below and attach details of the same.

Name of the abattoir/premises

Description of the abattoir/premises

Licence number

Address of the abattoir/premises

Name and address of owner

Signature of applicant

Date

FIFTH SCHEDULE

(regs 4(12), 9(2), 10(1)(a), 12(1)(a), 14(1)(b))

GENERAL OPERATING PRACTICES AND PROCESSING REQUIREMENTS OF A POULTRY ABATTOIR

1. No person shall keep, or allow to be kept, any live poultry at a poultry abattoir or part thereof, other than in suitably large containers which shall comply with the following minimum requirements-

- (a) the floor of a container for-
 - (i) turkeys or geese shall have an area of at least 0.1 square metres per bird and the height thereof shall be at least 76 cm,
 - (ii) poultry which is smaller than turkeys or geese shall have an area of at least 455 square cm per bird and the height thereof shall be at least 0.5 metres in height;
- (b) each container or compartment of a multiple container shall not hold more than-
 - (i) 30 chickens or poultry of a similar size,
 - (ii) 20 ducks or poultry of a similar size, or
 - (iii) 10 turkeys or geese, or poultry of a similar size;
- (c) different species of poultry shall not be placed in the same container;
- (d) the container shall be kept or erected on a suitably paved and drained area and, where containers holding poultry are stacked upon each other, the containers shall not be placed within a distance of 0.3 metres from any walls or other vertical surface or within 0.6 metres of the roof.

2. Containers, batteries, coops, or other facilities in which live poultry are presented for pre-slaughter health inspection shall be constructed and arranged in such a way, with sufficient light provided, to enable the authorised officer to carry out inspection.

3. No person shall deliver or receive the following at a poultry abattoir without the consent of the authorised officer-

- (a) any obviously diseased poultry;
- (b) the carcass of any bird which died or was killed before it could be delivered to such abattoir.

4. Subject to subparagraph (5), no person shall keep live poultry, except ostrich or other ratites, on the premises of an abattoir for a period exceeding 24 hours prior to slaughter.

5. A person may keep poultry for up to 72 hours prior to slaughter, if proper facilities for accommodation, feeding and watering of the poultry in the containers exist.

6. No person shall slaughter ostriches and other ratites at an abattoir other than one which has been designated by the Director, in writing, for that purpose.

7. No person shall at an abattoir feed or cause to be fed any poultry with blood, offal or refuse.
8. The authorised officer shall at the abattoir take all necessary steps to ensure that the birds are correctly identified and checked for injury during transportation.
9. The occupier shall report any case of cruelty to poultry in writing to the Director.
10. Any person shall immediately report a suspected case of a disease notifiable under the Diseases of Animals Act to the Director or an authorised officer and the affected bird shall be isolated and dealt with in accordance with the Director's instructions.
11. Poultry showing on pre-slaughter health inspection any disease or condition that under the Sixth Schedule may require condemnation in whole or in part on postmortem health inspection, shall be segregated, by the authorised officer from the other poultry and held for separate slaughter, evisceration and postmortem inspection.
12. The authorised officer shall, if a live bird affected by a contagious disease transmissible to man is brought into an abattoir-
- (a) segregate the bird;
 - (b) defer the slaughter of the bird;
 - (c) not slaughter the bird unless he or she is satisfied that the slaughter of the bird will not pose any threat to public health.
13. The authorised officer may prohibit slaughter where he or she has evidence that the meat from the bird concerned might be unfit for human consumption.
14. The person in charge of a poultry abattoir shall ensure that, with regard to clinically healthy poultry from a specified group the slaughter of which is obligatory under a programme for the control of infectious disease, those birds are slaughtered at the end of the current slaughtering period or under conditions that ensure that any contamination of other birds is avoided.
15. To protect against the risk of cross contamination, the person in charge of a poultry abattoir shall ensure that domesticated birds including chickens, turkeys, ducks, geese or pigeons, on the one hand, and farmed game birds, on the other hand, are processed in different areas of the abattoir or at a different time and, where the processing is done at a different time, the processing area shall be cleaned thoroughly before the introduction of different species of poultry to the processing area.
16. The person in charge of a poultry abattoir shall keep and maintain or cause to be kept and maintained in a state of repair and cleanliness such abattoir and shall so conduct operations as to prevent the risk of contamination of any poultry intended for human consumption, and in particular shall ensure that-
- (a) all receptacles containing refuse are kept covered with close fitting lids or covers;
 - (b) tanks and other containers are emptied and washed out and sterilized as often as is necessary and are thoroughly cleansed and sterilized at the end of each working day;
 - (c) any paper or other wrapping material used for covering or handling dressed poultry is not damaged in any way and is in a clean and hygienic condition;
 - (d) all floors and walls of all rooms are thoroughly clean at all times.
17. The person in charge of a poultry abattoir shall take measures to inhibit mould growth and to prevent dust, dirt, flaking paint and other loose material being present in the slaughtering, dressing or processing areas or in the storage, cold storage and refrigeration rooms.

18. The owner of a poultry abattoir shall-

- (a) cause all refuse to be removed daily;
- (b) provide a sufficient number of suitable receptacles with close-fitting lids for the collection, disposal and removal of refuse and shall after the contents have been so removed and disposed of, cause such receptacles to be thoroughly cleansed before being used again;
- (c) ensure that any blood or other refuse which is not immediately swilled down a drain is collected in suitable receptacles and disposed of as provided in subparagraphs (a) and (b);
- (d) be responsible for-
 - (i) the maintenance of cleanliness and proper hygienic conditions in the abattoir,
 - (ii) the cleanliness of the outer garments of all employees handling carcasses,
 - (iii) the thorough and regular cleansing and disinfection of all knives and equipment, and
 - (iv) the washing of hands by employees after visiting a toilet.

19. The person in charge of a poultry abattoir shall not permit employees to work in parts of the premises where poultry is slaughtered or processed, unless adequate cleansing measures are taken by such personnel to prevent contamination.

20. The person in charge of a poultry abattoir shall not permit-

- (a) smoking or expectorating in any area of an abattoir containing any poultry carcasses or portion thereof;
- (b) the chewing of tobacco, the placing of knives in the mouth, the testing of any container used for the packaging of poultry or portions thereof with air from the mouth and or the sucking of air from any container used for packaging carcasses or portions thereof by means of the mouth; or
- (c) any dog or cat to enter a poultry abattoir.

21. Poultry shall be adequately restrained and shall be rendered unconscious or stunned by-

- (a) application of an electric current; or
- (b) any other method designated by the Director for the purpose of humane slaughter.

22. Poultry shall be thoroughly bled immediately after stunning by the severing of the neck or brain blood vessels and by suspending poultry by the legs or by placing them in suitable metal bleeding cones.

23. At least 90 seconds time shall be allowed for bleeding.

24. Plucking or de-feathering shall take place in such a manner as to prevent the scattering of feathers.

SIXTH SCHEDULE

(regs 10(1)(a), 12)

PART I INSPECTION OF POULTRY MEAT

GENERAL REQUIREMENTS

1. (1) Subject to subparagraph (2), the number of poultry that one meat inspector may inspect shall not exceed 20 per minute nor exceed 5,000 per 24 hours.

(2) The Director may specify, having regard to the needs of inspection and hygienic control, the maximum rate at which any particular species of poultry in a particular abattoir may be slaughtered, and the maximum number of such poultry which a meat inspector may inspect within a period of 24 hours.

2. Where the meat inspector suspects that a bird is infected with any disease set out in Part II of this Schedule, he or she shall immediately inform the nearest veterinary officer or official veterinary surgeon.

3. (1) A person shall not remove the viscera or any part thereof from any poultry except at the time of inspection of the carcass by a meat inspector.

(2) The meat inspector shall before a carcass is eviscerated, open the carcass so as to expose the organs and the body cavity for proper examination.

(3) If a carcass which is to be eviscerated is frozen, it shall be thoroughly thawed before being opened for examination by the meat inspector.

(4) The meat inspector shall examine each carcass, or all portions comprising such carcass.

4. The person in charge of the abattoir shall ensure that proventriculus, crops and intestines are, as soon as possible after evisceration, placed in suitable containers and removed from the slaughtering floor in such a manner as not to interfere with the meat inspection or to cause any obstruction or nuisance.

5. (1) A meat inspector shall detain for further examination a carcass, including all portions thereof, in which there is a lesion or disease, or other condition which might render it unfit for human consumption and with respect to which a final decision cannot be made on first examination by the meat inspector.

(2) The meat inspector shall, in deciding whether a carcass is unfit for human consumption, pay particular attention to-

- (a) anomalies of consistency, colour and smell of the carcass;
- (b) major anomalies resulting from slaughtering operations; and
- (c) proper functioning of the slaughter equipment.

6. The meat inspector shall, at the time of evisceration, condemn a carcass or any portion thereof, which he or she finds to be unfit for human consumption.

7. (1) The person in charge of the abattoir shall ensure that inedible offal is put into a separate receptacle or washed down to a reception tank which shall, apart from opening to receive the offal, be kept covered and, if necessary shall drain into a gully.

(2) The reception tank, if it is not drained, shall be emptied as often as necessary and at least not less than twice daily.

8. The person in charge of the abattoir shall ensure that edible offal is removed to a sorting shelf or tray, clear of the working area or evisceration trough.

9. (1) The authorised officer shall take random samples to examine for residues of prohibited

substances in the poultry.

(2) The authorised officer may take samples to examine for residues of prohibited substances in the poultry if he or she reasonably suspects that the poultry may contain such substances.

10. (1) Where a disease is suspected on the basis of the pre-slaughter health inspection or postmortem health inspection, the authorised officer may ask for the requisite laboratory tests to be carried out at an approved laboratory if he or she considers them necessary to substantiate his or her diagnosis or to detect substances with pharmacological action likely to be present, given the pathological condition observed.

(2) In case of any doubt, the authorised officer may perform any further inspections of the bird or carcass necessary in order to reach a definitive diagnosis.

PART II INDICATIONS OF UNFITNESS FOR HUMAN CONSUMPTION

1. (1) The carcass or portion of a carcass of any poultry inspected at a licensed poultry abattoir and found at the time of postmortem health inspection, or at any subsequent inspection, to be affected with any of the diseases or conditions specified in this Schedule shall be dealt with as indicated in respect of the particular disease or condition.

(2) The decision as to the disposal of a poultry carcass, meat, viscera or animal product affected with a disease or condition not specified in this Schedule shall be made by the authorised officer.

2. If upon pre-slaughter health inspection or postmortem health inspection poultry is found to be suffering from any of the following diseases or conditions the whole carcass and viscera thereof shall be condemned-

- (a) Botulism;
- (b) Duck Virus Hepatitis;
- (c) Erysipelas;
- (d) Fowl plague;
- (e) Fowl Cholera (Pasteurellosis);
- (f) Goose Influenza;
- (g) Listeriosis;
- (h) Malignant or multiple tumors;
- (i) Newcastle Disease;
- (j) Ornithosis;
- (k) Pyaemia;
- (l) Residues of substances exceeding the authorised standards or residues of prohibited substances;
- (m) Salmonellosis;
- (n) Septicaemia;
- (o) Systemic mycosis;

- (p) Tetanus;
- (q) Toxaemia;
- (r) Tuberculosis;
- (s) Abnormal odour, colour and consistency;
- (t) Decomposition;
- (u) Emaciation;
- (v) Hydraemia;
- (w) Ascites;
- (x) Moribund; or
- (y) Over scalding resulting in cooked appearance of meat.

3. (1) Subject to subparagraph (2), if poultry upon either pre-slaughter health inspection or postmortem health inspection is found to be suffering from any of the following diseases or conditions, if the whole carcass is affected then the whole carcass shall be condemned but if only portions of the bird are affected then those portions shall be removed and condemned, and the unaffected portions passed-

- (a) Air-sac mite infestation;
- (b) Arthritis;
- (c) Tendosynovitis;
- (d) Entero-hepatitis (Histomoniasis);
- (e) Breast blisters;
- (f) Respiratory diseases and their complications such as air-sacculitis, peritonitis;
- (g) Pericarditis and Perihepatitis;
- (h) Coccidiosis;
- (i) Fowl pox;
- (j) Leukosis;
- (k) Moniliasis;
- (l) Mycosis (local);
- (m) Neoplasms;
- (n) Parasitic infection;
- (o) Subcutaneous mite infestation;
- (p) Trichomoniasis;
- (q) Infectious laryngo-tracheitis; or

(r) Vibrionic hepatitis.

(2) If poultry has any of the diseases set out in subparagraph (1), the entire bird shall be condemned if-

- (a) the disease is accompanied by severe emaciation or dehydration;
- (b) advanced pathological changes are observed; or
- (c) the condition has so spread that affected portions or organs cannot easily be separated.

4. If poultry is suffering from avitaminosis, visceral gout or salpingitis, portions of the bird shall be passed after removal and condemnation of the affected portions or organs, but the entire bird shall be condemned if-

- (a) the disease is accompanied by severe emaciation or dehydration;
- (b) advanced pathological changes are observed; or
- (c) the condition has so spread that affected portions or organs cannot easily be separated.

5. Portions of a poultry carcass and organs shall be condemned if they are-

- (a) affected by disease;
- (b) soiled, or contaminated with disease;
- (c) severely bruised, or
- (d) in any other way rendered unfit for human consumption.

6. (1) An inspected and passed poultry carcass, portion or giblets may be brought into a poultry abattoir only if its container is marked as prescribed and the contents are re-inspected by a meat inspector at the time they are brought into such abattoir, and if such contents, upon re-inspection are found to be unfit for human consumption, the meat inspector shall condemn them.

(2) A product which is prepared in an abattoir shall be inspected as often as the meat inspector deems it necessary in order to ascertain whether the product is fit for human consumption at the time it leaves the premises.

(3) If the meat inspector on any such inspection, finds any product or portion thereof to be unfit for human consumption, such product or portion thereof, shall be condemned by the meat inspector.

7. No germicide, insecticide, rodenticide, or other harmful substance of any nature by which a carcass, meat or animal product may be contaminated shall be handled, stored or used in a part of a poultry abattoir in which a carcass, meat, or animal product is dealt with, handled, processed or stored, but such substance may be used at any time if the meat inspector is satisfied that there will be no danger of contamination of the carcass, meat, or animal product.

8. (1) Where in a poultry abattoir a carcass, meat, viscera, or poultry product is condemned by the meat inspector, it shall be the duty of the person in charge of that abattoir to cause such carcass, meat, viscera or product to be disposed of in a suitable manner.

(2) The authorised officer may give such directions as appear to him or her to be necessary for the proper preservation in the abattoir of a carcass, meat, viscera, or poultry product which has been condemned or which requires to be detained for the time being.

(3) Every person shall comply with the terms of any direction given under subparagraph (2) by the

authorised officer.

(4) A condemned carcass shall promptly be removed to the condemned room or space or shall be placed in a special truck reserved for that purpose and removed to a place of burial or of burning or for processing in digesters or melters in accordance with the law.

(5) In no case shall a carcass, meat, viscera or poultry that has been condemned in a poultry abattoir be permitted to remain in any edible product department of that abattoir after the conclusion of the working day on which it is condemned.

9. No person shall treat poultry for human consumption with ionising radiation or sell, distribute or import into Botswana poultry that has been so radiated without obtaining a prior import permit from the Director; and any such treated poultry shall be labelled "Irradiated Poultry".

10. (1) The person in charge of an abattoir shall keep a register in which shall be correctly entered, immediately after the slaughter of poultry, the date, the number, the description and the type of poultry slaughtered and the names and addresses of the persons by whom and on whose behalf such poultry were delivered for slaughter.

(2) The person in charge of an abattoir shall keep a record of the number of carcasses passed and the number of carcasses condemned.

SEVENTH SCHEDULE

(regs 10(1)(c), 14(1)(c), 14(2)(a)(iv))

PREPARATION AND PROCESSING OF POULTRY CARCASSES

1. The preparatory treatment of poultry carcasses, leading to the finished product and packaging, shall be timed to permit expeditious handling of consecutive units in production under conditions which would reduce contamination, deterioration, spoilage or the development of infectious or toxigenic micro-organisms.

2. Procedures which are necessary for cooling and freezing carcasses and all edible portions thereof, shall be in accordance with operating practices which ensure the prompt removal of the product heat and preserve the conditions and wholesomeness of the carcass and all portions thereof.

3. Immediately after evisceration, a poultry carcass and the giblets shall be cooled within two hours to a temperature of 4°C or lower for chilled product, and minus 12°C or lower for frozen product.

4. Only water approved by the local authority shall be used for cooling purposes, and no water used for cooling shall be re-used unless it has been treated so as to conform to the water quality approved by the local authority.

5. If ice is used for cooling, it shall be washed with water approved by the local authority and then crushed immediately prior to being used.

6. (1) Water and ice for batch cooling shall be replaced after each batch.

(2) Water used for continuous cooling shall be continuously added to the chiller at a rate of not less than one litre per bird chilled, and meters shall be installed to register the amount of water entering the system.

7. No antibiotic substance shall be added to any poultry carcass or portion thereof or edible poultry product or to any water or ice used in a poultry abattoir.

8. (1) Poultry washing, chilling and draining methods shall be such that the increase of weight due

to absorption and retention of water by a poultry carcass shall not at the time of packaging exceed the limits set out in the following table-

<i>Kind and weight of poultry</i>	<i>Percentage increase in weight over weight before washing</i>
Turkey 9 kg and over	4.5 %
Turkey 4.5 - 9.0 kg	6%
Turkey under 4.5 kg	8%
Chicken 2.8 kg and under	8%
All other poultry of any weight	6%

(2) An authorised officer shall make such weight tests from time to time as he or she deems necessary to ensure compliance with the provisions of this subparagraph.

9. All poultry carcasses shall, subject to the provisions of the Seventeenth Schedule, be labelled, tagged or marked with an inspection mark and such label, tag or mark shall in addition bear the identity number of the poultry abattoir.

EIGHTH SCHEDULE

(regs 10(1)(c), 14(1)(g), (i))

REQUIREMENTS OF POULTRY MEAT STORAGE AND TRANSPORT

1. The finished meat product shall be stored and transported under conditions that prevent contamination with or development of pathogenic or toxigenic micro-organisms or infestation, and will protect the finished meat product against deterioration of the product or of the container.

2. (1) A meat inspector shall regularly inspect poultry carcasses, portions thereof or giblets stored in cold rooms for mould growth, or other signs of deterioration.

(2) Poultry carcasses shall be stored so as to permit adequate circulation of air around them and shall not be piled directly onto the floor of the room.

3. (1) Loading platforms shall be roofed and facilities shall be provided for easy loading into vehicles.

(2) As far as possible temperature changes in the carcass shall be avoided during transport and temperatures shall be maintained as provided in paragraph 6 hereof.

4. A vehicle used for the transport of poultry carcasses shall be clean and facilities shall be provided for the cleansing and disinfection of such a vehicle at the poultry abattoir.

5. A person engaged in the transport of poultry carcasses shall maintain a high standard of personal cleanliness and shall wear suitable and clean protective clothing made of a material which shall be of a light colour and be easily washed.

6. A person transporting poultry in a frozen state for a distance of 100km or further, or in a chilled state for a distance of 20km shall use refrigerated transport capable of maintaining the chill or frozen

state of such poultry.

NINTH SCHEDULE

(regs 10(1)(c), 18(2)(a))

HYGIENE OF PERSONNEL WORKING IN POULTRY ABATTOIRS

1. The owner of a poultry abattoir shall-

- (a) provide to the employees of the abattoir, adequate and suitable light, clean and washable protective clothing at all times such employees are at work;
- (b) ensure that protective clothing is not used by employees outside designated areas;
- (c) ensure that all protective clothing is kept clean at all times; and
- (d) provide protective clothing to every person visiting the abattoir.

2. (1) The owner of the abattoir shall ensure that no employee, known or suspected to be suffering from or to be a carrier of a disease capable of being transmitted through poultry, or afflicted with infected wounds, sores or diarrhoea, is permitted to work in an area of the abattoir in a capacity in which there is a possibility of such a person directly or indirectly contaminating poultry with pathogenic micro-organisms.

(2) The owner shall continuously educate and encourage his or her employees to maintain a high standard of hygiene and to recognise and report any poultry illness.

3. (1) The owner of the abattoir shall ensure that a medical examination is carried out by a medical practitioner on each person who is employed, or to be employed, as a poultry handler or employed in a position where he or she comes into contact with poultry or meat in an abattoir-

- (a) prior to being employed; and
- (b) at least once a year.

(2) The medical practitioner shall, after conducting the examination under subparagraph (1), furnish the employee with a report which shall give details of any of the following conditions if present in that person-

- (a) infected wounds or sores;
- (b) enteric infections, including parasitic diseases and carrier states, especially salmonella; or
- (c) respiratory diseases.

4. Minor cuts and abrasions on the hands shall be appropriately treated and covered with suitable waterproof dressing, and adequate first aid facilities shall be provided to meet emergency contingencies to avoid contamination of the poultry.

5. Gloves used in handling meat shall be-

- (a) made of impermeable material, except where gloves made of impermeable material would be inappropriate or incompatible with the work involved; and
- (b) maintained in a sound, clean and sanitary condition.

6. A person shall immediately after handling any poultry which he or she knows or suspects to be diseased-

- (a) wash with hot water and soap, all parts of his or her body which came into contact with the diseased or suspect bird; and
- (b) wash with hot water and detergent any utensils, apparatus and protective clothing which may have come into contact with such poultry.

7. No person shall allow any dressed poultry to come into contact with the floor or any waste matter or refuse.

8. No person shall stack or store dressed poultry or any part thereof in such a manner as to preclude the effective inspection thereof.

9. No person shall use a cloth or other material to wipe or dry a poultry carcass.

TENTH SCHEDULE

(regs 4(11), 9(1), 10(1)(c))

REQUIREMENTS OF CATEGORY "D2" AND "D1" POULTRY ABATTOIRS

1. (1) An abattoir with a capacity to slaughter up to 240 birds per day shall be classified as category D2 abattoir.

(2) An abattoir with a capacity to slaughter between 241 to 500 birds per day shall be classified as category D1 abattoir.

(3) Subject to the provisions of subparagraph (4), the provisions of this Schedule apply to category D1 and D2 abattoirs.

(4) Paragraphs 3, 4, 5 and 8 of this Schedule do not apply to category D2 abattoir.

2. Roads on the premises shall be gravelled or surfaced in such a way as to prevent the roads from being dusty or muddy.

3. The abattoir shall have a covered and paved reception area with adequate ventilation for live poultry.

4. The abattoir shall have facilities for the cleansing and disinfection of crates in which poultry is received.

5. The abattoir shall have at least one room which has suitable equipment and additional facilities for the hygienic slaughtering, dressing and inspection of poultry.

6. (1) The abattoir shall have a refrigerator for the storage of poultry slaughtered there each day.

(2) No poultry carcass or part thereof shall be stored in the refrigerator for more than 48 hours.

(3) Any poultry carcass or part thereof which is kept in the abattoir for longer than 48 hours shall be frozen.

7. The abattoir shall have facilities for the storage of supplies needed for the effective operation of the abattoir.

8. The abattoir shall have adequate shower facilities and change rooms.

9. In the case of the kosher or halaal slaughter of poultry, where carcasses are treated with salt, facilities shall be made available for that purpose.

10. The abattoir shall have an adequate supply of cold and hot water which is free from

objectionable odour, and free from pathogenic organisms.

ELEVENTH SCHEDULE

(regs 4(11), 9(1), 10(1)(c))

REQUIREMENTS OF CATEGORY "C" POULTRY ABATTOIR

1. An abattoir with a capacity to slaughter between 501 to 4,000 birds per day shall be classified as a category C abattoir.
2. Unless there is a conflict with the provisions of this Schedule, the abattoir shall comply with all the requirements set out in the Tenth Schedule.
3. The abattoir shall have washing facilities for the conveyances and crates in which poultry is transported to the abattoir.
4. (1) There shall be separate rooms-
 - (a) in which poultry is stunned, bled, scalded, de-feathered and singed and the heads and feet thereof removed, edible rough offal, heads and feet refrigerated and the bodies washed; and
 - (b) in which poultry is eviscerated and carcasses are washed, covered, deboned, cut, packed and refrigerated to 4°C within two hours.(2) The temperature at which the carcasses are refrigerated shall be at 4°C or less within two hours after the time of slaughter.
5. The rooms referred to in paragraph 4 (1) shall be connected by means of a hatchway only.
6. If products are packed in cartons, exposed meat and carcasses shall not be handled in the same room simultaneously with cartons unless-
 - (a) exposed meat and carcasses are separated from cartons and persons handling cartons by a distance of at least two metres;
 - (b) there is no positive airflow from the cartons in the direction of the exposed meat and carcasses;
 - (c) a separate carton store is provided where cartons are made up.
7. Washing facilities for meat crates shall be provided.
8. The abattoir shall have a cold room with functional temperature recording devices if more than 500 birds per day are slaughtered there.

TWELFTH SCHEDULE

(regs 4(11), 9(1), 10(1)(c))

REQUIREMENTS OF CATEGORY "B" POULTRY ABATTOIR

1. An abattoir with a capacity to slaughter between 4,001 to 10,000 birds per day shall be classified as category B abattoir.
2. Unless otherwise determined in this clause, it shall comply with all the requirements set out in paragraphs 2 to 7 of the Eleventh Schedule.

3. There shall be separate rooms in which-

- (a) poultry is stunned, bled, scalded, de-feathered and singed, the heads and feet refrigerated and the bodies washed;
- (b) bodies are eviscerated, carcasses washed and red offal and gizzards cleaned;
- (c) meat cut, deboned, packed, refrigerated and dispatched.

4. The rooms referred to in paragraph 3 shall be connected by means of hatchways only.

THIRTEENTH SCHEDULE

(regs 4(11), 9(1), 10(1)(c))

REQUIREMENTS OF CATEGORY "A" POULTRY ABATTOIR

1. An abattoir with a capacity to slaughter more than 10,000 birds per day shall be classified as a category A abattoir.

2. Unless otherwise determined in this clause, it shall comply with all the requirements set out in paragraphs 2 to 4 of the Twelfth Schedule.

3. Roads to the premises thereof shall be provided with a suitable permanent surface in order to render it dust and mud free.

4. The abattoir shall be designed and erected in such a manner that "dirty" and "clean" areas are physically separated, and for this purpose-

- (a) "dirty" areas thereof include off-loading and reception bays for live poultry, washing facilities for conveyances and crates for live poultry, covered areas in which poultry is stunned and rooms in which they are bled, scalded, de-feathered and singed, the heads and feet thereof removed and the bodies washed, and parts where offal is handled, chilled and frozen, as well as eating areas, changing rooms and showers and hand wash facilities for employees in such parts, and entrances to such facilities, rooms and areas;
- (b) "clean" areas include the rooms where bodies are eviscerated, carcasses washed, packed and refrigerated, red offal handled and meat (excluding rough offal) and carcasses despatched, and washing facilities for conveyances and crates for meat, as well as office accommodation and eating areas, changing rooms, toilets, shower and wash facilities for persons employed in such areas, and entrances to such facilities, rooms and accommodation.

5. Washing facilities for conveyances from which meat is removed shall be available on the clean side of the abattoir.

6. Storage facilities for clean meat crates shall be provided.

7. A covered area shall be available where live poultry can be received and placed on a conveyor chain.

8. A bleeding tunnel shall be available between the area referred to in paragraph 7 and the room referred to in paragraph 11 (a) and such bleeding tunnel shall be provided with an opening in the tunnel wall through which the operator may perform the neck cutting.

9. The bleeding tunnel may be connected with the area and room referred to in paragraph 8 by means of hatchways only, and shall be physically separated from any other work areas and rooms.

10. The bleeding tunnel may, except in the case of kosher slaughtering, be replaced by a partition

or partitions to the height of the overhead rail if the bleeding process takes place in the room referred to in paragraph 11 (a), provided that an opening referred to in paragraph 8 shall also be provided in such partition.

11. Separate rooms shall be provided in which-

- (a) poultry is scalded, de-feathered and singed, the heads and feet thereof are removed and the bodies are washed;
- (b) bodies are eviscerated, carcasses are washed, carcasses that are unsuitable for human consumption are deposited in lockable containers and carcasses that are detained for further inspection can be suspended on suitable equipment in a separate area:

Provided that such a room shall be connected with the room referred to in subparagraph 11 (a) by means of hatchways only;

- (c) blood, inedible offal and feathers are collected, provided that where not more than 4,000 poultry are slaughtered in one day, only suitable containers need be provided;
- (d) intestines, heads and feet are received, packed, refrigerated or otherwise dealt with as prescribed;
- (e) carcasses are wrapped, deboned and portioned, and meat (including red offal) is wrapped and packed in cartons, provided that packing in cartons shall take place in a separate room if the requirements set out in the Eleventh Schedule paragraph 4 (b) cannot be complied with;
- (f) meat, carcasses and red offal are refrigerated and kept in storage, provided that unwrapped meat, carcasses and red offal may not be stored in a room containing cartons;
- (g) packing material is kept and cartons are made up; and
- (h) equipment, material and chemicals used for cleansing are kept.

12. If carcasses are pre-cooled this pre-cooling shall take place in the room referred to in paragraph 11 (b) or 11(e) or in a separate room between the rooms referred to in the said paragraphs.

13. Suitable facilities for the cleansing of gizzards shall be available in a separate area in the room referred to in paragraph 11 (b) or in a room used solely for this purpose.

14. Where the sorting and marking of packed carcasses and meat is done after the refrigeration thereof, an area for this purpose shall be made available between the room referred to in paragraph 11 (f) and the exit to the despatch area, provided that where a fluctuation of temperature occurs during the handling of products, an air temperature of not more than 10±C shall be maintained in this area.

15. A separate room, which may be the charging floor of a sterilisation installation, shall be made available for the keeping and disposal of poultry and the meat and poultry products thereof that are found to be unsuitable for human consumption.

16. Separate office accommodation and change-rooms shall be available for meat inspection personnel.

17. It shall have access to approved laboratory facilities for evaluation of sanitation and hygiene and meat quality.

FOURTEENTH SCHEDULE

(regs 4(12), 9(2), 10(1)(c))

ADDITIONAL REQUIREMENTS OF POULTRY ABATTOIRS

Every owner of a poultry abattoir shall ensure that the abattoir complies with the following additional requirements-

1. In order to avoid transmission of diseases and pest infestation to live poultry, the abattoir shall be located at least 500 metres from the area where birds are reared, except where the poultry being slaughtered are always from the same farm, in which case the distance shall be at least 50 metres.

2. The premises used as a poultry abattoir shall be properly fenced with one or more gates for entrance or exit of vehicles and persons.

3. The siting of the abattoir buildings shall allow adequate drainage for rain or drain water to an open or closed drainage system.

4. The premises shall be provided with a satisfactory sewerage system which shall enter the municipal sewerage system or drain into a septic tank with trench drain of sufficient capacity.

5. Every room or working area other than offices, refrigerated rooms, store-rooms, change rooms or passages shall have a floor area of at least 14 square metres and no length or breadth measured from wall to wall shall be less than 2.7 metres. Every room shall be so constructed that at least 2.3 square metres of floor space are allowed for each person working therein. The internal height of every room shall be not less than 2.7 metres from the floor to the lowest point of the ceiling, except where air conditioning or power ventilation is installed.

6. Floors shall be constructed of cement, concrete or other easily cleansed impervious durable material and laid to a fall of one in 3.1 metres, free from cracks and open joints, and drained to permit thorough cleansing and disposal of all waste matter into a gully connected to a sewer, septic tank with trench drain, and the junction of floors and walls shall be rounded off.

7. A separate receiving roofed-in area shall be provided for the receipt and holding of live poultry prior to slaughter, as well as separate rooms or defined working areas for each of the following processes-

- (a) killing, plucking and dressing;
- (b) evisceration;
- (c) packing, storage and despatch;
- (d) refrigeration, when required; and
- (e) the roof shall be weather-proof.

8. The inside surfaces of the walls of the slaughtering, dressing or processing rooms, or any room which may become contaminated shall be impervious to water and shall have a smooth, light-coloured washable finish.

9. Ceilings shall be of durable and dust proof construction and shall be painted with a light coloured gloss paint to form a smooth washable surface, impervious to moisture. Roof spaces above ceilings shall be rodent proof.

10. There shall be provided and maintained for use in connection with a poultry abattoir-

- (a) an adequate supply of water per bird slaughtered and dressed shall be available to ensure the cleanliness and safety of the poultry. Such water shall be clean, potable and free from

suspended matter and substances that are injurious to health. The water shall have been treated by flocculation or a suitable water treatment process to ensure-

- (i) the absence of faecal coliform organisms,
 - (ii) a total count of viable micro-organisms not exceeding 100 per millilitre,
 - (iii) comply with such standards and conditions as the Director may specify; and
- (b) a sufficient and clean supply of hot water having a temperature of not less than 82±C at convenient places, and such hot water shall be constantly available during working hours.

11. In addition to paragraph 10-

- (a) every room, section or sub-division, with the exception of the chilling and freezing rooms, shall be efficiently ventilated. Internal window sills shall be sloped at such an angle that dust and dirt cannot collect and have a smooth surface which can easily be kept clean;
- (b) ventilation, whether natural or artificial, shall allow at least three (3) changes of air per hour, the design of the building shall ensure that the direction of airflow is from "clean" area to "dirty" area;
- (c) ventilation shall effect the removal of excess steam and prevent the growth of mould and the formation of condensation. Natural ventilation shall be augmented, if necessary, by mechanical means.

12. An adequate number of washbasins with an adequate supply of hot and cold running water, germicidal soap or detergent solution, and disposable towels shall be provided at every entrance to the dressing and processing areas of a poultry abattoir.

FIFTEENTH SCHEDULE

(regs 4 (12), 9 (2), 10 (1) (c))

EQUIPMENT AND UTENSILS TO BE USED IN POULTRY ABATTOIRS

1. All equipment and utensils shall be designed and constructed to prevent hygienic hazards and permit easy and thorough cleaning. Stationary equipment shall be installed in such a manner as to permit easy and thorough cleaning. Fittings and utensils coming into contact with carcasses or meat shall be made of smooth surface stainless metal or other suitable material and shall be of seamless hygienic design. Lead and lead alloys shall not be used in the construction of equipment coming into contact with carcasses or meat. All tables shall be made of metal. The frames shall be made of corrosion resistant metal or galvanised and the tops shall be made of stainless metal or other corrosion resistant impervious material possessing similar characteristics. Cutting boards or blocks where used shall be solid and smooth and made of tough rubber, plastic or other impervious material. The tops of tables shall allow rapid and effective drainage and shall be free from dents, cracks and crevices. All joints shall be made watertight.

2. All equipment, fittings and utensils shall be maintained in a state of good repair and shall be kept clean. Cleaning and bactericidal materials, hot and cold running water, hose pipes, brushes and other materials and equipment necessary for cleaning shall be provided.

3. Water used for the cleaning of equipment and utensils shall be continuously chlorinated to contain a minimum of 5 PPM of free residual chlorine, or alternatively, it shall contain a disinfectant specified by the Director.

4. Suitable and efficient facilities shall be provided in convenient places within a poultry abattoir for the cleansing and sterilization of cloths, knives and small equipment and the sanitization of fittings

and appliances.

5. Blood containers shall be constructed of corrosion resistant metal and shall have close fitting lids. They shall be emptied at least once a day and shall be thoroughly cleansed after each emptying. Blood troughs shall be of corrosion-resistant metal and easily removable for cleaning and for disposal of the blood. Blood tunnels shall be of corrosion-resistant metal or solid wall construction. Metal tunnels shall have detachable side and head shields and the base trough arranged with a slope to free-standing blood containers. Solid wall tunnels shall be tiled, or furnished with a completely impervious, smooth surface. The base trough shall be arranged with a slight fall to the blood container or tank.

6. Convey or sused in the slaughter, handling, evisceration and preparing of poultry shall be of metal specified by the Director and so designed and constructed as to allow adequate and efficient inspection. Overhead conveyors shall be so constructed and maintained that they will not allow grease, oil or dirt to accumulate on the drop chain or shackle which shall be of corrosion, resistant metal or other material approved by the Director. Non-metallic belt-type conveyors used in moving packaged poultry shall be of water-proof composition. When individual trays are not used during the evisceration operation, each carcass shall be suspended and a metal trough or a trough constructed of other impervious material approved by the Director, shall be provided beneath the conveyor to extend from the point where the carcass is opened to the point where the viscera have been completely removed, and such troughs shall be flushed continuously by running water as a flow or spray.

7. Scalding or plucking equipment used for immersing a carcass shall be constructed of corrosion-resistant metal or other suitable impervious material.

8. Plucking and evisceration equipment shall be so arranged that all parts can be kept clean and inedible materials immediately removed.

SIXTEENTH SCHEDULE

(regs 10(1)(c))

REQUIREMENTS FOR POULTRY MEAT PACKAGING, LABELLING AND WEIGHING OF FINISHED PRODUCTS

1. Labelling of poultry shall comply with all the requirements contained in the Labelling of Prepackaged Foods Regulations.

2. Packaging materials shall be stored in a clean and sanitary manner and shall not transmit to the product objectionable substances; and shall provide protection of the product from contamination. Packaging shall be done under conditions that preclude the introduction of contaminants into the product, including separate wrapping of giblets. Where bulk packaging takes place, poultry carcasses and portions thereof shall be placed in suitable containers designed for the purpose.

3. A passed poultry carcass or portions thereof or giblets may be wrapped in transparent film, plastic wrapping material as approved by the Director, and on which the inspection mark referred to in the Seventeenth Schedule has been legibly printed.

4. In addition-

- (a) wrapping material, carrying the inspection marks shall be held in a clean, dry store and kept under lock and key, and shall be at all times under the personal supervision of the officer in charge;
- (b) wrapping material shall be handled as little as possible and always in a hygienic manner;

and

- (c) the officer in charge shall satisfy himself or herself that no more wrappers or inspection tags are issued than are required for the day's use in the wrapping area of the abattoir.

5. Weighing and packaging of a poultry carcass, portions thereof and giblets shall be done with the utmost cleanliness.

SEVENTEENTH SCHEDULE

(regs 10(1)(b), 12(2), 14(2)(a), 15(1)(f), 18(1)(e))

HEALTH MARKING

1. The health mark shall be made under the responsibility of the authorised officer, who shall keep and maintain for that purpose-

- (a) instruments for making the health marking on meat, to be handed over to the assistant staff only at the time of marking and for the length of time necessary for this purpose;
- (b) labels and wrappers where these already bear the stamp or mark and the seals referred to in paragraph 2. These labels, wrappers and seals shall be handed over in the required number to the assistant staff at the time when they must be used.

2. The health marking shall consist of the following-

- (a) for non-packed carcasses, a seal affixed to each carcass.

The seal shall be such that it cannot be reused; it shall be of resistant material, meeting all hygiene requirements and large enough for the following compulsory information to appear on it in perfectly legible characters-

- (i) on the upper part, the letters BW, representing Botswana as the country of origin,
- (ii) in the centre, the veterinary approval number of the slaughterhouse,
- (iii) on the lower part, the word "PASSED".

The seal shall bear a printed circle of at least 2.5 cm in diameter containing the information listed above; the letters of which must be 0.8 cm high and the figures 1.1 cm high;

- (b) for packed carcasses and parts of carcasses, a round mark stamped or seal firmly affixed on the wrapper, which shall be closed in such a way that it can not be reused after opening.

The wrapper shall be of sufficiently strong material meeting all hygiene requirements; the mark shall give the same information as that required for the seal and shall be printed in characters of the same size;

- (c) for offal not contained in the carcass, a mark stamped on a wrapper which shall be closed, or a stamp impressed on a label which is clearly visible and firmly affixed to the packaging.

The label shall be attached in such a way that it is destroyed when the packaging is opened. The stamp shall be a round ink stamp of at least 4.5 cm in diameter. The compulsory information described under paragraph (a) shall appear on it in perfectly legible characters. The letters shall be 0.8 cm high and the figures 1.1 cm high.

LIVESTOCK AND MEAT INDUSTRIES (PRODUCERS' AGENTS) REGULATIONS