

CHAPTER 291

SLAUGHTERHOUSE (HYGIENIC PRACTICES) REGULATIONS

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CHAPTER 291

18 of 1970.
31 of 1971.
52 of 1971.
23 of 1985.
Ch. 219.

SLAUGHTERHOUSE (HYGIENIC PRACTICES) REGULATIONS
(Section 11)

[4th April, 1970]

PART I
PRELIMINARY

- Short title. 1. These Regulations may be cited as the
- SLAUGHTERHOUSE (HYGIENIC PRACTICES) REGULATIONS.**
- Interpretation. 2. In these Regulations unless the context otherwise requires:
- “animal” means the male, female or young of any of the following species: goat, swine, cattle or sheep;
- “authorised officer” means a medical officer of health or any person authorised in writing by the Minister under the provisions of section 2(1) Food and Drug Act to exercise any of the powers conferred by that Act;
- “edible” means that the product is intended for human food;
- “inedible” means adulterated, not inspected or not intended for human food;
- “lairage” means that part of a slaughterhouse used for the confinement of animals awaiting slaughter there;
- “meat” means the edible part of the muscle of any animal which is skeletal or which is found in the tongue, diaphragm, heart or oesophagus with or without the accompanying and overlaying fat, and the portions of bone, skin, sinew,

nerve and blood vessels which normally accompany the muscle tissue and which are not normally separated from it in the process of dressing but does not include the muscle found in the lips, snout or ears;

“occupier” means the person licensed under the provisions of Part VII of the Food and Drugs Act; CAP. 291.

“offal” means any edible part other than meat which has been derived from any animal;

“slaughterhall” means that part of the slaughterhouse in which animals are slaughtered or carcasses are dressed;

“slaughterhouse” means any premises in any area to which the provisions of the Slaughter of Animals Act, apply for slaughtering animals, the flesh of which is intended for sale for human consumption, and includes any place available in connection therewith for the confinement of animals while awaiting slaughter there or for keeping, or subjecting to any treatment or process, products of the slaughtering of animals there and any place available in connection with a slaughterhouse and used for the manufacture of bacon, ham, sausages, meat pies or other manufactured meat products or for the storage of meat used in such manufacture. CAP. 154.

**PART II
CONSTRUCTION OF SLAUGHTERHOUSES**

3. Every slaughterhouse shall at all times be maintained in a sanitary condition and in particular shall be arranged so as- Lay-out of slaughterhouse.

- (a) to provide adequate space and facilities for the efficient performance of meat inspection; and
- (b) to permit the functioning of all operations under hygienic conditions.

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| Arrangement of lairage. | 4. | The arrangement of the lairage shall be such that animals diseased or suspected of being diseased may be kept apart from other animals. |
| Accommodation. | 5. | Every slaughterhouse shall contain- |
| | (a) | suitable and sufficient space for the hanging of meat so as to allow air to circulate freely at all times between the carcasses; |
| | (b) | suitable and sufficient space apart from the slaughterhall and hanging space for the emptying and cleaning of stomachs and intestines; |
| | (c) | suitable and sufficient facilities for the isolation of meat requiring further examination by an authorised person; |
| 31 of 1971. | (d) | suitable and sufficient lairs and equipment for conducting <i>ante mortem</i> inspections and for separating, marking and holding apart from animals classified as fit for slaughter those animals classified as suspect or condemned; |
| 31 of 1971. | (e) | suitable and sufficient paving and drainage for all lairs and other places where animals may wait; |
| 31 of 1971. | (f) | suitable and sufficient water hose connections for cleaning purposes supplied to all lairs and other places where animals may wait; |
| 31 of 1971. | (g) | suitable and sufficient receptacles or other devices for keeping such parts as the head, tongue, tail, thymus gland, and viscera, and all parts and blood of an animal to be used in the preparation of meat |

food products, until after the *post mortem* inspection, so that they may be identified in case the carcass is condemned;

- (h) suitable and sufficient receptacles or other equipment for handling the viscera of slaughtered animals so as to prevent them having any contact with a floor; 31 of 1971.
- (i) suitable and sufficient marked racks, receptacles or other necessary equipment for the separate and sanitary handling of carcasses or parts thereof passed for cooking; 31 of 1971.
- (j) suitable and sufficient tables, benches and other equipment on which inspections may be performed, of such design, material and construction that inspections may be carried out in an efficient and clean manner; 31 of 1971.
- (k) suitable and sufficient watertight metal receptacles for holding and handling diseased carcasses and parts thereof of such construction that they may be easily cleaned, being marked in a conspicuous manner "condemned"; 31 of 1971.
- (l) suitable and sufficient rooms, compartments or prepared open places to be known as "final inspection places" wherein the final inspection of retained carcasses shall take place; such places being adequate in size and their rail or other arrangements being such as to prevent carcasses and parts passed fit for food or cooking from being contaminated by contact with condemned carcasses 31 of 1971.

or parts; such places shall be equipped with hot water, a sanitary convenience, steriliser, tables and other equipment required for efficient and sanitary inspection; the floors of such places being constructed so as to facilitate the maintenance of sanitary conditions having proper drainage connections; where the final inspection place is part of a larger floor it shall be separated from its surroundings by a curb, railing or other suitable means;

- 31 of 1971. (m) suitable and sufficient retention rooms, or other compartments and receptacles in which carcasses and products may be held for further inspection; such places being marked in a conspicuous manner "Retained"; such places being equipped for secure locking or sealing; no employees or other persons being permitted to enter such places unless authorised to do so by an inspector;
- 31 of 1971. (n) suitable and sufficient facilities, including denaturing materials, for the proper disposal of condemned articles in accordance with Regulations 48, 49 and 50 of these Regulations;
- 23 of 1985. (o) living quarters shall be separate or separated by floors, walls and ceilings of solid concrete, brick or similar materials and the floors, walls and ceilings are to be without openings that directly communicate with any part of the building used for slaughter of animals or the preparation and dressing of meat or meat products.

Lighting. 6. (1) Every slaughterhouse shall, where reasonably practicable, be

so constructed that meat inspection may be carried out by daylight.

(2) Every slaughterhouse shall be provided with well distributed artificial light of an overall intensity of not less than 20-foot candles throughout the slaughterhall and workrooms, provided that, at places where meat inspection is carried out, the overall intensity of artificial light shall not be less than 50 foot-candles.

7. Every slaughterhouse shall be provided with suitable and sufficient means of ventilation to the external air, except in the case of a humidity-controlled or temperature-controlled chamber. Ventilation.

8. (1) Rooms used for the preparation and storage of meat shall be constructed so as to prevent, as far as is reasonably practicable, any risk of infestation by rats, mice and insects and the entry of birds. Cleanliness and repair.

(2) Nothing which creates any danger to health shall be handled or stored in any room used for the preparation, handling or storage of meat or any meat product.

(3) Rooms used for the preparation or handling of any product shall be free from dust and from odours from dressing rooms, sanitary conveniences, catch basins, hide cellars, casing rooms, condemned tank and fertiliser rooms, and animal pens. 31 of 1971.

9. The interior wall surfaces of any room provided for the purposes of sub-paragraph (d) of Regulation 5 and all workrooms, hanging rooms and slaughterhalls shall be faced with smooth hard impervious material up to a height of not less than 6 feet from the floor: Interior.

Provided that where carcasses might come into contact with the wall at a level higher than 6 feet from the floor the facing shall be continued up to such higher level.

- Ceilings and surfaces. 10. All ceilings and, where there are no ceilings, the interior surfaces of roofs and all interior surfaces not included in regulation 9 shall be so constructed and finished as to minimise condensation, mould development flaking and the lodgement of dirt.
- Floors. 11. All floors in lairages, slaughterhalls, workrooms, hanging rooms and any rooms provided for the purpose of sub-paragraph (d) of regulation 5 shall be of impervious non-slip material, constructed so as to enable them to be thoroughly cleaned; and floors in slaughterhalls and workrooms shall be laid so as to have a fall of not less than two inches in every ten feet.
- Escape of matter. 12. Every slaughterhouse shall be so constructed and maintained as to prevent the deposit, flow or seepage of solids or liquids on to adjacent property.
- Drains. 13. There shall be provided in and in connection with every slaughterhouse satisfactory drainage and catch basins with traps for solids, which shall be maintained in proper working order. All such drains and catch basins shall be kept clean and free from odours.
- Water supply. 14. There shall be provided and maintained in every slaughterhouse an ample, clean and potable water supply with adequate facilities for its distribution in the premises and its protection against contamination and pollution. In particular it shall be provided that-
- (a) any equipment using potable water shall be installed so as to prevent back-siphonage into the potable water system;
 - (b) non-potable water is permitted only in those parts of the premises where no food product is handled or prepared, and then only for purposes approved by an inspector;
 - (c) any non-potable water line shall be clearly

identified and shall not be cross-connected with the potable water supply;

- (d) there shall be an ample supply of hot water at not less than 180 °F to be used for the cleaning of receptacles and other equipment, floors, and walls subject to contamination by the dressing or handling of diseased carcasses, viscera or other parts;
- (e) There shall be an ample supply of hot water for cleaning rooms and equipment other than those items mentioned in sub-regulation (d) of this Regulation which shall be delivered under pressure to sufficient and convenient outlets and shall be of a sufficient temperature to accomplish a thorough cleaning.

15. (1) Every sanitary convenience in a slaughterhouse shall be supplied with water by means of a suitable flushing appliance and shall not communicate directly with the slaughterhall, work rooms and hanging rooms or any room provided for the purpose of sub-paragraph (d) of regulation 5 of these Regulations.

Sanitary
convenience.

(2) There shall be provided within every slaughterhouse and at places readily accessible to the workrooms and sanitary conveniences, suitable rooms for the changing of clothes and for the washing of hands (including an adequate supply of hot and cold running water, nail brushes, towels and sufficient supplies of soap or other detergent) by persons working in the slaughterhouse.

(3) Toilet soil lines shall be separate from house drainage lines to a point outside the buildings and drainage from toilet bowls and urinals shall not be discharged into a grease catch basin.

16. (1) Where both sexes are employed in a slaughterhouse there shall be separate sanitary conveniences and rooms for the changing of clothes and

Separate sanitary
conveniences.

washing for each sex.

(2) All sanitary conveniences and rooms for changing and washing shall be provided with windows to admit direct natural light as well as being provided with artificial light and shall be properly ventilated.

PART III EQUIPMENT

Equipment.

17. (1) The equipment, utensils and fittings in slaughterhalls and workrooms shall be of such material and of such construction as to enable them to be kept readily and thoroughly clean and, except for chopping blocks, cutting boards, brooms and the handles of implements, shall not be of wood but shall be of metal or other durable material resistant to corrosion that may easily be kept clean.

(2) Suitable and sufficient facilities shall be provided in convenient places within every slaughterhouse for the sterilisation of clothes, knives and other equipment used in the slaughterhouse.

(3) Where receptacles are furnished for holding blood before removal from the slaughterhouse, such receptacles shall be provided with closely fitting covers.

(4) Where receptacles are furnished for the removal from the slaughterhouse of stomachs, intestines and trimmings they shall be suitable and sufficient for the purpose.

(5) Suitable and sufficient receptacles furnished with closely fitting covers shall be provided for collecting and removing from every slaughterhouse all garbage, filth and refuse:

Provided that if such receptacles are insufficient for holding all manure, a manure bay shall be provided and maintained with impervious walls and

floor and be drained to a suitable outlet.

(6) New or replacement machinery and equipment including replacement parts, brought into the premises of official establishment shall not contain liquid polychlorinated biphenyls (commonly referred to as PCBs or other environmental contaminants) in concentrations greater than 50 parts per million by weight of the liquid medium. This provision applies to both food processing and non-food processing machinery and any part thereof. This prohibition does not apply to totally enclosed capacitors containing less than three pounds of PCBs.

Environmental Contaminations. 23 of 1985.

(7) Where scabbards or other similar devices are furnished for the temporary retention of knives, steels, triers or other similar items, they shall be constructed of rust-resisting metal or other impervious materials, shall be of a type that is readily kept clean and shall be kept clean.

31 of 1971.

18. Suitable and sufficient bandages, dressings, including waterproof dressings and antiseptic for first-aid treatment shall be provided and maintained in every slaughterhouse premises in a readily accessible position, for the use of persons engaged in the slaughterhouse.

First aid materials.

**PART IV
HYGIENIC PRACTICES**

19. (1) No person shall bring or permit to be brought into a slaughterhouse any animal which he knows or suspects to be diseased unless he takes such animal or causes it to be taken to that part of the lairage provided for the segregation of such animals.

Admission of animals and carcasses to a slaughterhouse.

(2) No person shall bring or permit to be brought into a slaughterhouse the carcass of any animal which has died or been slaughtered elsewhere.

20. No person shall bring into or permit to be brought into or remain within

Prohibition of animals.

a slaughterhouse any animal not intended for slaughter for human consumption.

Prohibition of
other creatures.

21. No person shall bring or permit to be brought into or to remain in any slaughterhouse any living creature (other than man) or the carcass of any such creature other than an animal as defined in regulation 2 of these Regulations.

Hygiene of
premises and
equipment.

22. The occupier of every slaughterhouse shall keep it or cause it to be kept in such a state of cleanliness and otherwise so conduct it as to prevent the risk of contamination of any meat therein or of any blood intended for human consumption and in particular shall ensure that-

- (a) receptacles provided for holding blood intended for human consumption are clearly identified and used for no other purpose;
- (b) receptacles (other than manure bays) which contains blood, garbage, filth or refuse are kept covered with closely fitting covers;
- (c) fixtures, fittings and equipment are kept clean;
- (d) scalding tanks are emptied and washed out as often as is reasonably necessary and thoroughly cleansed at the end of each working day.

Water.

23. No person shall use in a slaughterhouse any water which is not clean and wholesome except for the purpose of fire precautions or the operation of refrigerators or steam boilers.

Articles,
prejudicial to
hygiene.

24. No person shall bring into or keep in any part of a slaughterhouse containing meat any article liable to prejudice the maintenance of hygiene or the proper performance of the functions reserved to that part of the slaughterhouse.

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25. (1) The occupier of every slaughterhouse shall- Cleanliness of slaughterhouses.
- (a) cause the interior surfaces of slaughterhalls, hanging rooms, workrooms and any room used for the retention of meat rejected as being unfit for human consumption to be kept clean and in such condition as to prevent the absorption of any blood, refuse, filth or other offensive matter;
 - (b) cause the floor and the walls in the slaughterhall up to a height of 6 feet from the floor, or higher if carcasses might come into contact with them to be washed down frequently while slaughtering and dressing is taking place and thoroughly cleansed when slaughtering and dressing is completed for the day;
 - (c) cause every sanitary convenience in the slaughterhouse and the room in which it is situated to be kept clean and every such sanitary convenience to be maintained in efficient working order;
 - (d) cause a clearly legible notice requesting users to wash their hands after using the convenience to be affixed and maintained in a prominent position near every sanitary convenience;
 - (e) ensure that no garbage, filth or refuse whether solid or liquid is deposited or allowed to accumulate in a slaughterhouse except so far as many be unavoidable for the proper carrying on of the business therein;

- (f) ensure that the slaughterhouse is at all times when in use adequately lighted and where artificial lighting is employed that it is well distributed and of an overall intensity of not less than 20-foot candles throughout the slaughterhall and workrooms, except that at places where meat inspection is carried out the overall intensity of the artificial light shall not be less than 50 foot-candles;
- (g) ensure that the slaughterhouse is at all times adequately ventilated.

(2) Every person shall, after using any sanitary convenience, wash his hands before handling any meat.

(3) Any person who dresses or handles any diseased carcass shall, before handling or dressing any other carcass, wash his hands with soap in hot water and rinse his hands in clean water.

No meat or blood in certain rooms.

26. No person shall take any meat or blood into a room or other place which contains a sanitary convenience.

Prevention of flies, etc.

27. The occupier of every slaughterhouse shall-

- (a) take all reasonable steps to prevent the presence of flies in and about the slaughterhouse and for this purpose shall cause-
- (i) any manure bays to be dusted with a suitable contact insecticide at least once in every 24 hours; and
- (ii) the walls enclosing bays containing manure and any wall surfaces exposed to the sun

near or adjacent to such bays to a minimum height of 10 feet from the ground to be treated at intervals of no longer than a month by spraying with a suitable contact insecticide which has residual insecticidal properties;

- (b) take all reasonable steps to keep the premises clear of rats, mice, birds and insects;
- (c) exclude cats and dogs from the premises.

28. The occupier of every slaughterhouse shall cause any animals which are known or suspected to be diseased to be slaughtered and dressed either at a different time or in a different place from other animals. Slaughtering processes.

29. Any person who collects or causes to be collected any blood intended for human consumption shall place it or cause it to be placed in clean receptacles provided for that purpose and shall so keep such blood or cause it to be so kept as to be identifiable with the carcasses from which it was collected until such carcasses have been inspected or removed from the slaughterhouse. Storing of blood.

30. Any person who slaughters or causes to be slaughtered any animal shall ensure that- Disposal of blood.

- (a) any blood which is not immediately swilled down a drain is collected in receptacles whether or not such blood is intended for human consumption;
- (b) any offal intended for human consumption remains readily identifiable with the carcass from which it was removed until the carcass has been inspected or removed from the slaughterhouse; and

- (c) the stomachs and intestines of slaughtered animals are removed from the slaughterhall unopened immediately after they have been separated from the carcass and that they are not opened or cleaned in any part of the premises which contains blood intended for human consumption or any meat other than stomachs or intestines.
- Air around carcasses. 31. The occupier of every slaughterhouse shall ensure that carcasses in the hanging space are so hung as to allow air to circulate freely between them at all times.
- Meat unfit for human consumption. 32. The occupier of every slaughterhouse shall-
- (a) cause meat rejected as being unfit for human consumption to be removed as soon as possible to the accommodation provided for the retention of such meat; and
- (b) ensure that such accommodation is kept locked with a lock of which the only key is held by an authorised officer except when it is necessarily open for the reception or removal of unfit meat.
- Removal of hides, etc. 33. The occupier of every slaughterhouse shall cause every hide or skin to be removed from any part of the slaughterhouse containing any meat or containing any blood intended for human consumption as soon as possible after it has been separated from the carcass.
- Personal hygiene and conduct. 34. (1) Subject to the provisions of this regulation, as soon as any person engaged in or about any slaughterhouse in the handling of meat or the handling of blood intended for human consumption becomes aware that he is suffering from, or is the carrier of, typhoid fever, paratyphoid fever or any other salmonella infection, or dysentery, or any staphylococcal infection likely

to cause food poisoning, he shall forthwith give notice of the fact to the occupier or person in charge of the slaughterhouse and such occupier or person in charge, as the case may be, shall immediately after the receipt of the notice, notify the medical officer of health of the district in which the slaughterhouse is situated to the same effect.

(2) Where the person required to give the notice referred to in paragraph (1) of this regulation is himself the occupier or person in charge of the slaughterhouse he shall immediately notify the medical officer of health of the district in which the slaughterhouse is situated.

(3) Where any person has given notice in accordance with the provisions of sub-regulation (1) or (2) of this regulation that he is suffering from the carrier of any disease he shall immediately cease from handling or in any way dealing with meat until he has been examined by a medical officer of health and allowed to continue.

35. Any person while engaged in or about any slaughterhouse in the handling of meat or the handling of blood intended for human consumption shall wear overalls or other suitable protective clothing including head covering and boots all of which articles shall be washable and be kept as clean as is reasonably practicable.

Clothing.

36. Any person who is engaged in the handling of meat or the handling of blood intended for human consumption or who is liable to come into contact with meat or such blood in or about any slaughterhouse shall while so engaged or so liable-

Personal cleanliness.

(a) keep as clean as may be reasonable by thorough and frequent washing of all parts of his person which are liable to come into contact with the meat or blood;

(b) keep as clean as may be reasonably practicable all

parts of his clothing, over-clothing or overalls;

- (c) keep any sores, open cuts or abrasions on any exposed part of his person covered with a suitable waterproof dressing.

Tobacco. 37. No person shall use tobacco (including snuff) in any part of a slaughterhouse containing meat or blood or while he is handling any meat or blood.

Hygiene. 38. Any person who has handled any meat or blood which he knows or suspects to be diseased shall immediately thereafter wash with hot water and soap or other detergent and rinse in clean water all parts of his person which may have come into contact with the meat or blood.

General Hygiene. 39. No person shall-

- (a) change his clothes in any part of the slaughterhouse containing meat;
- (b) urinate, defecate, or spit in a slaughterhouse except in a sanitary convenience;
- (c) when stirring any blood intended for human consumption, permit his hand or other part of his person to come into contact with such blood;
- (d) blow or inflate with his breath, or in any other manner likely to cause infection or contamination, the carcass of any animal intended for human consumption;
- (e) use in a slaughterhouse any knife, scabbard, sharpening steel, chopper or saw that has been

used in a knacker's yard;

- (f) use or cause to be used any equipment or substance which generate gases or odours, except as permitted by the Regulations or authorised officer in specific cases in which he determines such use will not result in adulteration of the meat or product. 23 of 1985.

40. Any person-

Cleanliness of utensils.

- (a) using any knife, scabbard, sharpening steel, chopper or saw in a slaughterhouse shall ensure that it is thoroughly cleaned and sterilised in boiling water or steam and rinsed in cold water immediately after any contact with meat known or suspected to be diseased and in every case at the end of each working day;
- (b) using any wiping cloth in a slaughterhouse shall ensure that any such cloth is-
 - (i) sterilised by boiling or destroyed at the end of each working day and, where practicable, sterilised by boiling after use on any carcass;
 - (ii) destroyed or sterilised by boiling forthwith, if it has come into contact with meat known or suspected to be diseased.

41. Every person coming into a slaughterhouse from a knacker's yard shall before handling any meat intended for human consumption or blood intended for human consumption thoroughly wash all parts of his person that may come into contact with such meat or blood and change into clean protective clothing Washing.

as provided by regulation 35 of these Regulations.

- Removal of refuse and by-products. 42. The occupier of every slaughterhouse shall cause-
- (a) the contents of every receptacle or bay containing manure and every receptacle referred to in sub-paragraph (b) of regulation 22 of these Regulations to be removed from the slaughterhouse as often as may be necessary to prevent a nuisance and in any event at least once daily and after the contents have been so removed he shall cause the receptacle or bay to be thoroughly cleansed before being used again;
- (b) by-products of slaughtering not intended for human consumption, including hides and skins, to be removed from the slaughterhouse as often as may be necessary to prevent a nuisance and in any event at least daily.
- Protection of meat. 43. (a) All meat shall before leaving a slaughterhouse be adequately protected against dirt, dust, disease and insects.
- 23 of 1985. (b) Burlap will not be permitted for use as a wrapping for carcasses, parts of carcasses, meat or meat products unless such carcasses parts of carcasses, meat or meat products are first wrapped in a good grade paper or cloth that will prevent the contamination of such produce with lint or other foreign matter.
- 23 of 1985. (c) Second hand tubs, barrels or other containers intended for use as containers for any product shall be inspected and examined upon receipt at an

official establishment before they are cleaned. Those showing evidence of misuse rendering them unfit to serve as containers for food products shall be rejected. Those showing no evidence of misuse may be allowed after they have been thoroughly and properly cleaned to the satisfaction of the authorised officer.

44. (1) Where an authorised officer is of the opinion that any part of a slaughterhouse or any equipment or utensil used in a slaughterhouse contravenes any of the provisions of these Regulations relating to construction or clean and sanitary conditions he shall cause such part of the slaughterhouse to be closed or such equipment or utensil to be marked and until such part or such equipment or utensil is brought into conformity with these Regulations it shall not be opened or used.

Closure and marking of insanitary rooms and utensils etc.

(2) Any person opening any part of a slaughterhouse which has been closed by an authorised officer (other than for the purpose of bringing such part into conformity with the requirements of these Regulations) or removing any mark placed on any equipment or utensil by an authorised officer shall be guilty of an offence.

45. The surrounds of every slaughterhouse including any places where vehicles are loaded or unloaded and all driveways, approaches, yards, pens and alleys shall be adequately paved and drained and kept in a clean and orderly condition.

Surrounds of slaughterhouse.

46. (1) All tanks and equipment used for rendering, preparing or storing condemned products shall be in rooms or compartments separate from those used for rendering, preparing and storing edible products. There shall be no communication between those rooms or compartments containing edible and those containing condemned products provided that there may be one communicating door between the slaughtering department and the tank charging room of the condemned products rendering department.

Separation of equipment for dealing with condemned products.

(2) Pipes or chutes of a design approved by an authorised officer may be installed to convey condemned material from the edible products department to the condemned products department.

(3) The carcass of any animal which has been condemned on *ante-mortem* examination shall not on its way to the condemned products tank be taken through any room or compartment in which edible products are prepared, stored or handled.

Prohibition of
dead animals.

47. No dead animal shall be brought into a slaughterhouse.

Destruction of
condemned
products.

48. Where any slaughterhouse has tanking facilities condemned carcasses and products shall be disposed of as follows: the lower opening of the tank shall be sealed by an authorised officer (unless the tank is permanently connected with a blowline), the condemned carcass shall be placed in the tank and the upper opening of the tank shall be sealed by such officer. The officer shall thereafter ensure that the contents of the tank are subjected to sufficient heat for sufficient time to destroy the contents for food purposes.

Denaturing of fat.

49. Any fat derived from condemned material and possessing the physical characteristics of colour, odour or taste of an edible product shall be denatured to distinguish it effectively from an edible product by adding thereto and mixing thoroughly therewith denaturing oil, number 2 fuel oil or brucine dissolved in a mixture of alcohol and pine oil or oil of rosemary.

Denaturing of
carcasses.

50. Where any slaughterhouse has no tanking facilities condemned carcasses shall be denatured with crude carbolic acid, cresylic disinfectant or other prescribed agent or by incineration in the presence of an authorised officer. Any carcass not destroyed by incineration shall be freely slashed with a knife before the denaturing agent is applied.

Rendering into fat.

51. (1) Any carcass or parts thereof passed for cooking may be rendered into lard or pork fat or tallow in accordance with the provisions of sub-regulation (2) or (3) of this regulation.

(2) When closed rendering equipment is used the lower opening, except when permanently connected with a blowline, shall be securely sealed by an inspector and the carcasses or parts placed in such equipment and then the upper opening shall be sealed by the inspector. Such carcasses or parts shall then be cooked for sufficient time to render them into pork fat, lard or tallow provided that no such carcass or parts shall be cooked for less than 30 minutes at a temperature of not less than 170 °F.

(3) When closed rendering equipment is not used carcasses or parts may be rendered in open kettles under the direct supervision of an inspector. Such rendering shall be done during normal hours of work and in compliance with requirements as to time and temperature specified in sub-regulation (2) of this regulation.

(4) Carcasses and parts passed for cooking may be used for the preparation of such products as canned meat, sausages, cooked or boiled meat, meat loaves and similar products provided such carcasses and parts are heated to a temperature not lower than 170 °F for a period of not less than 30 minutes before being used in or during the preparation of the product.

(5) Carcasses and parts passed for cooking shall be disposed of either by tanking or denaturing if not processed and handled in accordance with the provisions of this regulation.

52. (1) The Minister shall grant to each slaughterhouse where an inspection takes place an official number which shall be used to identify all inspected and passed products prepared therein.

Official Number.
31 of 1971.

(2) The Minister may, by order, assign to any slaughterhouse such ink brands, burning brands and like devices for marking products and such inspection legend as he may think fit.

Brands, etc.

(3) No person shall affix or place or cause to be affixed or placed an inspection legend on any product or container except under the supervision

of an authorised officer.

(4) No person shall affix or place any mark purporting to be an inspection legend on any product.

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(5) Official inspection brands and like devices for marking products and other official devices and certificates shall be kept in a locker equipped with a lock and the keys of such lock shall not leave the custody of the authorised officer.

Misbranding.
23 of 1985.

(6) No person shall cause any carcass, part thereof, meat or meat by-product to be misbranded. This term applies in one or more of the following circumstances:

(a) If its label is false or misleading in any particular manner.

(b) If it is offered for sale under the name of another food.

(c) If it is an imitation of another food unless its label bears in type of uniform, size and prominence the word "imitation" and immediately thereafter the name of the food imitated.

(d) If the container is so made, formed or filled as to be misleading.

(e) If in a package or other container, unless it bears a label showing-

(i) the name and place of business of the manufacturer, packer or distributor, and

- (ii) an accurate statement of the quantity of the contents in terms of weight, measure or numerical count; except as otherwise provided by these Regulations with respect to the quantity of the contents.

- (f) If any word, statement or other information required by or under authority of regulation to appear on the label or other labelling is not prominently placed thereon with such conspicuousness (as compared with any other words, statements, designs or devices on the labelling) and in such terms as to render it likely to be read and understood by the ordinary individual under customary conditions of purchase and use.

- (g) If it purports to be or is represented as a food for which a definition and standard of identity or composition has been prescribed by these Regulations unless-
 - (i) It conforms to such definition standard; and
 - (ii) Its label bears the name of the food specified in the definition and standard and, insofar as may be required by such regulations, the common names of optional ingredients (other than spices, flavouring, and colouring) present in such food.

- (h) If it purports to be or is represented as a food for which a standard or standards of fill of container have been prescribed by the regulations and it falls below the standard of fill of container applicable

thereto, unless its label bears, in such manner and form as such regulations specify, a statement that it falls below such standard.

- (i) If it is not subject to the provision of (g) of this section unless its label bears:
 - (i) The common or usual name of the food, if there be any; and
 - (ii) In case it is fabricated from two or more ingredients, the common or usual name of each such ingredient, except as otherwise provided in the regulations.
- (j) If it purports to be or is represented for special dietary properties, as required by the regulations.
- (k) If it bears or contains any artificial flavouring, artificial colouring, chemical preservative unless it bears a label stating that fact; except as otherwise provided by the regulations.
- (l) If it fails to bear directly thereon or on its containers when required by regulations, the inspection legend and, unrestricted by any of the foregoing, such other information as the Minister may require in such regulations to assure that it will not have false or misleading labelling and that the public will be informed of the manner of handling required to maintain the article in a wholesome condition.

Inspection marks. 53. (1) All marks of inspection shall be carefully applied and securely fixed.

(2) No person shall remove from a slaughterhouse any product which is required to be marked in accordance with the provisions of these Regulations unless such product is clearly and legibly marked.

54. Every carcass which has been inspected and passed in a slaughterhouse shall be marked at the time of the inspection with n the inspection legend. Time of marking.

55. (1) When any inspected and passed product is placed or packed in any container, there shall be affixed to such container a label: Labelling.

Provided that plain wrappings for fresh meat such as dressed carcasses or primal parts thereof which are solely to protect the product against soiling or excessive drying during transportation need not be labelled.

(2) Every label shall contain displayed the name of the product, a full list of ingredients, the inspection legend and where the product contains any artificial colouring, artificial flavouring, antioxidants or preservatives, a statement of such fact.

(3) Immediate containers are those receptacles or other coverings in which the product is directly contained or wholly or partly enclosed and shall be labelled with labels approved by the Minister. Containers. 23 of 1985.

(4) Shipping containers are the outside containers (box, bag, barrel, crate or other receptacle or covering) containing or wholly or partially enclosing any product packed in one or more immediate containers. These shall be labelled with approved stencils, labels, box dies and brands which shall be applicable to the product and are not false or deceptive and are used with the approval of the authorised officer.

56. (1) No label shall be used on any product until it has been approved by the Minister. Approval of labels.

(2) No label shall be used on any product for which it has not been

approved.

(3) No labelling of products shall be done other than in accordance with the provisions of these Regulations.

Abbreviations,
23 of 1985.

(4) Abbreviated marks of inspection may be used with the approval of the authorised officer and shall have the same force and effect as the respective marks for which they are the authorised abbreviations.

Products, etc.,
entering
slaughterhouse.

57. (1) Except as otherwise provided in this regulation, no product shall be brought into a slaughterhouse unless it has been prepared solely in another licensed slaughterhouse, has been previously passed by an inspector, and is identified by inspection legend and official number as having been so inspected and passed:

Provided that a product imported into the country and not prepared in the country outside a licensed slaughterhouse may enter a slaughterhouse subject in all other respects to the same restrictions that apply to domestic products.

(2) Products entering a slaughterhouse shall not be used or prepared therein until they have been re-inspected.

(3) No product originally prepared at a slaughterhouse shall be returned into any part of the premises except into the receiving area provided for under regulation 58A of these Regulations, unless it has first been re-inspected by an inspector.

(4) Every article for use as an ingredient in the preparation of meat food products, when entering into any slaughterhouse and at all times whilst therein, shall bear a label showing the name of the article, the amount or percentage therein of any substances restricted by these Regulations and the Schedules hereto and a list of the ingredients in the article if it is composed of any two or more ingredients.

(5) Containers of preparations which enter any slaughterhouse for use in cooling or retort water, in hog scalding water, or in denuding of tripe shall at all times whilst therein bear labels showing the chemical names of the chemicals in such preparations, and, in the case of any chemicals which are specifically limited under the First Schedule hereto as to the amount permitted to be used, the labels on the containers must show the percentage of each such chemical in the preparation.

(6) Dyes, chemicals or other substances the use of which is restricted to certain products may be brought into or kept in a slaughterhouse only if such products are prepared therein and no prohibited dye, chemical, preservative, or other substance shall be brought into or kept at a slaughterhouse.

(7) All isolated soy protein, when entering into and whilst in any slaughterhouse, must be labelled in accordance with, and otherwise satisfy the requirements of Regulation 60, sub-regulation 23 of these Regulations.

(8) Glands and organs, such as cotyledons, ovaries, prostate glands, tonsils, spinal cords, and detached lymphatic, pineal, pituitary, parathyroid, suprarenal, pancreatic and thyroid glands, used in preparing pharmaceutical, organotherapeutic, or technical products and which are not used as human food (whether or not prepared at a slaughterhouse) may be brought into and stored in edible products department of a slaughterhouse if packaged in suitable containers so that the presence of such glands and organs will in no way interfere with the maintenance of sanitary conditions or interfere with inspection.

(9) Glands or organs which are regarded as human food products, such as livers, testicles, and thymus glands, may be brought into slaughterhouses for pharmaceutical, organotherapeutic or technical purposes, only if they have been inspected, passed and are so identified.

(10) The occupier of any slaughterhouse shall furnish such information as is necessary to determine the origin of any product or other article entering the premises, including the name and address of the, seller or supplier, the

transport company, agent or broker involved in the sale or delivery of the product or article in question.

(11) Any product or other article that is brought into a slaughterhouse contrary to any of the provisions of this regulation shall be removed therefrom immediately upon an inspector requiring the same.

(12) If any articles are received at a slaughterhouse and are suspected of being adulterated or misbranded the Minister shall be notified.

Identity,
Re-inspection of
products.
31 of 1971.

58. (1) All products brought into a slaughterhouse shall be identified by the occupier when received and shall be subject to re-inspection by an inspector at the premises in such manner and at such times as may be deemed necessary to assure compliance with this regulation.

(2) All products, whether fresh, cured, or otherwise prepared and whether produced in whole or in part in the slaughterhouse or elsewhere, even though previously inspected and passed, shall be re-inspected by inspectors as often as they deem necessary in order to ascertain that they are not adulterated or misbranded at the time they enter or leave a slaughterhouse and that the requirements of this regulation are complied with.

(3) Re-inspection may be accomplished through the use of statistically sound sampling plans that assure a high level of confidence.

(4) A device bearing the word “retained” shall be placed by the inspector at the time of re-inspection on all products which are suspected on such re-inspection of being adulterated or misbranded, and such products shall be held for further inspection. Such tags shall be removed only by an inspector. When further inspection is made, if the product is found to be adulterated, all official marks for which the product is found to be ineligible shall be removed or defaced and the product shall be condemned and disposed of.

Provided that a determination regarding adulteration may be deferred if a product has become soiled or unclean by falling on the floor or in any other accidental manner or if the product is affected with any other condition which the inspector deems capable of correction, in which cases the product shall be cleaned (including trimming if necessary) or otherwise handled in a manner approved by the inspector to assure that it will not be adulterated or misbranded and shall then be presented for re-inspection and disposal.

(5) If upon final inspection the product is found to be neither adulterated nor misbranded, the inspector shall remove the "retained" device. If a product is then found to be misbranded it shall be held under a "retained" device pending correction of the misbranding or other appropriate action.

(6) The inspector shall maintain a complete record of any action under this regulation and shall report on his action to the Minister.

58A. Every slaughterhouse shall designate, with the approval of an inspector, a bay or other place at which products and other articles subject to re-inspection under regulation 57 of these Regulations shall be received, and such products or articles shall be received only at that bay or other place.

Reception of products.
31 of 1971.

59. (1) No chemical substance may be used in the preparation of any product unless it is approved under the Schedule to these Regulations or by an inspector in specific cases.

Prohibition of substances.
31 of 1971.

(2) No product shall bear or contain any substance which would render it adulterated or which is not approved in the Schedule to these Regulations or by an inspector in specific cases.

(3) Chemical preservatives are any chemicals that when added to meat food products tend to prevent or retard deterioration thereof. The following substances may be added to products: common salt, approved sugars (sucrose, cane or beet sugar, maple sugar, dextrose, invert sugar, honey, corn syrup solids, corn syrup and glucose syrup), wood smoke, vinegar, flavourings, spices, or

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oils extracted from spices, sodium nitrate, sodium nitrite, potassium nitrate, potassium nitrite, and other substances specified in the Schedule to these Regulations.

23 of 1985. (4) Other harmless artificial flavourings may be added to products with the approval of an inspector in specific cases. Artificial flavourings are those that contain any sapid or aromatic constituent, which was manufactured by a process of synthesis or other similar artifice.

(5) Colouring matter and dyes other than those specified in the Schedule to these Regulations may be applied to products, mixed with rendered fat, applied to natural and artificial casings, and applied to such casings enclosing products, if approved by an inspector in specific cases. When any colouring matter or dye is added to meat fat shortening containing artificial flavouring, the product shall be packed in conventional round shortening containers having a capacity no greater than three pounds.

23 of 1985. Artificial colourings are those containing any dye or pigment which was manufactured by a process of synthesis or similar artifice or a colouring which was manufactured by extracting a natural dye or pigment from a plant or other material in which such dye or pigment was naturally produced.

(6) The substances specified in the Schedule to these Regulations are acceptable for use in the preparation purposes indicated, within the limits of the amounts stated and under the other conditions specified in this regulation.

(7) No substance may be used in or on any product if it conceals damage or inferiority or makes the product appear to be better or of greater value than it is.

(8) Paprika or oleoresin paprika may not be used in or on fresh meat, such as steaks, or comminuted fresh meat food products, such as chopped and formed meat steaks or patties; or in any other meat food products consisting of fresh meat (with or without seasoning), except chorizo sausage and Italian

brand sausage, and except other meat food products in which paprika or oleoresin paprika is permitted as an ingredient in a standard of identity or composition approved by an inspector.

(9) Sorbic acid, calcium sorbate, sodium sorbate, and other salts of sorbic acid may not be used in cooked sausage or any other product; sulfurous acid and salts of sulfurous acid may not be used in or on any product and niacin or nicotinamide may not be used in or on fresh products, except that potassium sorbate, propylparaben (propyl p-hydroxybenzoate), calcium propionate, sodium propionate, benzoic acid, and sodium benzoate may be used in or on any product only as provided in the Schedule to these Regulations or as approved by an inspector in specific cases.

(10) Any carcass, part thereof, meat product shall be classed as adulterated if one or more of the following circumstances apply:

Adulteration.
23 of 1985.

- (a) if it bears or contains any poisonous or deleterious substance which renders it injurious to health; but in the case where such substance is not an added substance such articles shall not be considered adulterated under this clause if the quantity of such substance in or on such articles does not ordinarily render injurious to health;
- (b) (i) if it bears or contains (by reason of administration of any substances to the live animal or otherwise) any added poisonous or added deleterious substance (other than one which is (a) a pesticide chemical in or on a raw agricultural commodity; (b) a food additive, or (c) a colour additive which may, in the judgment of the Minister, make such article unfit for human food,

- (ii) if it is, in whole or in part, a raw agricultural commodity and such commodity bears or contains a pesticide chemical which is unsafe,
- (iii) if it bears or contains any food additive which is unsafe,
- (iv) if it bears or contains any colour additive which is unsafe:

Provided that an article which is not deemed adulterated under (ii), (iii) or (iv) shall nevertheless be deemed adulterated if the use of the pesticide chemical, food additive or colour additive in or on such article is prohibited by the regulations in official establishments:

- (c) if it consists in whole or part of any filthy, putrid or decomposed substance or is for any other reason unsound, unhealthful, unwholesome, or otherwise unfit for human food;
- (d) if it has been prepared, packed or held under insanitary conditions or whereby it may have been rendered injurious to health;
- (e) if it is in whole or part the product of an animal which has died otherwise than by slaughter;
- (f) if its container is composed in whole or in part of any poisonous or deleterious substance which may render the contents injurious to health;
- (g) if it has been intentionally subjected to radiation, unless the use of the radiation was in conformity

with a regulation;

- (h) if any valuable constituent has been in whole or part omitted or abstracted therefrom or if any substance has been substituted therefor, or if damage or inferiority has been concealed in a manner, or if any substance has been added thereto or mixed or packed therewith so as to increase its bulk or weight or reduce its quality or strength or make it appear better or of greater value than it is; or
- (i) if it is margarine containing an animal fat any of the raw materials used therein consisted in whole or in part of any filthy, putrid or decomposed substances or if is otherwise adulterated.

60. (1) All processes used in curing, pickling, rendering, canning, or otherwise preparing any product in a slaughterhouse shall be supervised by inspectors.

Supervision of products, methods. 31 of 1971.

(2) No fixtures or appliances, such as tables, trucks, trays, tanks, vats, machines, implements, cans and containers of any kind, shall be used unless they are of such materials and construction as will not contaminate or otherwise adulterate the product and are clean and sanitary. All steps in the preparation of edible products shall be conducted carefully and with strict cleanliness in rooms or places separate from those used for inedible products.

(3) It shall be the responsibility of the occupier of a slaughterhouse to comply with these Regulations and in order to carry out his obligations he shall institute appropriate control programmes with the approval of inspectors to assure that the maintenance of the premises and the preparation, marking, labelling, packaging and other handling of its products are strictly in accordance with the sanitary and other requirements of the Regulations.

(4) Care shall be taken to insure that products are not adulterated when placed in refrigeration. If there is any doubt as to the soundness of any frozen products, the inspector shall require the defrosting and re-inspection of a sufficient quantity thereof to determine its actual condition.

(5) A frozen product may be defrosted in water or pickle in a manner acceptable to an inspector. Before such defrosting a careful examination shall be made to determine its condition. If necessary this shall include defrosting of other representative samples by means other than in water or in pickle.

(6) Products such as pork tenderloins, brains, sweetbreads, stew, or chop suey, shall not be packed in hermetically sealed metal or glass containers, unless subsequently heat processed or otherwise treated to preserve the product in a manner approved by an inspector in specific cases.

(7) Care shall be taken to remove bones and parts of bones from any product which is intended for chopping.

(8) Heads for use in the preparation of meat food products shall be split and the bodies of the teeth, the turbinated and ethmoid bones, ear tubes and horn butts removed, and the heads then thoroughly cleaned.

(9) Kidneys for use in the preparation of meat food products shall first be freely sectioned and then thoroughly soaked and washed. All detached kidneys, including beef kidneys with detached kidney fat, shall be inspected before being used in or transported from a slaughterhouse.

(10) Cattle paunches and hog stomachs for use in the preparation of meat food products shall be thoroughly cleaned on all surfaces and parts immediately after being emptied of their contents, which shall follow promptly after their removal from the carcasses.

(11) Clotted blood shall be removed from pig hearts before they are sent from the slaughterhouse or used in the preparation of meat food

products.

(12) Beef rounds, beef bungs, beef middles, beef bladders, calf rounds, pig bungs, pig middles, and pig stomachs which are to be used as containers of any meat food products shall be presented for inspection, turned with the fat surface exposed.

(13) Portions of casings which show infection with *Olesophagostomum* or other nodule-producing parasite, and weasands infected with the larvae of *Hypoderma lineatum*, shall be rejected, except that when the infestation is slight and the nodules and larvae are removed, the casing or weasand may be passed.

(14) All ingredients and other articles used in the preparation of any product shall be clean, sound, healthful, wholesome, and otherwise such as will not result in product being adulterated. Slaughterhouses shall furnish inspectors with accurate information on all procedures involved in product preparation including product composition and any change in such procedures essential for inspection control of the product.

(15) Only casings from cattle, sheep, swine or goats may be used as containers of products.

(16) Casings for products shall be carefully inspected by an inspector and only those casings which have been carefully washed and thoroughly flushed with clean water immediately before stuffing and are suitable for containers, are clean, and have been passed on inspection, shall be used, except that preflushed animal casings packed in salt or salt and glycerine solution or other approved medium may be used without additional flushing provided they are found to be clean and otherwise acceptable and are thoroughly rinsed before use.

(17) Pig and sheep casings intended for use as containers of products may be treated by soaking in or applying thereto sound, fresh pineapple juice or papain or bromelin or pancreatic extract to permit the enzymes contained in

these substances to act on the casings to make them less resistant. The casings shall be handled in a clean and sanitary manner throughout and the treatment shall be followed by washing and flushing the casings with water sufficiently to effectively remove the substance used and terminate the enzymatic action.

(18) Detached spinal cords (due to the invariable presence of bone splinters) shall not be used in the preparation of edible products other than for rendering when they constitute a suitable raw material.

(19) Testicles handled as an edible product may be sent from a slaughterhouse as such, but they shall not be used as an ingredient of a meat food product.

(20) Tonsils shall be removed and shall not be used as an ingredient of a meat food product.

(21) Pig blood shall not be used as an ingredient of meat food products. No blood which comes into contact with the surface of the body of an animal or is otherwise contaminated shall be collected for food purposes. Only blood from animals, whose carcasses have been inspected and passed, may be used for meat food products. The defibrination of blood intended for food purposes shall not be performed with the hands.

(22) Intestines shall not be used as ingredients of meat food products.

(23) All isolated soy protein used in products prepared in any slaughterhouse shall contain not more and not less than 0.1 percent titanium incorporated as food grade titanium dioxide and the presence of such substance must be shown on the label of the container of the isolated soy protein at all times that the article is within a slaughterhouse.

Samples.

61. An inspector shall take samples of products, water, dye, chemicals, preservatives, spices or other articles from a slaughterhouse for examination as often as may be deemed necessary.

62. All chemicals, preservatives, cereals, spices or other substances used in a slaughterhouse shall be examined by an inspector and if found to be unfit or otherwise unacceptable for the use intended shall be removed from the slaughterhouse. Examination of chemicals, etc.

63. (1) Residues of pesticide chemicals or other substances in or on ingredients (other than meat, meat by-products, and meat food products) used in making products shall not exceed the levels permitted under regulations made for the control of Biological Residues, and such ingredients shall be otherwise in compliance with the other requirements of those regulations. Residues of chemicals or other substances. 23 of 1985.

(2) Products, and products used as ingredients of products, shall not bear or contain any pesticide chemical, residue in excess of the level permitted under regulations made in that behalf, or any other substance that makes the products adulterated.

64. All pork products other than fresh pork, fresh unsmoked sausage and bacon shall be either heated, refrigerated or cured so as to destroy any possible live trichinae. Pork products.

65. (1) Where live trichinae are to be destroyed by heating all parts of the pork muscle tissue shall be heated to a temperature not lower than 137 °F by an approved method and care shall be taken to ensure that each part of the product so treated by heating in water is entirely submerged throughout such treatment. Trichinae.

(2) Temperature tests shall include the largest pieces in any lot and pieces in the coolest part of a heating cabinet.

66. (1) Where trichinae are to be destroyed by refrigerating after preparatory chilling to a temperature of 40 °F or less all pork muscle tissue or any product containing such tissue shall be subjected continuously for such period and to a temperature not higher than specified in the appropriate provision in sub-regulation (2) of this regulation. Destruction of trichinae.

(2)

<i>Temperature</i>	<i>Group 1</i>	<i>Group 2</i>
<i>Degrees Fahrenheit</i>	<i>Days</i>	<i>Days</i>
5	20	30
-10	10	20
-20	6	12

(3) Products in group 1 shall be products in separate pieces not exceeding 6 inches in thickness or arranged on separate racks with layers not exceeding 6 inches in depth or stored in crates or boxes not exceeding 6 inches in depth or stored in solidly frozen blocks not exceeding 6 inches in thickness. Products in group 2 shall be products in pieces, layers, or within containers including barrels, kegs and cartons having a thickness not exceeding 27 inches.

(4) Products of both groups whilst undergoing refrigeration shall be so spaced as will ensure a free circulation of air between the pieces, layers or containers in order that the temperature of the meat throughout will be promptly reduced to or below the appropriate temperature set out in sub-regulation (2).

(5) During refrigeration products shall be kept separate from all other products and in freezing rooms provided with accurate thermometers placed at the highest level at which any product in such room is stored and away from refrigerating coils.

(6) After refrigeration all pork shall be kept under supervision of an inspector until it is prepared in final form.

Sausages. 67. (1) Sausages may be stuffed in animal casings, hydrocellulose

casings or cloth bags and such coverings shall not at any stage of treatment of the sausages for the destruction of trichinae except where treatment is in accordance with the provisions of sub-regulation (7) of this regulation be coated with paraffin or any like substance.

(2) No sausage shall be washed during any prescribed period of drying and shall be prepared in accordance with one of the methods set out in sub-regulations (3) to (7) of this regulation.

(3) The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3 1/3 pounds of salt to each hundred weight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, sausage having a diameter not exceeding 3 1/2 inches, measured at the time of stuffing, shall be held in a drying room not less than twenty days at a temperature not lower than 45 °F except that in sausage of the variety known as pepperoni, if in casings not exceeding 1 3/8 inches in diameter measured at the time of stuffing, the period of drying may be reduced to fifteen days. In no case, however, shall the sausage be released from the drying room in less than twenty five days from the time the curing materials are added, except that sausage of the variety known as pepperoni, if in casings not exceeding the size specified, may be released at the expiration of twenty days from the time the curing materials are added. Sausage in casings exceeding 3 1/2 inches, but not exceeding 4 inches in diameter at the time of stuffing, shall be held in a drying room not less than thirty-five days at a temperature not lower than 45 °F, and in no case shall the sausage be released from the drying room in less than forty days from the time the curing materials are added to the meat.

(4) The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3 1/3 pounds of salt to each hundred weight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, the sausage having a diameter not exceeding 3 1/2 inches, measured at the time of stuffing, shall be smoked not less than forty hours at a temperature not lower

than 80 °F, and finally held in a drying room not less than ten days at a temperature not lower than 45 °F. In no case, however, shall the sausage be released from the drying room in less than eighteen days from the time the curing materials are added to the meat. Sausage exceeding 3 1/2 inches, but not exceeding 4 inches, in diameter at the time of stuffing, shall be held in a drying room, following smoking as above indicated, not less than twenty-five days at a temperature not lower than 45 °F and in no case shall the sausage be released from the drying room in less than thirty-five days from the time the curing materials are added to the meat.

(5) The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3 1/3 pounds of salt to each hundredweight of unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped meat shall be held at a temperature not lower than 34 °F for not less than thirty-six hours. After being stuffed the sausage shall be held at a temperature not lower than 34 °F for an additional period of time sufficient to make a total of not less than one hundred and forty-four hours from the time the curing materials are added to the meat, or the sausage shall be held for the time specified in a pickle-curing medium of not less than 50 degree strength (salometer reading) at a temperature not lower than 44 °F. Finally, the sausage having a diameter not exceeding 3 1/2 inches, measured at the time of stuffing, shall be smoked for not less than twelve hours. The temperature of the smokehouse during this period at no time shall be lower than 90 °F; and for four consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128 °F. Sausage exceeding 3 1/2 inches, but not exceeding 4 inches, in diameter at the time of stuffing shall be smoked, following the prescribed curing, for not less than fifteen hours. The temperature of the smokehouse during the fifteen hour period shall at no time be lower than 90 °F, and for seven consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128 °F. In regulating the temperature of the smokehouse for the treatment of sausage under this method, the temperature of 128 °F, shall be attained gradually during a period not less than

four hours.

(6) The meat shall be ground or chopped into pieces not exceeding one-fourth of an inch in diameter. A dry-curing mixture containing not less than 2 1/2 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped sausage shall be held as a compact mass, not more than 6 inches in depth, at a temperature not lower than 36 °F, for not less than ten days. At the termination of the holding period, the sausage shall be stuffed in casings or cloth bags not exceeding 3 1/2 inches in diameter, measured at the time of stuffing. After being stuffed, the sausage shall be held in a drying room at a temperature not lower than 45 °F for the remainder of a thirty-five day period, measured from the time the curing materials are added to the meat. At any time after stuffing, if a concern deems it desirable the products may be heated in a water bath for a period not to exceed three hours at a temperature not lower than 85 °F, or subjected to smoking at a temperature not lower than 80 °F, or the product may be both heated and smoked as specified. The time consumed in heating and smoking, however, shall be in addition to the thirty-five day holding period specified.

(7) The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3 1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed the sausage shall be held for not less than sixty-five days at a temperature not lower than 45 °F. The coverings for sausage prepared according to this method may be coated at any stage of the preparation before or during the holding period with paraffin or other substance approved by the Chief Agricultural Officer.

68. (1) Hams shall be cured in accordance with one of the methods set out in sub-regulations (2) and (3) of this regulation. Hams.

(2) The hams shall be cured by a dry-salt curing process for not less than forty days at a temperature not lower than 36 °F. The hams shall be

laid down in salt, not less than 4 pounds to each hundred weight of hams, the salt being applied in a thorough manner to the lean meat of each ham. When placed in cure the hams may be pumped with pickle if desired. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from cure the hams may be soaked in water at a temperature not higher than 70 °F, for not more than fifteen hours, during which time the water may be changed once; but they shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall finally be dried or smoked for not less than ten days at a temperature not lower than 95 °F.

(3) The hams shall be cured by a dry-salt curing process at a temperature not lower than 36 °F for a period of not less than three days for each pound weight (green) of the individual hams. The time of cure of each lot of hams placed in cure should be calculated on a basis of the weight of the heaviest ham of the lot. Hams cured by this method, before they are placed in cure, shall be pumped with pickle solution of not less than 100 degree strength (salometer) about 4 ounces of the solution being injected into the shank and a like quantity along the flank side of the body bone (femur). The hams shall be laid down in salt, not less than 4 pounds of salt to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from the cure the hams may be soaked in water at a temperature not higher than 70 °F, for not more than four hours, but shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall then be dried or smoked for not less than forty-eight hours at a temperature not lower than 80 °F, and finally shall be held in a drying room for not less than twenty days at a temperature not lower than 45 °F.

Pork loins.

69. (1) Boneless pork loins and loin ends if not heated or refrigerated shall be cured for a period of not less than twenty five days at a temperature

not lower than 36 °F, in accordance with one of the methods set out in sub-regulations (2), (3) and (4) of this regulation.

(2) A dry-salt curing mixture containing not less than 5 pounds of salt to each hundredweight of meat.

(3) A pickle solution of not less than 80 degrees strength (salometer) on the basis of not less than 60 pounds of pickle to each hundredweight of meat.

(4) A pickle solution added to the approved dry-salt cure provided the pickle solution is not less than 80 degrees strength (salometer).

(5) After removal from cure the loins may be soaked in water for not more than one hour at a temperature not higher than 70 °F, or may be washed under a spray but shall not during or after the curing process be subjected to any other treatment designed to remove salt.

(6) After curing the loins shall be smoked for not less than twelve hours and the minimum temperature of the smokehouse during this period shall not be lower than 100 °F, and for four consecutive hours during this period shall be not lower than 125 °F.

(7) After the treatment set out in sub-regulations (1) to (6) of this regulation the loins shall be held in a drying room for a period of not less than twelve days at a temperature not lower than 45 °F.

70. Boneless pork butts for capocello shall be cured in a dry-curing mixture containing not less than 4 1/2 pounds of salt per hundredweight of meat for a period of not less than twenty-five days at a temperature not lower than 36 °F. If the curing materials are supplied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected

Pork butts.

during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be smoked for a period of not less than thirty hours at a temperature not lower than 80 °F, and shall finally be held in a drying room for not less than twenty days at a temperature not lower than 45 °F.

- Coppa. 71. Boneless pork butts for coppa shall be cured in a dry-curing mixture containing not less than 4 1/2 pounds of salt per hundredweight of meat for a period of not less than eighteen days at a temperature not lower than 36 °F. If the curing mixture is applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be held in a drying room for not less than thirty-five days at a temperature not lower than 45 °F.
- Smokehouses. 72. Smokehouses, drying rooms and other compartments used in the treatment of pork to destroy live trichinae shall be suitably equipped with accurate automatic recording thermometers approved by an inspector.
- Thermometers. 73. (1) An inspector may at any time check the internal temperature of any product subjected to heating in accordance with the provisions of Regulation 65.
- (2) If an inspector shall find any thermometer to be defective or of questionable accuracy he may order that such thermometer be replaced.
- Supervision of pork products. 74. Inspectors shall in general supervise the handling, drying refrigerating and curing of pork products under treatment for the destruction of live trichinae and shall keep records as may be necessary and informative of each lot of such products under treatment.

75. Material to be processed into “Mechanically Processed (Species) Product” or into an imitation of such product shall be processed within one hour from the time it is cut or separated from carcasses or part of carcasses except that it may be held for not more than seventy-two hours at 40 °F (4 °C) or less or held indefinitely at 0 °F (-18 °C) or less “Mechanically Processed (Species) Product” or an imitation of such product shall, directly after being processed, be used as ingredient in a meat food except that it may be held prior to such use for not more than seventy-two hours at 40 °F (4 °C) or less or indefinitely at 0 °F (-18 °C). 23 of 1985.
76. (a) Cooked beef and roast beef shall be prepared by a cooking process that produces a minimum temperature of 145 °F (63 °C) in all parts of each roast or prepared as provided for in paragraph (b) in this section. Roast and Cooked Beef. 23 of 1985.
- (b) Cooked beef may also be prepared by any one of the cooking procedures described in the following table and in paragraph (c) (1) and roast beef may also be prepared by any one of the procedures described in the following tables and in paragraphs (c) (2) and (d) provided that the procedures produce and maintain the minimum temperature required in all parts of each roast for the stated period at least.

**TABLE FOR THE ALTERNATIVE PROCESSING PROCEDURES
FOR COOKED BEEF AND ROAST BEEF**

<i>Minimum Internal Temperature</i>		<i>Maximum Processing Processing Time In Minutes</i>
<i>° F</i>	<i>° C</i>	
130	54.5	121
131	55.0	97
132	55.6	77
133	56.1	62
134	56.7	47
135	57.2	37
136	57.8	32
137	58.4	24
138	58.9	19
139	59.5	15
140	60.0	12
141	60.6	10
142	61.1	8
143	61.7	6
144	62.2	5

- (c) (1) **Bag Cook:** Each roast to be moist cooked shall be placed in a moisture impermeable film, either vacuum packed or excess air removed and the bag sealed prior to immersion cooking in a water bath or cooking in an oven.

-
- (2) (i) Unbagged Cook (netted or racked) roasts processed entirely by dry heat must weigh 10 pounds or more before processing and must be dry cooked in an oven maintained at 250 °F (121 °C) or higher throughout the cooking process; or
- (ii) An oven temperature of less than 250 °F (121 °C) may be used for dry cooking of roasts of any size provided that the relative humidity as measured in either the chamber or exit vent of the oven in which they are prepared is greater than 90% for at least 25% of the total cooking time for the process, but in no case less than one hour. This relative humidity may be achieved by the use of steam injection or by sealed ovens capable of producing and maintaining the required 90% relative humidity.
- (d) Any processor who selects any of the alternative procedures specified in paragraphs (b) and (c) of this section must have equipment designed to ensure that beef roasts do not contact each other during processing and shall have sufficient monitoring equipment to assure that the time (within one minute) temperature (within 1 °F) and relative humidity (within 5%) limits required by this section are being met. The processor shall provide proper recording devices and make the data from these available upon request. Continuous recording

devices with the prescribed accuracies will be acceptable for all products prepared under paragraphs (a) and (b).

Canning,
23 of 1985.

77. For canning with heat processing and hermetically sealed containers the following regulations shall apply:

- (a) containers shall be cleaned thoroughly immediately before filling and precautions must be taken to avoid subsequent soiling of the inner surfaces.
- (b) containers of metal, glass or other materials shall be washed in an inverted position with a water spray. The nozzle on the spray attachment shall be of such a design and the water delivered with such pressure as will effectively rinse all of the inner surface of each container. Such containers shall not contain an accumulation of water when received at the filling station. In lieu of cleaning with water, the use of efficient jet-vacuum type equipment for cleaning containers is permitted, immediately prior to filling.
- (c) Nothing less than perfect closure is acceptable for hermetically sealed containers.
- (d) Careful inspection shall be made of the container by competent establishment employees immediately after closing and the containers that are defectively filled or defectively closed or show inadequate vacuum shall not be processed until the defect has been corrected. The containers shall again be inspected by establishment employees when they have cooled sufficiently for handling

after processing by heating. The contents of defective containers shall be condemned unless correction of the defect is accomplished within six hours following the sealing of the containers or completion of the heat processing as the case may be except that-

- (i) if the defective condition is discovered during an afternoon run, the cans of product may be held in coolers at a temperature of not exceeding 38 °F (3.3 °C) under conditions that will promptly and effectively chill them until the following day when the defect may be corrected;
- (ii) short vacuum or overstuffed cans of product which have not been handled in accordance with sub-paragraph (i) of this paragraph may be incubated under inspection supervision after which the cans shall be opened and the sound product passed for food; and (ii) short vacuum or overstuffed cans of product of a class required to be labelled "Perishable, Keep under Refrigeration" and which have been kept under adequate refrigeration since processing may be opened and the sound product passed for food;
- (e) Canned products shall not be passed unless, after cooling to atmospheric temperature they show the external characters of sound cans, that is the cans shall not be overfilled; they shall have concave sides excepting the seam side and all ends shall be

concave; there shall be no bulging; the sides and ends conform to the product and there shall be no slack or loose tin.

- (f) All canned products shall be permanently and plainly marked on the container by code or otherwise with the identity of the contents and the date of canning, the code used and its meaning shall be on record in the office of the inspector.
- (g) Canned products must be processed at such temperature and for such period of time as will assure keeping without refrigeration under usual conditions of storage and transportation, when heating is relied on for preservation, with the exception of these canned products which are processed without steam-pressure cooking by permission of the Minister and labelled "Perishable, Keep under Refrigeration."
- (h) Lots of canned product shall be identified during their handling preparatory to heat processing by tagging, in the baskets, cages or cans, with a tag that will change colour on going through the heat or by other effective means so as to positively preclude failure to heat process after closing.
- (i) Facilities shall be provided to incubate, at least representative samples of the product fully processed and canned product. The incubation shall consist of holding the canned product for the periods of time and at the temperature prescribed in (4) hereunder-

- (1) Incubation tests shall be made to the extent required by the authorised officer. The extent to which incubation tests shall be required depends on conditions, such as the record of the establishment in conducting canning operations, the extent to which the establishment furnishes competent supervision and inspection in connection with the canning operations the character of the equipment used and the degree to which such equipment is maintained at maximum efficiency.

Such factors will be considered by the authorised officer in determining the extent of incubation testing at a particular establishment.

- (2) In the event of failure by an establishment to provide suitable facilities for incubation of test samples, the inspector may require holding of the entire lot under such conditions and for such periods of time as may in his discretion, be necessary to establish the stability of the product.
- (3) The authorised officer may permit lots of canned product to be shipped from the establishment prior to completion of sample incubation when he has no reason to suspect unsoundness in the particular lots and under circumstances which will assure the return of the product to the establishment for reinspection should

action be indicated by the incubation results.

(4) Incubation shall consist of holding the samples at 95 °F (± 2 °F) (35 °C ± 1 °C), for no less than ten days except-

(i) samples of firmly packed product such as luncheon meat and products with a high fat content such as chorizos packed in lard and products weighing three pounds or more shall be held at 95 °F (± 2 °F) (35 °C ± 1 °C) for not less than twenty days,

(ii) samples of products composed of chunks or patties of meat in a medium or sauce where the pH of the meat component and the medium or sauce are significantly different shall be incubated at 95 °F (± 2 °F) (35 °C ± 1 °C) for not less than thirty days.

Offences.

78. (1) If the occupier of any slaughterhouse fails to comply with any provisions contained in these Regulations he shall be guilty of an offence.

(2) If the occupier of any slaughterhouse fails to comply with any provisions contained in Part IV of these Regulations which impose obligations upon him he shall be guilty of an offence against these Regulations.

(3) If the occupier of a slaughterhouse fails to take all reasonable steps to secure the compliance of any person employed by him or any person

admitted to the slaughterhouse with any provisions of these Regulations he shall be guilty of an offence against these Regulations.

(4) If any person fails to comply with any provisions of these Regulations which impose obligations on him he shall be guilty of an offence against these Regulations.

(5) Any person charged with an offence under these Regulations shall be tried summarily and shall be liable on conviction to a fine not exceeding five hundred dollars and in the case of a continuing offence to further fine not exceeding fifty dollars for each day during which the offence continues after conviction.

(6) Where any person who is the holder of a licence under the provisions of Part VI of the Food and Drugs Act is convicted of an offence under these Regulations the court before which he is convicted may, in addition to or in substitution for any other penalty, cancel his licence.

23 of 1985.

23 of 1985.

SCHEDULE

<i>Class of substance</i>	<i>Substance</i>	<i>Purpose</i>	<i>Products</i>	<i>Amount</i>
(1) Anticoagulants	Citric acid Sodium citrate	To prevent clotting	Fresh beef blood	0.2% with or without water. When water is used to make a solution of citric acid or sodium citrate added to beef blood not more than 2 parts of water to 1 part of citric acid or sodium citrate shall be used
(2) Antifoaming agent	Methyl polysilicone	To retard foaming	Soups Rendered fats Curing pickle	10 parts per million. -do- 50 parts per million.
(3) Antioxidants and Oxygen interceptors	TBHQ (tertiary) (butylhydroquinone)	To retard rancidity	Dry Sausage	0.003% based on total weight 0.006% in combination with BHA and/or BHT
	-do-	-do-	Rendered Fat	0.01% based on total weight, 0.02% in combination only with BHA and/or BHT
	-do-	-do-	Fresh pork sausage, brown and serve sausage, Italian sausage, pregrilled beef patties, and fresh sausages made from beef and/or pork	0.01% based on fat content, 0.02% in combination only with BHA and/or HT based on fat contents
	-do-	-do-	Dried Meats	0.01% based on total weight; 0.01% in combination only with BHA and/or BHT
(4) Binders	Enzyme (Rennet) treated calcium reduced dried skim milk and calcium lactate	To bind and extend products	Sausages as provided for in the regulations	31/2% of total finished product (calcium lactate required at a rate of 10% of binder)

<i>Class of substance</i>	<i>Substance</i>	<i>Purpose</i>	<i>Products</i>	<i>Amount</i>
	Enzyme (Rennet) treated sodium caseinate and calcium lactate.	-do-	Imitation sausage; nonspecific loaves; soups; stews	Sufficient for purpose (calcium lactate required at a rate of 25% of binder).
	Isolated soy protein	To bind and extend product	Sausages	2.0%
	-do-	-do-	Imitation sausage; nonspecific loaves; soups; stews	Sufficient for purpose
	Xanthan gum	To maintain uniform viscosity; suspension of particulate matter; emulsion stability; freeze-thaw stability	meat sauces, gravies, or sauces and meats; canned or frozen and/or refrigerated meat salads, canned or frozen meat stews, canned chili or chili with beans, pizza topping mixes and batter or breading mixes	
(5) Bleaching agent	Hydrogen peroxide	To remove colour	Tripe (substance must be removed from product by rinsing with clear water)	-do-
(6) Catalysts (substances must be eliminated during process)	Nickel	To accelerate chemical reaction	Rendered animal fats or a combination of such fats and vegetable fats	-do-
(7) Catalyst	Sodium Amide	Rearrangement of fatty acid radicals	Dried Meats	0.01% in combination only with BHA and/or BHT.
	Sodium Methoxide	-do-	-do-	-do-

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<i>Class of substance</i>	<i>Substance</i>	<i>Purpose</i>	<i>Products</i>	<i>Amount</i>
(8) Colouring agents (natural)	Alkanent, annatto, carotene, cochineal green chlorophyll, saffron and tumeric	To colour casings or rendered fats; marking branding product	Sausage casings, oleomargarine, shortening, marking or branding ink on product	Sufficient for purpose. (May be mixed with approved artificial dyes or harmless inert material such as common salt and sugar).
(9) Colouring agents (artificial)	Coal tar dyes approved by the Minister	-do-	-do-	Sufficient for purpose. (May be mixed with approved natural colouring matters or harmless inert material such as common salt or sugar).
	Titanium dioxide	To colour casings or rendering fats; marking and branding product	Canned ham salad spread and creamed type canned products	0.5%
(10) Cooling and retort water treatment agents	Calcium chloride	To prevent staining on exterior of canned goods	Any	Sufficient for purpose.
	Citric acid	-do-	-do-	-do-
	Dietyl sodium sulfosuccinate	-do-	-do-	0.5%
	Disodium-calcium ethylenediaminetetraacetate	-do-	-do-	Sufficient for purpose
	Disodium ethylenediaminetetraacetate	-do-	-do-	-do-
	Disodium phosphate	-do-	-do-	-do-
	Ethylenediaminetetraacetic acid	-do-	-do-	-do-

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	Isopropanol	-do-	-do-	0.002%
	Potassium pyrophosphate	-do-	-do-	Sufficient for purpose
	Propylene glycol	To prevent staining on exterior of canned goods	Any	Sufficient for purpose
	Sodium bicarbonate	-do-	-do-	-do-
	Sodium carbonate	-do-	-do-	-do-
	Sodium dodecylbenzene sulfonate	-do-	-do-	0.05%
	Sodium gluconate	-do-	-do-	Sufficient for purpose
	Sodium hexametaphosphate	-do-	-do-	-do-
	Sodium laurylsulfate	-do-	-do-	0.05%
	Sodium metasilicate	-do-	-do-	Sufficient for purpose
	Sodium n-alkylbenzene sulfonate (alkyl group predominantly C12 and C13 and not less than 95% C10 to C16).	-do-	-do-	0.05%

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<i>Class of substance</i>	<i>Substance</i>	<i>Purpose</i>	<i>Products</i>	<i>Amount</i>
	Sodium nitrite (The sodium nitrite must be decharacterised with 0.05% powdered charcoal. Bulk decharacterised sodium nitrite when in cook room shall be held in locked metal bin or container conspicuously labelled "decharacterised sodium nitrite- To be used by authorised personnel only.")	To inhibit corrosion on exterior of canned goods	-do-	600 parts per million
	Sodium pyrophosphate	To prevent staining on canned goods	Any	0.05%
	Sodium tripolyphosphate	-do-	-do-	-do-
	Zinc oxide	-do-	-do-	0.01%
	Zinc sulfate	-do-	-do-	-do-
(11) Curing Accelerators	Sodium acid Pyrophosphate	To accelerate colour fixing	Frankfurters, weiners, vienna bologna, knock-wurst, and similar products	Not to exceed, alone or in combination with other curing accelerators, the following: 8 ozs. in the 100 lbs. of the meat, or meat by-products, content of the formula; nor 0.5% in the finished product.

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<i>Class of substance</i>	<i>Substance</i>	<i>Purpose</i>	<i>Products</i>	<i>Amount</i>
	Ascorbic acid	To accelerate colour fixing or preserve colour during storage	Cured pork and beef cuts, cured comminuted meat food product	75 oz. to 100 gal. pickle at 10% pump level; 3/4oz. to 100 lb. meat or meat by-product; 10% solution to surfaces of cured cuts prior to packaging (the use of such solution shall not result in the addition of a significant amount of moisture to the product).
	Erythorbic acid	-do-	-do-	-do-
	Glucono delta lactone	To accelerate colour fixing	Cured, comminuted meat or meat food product	8 oz. to each 100 lb. of meat or meat by-product.
			Genoa salami	16 oz. to 100 lb. of meat or meat by-product (1.0%)
	Sodium ascorbate	To accelerate colour fixing or preserve colour during storage	Cured pork and beef cuts, cured comminuted meat food product	87.5 oz. to 100 gal. pickle at 10% pump level; 7/8 oz. to 100 lb. meat or meat by-product; 10% solution to surfaces of cured cuts prior to packaging (the use of such solution shall not result in the addition of a significant amount of moisture to the product).
	Sodium erythorbate	-do-	-do-	-do-
	Citric acid or sodium citrate	-do-	-do-	May be used in cured products or in 10% solution used to spray surfaces of cured cuts prior to packaging to replace up to 50% of the ascorbic acid, erythorbic acid, sodium ascorbate, or sodium erythorbate that is used.

<i>Class of substance</i>	<i>Substance</i>	<i>Purpose</i>	<i>Products</i>	<i>Amount</i>
	Sodium or potassium nitrate	Source of nitrite	Cured products	7 lb. to 100 gal. pickle; 3 1/2 oz to 100 lb. meat (dry cure); 2 1/4 oz. to 100 lb. chopped meat.
	Sodium or potassium nitrite (supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept securely under the care of a responsible employee of the establishment. The specific nitrite content of such supplies must be known and clearly marked accordingly). Sodium nitrate and sodium nitrite may not be used in baby, junior, and toddler foods.	To fix colour	Cured products	2 lb. to 100 gal. pickle at 10% pump level; 1 oz. to 100 lb. meat (dry cure); 1/4 oz. to 100 lb. chopped meat and/or meat by-product. The use of nitrites, nitrates, or combination shall not result in more than 200 parts per million nitrite in finished product.
(12) Denuding agents; may be in combination. Must be removed from tripe by rinsing with potable water	Lime (calcium oxide, calcium hydroxide)	To denude mucous membrane	Tripe	Sufficient for purpose.
	Sodium carbonate	-do-	-do-	-do-

<i>Class of substance</i>	<i>Substance</i>	<i>Purpose</i>	<i>Products</i>	<i>Amount</i>
	Sodium gluconate	-do-	-do-	-do-
	Sodium hydroxide	-do-	-do-	-do-
	Sodium metasilicate	-do-	-do-	-do-
	Sodium persulfate	-do-	-do-	-do-
	Trisodium phosphate	-do-	-do-	-do-
(13) Emulsifying agents	Acetylated monoglycerides	To emulsify product	Shortening	Sufficient for purpose
	Diacyl tartaric acid esters of mono and diglycerides	-do-	Rendered animal fat or a combination of such fat with vegetable fat	-do-
	Glycerol-lacto stearate, oleate, or palmitate	-do-	-do-	-do-
	Lecithin	To emulsify product (also as anti-oxidant)	Oleomargarine, shortening	-do-
	Mono and diglycerides (glycerol palmitate, etc.)	To emulsify product	Rendered animal fat or a combination of such fat with vegetable fat	Sufficient for purpose in lard and shortening; 0.5% in oleomargarine.
	Polyglycerol esters of fatty acids (polyglycerol esters of fatty acids are restricted to those up to and including the decaglycerol esters and otherwise meeting the requirements of the Minister	-do-	Rendered animal fat or a combination of such fat with vegetable fat when use is not precluded by standards of identity or composition	Sufficient for purpose

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<i>Class of substance</i>	<i>Substance</i>	<i>Purpose</i>	<i>Products</i>	<i>Amount</i>	
	Polysorbate 80 (polyoxyethylene (20) sorbitan monooleate)	To emulsify product	Shortening for use in non-standardised baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods	1% when used alone. If used with polysorbate 60 the combined total shall not exceed 1%.	
	Propylene glycol mono and diesters of fats and fatty acids	-do-	Rendered animal fat or a combination of such fat with vegetable fat	Sufficient for purpose	
	Polysorbate 60 (polyoxyethylene (20) sorbitan monostearate)	-do-	Shortening for use in non-standardised baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods	1% when used alone. If used with polysorbate 80 the combined total shall not exceed 1%.	
	Steryl-2-lactic acid	-do-	Shortening to be used for cake icings and fillings	3.0%	23 of 1985.
	Steryl monoglyceridyl citrate	-do-	Shortening	Sufficient for purpose	
(14) Flavouring agents protectors and developers	Programme approved artificial smoke flavouring	To flavour product	Any	-do-	
	Programme approved smoke flavouring	-do-	-do-	3.0%	23 of 1985.
	Autolysed yeast extract	To flavour product	Any	3.0%	23 of 1985.
	Harmless bacteria starters of the acidophilus type, lactic acid starter or culture of <i>Pediococcus cerevisiae</i>	To develop flavour	Dry sausage, pork roll, thuringer, lebanon bologna, cervelat, and salami	0.5%	

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<i>Class of substance</i>	<i>Substance</i>	<i>Purpose</i>	<i>Products</i>	<i>Amount</i>
	Benzoic acid, sodium benzoate	To retard flavour reversion	Oleomargarine	0.1%
	Citric acid	To prevent flavour	-do-	Sufficient for purpose
	Corn syrup solids, corn syrup, glucose syrup	To flavour	Chili con carne, sausage, hamburger, meat loaf, lucheon meat, chopped or pressed ham	2.0% individually or collectively, calculated on a dry basis.
	Dextrose	To flavour product	Sausage, ham and cured products	Sufficient for purpose
	Diacetyl	-do-	Oleomargarine	-do-
	Disodium guanylate	-do-	-do-	Various
	Disodium inosinate	-do-	-do-	Sufficient for purpose.
	Hydrolysed plant protein	-do-	Any	Sufficient for purpose.
	Isopropyl citrate	To protect flavour	Oleomargarine	0.02%
	Malt syrup	To flavour product	Cured products	2.5%
	Milk protein hydrokate	To flavour product	Any	Sufficient for purpose.
	Monosodium glutamate	-do-	-do-	-do-
	Sodium stlfoacetate derivative of mono and diglycerides	-do-	-do-	0.5%
	Sodium tripolyphosphate	To help protect flavour	"Fresh Beef," "Beef for Further Cooking" and similar products which are frozen after processing	0.5%

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<i>Class of substance</i>	<i>Substance</i>	<i>Purpose</i>	<i>Products</i>	<i>Amount</i>
	Mixtures of sodium tripolyphosphate and sodium hexameta-phosphate	-do-	-do-	-do-
	Starter distillate	-do-	Oleomargarine	Sufficient for purpose.
	Stearyl citrate	To protect flavour	-do-	0.15%
	Sugars (sucrose and dextrose)	To flavour product	Any	Sufficient for purpose.
	Sorbitol	To flavour; to facilitate the removal of casings from product and to reduce caramelisation and charring	Cooked sausage labelled frankfurters, weiners, knockwurst	Not more than 2% of the weight of the formula, excluding the formula weight of water or ice; not permitted in combination with corn syrup and/or corn syrup solids.
(15) Gases	Carbon dioxide solid (dry ice)	To cool product	Chopping of meat, packaging of product	-do-
	Nitrogen	To exclude oxygen	Sealed container	-do-
(16) Hog scald agents must be removed by subsequent cleaning operations	Caustic soda	To remove hair	Hog carcasses	Sufficient for purpose.
	Diethyl sodium sulfosuccinate	-do-	-do-	-do-
	Lime	-do-	-do-	-do-
	Metyl polysilicone	-do-	-do-	-do-
	Sodium carbonate	-do-	-do-	-do-

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	Sodium dodecylbenzene sulfonate	-do-	-do-	-do-
	Sodium hexametaphosphate	-do-	-do-	-do-
	Sodium laurylsulfate	-do-	-do-	-do-
	Sodium metasilicate	-do-	-do-	-do-
	Sodium n-alkylbenzene sulfonate (alkyl group predominantly C12 and C13 and not less than 95% C10 to C16)	-do-	-do-	-do-
	Sodium sulfate	-do-	-do-	-do-
	Sodium tripolyphosphate	-do-	-do-	-do-
	Sucrose	-do-	-do-	-do-
	Trisodium phosphate	To remove hair	Hog carcasses	Sufficient for purpose
(17) Miscellaneous	Potassium sorbate	To retard mold growth	Dry sausage	2.5% in water solution may be applied to casings, after stuffing or casings may be dipped in solution prior to stuffing.
		To preserve product and to retard mold	Oleomargarine or margarine	0.1% by weight of the finished oleomargarine or margarine.
	Calcium disodium, EDTA (calcium disodium ethylenediaminetetra-acetate)	To preserve product and protect product	-do-	75 parts per million by weight of the finished oleomargarine or margarine.

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	Propylparaben (propyl p-hydroxybenzoate)	-do-	-do-	3.5% in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing.
	Sodium bicarbonate	To neutralise excess acidity, cleaning vegetables	Rendered fats, soups, curing pickle	Sufficient for purpose.
	Calcium propionate	To retard mold growth	Pizza crust	0.32% alone or in combination based on weight of the flour used.
	Sodium propionate	-do-	-do-	-do-
	Sodium hydroxide	To decrease amount of cooked out juices	Cured hams, pork shoulders picnics and loins, canned hams and pork shoulder picnics; chopped ham; and bacon	May be used only in combination with phosphates in ratio of four parts phosphate to one part sodium hydroxide; the combination shall not exceed 5.0% pickle at 10% pump level; 0.5% in product.
(18) Phosphates	Disodium phosphate	To decrease amount of cooked out juices	Cured hams, pork shoulder picnics and loins, and canned hams and pork shoulder picnics, and like products approved by the Minister; chopped ham, and bacon.	5.0% of phosphate in pickle at 10% pump level; 0.5% of phosphate in product (only clear solution may be injected into product).
	Monosodium phosphate	-do-	-do-	-do-

<i>Class of substances</i>	<i>Substance</i>	<i>Purpose</i>	<i>Products</i>	<i>Amount</i>
	Sodium hexametaphosphate	-do-	-do-	-do-
	Sodium tripolyphosphate	-do-	-do-	-do-
	Sodium pyrophosphate	-do-	-do-	-do-
	Sodium acid pyrophosphate	-do-	-do-	-do-
(19) Proteolytic enzymes	Aspergillus oryzae	To soften tissues	Beef cuts	Solutions consisting of water, salt monosodium glutamate, and approved proteolytic enzymes applied or injected into cuts of beef shall not result in a gain of more than 3% above the weight of the untreated product.
	Aspergillus flavusoryzae group	-do-	-do-	-do-
	Bromelin	-do-	-do-	-do-
	Ficin	-do-	-do-	-do-
	Papain	-do-	-do-	-do-
(20) Refining agents (must be eliminated during process of manufacturing)	Acetic Acid	To separate fatty acids and glycerol	Rendered fats	Sufficient for purpose

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	Bicarbonate of soda	-do-	-do-	-do-
	Carbon (purified charcoal)	To aid in refining of animal fats	-do-	-do-
	Caustic soda (sodium hydroxide)	To refine fats	-do-	-do-
	Diatomaceous earth; Fuller's earth	-do-	-do-	-do-
	Sodium carbonate	-do-	-do-	-do-
	Tannic acid	To refine fats	Rendered fats	Sufficient for purpose
(21) Rendering agents	Tricakium phosphate	To aid rendering	Animal fats	-do-
	Trisodium phosphate	-do-	-do-	-do-
(22) Artificial sweeteners	Saccharin	To sweeten product	Bacon	0.01%
(23) Synergists (used in combination with antioxidants)	Citric acid	To increase effectiveness of antioxidants	Lard and shortening	0.01% alone or in combination with antioxidants in lard or shortening.
			Dry sausage	0.03% in dry sausage in combination with antioxidants
			Fresh pork sausage	0.01% on basis of fat content, in combination with antioxidants.
			Dried meats	0.01% on basis of total weight in combination with antioxidants.

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	Malic acid	-do-	Lard and shortening	-do-
	Monoisopropyl citrate	To increase effectiveness of antioxidants	Lard, shortening, oleomargarine, fresh pork sausage, dried meats	0.02%
	Phosphoric acid	-do-	Lard and shortening	0.01%
	Monoglyceride citrate	-do-	Lard, shortening, fresh pork sausage, dried meats	0.02%

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