



REPUBLIC OF GHANA

MEAT INSPECTION REGULATIONS, 2020

(L.I. 2405)

MEAT INSPECTION REGULATIONS, 2020

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IN exercise of the power conferred on the Minister responsible for Health and acting in accordance with the advice of the Food and Drugs Authority and in consultation with the Veterinary Services Department by subsection (5) of section 108 of the Public Health Act, 2012 (Act 851), these Regulations are made this 22nd day of May, 2020.

Preliminary

Purpose of Regulations

1. The purpose of these Regulations is to
 - (a) prescribe the methods, instruments or appliances which may be used to carry out the slaughtering of animals;
 - (b) provide for and regulate the inspection of slaughter and butchery facilities to determine whether or not they are suitable for intended purposes;
 - (c) provide for the disposal, treatment or processing of waste matters, refuse and by-products resulting from the slaughtering of animals in a slaughter facility;
 - (d) prescribe the place and circumstances in which an animal may be slaughtered in a place, other than a slaughter facility, and the actions to be taken in the event of the slaughter;
 - (e) regulate the treatment and disposal of an animal, the carcass or viscera or a part of any of them, in relation to which a breach of the Act has been committed and the offender convicted; and
 - (f) provide for any other matter in relation to slaughter and slaughter facilities which are necessary for the proper maintenance of quality standards in respect of meat intended for human or animal consumption.

Inspectors

Appointment of inspector

2. The Veterinary Services Department shall appoint an inspector for the purpose of meat inspection under these Regulations.

*MEAT INSPECTION REGULATIONS, 2020***Qualification of inspector**

3. (1) A person qualifies to be appointed as an inspector if that person is

- (a) a qualified and registered veterinary surgeon; or
- (b) an authorised personnel of the
 - (i) Veterinary Services Department of the Ministry responsible for Food and Agriculture; or
 - (ii) Environmental Health Division of a District Assembly.

(2) The Veterinary Services Department shall endorse and issue identity cards to inspectors.

(3) An inspector shall produce an identity card of that inspector for inspection when required by the person in charge of premises used as a slaughter facility.

Functions of inspector

4. (1) An inspector shall

- (a) inspect and determine the fitness of an animal at ante-mortem for slaughter;
- (b) carry out post-mortem inspection of the carcass and determine the wholesomeness of the carcass for human consumption; and
- (c) supervise the compliance of a slaughter facility with meat hygiene requirements.

(2) The Veterinary Services Department shall authorise for each slaughter facility at least one inspector to supervise meat hygiene and meat inspection.

(3) An inspector shall request a person engaged in the sale of meat for human or animal consumption to produce for inspection, documents relating to animal slaughter or meat inspection including

- (a) an inspection certificate;
- (b) a veterinary certificate; or
- (c) a slaughter certificate.

*Slaughter***Slaughter operations**

5. (1) A person who slaughters an animal in a slaughter facility shall undertake the slaughter of the animal

- (a) in a humane manner so as to prevent needless suffering of the animal; and

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- (b) to ensure improvement in the quality of meat and meat products.
- (2) For purposes of paragraph (a) of subregulation (1), slaughter of an animal is considered humane if
- (a) in the case of a small or large ruminant, a swine, a donkey or poultry, the animal is not tied by all limbs for more than three minutes before the slaughter;
 - (b) the animal is rendered insensitive to pain by a single blow or electrical shock that is rapid and effective before the animal is hoisted, thrown, cast or cut;
 - (c) in accordance with ritual requirements of any faith that prescribes a method of slaughter by which
 - (i) the animal suffers loss of consciousness by anaemia of the brain; or
 - (ii) the carotid arteries of the animal is severed simultaneously and instantaneously with a sharp instrument; or
 - (d) prescribed by faith for a ritual before slaughter, the ritual is carried out within the shortest possible time before the slaughter commences.
- (3) Despite subregulation (1), a person may slaughter or dress the carcass of an animal in an emergency situation under regulation 7.

Basic equipment for slaughter

6. (1) A person who slaughters an animal in the manner specified in the First Schedule shall use equipment which is durable and made from easily sterilised material.
- (2) A person who operates a slaughter facility shall ensure that
- (a) a knife which is used for incision and sharpening steel is of the type that can be sterilised;
 - (b) a knife used at the slaughter facility to sever the spinal cord of the animal is not used for any other purpose and is washed and sanitised after use;
 - (c) a rail, rack or hook of metal construction used in the slaughter

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- facility is kept clean, in good repair and arranged so as to prevent contact of meat with the water used or the floor;
- (d) a table, bench, block or container used in the slaughter facility is
- (i) of suitable construction,
 - (ii) free from any crack or crevice, and
 - (iii) kept clean, sanitised and in good repair; and
- (e) a refrigerated room or cooler is equipped with a thermometer which is functional and has a maximum capacity indicated on the license.

(3) The dressing of an animal shall as much as practicable be done while the animal is hanging on a rail.

(4) A person who contravenes subregulation (3) commits an offence and is liable on summary conviction to a fine of not less than one thousand penalty units and not more than seven thousand five hundred penalty units or to imprisonment for a term of not less than four years and not more than fifteen years, or to both the fine and the term of imprisonment.

Emergency slaughter

7. (1) An animal may be slaughtered in circumstances of an emergency where

- (a) the animal is affected by a condition that is likely to make the meat unfit for human consumption if the animal is not slaughtered immediately;
- (b) the animal is likely to deteriorate in health if the animal is not slaughtered immediately; or
- (c) due to traumatic lesions caused by an accident, an immediate slaughter of the animal may
 - (i) relieve the animal from suffering; or
 - (ii) prevent the health of the animal from deteriorating to become unfit for human consumption.

(2) Where an animal is slaughtered in circumstances of an emergency, the owner of the animal shall present the carcass of the animal for a post-mortem inspection by an inspector.

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(3) A person who contravenes subregulation (2) commits an offence and is liable on summary conviction to a fine of not less than one thousand penalty units and not more than seven thousand five hundred penalty units or to imprisonment for a term of not less than four years and not more than fifteen years, or to both the fine and the term of imprisonment.

Dressing of slaughtered animal

8. (1) A person shall not slaughter an animal or dress the carcass of an animal in a slaughter facility unless the slaughter or dressing is carried out in the presence of an inspector.

(2) The dressing of an animal shall be carried out as carefully as practicable to avoid contamination of the carcass with intestinal or ruminal contents while removing abdominal contents and dirt from the hide or skin of the animal.

(3) A person who contravenes subregulation (1) commits an offence and is liable on summary conviction to a fine of not less than one thousand penalty units and not more than seven thousand five hundred penalty units or to imprisonment for a term of not less than four years and not more than fifteen years, or to both the fine and the term of imprisonment.

*Inspection***Inspection of slaughter facility**

9. (1) An inspector shall enter a slaughter facility for the purpose of inspecting the facility.

(2) A person shall not prevent or hinder an inspector

(a) from having access to a slaughter facility for the performance of the functions of that inspector; or

(b) within a slaughter facility during the performance of the functions of that inspector.

(3) An inspector shall

(a) have access to chillers,

(b) check chiller temperatures, and

(c) inspect the conditions under which meat is stored.

(4) An inspector shall inspect documents relating to the slaughter of an animal for meat processing in a slaughter facility.

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(5) The management of the slaughter facility shall provide the inspector with the equipment and document that the inspector may reasonably require to carry out an inspection.

(6) For the purposes of this regulation, equipment includes

- (a) rubber aprons,
- (b) examination gloves,
- (c) hard duty gloves,
- (d) head cup,
- (e) white wellington boots,
- (f) nose mask,
- (g) white long sleeves laboratory coat,
- (h) knives, and
- (i) knife sharpeners.

(7) A person who contravenes subregulation (2) commits an offence and is liable on summary conviction to a fine of not less than one hundred penalty units and not more than two hundred penalty units or to imprisonment for a term of not less than three months and not more than six months, or to both the fine and the term of imprisonment.

Ante-mortem inspection

10. (1) A person shall not slaughter an animal unless an inspector has carried out an ante-mortem inspection and has passed the animal as fit for slaughter.

(2) Despite subregulation (1), a person may slaughter an animal where a delay in carrying out an ante-mortem inspection may result in undue suffering to the animal.

(3) An inspector shall inspect an animal on the delivery of the animal to the slaughter facility for slaughter.

(4) A veterinary inspector or an inspector shall inspect, identify and correlate an animal with the ante-mortem inspection findings by a method approved by the veterinary inspector or the inspector.

(5) Subject to regulation 7, a person in charge of a slaughter facility shall allow an animal to rest for at least twelve hours before the animal is slaughtered.

(6) The District Assembly or management of the slaughter facility shall provide every assistance necessary to enable an adequate ante-mortem inspection to be carried out.

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(7) An inspector shall conduct the inspection of an animal in a manner that enables the inspector to detect

- (a) deviations from normal behaviour or appearance, or
- (b) clinical signs indicative of the presence of a disease or defect that requires special handling or close examination of the animal.

(8) An inspector shall assess the cleanliness of an animal when determining the fitness of the animal for slaughter.

(9) An animal shall be released for slaughter where an ante-mortem inspection has revealed that

- (a) the animal is adequately rested;
- (b) there are no diseases or defects that would render the animal unfit for slaughter for human consumption;
- (c) the animal is clean; and
- (d) the animal does not require special attention during a post-mortem inspection.

(10) Where an animal shows signs of

- (a) a disease communicable to humans, or
- (b) toxicity from chemical or biological agents that render or may render the meat unwholesome,

the animal shall be declared unfit for human consumption, or where appropriate, be kept aside and remain under the control of an inspector until a further decision on the disposition of the animal is taken.

(11) An animal that as a result of an ante-mortem inspection is not passed for slaughter shall be examined for a final decision on its disposition by a veterinary inspector.

(12) The remains of an animal that has died or has been condemned after an ante-mortem inspection and slaughtered shall be removed to a designated place for destruction.

(13) A **veterinary inspector** or an **inspector** shall take adequate precautions to

- (a) prevent misuse of the remains of the animal that has died or that has been condemned under subregulation (12); and
- (b) avoid danger to human health and animal health.

*MEAT INSPECTION REGULATIONS, 2020**Permits and Certificates***Movement permit**

11. (1) A person who intends to deliver an animal for slaughter at a slaughter facility shall obtain a movement permit from the Chief Veterinary Officer or a representative of the Chief Veterinary Officer.

(2) The owner or the person in charge of a slaughter facility shall not accept delivery of an animal for slaughter unless the animal is accompanied with a movement permit.

(3) The veterinary inspector in charge of a slaughter facility shall retain a movement permit for a period of six months from the date of delivery of the movement permit.

(4) A movement permit shall be in the form set out in the Second Schedule.

Slaughter permit

12. (1) Where an animal is determined as fit for slaughter by an inspector under subregulation (1) of regulation 10, the inspector responsible shall issue a slaughter permit to the owner of that animal.

(2) The management of a slaughter facility shall not accept an animal for slaughter unless that animal is accompanied with a slaughter permit.

(3) The inspector shall retain a copy of the slaughter permit for a period of six months from the date of issue of the permit.

(4) A slaughter permit shall be in the form set out in the Third Schedule.

Veterinary certificate

13. (1) A person who intends to deliver an animal for slaughter in circumstances of an emergency shall obtain a veterinary certificate to accompany that animal for emergency slaughter in accordance with regulation 7.

(2) A person who intends to obtain a veterinary certificate shall apply to the veterinary surgeon who has knowledge of the conditions of the animal.

(3) A veterinary certificate shall be in the form set out in the Fourth Schedule.

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(4) Where treatment other than that prescribed by a veterinary surgeon has been administered to an animal, the name of the compound, dose and the date of the last treatment shall be stated in the certification to be provided under subregulation (3).

*Slaughter and Ante-Mortem Inspection***Slaughter of immature animal**

14. A person shall not slaughter for use as meat, an animal specified in the first column of the table set out in the Fifth Schedule unless the animal has attained the age specified in the second column of the table set out in that Schedule.

Decision at ante-mortem inspection

15. (1) An animal that is admitted to a slaughter facility for normal slaughter shall be released for slaughter without restriction if the inspector responsible for ante mortem inspection certifies that subject to adequate rest of the animal, there is no evidence of significant disease or defect in the animal.

(2) Where an animal is released for slaughter under subregulation (1), the inspector responsible for ante mortem inspection shall determine the condition of the animal in accordance with the categories specified in the first column of the table set out in the Sixth Schedule, based on the criteria specified in the second column of the table set out in that Schedule.

(3) Where an animal is categorised as “slaughter authorised under special precaution” in accordance with the conditions set out in the Sixth Schedule, the animal shall be slaughtered

(a) in a separate slaughter area; or

(b) at a time that is different from the time that an animal in another category is slaughtered.

(4) For purposes of this regulation,

“normal slaughter” means the slaughter of an animal other than under emergency slaughter and for which an ante-mortem inspection did not disclose any disease or defect;

“significant disease” includes pathological change indicating a disease which renders the carcass of an animal unwholesome for human consumption; and

“slaughter authorised under special precaution” has the meaning assigned to it under the Sixth Schedule.

*MEAT INSPECTION REGULATIONS, 2020**Post-Mortem Inspection***Post mortem inspection**

16. (1) An inspector who conducts a post-mortem inspection of an animal shall

- (a) conduct the inspection in a systematic manner;
- (b) ensure that the meat passed for human consumption is safe and wholesome;
- (c) ensure that the procedure adopted in carrying out the inspection is capable of preventing a contamination that is associated with post mortem inspection; and
- (d) undertake measures to limit as much as practicable the potential of unseen contamination of the animal.

(2) The inspector shall, without delay, undertake the inspection immediately after the carcass is dressed in an orderly manner.

(3) The inspector responsible for incising a lymph node, organ or a carcass tissue for inspection shall slice the outer surface of the lymph node, organ or carcass tissue in such a manner to ensure that the view of the lymph node, organ or carcass is not distorted.

(4) The inspector shall, as much as practicable, prevent the risk of contamination of the carcass.

(5) The head, organ, viscera or any other part of a carcass that is required for post-mortem inspection shall, until the post-mortem inspection is completed, be identifiable with the carcass from which the head, organs, viscera or part was removed.

(6) Where the blood of a slaughtered animal which is intended for purposes of human or animal consumption is recovered, the blood shall be kept until a post mortem inspection of the carcass from which the blood was recovered has been completed.

(7) Unless the inspector responsible for the post mortem inspection of an animal has completed the inspection and a determination is made in respect of the animal, a person shall not remove from a slaughter facility an organ, a viscera or a carcass of the animal unless the organ, viscera or carcass is removed for a purpose other than human or animal consumption.

(8) A person shall not,

- (a) remove any serous membrane or any other part from the carcass;

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- (b) remove, modify, or obliterate any evidence of a disease or defect in the carcass or organ; or
- (c) remove any brand or identification from the hide, carcass, head or viscera,

unless the inspector responsible for the post mortem inspection has completed the inspection or that person has complied with arrangements established by the controlling authority.

(9) A veterinary inspector has the ultimate responsibility to determine whether an animal is fit for human consumption or otherwise.

(10) A veterinary inspector who undertakes an ante-mortem inspection of an animal shall, in a systematic manner, notify the inspector responsible for the post-mortem inspection of that animal of the results of the ante-mortem inspection.

Post-mortem inspection procedure

17. (1) The carcass of an animal shall be examined to determine

- (a) its state of nutrition;
- (b) any evidence of bruising, haemorrhage, or discoloration;
- (c) any local or general oedema;
- (d) its efficiency of bleeding;
- (e) any swellings;
- (f) any deformities;
- (g) any abscesses;
- (h) any tumour;
- (i) any fractures;
- (j) any condition of serous membrane including pleurisy and peritonitis;
- (k) any abnormal odours; and
- (l) any surface contamination.

(2) Without limiting subsection (1), unless the cause of death of an animal is known, an inspector shall conduct a post-mortem inspection on the animal to determine

- (a) the disease status of the animal; and
- (b) whether the condition of the animal is of relevance in animal disease surveillance.

(3) The parts of a cattle specified in the second column of the table set out under Part One of the Seventh Schedule shall be examined in respect of the conditions specified in the third column of the table set out under Part One of that Schedule.

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(4) The following lymph nodes of the carcass of cattle shall, where necessary, be inspected by palpation and incision:

- (a) superficial inguinal;
- (b) external and internal iliac;
- (c) popliteal; and
- (d) renal.

(5) A minimum of two incisions is required under subregulation (4).

(6) An inspector responsible for a post-mortem inspection shall, in addition to procedures required for the inspection of an adult cattle set out under the Seventh Schedule, examine the naval, liver, joints, intestines and serous membranes of a young cattle.

(7) With respect to an animal specified under Part Two of the Seventh Schedule, an inspector responsible for a post-mortem inspection shall view the external and internal surfaces of the carcass of the animal.

(8) The part of a sheep or goat specified in the second column of the table set out under Part Two of the Seventh Schedule shall be examined in respect of the condition specified in the third column of the table set out under Part Two of that Schedule.

(9) The parts of a pig specified in the second column of the table set out in Part Three of the Seventh Schedule, shall be examined in respect of the condition specified in the third column of the table set out in Part Three of that Schedule.

(10) An inspector responsible for the post-mortem inspection of a sheep or goat may, where necessary, make incisions in respect of the following lymph nodes:

- (a) superficial inguinal;
- (b) external and internal iliac;
- (c) pre-scapula;
- (d) popliteal; and
- (e) renal.

Decision at post-mortem inspection

18. (1) A decision in respect of the state of meat of an animal shall be categorised as

- (a) Category 1: approved as fit for human consumption;
- (b) Category 2: totally unfit for human consumption;

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- (c) Category 3: partially condemned or otherwise disposed of as unfit for human consumption;
- (d) Category 4: conditionally approved as fit for human consumption; or
- (e) Category 5: approved as fit for human consumption with distribution restricted to limited geographical areas.

(2) Where the condition of the meat is determined under subregulation (1), the meat shall be treated in accordance with the criterion set out under the Eighth Schedule.

*Poultry and Game Inspection***Ante-mortem inspection of poultry**

19. (1) A bird intended for ante-mortem inspection shall

- (a) be allowed to move freely in the premises provided for the purpose of observing the bird; and
- (b) be observed under adequate conditions of space and lighting.

(2) Where a person responsible for the ante-mortem inspection of a bird suspects that the bird has a symptom of a disease that is injurious to human health, that person shall examine the following in order to establish the presence of a significant infection:

- (a) litter;
- (b) faeces;
- (c) fan dust;
- (d) water;
- (e) cull birds; and
- (f) farm record.

(3) For purposes of this regulation, "significant infection" means any condition which will render the carcass of a slaughtered bird unfit for human consumption.

Decision at ante-mortem inspection of poultry

20. (1) A decision in respect of the state of a bird during ante-mortem inspection shall be classified as

- (a) fit for slaughter;
- (b) unfit for slaughter;
- (c) suspect condition; or
- (d) affected with a condition not advanced enough to make the bird unfit for slaughter.

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- (2) Where a bird is classified under
- (a) paragraph (c) of subregulation (1), a post-mortem shall be carried out after the bird is slaughtered; and
 - (b) paragraph (d), the bird may be condemned and destroyed or isolated for treatment.

Post-mortem inspection of poultry

21. (1) An inspector responsible for the post-mortem inspection of a bird shall, after the slaughter of the bird, inspect each part of the bird under suitable lighting.

- (2) The post-mortem inspection of a bird shall include
- (a) visual inspection;
 - (b) palpation and incision where necessary;
 - (c) investigation of any anomaly or inconsistency with respect to colour or smell; and
 - (d) laboratory test where necessary.

Inspection of game

22. (1) An inspector who is responsible for game inspection shall
- (a) undertake the inspection in a systematic manner;
 - (b) ensure that the game passed for human consumption is wholesome;
 - (c) ensure that the procedure adopted in the inspection of the game is free from a contamination associated with post-mortem inspection; and
 - (d) as much as practicable, limit the potential for unseen contamination of the game.

(2) If the inspector suspects that the game is infected with a disease or has a defect, the inspector shall be provided with additional equipment and document to enable the inspector carry out additional inspection in order to ascertain the condition of the game.

(3) The inspector shall, in the course of the inspection, pay particular attention to the following:

- (a) indication of decomposition;
- (b) sign of a disease transmissible to a human being or an animal;
- (c) presence of a parasite in the skin or muscular system;

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- (d) evidence consistent with poisoning or intoxication from environmental contaminants;
- (e) evidence of residue of poisons or pesticides;
- (f) presence of injury or swelling;
- (g) presence of oedema, fluid or emaciation;
- (h) unusual colour or smell or deviation detected by sensory means; and
- (i) contamination that cannot be removed by cleaning or trimming.

(4) The tissue or organ of game that is intended for human consumption shall be inspected in terms of its relevance to the overall judgment or disposal of the carcass of the game.

(5) An inspector may, where necessary, adopt additional sentinel procedures to ascertain the occurrence of an unexpected disease in game animal population that is subject to harvesting for game meat production.

(6) An inspector required to carry out additional inspection shall be provided with adequate equipment to undertake the inspection.

(7) For purposes of this regulation,

“additional inspection” means an extra inspection procedure outside the routine inspection which in the opinion of the veterinary inspector is necessary to detect a suspected disease;

“additional sentinel procedure” means extra procedure required to detect unexpected disease in a sentinel animal;

“overall judgment” means final decision after consideration of all inspection activities as to the suitability or otherwise of the game meat for human consumption; and

“sentinel animal” means a relatively small number of animals in a particular area considered to be at high risk of contracting a disease and are tested or monitored on a regular basis for the detection of a particular disease.

Categories of judgement of inspected game

23. Where game is subject to harvesting for game meat production, the game shall be categorised into one of the categories specified in the Ninth Schedule.

*MEAT INSPECTION REGULATIONS, 2020**Branding***Branding of meat**

24. (1) An inspector shall brand meat to determine the condition of the meat in accordance with the following categories:

- (a) fit for human consumption;
- (b) conditionally fit for human consumption; or
- (c) unfit for human consumption.

(2) The Chief Veterinary Officer may, by notice published in the *Gazette*, determine the nature and composition of the brand for purposes of meat branding under these Regulations.

(3) A carcass, head, organ or viscera that is determined for human consumption after an ante-mortem inspection and post-mortem inspection shall be branded in a legible and appropriate manner.

(4) Meat that requires treatment by heat or by freezing to render the meat fit for human consumption shall be

- (a) identified and branded appropriately; and
- (b) kept under the supervision of an inspector until the necessary treatment is completed.

(5) A carcass, an organ, a fetus or a viscera determined as unfit for human consumption shall be kept in a manner that is satisfactory to the inspector until the carcass, organ, fetus or viscera is branded, stained or destroyed for purposes of excluding the carcass, organ, fetus or viscera from the human food chain.

(6) A brand or stamp that is used for applying marks of inspection shall

- (a) be kept in the custody of an inspector; and
- (b) not be used except under the supervision of an inspector.

Prohibited use of brand

25. (1) A person shall not

- (a) use a brand except in accordance with these Regulations;
- (b) brand meat with a brand other than that prescribed under these Regulations; or
- (c) remove, deface or obliterate a brand made on meat.

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(2) A person who contravenes subregulation (1) commits an offence and is liable on summary conviction to a fine of not less than one thousand penalty units and not more than seven thousand five hundred penalty units or to a term of imprisonment of not less than four years and not more than fifteen years, or to both the fine and the term of imprisonment.

*Treatment and Disposal of Meat Unfit for Human Consumption***Disposal of meat unfit for human consumption**

26. (1) Meat which is designated as unfit for human consumption shall be under the control of an inspector.

(2) The inspector shall supervise the disposal of meat determined to be unfit for human consumption

(a) by burning the meat;

(b) by burying the meat at an approved site; or

(c) in any other manner that the inspector considers appropriate.

(3) The inspector shall, if necessary, before the disposal of the meat, smear or inject the meat with a chemical approved by a veterinary inspector.

(4) The inspector shall approve and supervise the removal of meat which is unfit for human consumption from the premises of a slaughter facility.

(5) The inspector in charge of meat specified in subregulation (4) shall remove the meat to the following places after the meat has been labelled and issued with a movement permit:

(a) a hospital, laboratory or similar facility for instructional diagnostic purposes;

(b) a university or similar institution for research purposes; or

(c) a place where carnivorous animals are kept.

(6) Subregulation (5) does not apply to meat or offal which has been determined by a veterinary inspector to be unfit for human consumption by reason of tuberculosis.

Treatment of condemned meat

27. (1) An inspector shall ensure that meat that has not been passed for human consumption is

(a) designated as condemned or inedible; or

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(b) held pending further investigatory testing.

(2) A person shall ensure that meat which is condemned is not mixed or substituted or does not in any way contaminate meat which is meant for human consumption.

(3) An inspector shall ensure that a room, equipment or utensil that is used in connection with meat or offal which is retained or condemned, is reserved for that purpose and not used for meat or offal which is meant for human consumption.

(4) A person who is in charge of meat which is condemned shall, under the supervision of a veterinary inspector, place the meat without delay

- (a) in a clearly identified container, truck, trolley or room; or
- (b) handle the meat in accordance with other arrangements provided for the purpose.

(5) An inspector in charge of meat which is condemned shall

- (a) identify the meat by means of a cut or brand, provided the cut or brand clearly identifies the meat as condemned or unfit for human consumption, and
- (b) convey the meat to a place of destruction in a manner that ensures that further contamination is not caused.

*Miscellaneous Provisions***Laboratory examination**

28. The following principles shall govern laboratory examination in the framework of judgement at post-mortem:

- (a) judgment based on clinical and morphological evidence at ante-mortem and post-mortem inspection is tentative;
- (b) laboratory confirmation shall not require unequivocal clinical and morphological findings;
- (c) in case of doubt, meat that is the subject of examination shall be condemned, unless the results of a laboratory examination indicate that a decision can be taken without detriment to human health and animal health; and
- (d) the conduct of a laboratory examination may remove suspicion that arises from inspection.

Medical status of inspector

29. An shall submit to the Veterinary Services Department, not later than 31st January of every year, a completed medical examination form as set out in the Tenth Schedule.

*MEAT INSPECTION REGULATIONS, 2020***Health status of person handling meat**

30. (1) A person who works in a slaughter facility shall have a health status consistent with the prevention of contamination of meat.

(2) A person who comes into contact with meat in the course of work shall, undergo medical examination every six months.

(3) A person who manages a slaughter facility shall keep a record of the medical examination of an employee and make the record available for inspection by an inspector.

(4) A person who manages a slaughter facility shall ensure that a person who is

- (a) known or suspected to be suffering from a disease likely to be transmitted through meat,
- (b) a carrier of a disease likely to be transmitted through meat, or
- (c) afflicted with wounds, skin infections, sores or with diarrhoea

is not permitted to work or be present in a slaughter facility where there is a likelihood of that person directly or indirectly contaminating the meat.

(5) A person referred to in subregulation (4), shall immediately report any illness to the person in charge of the slaughter facility.

(6) A person who contravenes subregulation (1) commits an offence and is liable on summary conviction to a fine of not less than one thousand penalty units and not more than seven thousand five hundred penalty units or to imprisonment for a term of not less than four years and not more than fifteen years, or to both the fine and the term of imprisonment.

Prohibited activities at slaughter facility

31. (1) A person shall not

- (a) smoke or chew tobacco or any other substance injurious to human health, or
- (b) emit a substance from the nose or mouth while slaughtering an animal in a slaughter facility or any other part of the slaughter facility where a carcass is dressed, prepared, treated or stored.

(2) A person shall not

- (a) allow a dog or a cat to enter a slaughter facility;
- (b) sell meat in a market, shop or any other place without a veterinary stamp embossed on the meat; or
- (c) use lorry tyres for singeing of carcasses

MEAT INSPECTION REGULATIONS, 2020

(3) A person who contravenes subregulation (1) or (2) commits an offence and is liable on summary conviction to a fine of not less than one thousand penalty units and not more than seven thousand five hundred penalty units or to a term of imprisonment of not less than four years and not more than fifteen years or to both the fine and the term of imprisonment.

Entry into a slaughter facility

32. (1) A person who is in charge of a slaughter facility shall not admit a person other than an employee of that establishment into the establishment or any part of the establishment where meat is being processed except with the permission of an inspector.

(2) A person who contravenes subregulation (1) commits an offence and is liable on summary conviction to a fine of not less than one hundred penalty units and not more than two hundred penalty units or to a term of imprisonment of not less than three months and not more than six months, or to both the fine and the term of imprisonment.

Interpretation

33. In these Regulations, unless the context otherwise requires,

“animal” means a mammal or a bird;

“animal disease surveillance” means the systematic ongoing collection, collation and analysis of information related to animal health and the timely dissemination of the information to those who need to know for the necessary action to be taken;

“approved as fit for human consumption” means the meat has been inspected and passed without any restriction and branded accordingly;

“approved as fit for human consumption with distribution restricted to limited areas” means the meat has been inspected and approved for human consumption with the requirement that the distribution be limited to restricted areas for the protection of human and animal health;

“approved site” means a site approved by a District Assembly as suitable for the disposal of meat determined to be unfit for human consumption;

“ante-mortem inspection” means an inspection or examination carried out on an animal prior to slaughter to determine whether the animal is fit for slaughter or is likely not to endanger the life of the workers at the slaughter facility;

MEAT INSPECTION REGULATIONS, 2020

- “brand” means a mark or stamp approved by the Minister used to tag or label an animal;
- “carcass” means the body of any slaughtered animal after bleeding and dressing the animal;
- “chiller” means a refrigerated room suitable for the effective cooling and storage of meat;
- “cleaning” means the removal of objectionable matter from the carcass of an animal;
- “condemned” means the animal or meat has been inspected and officially determined as unfit for human consumption and requires destruction;
- “conditionally approved as fit for human consumption” means meat that has been inspected and approved for consumption subject to it being treated under official supervision in order to make it safe for human consumption and to avoid risk to the animal, prior to being branded and distributed;
- “contamination” means objectionable matter, including substances or microorganisms that make fresh meat unsafe or unwholesome;
- “controlling authority” means the body charged with the responsibility of meat inspection;
- “competent authority” means the official authority charged by the government with the control of meat hygiene including setting and enforcing meat hygiene requirements;
- “disease or defect” means a pathological change or other abnormality;
- “District Assembly” includes a Municipal Assembly and a Metropolitan Assembly;
- “dressing” means the progressive separation of a slaughtered animal into a carcass, offal and inedible by-products and may include the removal of the head;
- “edible offal” in relation to slaughtered animals means offal that has been passed as fit for human consumption;
- “fit for human consumption” in relation to meat means meat that has been passed by an inspector as safe and wholesome, unless found unwholesome in subsequent examinations, which may include laboratory tests;
- “game” means animals that are traditionally hunted for food other than raised on a farm;

MEAT INSPECTION REGULATIONS, 2020

- “inspector” means a trained officer appointed by the Chief Veterinary Officer for the purpose of meat inspection and control of hygiene including a veterinary inspector;
- “meat” means the edible parts of an animal which is slaughtered and includes edible offal;
- “Minister” means the Minister responsible for Health;
- “movement” means removing an animal from an area of between seven and ten kilometres in radius to another area for rearing, slaughter or sale;
- “movement permit” means a document issued by the Chief Veterinary Officer or a person authorised by the Chief Veterinary Officer for the control of the movement of animals;
- “offal” in relation to slaughtered animals means the edible or non-edible part of an animal other than the carcass;
- “processing” means singeing, flaying, cleaning and chopping of carcass into appropriate parts;
- “residue” means residues of veterinary drugs, pesticide residues, and contaminants, as defined for the purposes of Codex Alimentarius;
- “retained” means held under control and security of the inspector pending final judgment;
- “stunning” means the electrical or mechanical means of rendering an animal insensitive to pain prior to bleeding;
- “veterinary surgeon” means a person registered by the Veterinary Council to practice veterinary surgery;
- “veterinary inspector” means an inspector who is a veterinary surgeon; and
- “veterinary surgery” means
- (a) the art and science of veterinary medicine,
 - (b) surgical operations, test, diagnosis performed on an animal, and
 - (c) treatment administered to an animal.

MEAT INSPECTION REGULATIONS, 2020

FIRST SCHEDULE

Method of slaughter of animal
(regulation 6(1))

PART A- Conventional Slaughter

The conventional slaughter of an animal is a two-stage process, namely
Stunning and Bleeding

No.	Type of animal	METHOD OF SLAUGHTER	
		Stunning	Bleeding
1.	Pigs	Electrical stunning – the strength of the electric shocks shall not be less than 250mA and the voltage not less than 75Volts for approximately ten seconds. A pair of tongs with terminal electrodes shall be applied to the side of the head of the animal.	Bleeding shall be carried out by an incision in the jugular furrow close to the head severing both carotid arteries and jugular veins. Bleeding shall last for at least five minutes.
	Poultry	Electrical stunning – Low voltage of 50 to 60Volts and alternating current 50 to 60Hz is recommended. Duration of application to Chicken - one to three seconds. Turkey – 9Volts for ten seconds.	Bleeding shall be done by an automatic neck cutter which guides the neck of the bird past a revolving knife. Minimum time for bleeding shall be two minutes for turkey and ninety seconds for chicken.

MEAT INSPECTION REGULATIONS, 2020

Cattle	Mechanical stunning - Cattle shall be stunned by a non-penetrative concussion stunner. ADULT CATTLE – the point of application of the muzzle of the concussion stunner shall be a point in the middle of the forehead where two lines taken from the medial canthus of each eye to the base of the opposite horn or horn prominence cross. CALVES- the muzzle of the concussion stunner shall be placed slightly lower in the head than for an adult cattle.	Bleeding shall be by bilateral severance of the carotid arteries or jugular veins by an incision across the throat region caudal to the larynx. Bleeding should continue for six minutes.
Sheep or goats	Mechanical stunning – Sheep or goats shall be stunned by a non-penetrative concussion stunner. HORNLESS SHEEP OR GOAT – the muzzle of the concussion stunner shall be placed on the top of the head and aimed towards the gullet. HORNED SHEEP OR GOAT – the muzzle of the concussion stunner shall be placed behind the ridge which runs between the horns and aimed towards the ass.	Bleeding shall be carried out by an incision in the jugular furrow close to the head severing both the carotid arteries and jugular veins. Bleeding shall last for at least five minutes

MEAT INSPECTION REGULATIONS, 2020

PART B – Religious Slaughter

Religious slaughter shall be done as required by the dictates of the particular religion

MEAT INSPECTION REGULATIONS, 2020

SECOND SCHEDULE

(regulation 11(4))

**VETERINARY SERVICES DEPARTMENT
(MINISTRY OF FOOD AND AGRICULTURE)**

Movement Permit

VSD/MP NO.....

Permission is granted to
of Phone No.
to move cattle
..... sheep
..... goats
..... horses
..... donkeys
..... pigs
..... others

From

To

The animals have been examined and are free from infectious diseases at the time of examination. The animals do not come from an infected area.

Animals for breeding purposes have been duly vaccinated against rinderpest, contagious bovine pleuropneumonia and are negative for brucellosis.

Name of veterinary and the general

Receipt No. Signature of officer

Vehicle No. Station

Expiry date of permit Rank

Date

Officer's Phone No.

*MEAT INSPECTION REGULATIONS, 2020***THIRD SCHEDULE***(regulation 12(4))***VETERINARY SERVICES DEPARTMENT
(MINISTRY OF FOOD AND AGRICULTURE)****Slaughter Permit**

VSD/MP NO.....

Permission is granted to

of Phone No.

to slaughter cattle

..... sheep

..... goats

..... horses

..... donkeys

..... pigs

..... others

1. The foregoing animals have undergone ante-mortem examination and have been passed for slaughter.
2. The meat of the slaughtered animal has been inspected and passed for human consumption.
3. The meat of the slaughtered animal has been inspected and deemed not fit for human consumption

Name of veterinary personnel-in-charge.....

Receipt No..... Station

Expiry date of permit Rank

Date

*MEAT INSPECTION REGULATIONS, 2020***FOURTH SCHEDULE***(regulation 13(3))***VETERINARY SERVICES DEPARTMENT
(MINISTRY OF FOOD AND AGRICULTURE)****Veterinary Certificate**

Certificate to accompany a live animal which is known or suspected to be diseased or injured.

1. Name and address of owner of animal
.....
 2. Description of animal and identification marks.....
.....
 3. Date and time of clinical examination.....
.....
 4. Signed statement : "It is my opinion, after making due enquiries and taking and testing necessary samples, that this animal is not affected with any disease or condition liable to render the whole carcass unfit for human consumption and to the best of my knowledge and belief has not received any medication, antibiotic or chemotherapeutic which might do likewise".
 5. Name of Veterinary Surgeon:
- Status:
- Signature:
- Date:

MEAT INSPECTION REGULATIONS, 2020

FIFTH SCHEDULE
(regulation 14)

Slaughter of Immature Animals

No.	Animal	Age
1.	Cattle	Twelve weeks
2.	Pig	Six weeks
3.	Sheep	Eight weeks
4.	Goat	Eight weeks
5.	Poultry	Four weeks



MEAT INSPECTIO

TIONS, 2020

SIXTH SCHEDULE

(regulations 15(2), 15(3) and 15(4))

Decision at ante-mortem inspection

No.	Category	Criteria
1.	Condemned	If at ante-mortem inspection a disease or defect is diagnosed and a final judgment would require the total condemnation of the animal because the animal poses (a) an unacceptable health hazard to meat handlers; or (b) an unacceptable risk in contaminating the slaughter premises or other carcass.
2.	Slaughter authorised under special precaution	If at ante-mortem inspection a disease or defect is suspected which may result in the total condemnation of the animal at post mortem.
3.	Authorisation for delayed slaughter	Subject to the availability of resources that would enable the animal to be held and fed under sanitary and safe conditions for the length of time required, an animal may be categorised under this heading if (a) the period of rest for the animal is not adequate; or (b) the animal is affected by a condition that temporarily make it unfit for human or animal consumption.

MEAT INSPECTION REGULATIONS, 2020

4.	Emergency slaughter ordered	(a) If the animal is found to be affected by a condition that does not preclude the partial or conditional fitness for human or animal consumption and the animal is likely to deteriorate unless the animal is slaughtered immediately; or (b) If as a result of recent traumatic lesions on the animal caused by accident, immediate slaughter of the animal is indicated to relieve the animal from suffering or to prevent a deterioration that is affecting the animal's fitness for human or animal consumption.
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MEAT INSPECTION REGULATIONS, 2020

SEVENTH SCHEDULE

Post-mortem inspection procedure

PART ONE

(regulations 17(3), 17(4) and 17(6))

Cattle

No.	Part of the cattle	Condition in respect of the part of the cattle
1.	Head	Visual inspection of jaw bones, muscles, lips, gums and palate. Visual inspection, palpation, and incision of tongue. Incise external and internal masseter muscles. Incise submaxillar, parotid and retropharyngeal lymph nodes.
2.	Alimentary Tract	Visual inspection of oesophagus, stomachs, intestines, omentum and mesentery. Incise mesenteric lymph nodes.
3.	Lungs	Palpate. Incise bronchial and mediastinal lymph nodes. The bronchi and trachea shall be opened up by a transverse incision across the diaphragmatic lobe. Transverse incisions in the lung substance shall be made where necessary.

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4.	Heart	The inspector shall view after removal of pericardium. One or more incisions shall be made from the base to apex.
5.	Kidney	The kidney shall be viewed after pericardium. Incise where necessary.
6.	Liver	The inspector shall palpate the liver and view the gall bladder. Incisions shall be made where necessary to detect liver fluke.
7.	Diaphragm	Visual inspection shall be made of both parts.
8.	Spleen	The inspector shall view and palpate.
9.	Uterus	Visual inspection and palpation shall be made and where necessary incised.
10.	Udder	Where used for human consumption shall be inspected by incision.
11.	Musculature	The shoulder muscle or triceps brachia shall be incised for the detection of cysticercus bovis.

MEAT INSPECTION REGULATIONS, 2020

PART TWO

(regulations 17(7) and 17(8))

Sheep or Goat

No.	Part of the sheep or goat	Condition of the part of the sheep or goat
1.	Viscera	Lymph nodes - the inspector shall view and palpate the following lymph nodes: (a) Mesenteric; (b) Portal; (c) Bronchial; and (d) Mediastenal.
2.	Gastrointestinal tract	The inspector shall (a) view the gastrointestinal tract; and (b) observe and palpate the mesenteric lymph nodes.
3.	Spleen	The inspector shall view the spleen.
4.	Liver	The inspector shall (a) palpate the liver; (b) view the gall bladders; and (c) make an incision where necessary.
5.	Lungs	The inspector shall palpate the lungs of the sheep or goat.
6.	Heart	The inspector shall view the heart after the removal of the pericardium. The inspector may make an incision to the heart from base to apex.

MEAT INSPECTION REGULATIONS, 2020

7.	Kidney	The inspector shall view the kidney after inoculation.
8.	Uterus	The inspector shall view the uterus.

MEAT INSPECTION REGULATIONS, 2020

PART THREE

*(regulation 17 (9))***Pig**

No.	Part of the pig	Condition of the part of the pig
1.	Head	The inspector shall make (a) visual inspection of the nose, lips and gum of the pig; (b) visual inspection and palpation of the tongue; (c) an incision of the tongue and masseter muscle to detect infestation with <i>C. cellulosae</i> ; and (d) an incision of the sub maxillary lymph nodes.
2.	Lungs	The inspector shall (a) make a visual inspection and palpation of the lungs; and (b) make an incision of bronchial and mediastinal lymph nodes.
3.	Heart	The inspector shall (a) view the heart after the removal of the pericardium; and (b) make an incision to the heart from the base to the apex.
4.	Alimentary tract	The inspector shall make a visual inspection of the alimentary tract.
5.	Liver	The inspector shall make (a) a visual inspection of the portal lymph nodes of the pig; and (b) an incision of the portal lymph nodes of the pig.

MEAT INSPECTION REGULATIONS, 2020

6.	Spleen, kidney, uterus	The inspector shall make a visual inspection and an incision of the spleen, kidney or uterus where necessary.
7.	Muscles	The inspector shall make a visual inspection and incision of the triceps brachii for the detection of C. cellulosa.

*MEAT INSPECTION REGULATIONS, 2020***EIGHTH SCHEDULE***(regulation 18(2))***Decision at post-mortem inspection****CATEGORY 1****APPROVED AS FIT FOR HUMAN CONSUMPTION**

If the post-mortem examination has revealed no evidence of an unacceptable disease or defect and slaughter operation in respect of the animal has been implemented in accordance with hygienic requirements, the carcass and edible offals shall be approved as fit for human consumption without any restriction, and as such may enter unrestricted trade subject to any other animal health restriction.

CATEGORY 2**TOTALLY UNFIT FOR HUMAN CONSUMPTION**

1. The carcass and offals shall be condemned or otherwise disposed of as inedible where

- (a) the carcass and offals are hazardous to food handlers, consumers and or livestock;
- (b) the carcass and offals contain residues that exceed established limits;
- (c) there are unacceptable organoleptic deviations from normal meat; or
- (d) the carcass and offals are conditionally approved as fit for human consumption, but the treatment stipulated is either unavailable or not intended to be carried out.

2. Meat that is unfit for human consumption may be, as much as practicable, authorised to be used for animal feeding provided there are adequate precautions to prevent misuse and or avoid dangers to human health and animal health and the following shall apply:

MEAT INSPECTION REGULATIONS, 2020

- (a) Utilisation for animal feeding if no health hazard is involved, and if deviation from the authorised purposes may be reliably prevented.
- (b) Utilisation for sterilised pet food if no hazard is involved, for human health and animal health, and if misuse for human consumption may be reliably prevented.
- (c) Utilisation for industrial non-food purposes after heat treatment if no hazard is involved for human health or animal health.
- (d) Incineration or deep burial or other safe means of destruction. The disposal and utilisation of meat judged unfit for human consumption shall reliably prevent such meat from causing a pollution problem, endangering human health or animal health or illegally re-entering the human food chain.

CATEGORY 3**PARTIALLY CONDEMNED OR OTHERWISE DISPOSED OF AS
UNFIT FOR HUMAN CONSUMPTION**

1. If lesions are localised, affecting only part of the carcasses or offals, the affected parts shall be removed, and the unaffected parts passed as fit for human consumption

- (a) unconditionally and unrestricted, or
- (b) conditionally.

2. The method for disposal or utilisation of the removed parts shall be the same as the method set out under category 2.

*MEAT INSPECTION REGULATIONS, 2020***CATEGORY 4****CONDITIONALLY APPROVED AS FIT FOR HUMAN CONSUMPTION**

1. Carcasses that are contaminated, or that are hazardous to human health or animal health but may be treated under supervision in a manner resulting in safe and wholesome meat, may be judged as conditionally approved as fit for human consumption.

2. Where necessary, the organs shall be treated in the same manner as any other carcass or partly or wholly disposed of as unfit for human consumption.

3. Until the required treatment has been applied, the meat shall remain under the control of the inspector.

4. Once the required treatment has been applied, the meat may be marketed in accordance with the requirements of the controlling authority.

5. The meat shall be condemned or otherwise disposed of as inedible if the required treatment is not applied in the prescribed manner.

CATEGORY 5**APPROVED AS FIT FOR HUMAN CONSUMPTION, WITH DISTRIBUTION RESTRICTED TO LIMITED GEOGRAPHICAL AREAS**

1. Meat obtained from animals from an area that is under quarantine because of the outbreak of a contagious animal disease and that otherwise meets all the requirements set out under Category 1 may be approved for distribution in a restricted geographical area, provided, no hazard to human health is involved.

2. The meat shall not be distributed or marketed outside the restricted area.

3. Meat approved as fit for human consumption, with distribution restricted to limited geographical areas, shall be effectively identified.

4. The sale and distribution shall be

(a) authorised under special licence and closely supervised at commercial channels; or

(b) if practicable, limited to utilisation in an institution.

*MEAT INSPECTION REGULATIONS, 2020***NINTH SCHEDULE**
*(regulation 23)***Categories of Judgement of Inspected Game****CATEGORY 1****APPROVED AS FIT FOR HUMAN CONSUMPTION**

1. If the inspection or any other information available reveals no evidence of an unacceptable disease or defect and if dressing operation has been implemented in accordance with hygienic requirements, the game carcasses and offals being recovered for edible purposes should be approved as fit for human consumption without any restriction and may, subject to any other animal health restrictions, enter unrestricted trade.

CATEGORY 2**TOTALLY UNFIT FOR HUMAN CONSUMPTION**

1. The game animal carcasses and the offals of the game animal shall be condemned or otherwise disposed of for inedible purposes where the carcasses and offals

- (a) show signs that are consistent with natural death, death by poisoning or of a moribund state at the time of the death;
- (b) show indications of decomposition;
- (c) show signs of extensive injuries or swellings, considerable oedema or fluid or emaciation;
- (d) contain residue that exceed the established limit;
- (e) show signs of unacceptable deviations, detectable by sensory means from normal game; or
- (f) show signs of contamination that cannot be removed by cleaning or trimming.

2. The disposal or utilisation of game animal carcass and a part of game animal carcass that is determined as unfit for human consumption shall be in a manner that prevents the game from causing pollution problem, endangering human health or animal health or illegally re-entering the human food chain.

MEAT INSPECTION REGULATIONS, 2020

3. Where practicable, game that is unfit for human consumption may, on authorisation, be used for animal feeding, provided there is adequate precaution to prevent misuse of the game and avoid dangers to human health and animal health.

4. Game that is unfit for human consumption may be utilised for animal feeding if there is no health hazard involved and if deviation from the authorised purpose may be prevented.

CATEGORY 3**PARTIALLY CONDEMNED OR OTHERWISE DISPOSED OF
AS UNFIT FOR HUMAN CONSUMPTION**

1. Where lesions are localised affecting only a part of the game, carcass or offal, the affected part shall be removed and the unaffected part determined as

- (a) fit for human consumption unconditionally and unrestricted; or
- (b) fit for human consumption conditionally.

2. The method for the disposal or utilisation of the part removed under paragraph (1) shall be the same as criterion set out under category 2

*MEAT INSPECTION REGULATIONS, 2020***TENTH SCHEDULE***(regulation 29)***VETERINARY SERVICES DEPARTMENT
(MINISTRY OF FOOD AND AGRICULTURE)****Medical Examination Form for Veterinary Inspector**

Serial No: Date:

The Bearer: Dr./ Mr./ Mrs / Miss:

Telephone Number: Gender: Age:

Ministry/Department/Directorate:

Grade/Job:

Staff ID:

Kindly examine the bearer to find out if the bearer has any infectious disease that may prevent him from inspecting meat at a slaughter facility.

Counting on your cooperation.

Sign/stamp:

Name:.....

Chief Veterinary Officer

Certified result

I have examined Dr./ Mr. /Mrs. /Miss:

and the results on the health status is as follows:

Physical examination

(a) hand nails

(b) nose

(c) ear

(d) skin

(e) eye

Observation

clean/infected

clean/ discharging

normal infected

normal infected

clean/ infected

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Laboratory investigation	Report
(a) chest X ray	Normal /infected
(b) Hepatitis B Surface Antigen Test	Reactive /Non-reactive
(c) Hepatitis	Reactive /Non-reactive
(d) Typhoid	Reactive /Non-reactive

Remarks.....

Sign/stamp:
 Name:
 Rank/job:
 Medical facility:

HON. KWAKU AGYEMAN-MANU
Minister responsible for Health

Date of *Gazette* notification: 9th June, 2020.

Entry into force: 20th July, 2020.