

SECTION 18 MEAT INDUSTRY REGULATIONS

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*Legal Notices Nos, 135 of 1975, 28 of 1979, 76 of 1979,
91 of 1979, 128 of 1980, 23 of 1983*

PART IA—PRELIMINARY

Short title

1. These Regulations may be cited as the Meat Industry Regulations.

Interpretation

2. In these Regulations, unless the context otherwise requires—

"approved by-products works" means any premises approved by the Permanent Secretary as an approved by-products works and which are used for boiling-down operations;

"boiler" means the carcass of any poultry which is over the age of 12 weeks;

"boiling-down" means the rendering down of carcasses, meat or offal for the production of inedible products by methods involving sterilization, and includes the drying of blood;

"brand" includes any mark or stamp, and also includes any tag or label bearing any mark or stamp;

"carcass" means the dressed body of any slaughtered animal, and includes any part that has been severed therefrom;

"chicken" means the carcass of any poultry which is under 12 weeks of age which has been especially raised for sale for meat;

"chilled meat" means meat which has been cooled to a temperature of between minus 1 and plus 2 degrees Celsius and maintained at that temperature until the time of its sale by retail, but which has not at any time been frozen;

"class", in relation to any type of animal or carcass, means the classification of any sex, age or weight of any carcass or animal;

"dead animal" means any stock which has died or has been slaughtered for any reason before its arrival at any establishment or by-products works, but does not include apparently healthy stock sent to any establishment with the intention that it be slaughtered for human consumption but which died in transit thereto, or any other class of carcass which the Permanent Secretary may declare not to be dead stock for the purpose of these Regulations;

"disease" means any disease that has been specified in the Third Schedule;

"egg" includes any product derived from fresh wholesome eggs;

"frozen meat" means meat which has been frozen after slaughter to a temperature of minus 8 degrees Celsius or below;

"giblets" means the liver with the gall bladder removed, the heart with major blood vessels removed and the gizzard with the interior lining removed;

"meat" means any part or portion of any animal, including the flesh, wool, hair, skin, hide, hooves, horns, bones, feathers or any other part or portion of the carcass of an animal and any product that is wholly or partly derived from any animal;

"manufactured by-product" means any approved meal or tallow derived from raw material rendered in any approved by-products works;

"packaging", in relation to meat intended for human consumption in Fiji, means the packing or enclosing before the meat is offered for sale or in the manner in which it is intended for sale by retail, but does not include the canning of meat nor the packaging of cooked meat or dripping or lard;

"Permanent Secretary" means the Permanent Secretary for Primary Industries;

"poultry package" means the bag or packaging in which the carcass or any part of a carcass of poultry is offered for wholesale or retail sale;

"poultry pieces" means pieces of poultry meat which have been removed from a carcass for separate sale;

"potable water" means water that is pure, clear and wholesome at the point of usage and which conforms with the requirements of regulations made under the provisions of the Public Health Act;

(Cap. 111.)

"processed poultry" means a dressed carcass of poultry;

"protective clothing" means clothing worn for the purpose of preventing contamination of meat;

"rural slaughterhouse" means an establishment designed and intended to serve as a slaughterhouse for the supply of meat in the island in which it is situated and in any other area specified under regulation 33L(3), but nowhere else;

"sale" includes barter;

"standard bird" means a slaughtered and processed poultry carcass, the neck of which has not been removed from the carcass and whose lower limbs have been removed at the tibial-metatarsal or hock joint.

(Amended by Legal Notice 128 of 1980.)

PART I—SLAUGHTERHOUSES, RURAL SLAUGHTERHOUSES AND POULTRY SLAUGHTERHOUSES—GENERAL

(Heading amended by Legal Notice 128 of 1980.)

Offence to slaughter except under certain conditions

3.—(1) Except with the permission, in writing, of the Permanent Secretary, no person shall slaughter any animal the meat of which is intended for sale to the public unless—

(a) in cases where such slaughter is carried out otherwise than in a rural slaughterhouse, such person holds a valid licence as a slaughterman; and

(b) the slaughter is effected in accordance with the provisions of these Regulations in a duly registered slaughterhouse, rural slaughterhouse or a poultry slaughterhouse.

(Amended by Legal Notice 128 of 1980.)

(2) No person other than a person holding a licence issued under regulation 4 or an inspector shall be present in a slaughterhouse or poultry slaughterhouse during such time as slaughtering is being carried out therein.

Licence to slaughter

4.—(1) The Permanent Secretary may, on application, issue to any person whom he considers to be fit and proper for the purpose, upon payment of the prescribed fee, a licence to slaughter animals or to be on the premises of a registered slaughterhouse or poultry slaughterhouse and may, for good reason, cancel any such licence.

(2) The licence shall be in the form set out in the Fifth Schedule and shall remain in force until the 31 December in the year of issue. Such licence may be renewed upon application, subject to the production to the Permanent Secretary, by 31 January of the year to which the application for renewal applies, of a medical certificate signed by a medical officer that the applicant is in good health and fit to handle meat for human consumption.

(3) Without prejudice to the provisions of paragraphs (1) and (2), the Permanent Secretary may, on application, grant to any person whom he considers to be fit and proper for the purpose written permission to slaughter, during the currency of such

permission, such number or poultry per day, not exceeding 100, as may be specified in the permission, subject to such conditions as may be so specified.

(Inserted by Legal Notice 128 of 1980.)

(4) Any permission granted by the Permanent Secretary under paragraph (3) may be cancelled or varied by him at any time and, unless sooner cancelled, shall remain in force until 31 December in the year of its grant.

(Inserted by Legal Notice 128 of 1980.)

(5) Any person having written permission granted by the Permanent Secretary under paragraph (3) shall, whilst such permission remains in force, be exempt from the provisions of these Regulations, except regulations 12, 43, 51, 61 to 68 (inclusive of both) 100 and 104, in respect of any poultry slaughtered by him pursuant to such permission.

(Inserted by Legal Notice 128 of 1980.)

Slaughterhouses to be registered

5.—(1) No person shall keep or use any premises as a slaughterhouse, a rural slaughterhouse or a poultry slaughterhouse, unless such premises are registered as a slaughterhouse, a rural slaughterhouse or a poultry slaughterhouse under the provisions of these Regulations.

(2) The Permanent Secretary shall keep a register of slaughterhouses, rural slaughterhouses and poultry slaughterhouses registered under the provisions of these Regulations and, upon registration of the premises, he shall issue to the proprietor thereof a certificate of registration for such slaughterhouse, rural slaughterhouse or poultry slaughterhouse as prescribed in the Seventh Schedule.

(Amended by Legal Notice 128 of 1980.)

Application to establish

6.—(1) Any person desiring to establish a slaughterhouse, a rural slaughterhouse or a poultry slaughterhouse shall, not less than 3 months prior to the commencement of the building of such slaughterhouse, apply in writing to the Permanent Secretary, for the registration of the premises as a slaughterhouse, a rural slaughterhouse or a poultry slaughterhouse and such application shall be accompanied by such specifications, information and particulars as the Permanent Secretary may require, but nothing in this regulation shall exempt any applicant from obtaining the permission or approval of the relevant local authority where such permission or approval is required under any written law for the establishment or building of the slaughterhouse, rural slaughterhouse or poultry slaughterhouse, as the case may be.

(Amended by Legal Notice 128 of 1980.)

(2) If the Permanent Secretary is satisfied that—

(a) there is a need for a slaughterhouse, rural slaughterhouse or poultry slaughterhouse, as the case may be, in the area in which the applicant seeks to establish such slaughterhouse, rural slaughterhouse or poultry slaughterhouse;

(b) the applicant is a fit and proper person to become the proprietor of a registered slaughterhouse, rural slaughterhouse or poultry slaughterhouse; and

(c) the proposed premises and the equipment to be installed therein will comply with the provisions of these Regulations,

he shall cause notice of the application to be published, at the expense of the applicant, in 2 consecutive issues of the Gazette and of a newspaper published and circulating in Fiji stating a date before which objections to the application may be lodged with the Permanent Secretary.

(Substituted by Legal Notice 23 of 1983.)

(3) Upon or after the date stated by the Permanent Secretary in accordance with the provisions of paragraph (2), the Permanent Secretary shall consider the application and the objections, if any, and subject to the payment of the prescribed fee, may, in his discretion, and subject to such conditions as he may see fit to impose, register the premises as a slaughterhouse, a rural slaughterhouse or a poultry slaughterhouse, as the case may be.

(Amended by Legal Notice 128 of 1980.)

(4) If the Permanent Secretary imposes any conditions upon registration, he may suspend such registration until such time as those conditions have been complied with to his satisfaction.

(5) Registration of a slaughterhouse, a rural slaughterhouse or a poultry slaughterhouse under the provisions of these Regulations shall remain in force until 31 December in the year of registration and may be renewed from year to year.

(Amended by Legal Notice 128 of 1980.)

(6) In paragraph (1), "relevant local authority" means the Director of Town and Country Planning appointed under the Town Planning Act, any City Council, Town Council or District Council constituted under the Local Government Act, the Central Board of Health constituted under the Public Health Act or any local authority established under and for the purposes of that Act.

(Inserted by Legal Notice 128 of 1980.)

(Cap. 139.) (Cap. 125.) (Cap. 111.)

Poultry slaughterhouses in use on 1 January 1976

7.—(1) In the case of a poultry slaughterhouse in operation on 1 January 1976, the owner of such poultry slaughterhouse may be given a provisional registration, so that the premises and the equipment installed may be made to conform to the minimum requirements provided under these Regulations for poultry slaughterhouses.

(2) Such provisional registration shall be for a period not exceeding 6 months.

Code letter for poultry slaughterhouses and rural slaughterhouses

8. Upon registering any poultry slaughterhouse or rural slaughterhouse the Permanent Secretary shall allocate to it a code letter for the purpose of identification of produce processed by that poultry slaughterhouse or rural slaughterhouse.

(Amended by Legal Notice 128 of 1980.)

Suspension, cancellation of registration

9.—(1) When the Permanent Secretary is of the opinion that any slaughterhouse, rural slaughterhouse or poultry slaughterhouse is not being maintained in accordance with any condition imposed by him, he may order the suspension of the registration of such slaughterhouse, rural slaughterhouse or poultry slaughterhouse until such time as the proprietor has complied with all such conditions to the satisfaction of the Permanent Secretary.

(2) If the registered proprietor of a slaughterhouse, rural slaughterhouse or poultry slaughterhouse is convicted of an offence against the provisions of these Regulations, the court recording the conviction may order the registration of such slaughterhouse, rural slaughterhouse or poultry slaughterhouse to be cancelled or to be suspended for such period as the court may think fit and the Permanent Secretary shall cause the necessary entries to be made in the register accordingly.

(Amended by Legal Notice 128 of 1980.)

Cessation of business of slaughter

10. If the Permanent Secretary is satisfied that slaughtering in a registered slaughterhouse, rural slaughterhouse or registered poultry slaughterhouse has been discontinued for a period of 12 months or more, he shall cancel the registration of such slaughterhouse, rural slaughterhouse or poultry slaughterhouse:

Provided that the proprietor of a slaughterhouse, rural slaughterhouse or poultry slaughterhouse may make a fresh application for registration in the event of his intending to re-establish the slaughterhouse in the same premises.

(Amended by Legal Notice 128 of 1980.)

Transfer of slaughterhouses

11.—(1) If the proprietor of a registered slaughterhouse, rural slaughterhouse or poultry slaughterhouse desires to transfer his business to another person, he shall apply to the Permanent Secretary for permission to make such transfer and the Permanent Secretary may approve either absolutely or subject to such conditions as he may see fit to impose, or refuse permission for the transfer to take place.

(2) If the transfer is approved absolutely, the transferee shall, on payment of the prescribed fee, be entitled to be registered as the proprietor of the slaughterhouse, rural slaughterhouse or poultry slaughterhouse.

(Amended by Legal Notice 128 of 1980.)

Information required

12.—(1) It shall be a condition of every certificate of registration of every slaughterhouse, rural slaughterhouse and poultry slaughterhouse to which these Regulations apply that the licensee shall supply to the Permanent Secretary all such information as the Permanent Secretary may require relating to—

(a) those aspects of the business which affect the transport or holding of stock and its ownership and place of origin;

(b) the slaughtering or dressing of stock;

(c) the processing, holding, storing, chilling or freezing, drying, salting, canning, exporting, or transporting of any meat product, or casings, or of any inedible meat

or meat product or manufactured by-product or any other product that is subject to any of these Regulations;

(d) hygiene of premises, health of employees, standard or type of equipment used;

(e) water supplies, and waste or drainage disposal.

(Amended by Legal Notice 128 of 1980.)

(2) Information supplied pursuant to this regulation shall be confidential to the Permanent Secretary except for the purposes of the Act.

PART II—REQUIREMENTS FOR REGISTERED SLAUGHTERHOUSES OTHER THAN RURAL SLAUGHTERHOUSES

Exclusion of rural slaughterhouses

12A. The provisions of this Part shall not apply to rural slaughterhouses.

Inserted by Legal Notice 128 of 1980.)

Sites for slaughterhouses

13. Any slaughterhouse shall be constructed on a concrete apron and the site—

(a) shall not be within a thickly populated area;

(b) shall possess access by means of an all weather road approved by the Permanent Secretary;

(c) shall possess good natural drainage;

(d) shall not be near any undrained swamp nor any river or stream the water of which is used for domestic purposes or flows near to any village or town.

Paddocks

14. The paddocks of a slaughterhouse shall be—

(a) situated so as to permit effective drainage in a direction clear of the slaughterhouse;

(b) provided with a sufficient water supply of good quality available for the use of all animals within such paddocks;

(c) cleared and kept clear of all bush or undergrowth or trees except those that may be necessary for shade;

(d) large enough to accommodate enough animals for two days normal killing.

Pens, yards, etc.

15.—(1) Every slaughterhouse shall be provided with a stunning pen of a type approved by the Permanent Secretary in which animals shall be restrained during the actual process of slaughter.

(2) Every yard of a slaughterhouse shall—

(a) be paved or have a floor of such a nature as to secure a clean, hard surface in all weathers and be properly drained;

(b) be provided with sufficient shade to accommodate all animals held in such yard;

(c) contain food racks and 1 or more water troughs so as to be accessible to any animal detained in such yard;

(d) be kept washed or swept clean every day when such yard is in use and all sweepings and manure removed outside the pen and disposed of in such a manner as an inspector may approve;

(e) be so situated that any animals awaiting slaughter are not able to see into the interior of the slaughtering chamber.

(3) All animals detained for slaughtering for a period of more than 12 hours in any yard or paddocks shall be kept provided with fresh fodder and with water of good quality.

Slaughter chamber and hanging room

16.—(1) Every slaughtering chamber and hanging room shall have a floor made of impermeable material of a type approved by the Permanent Secretary and such chamber and room shall be provided with gutters and other contrivances sufficient to enable water to be promptly and effectively carried off therefrom.

(2) The walls of each slaughterhouse chamber and hanging room shall be faced from inside to a height of not less than 2 metres above the floor with an impermeable material or dressing which has a smooth glazed surface of such nature as to facilitate the washing down of such wall. All corners shall be rounded in such a manner as to facilitate cleaning.

(Amended by Legal Notice 91 of 1979.)

(3) Each slaughtering chamber and hanging room shall be thoroughly ventilated and its interior protected from direct sunlight, insects and dust to a standard approved by the Permanent Secretary.

(4) No slaughtering chamber or hanging room shall have a loft or store nor shall any article be kept in such slaughtering chamber or hanging room other than such as is required for the purposes of slaughtering nor shall any person live therein.

Business to be carried on in slaughtering house

17. No business other than that of the slaughtering and dressing, boning, packaging or freezing of meat of cattle, sheep, goats or pigs for human consumption shall be carried on in any slaughterhouse and the practice of any other trade, industry or any other process in a slaughterhouse shall render the registration of such slaughterhouse liable to cancellation:

Provided that any boning, packaging or freezing shall not take place where the actual slaughtering is to be carried out.

Manner of slaughter

18.—(1) The slaughter of cattle and pigs shall be effected only by means of bleeding after previous stunning, the method of which has been approved by the Permanent Secretary.

(2) The slaughter of any goat or sheep shall be effected only in a manner approved by the Permanent Secretary.

Slaughter only to take place in the presence of an inspector

19. No cattle, sheep, goats or pigs shall be slaughtered in any slaughterhouse except during the hours of daylight and in the presence of an inspector and, unless an inspector has given permission, no such animal shall be slaughtered if it has not rested at least 10 hours after arrival at the slaughterhouse.

Dressing of carcasses

20.—(1) The removal of a hide of any cattle, goat and sheep shall only be done while the carcass is on a cradle the design of which has been approved by the Permanent Secretary or while suspended at a height sufficient to prevent the carcass touching the floor.

(2) All carcasses before being presented for final inspection shall be washed.

(3) The use of cloths for the cleaning of carcasses is prohibited.

No meat to be removed unless inspected

21. No carcass or meat of any cattle, goat, sheep or pig of any description shall be removed from a slaughterhouse until such carcass has been inspected by an inspector and either passed for human consumption or condemned as unfit for that purpose.

Meat for human consumption

22. All meat passed for human consumption shall be marked as such and shall be weighed in the presence of an inspector before such meat is permitted to leave the slaughterhouse and records of the meat so passed for human consumption shall be kept in accordance with the form set out in the Sixth Schedule.

PART III—REQUIREMENTS FOR POULTRY SLAUGHTERHOUSES

Conditions for licensing poultry slaughterhouses

23. Any poultry slaughterhouse must comply with the following conditions before registration can be given—

(a) in every room where any poultry is slaughtered or dressed or any poultry or edible offal is processed, or held for processing, the materials used for the interior lining of the building shall be impervious, easily cleaned, resistant to corrosion, water-proof, and resistant to wear;

(b) floors shall be adequately graded and drained, and all angles between floor and walls should be rounded to a radius of not less than 80 millimetres;

(c) interior walls shall be of approved material and be at least 3 metres in height. Window ledges should be sloped to assist cleaning;

(d) ceilings or roofs shall be of an approved height, and designed so they can be easily cleaned;

(e) doorways to rooms in which poultry or edible offal is processed shall be at least 1.5 metres with a single door made of either rust resistant metal or provided with an effective aircurtain;

(f) passage-ways through which poultry or edible offal is conveyed, shall be of approved material so as to reduce possible contamination;

(g) buildings shall be adequately screened to exclude birds, insects and vermin;

(h) the slaughterhouse shall have adequate light by either natural or artificial means;

(i) ventilation shall be adequate by means of windows, sky-lights, air-conditioning, fans, ducts or any other approved methods;

(j) platforms, ladders, tables, conveyors, ways, crossings, tanks, chutes and similar facilities in any processing room shall be constructed of approved materials, resistant to fracture, abrasion, rust or corrosion;

(k) rails, or conveyors, on which unprotected poultry carcasses or edible offal are conveyed, should be constructed so that carcasses cannot come into contact with floors, walls, ceilings or other fixed structures.

(Amended by Legal Notice 91 of 1979.)

Refrigeration room and sterilizers

24. Every poultry slaughterhouse shall have the following equipment or facilities:—

(a) the refrigeration system shall be of a type approved by the Permanent Secretary. Refrigeration rooms shall be maintained at a temperature, a degree of humidity and a state of cleanliness so that poultry products stored therein are protected adequately against contamination, deterioration or decomposition. No other frozen or unfrozen products other than edible poultry products may be kept in any refrigeration room. Any storage refrigeration equipment shall be of a minimum size so that the carcasses of 5 days' slaughtering may be kept at a temperature not more than minus 7 degrees Celsius. For the purpose of this paragraph, a day's slaughtering shall mean the number of birds that the poultry slaughterhouse has been designed to process in any 1 working day or any other number the Permanent Secretary may determine from time to time;

(b) a sufficient number of sterilizers of an approved design shall be provided to sterilize all knives, steels or other implements used for the dressing of poultry.

(Amended by Legal Notice 91 of 1979.)

Separation of various departments

25. There shall in each poultry slaughterhouse be physical separation to the satisfaction of the Permanent Secretary between—

(a) the slaughtering department;

(b) the defeathering department;

(c) the eviscerating department;

(d) the cutting and packing department.

Cutting and packing departments

26. The temperature of the cutting and packing departments shall be not more than 15 degrees Celsius during working hours.

(Amended by Legal Notice 91 of 1979.)

Processing rooms

27. No equipment or containers shall be stored in processing rooms unless for immediate use.

Scalding tanks

28.—(1) All scalding tanks shall be constructed and installed to prevent contamination and shall have a continuous inflow of water at a rate to ensure satisfactory scalding. The overflow outlet should be sufficiently large to allow feathers and water to be carried off and shall have a minimum overflow of 1 litre per bird (immersed) per minute.

(Amended by Legal Notice 91 of 1979.)

(2) Any chilling or cooling apparatus requiring birds to be immersed in a liquid coolant shall conform to such requirements as to temperature, coolant flow per bird immersed and coolant overflow per bird immersed as may be specified in writing by the Permanent Secretary for each unit of such apparatus. *(Inserted by Legal Notice 128 of 1980.)*

Manner of evisceration

29. Where evisceration is to be done from a chain, a trough of approved design and material shall be placed below the birds and a washing hose shall be provided so as to enable efficient washing of the carcass both inside and outside.

Pluckers

30. All pluckers installed shall be cleaned thoroughly of accumulated feathers and other contamination daily.

Cages

31. Poultry awaiting slaughter shall be held in cages which shall be maintained in a hygienic condition.

Responsibility of licensee

32. It shall be the responsibility of any registered owner of a poultry slaughterhouse to ensure that—

(a) all slaughtering shall be done in a way that breathing has stopped prior to scalding, that the slaughtering be done in a confined space and that the blood be collected in a drain or container;

(b) the head of each poultry slaughtered shall be washed and left on the carcass until the latter is passed fit for human consumption;

(c) cuts for gutting shall be limited to those necessary for proper processing and the skin between the thighs and rib cage shall not be cut or torn during gutting;

(d) the neck-body junction shall be open to allow free draining of water from the body cavity and, before packing, the bird's carcass shall be adequately drained, to remove excess water;

(e) all poultry to be frozen shall, as soon as possible after processing, be placed in an approved refrigeration facility;

(f) no deleterious substance which is liable to contaminate poultry products shall be brought into, stored, or handled in a poultry slaughterhouse.

Procedure for slaughtering of poultry

33.—(1) The Permanent Secretary may limit the number of carcasses dealt with at any particular interval of time for any specific period.

(2) No licensee shall process poultry other than during the hours of daylight.

(3) The Permanent Secretary may prohibit the slaughter of poultry treated with chemical substances within 2 weeks before slaughtering, if, in his opinion, such substances are deleterious to human health.

(4) Poultry after slaughter shall only be treated with substances approved by the Permanent Secretary.

(5) Carcasses shall not be inflated with air by the process commonly known as "spouting" nor shall any changes be effected to the carcass likely to cause deception.

PART IIIA—REQUIREMENTS FOR RURAL SLAUGHTERHOUSES
(Heading inserted by Legal Notice 128 of 1980.)

Application and interpretation

33A.—(1) The provisions of this Part shall apply only to rural slaughterhouses.

(2) In this Part "inspector" means a person appointed by the Permanent Secretary to carry out the functions of an inspector under this Part.

(Inserted by Legal Notice 128 of 1980.)

Restriction on registration of rural slaughterhouses

33B. A slaughterhouse shall not be registered as a rural slaughterhouse in any island in Fiji on which there is already a registered slaughterhouse complying with the requirements of Part II.

(Inserted by Legal Notice 128 of 1980.)

Construction and siting of rural slaughterhouses

33C. Every rural slaughterhouse shall be constructed on a concrete apron measuring at least 4 metres square and the site—

(a) shall not be within a thickly populated area;

(b) shall possess good natural drainage;

(c) shall not be near any undrained swamp nor any river or stream the water of which is used for domestic purposes or flows near to any village or town.

(Inserted by Legal Notice 128 of 1980.)

Pens, yards, etc., of rural slaughterhouses

33D.—(1) Every rural slaughterhouse shall be provided with a stunning pen of a type approved by the Permanent Secretary in which animals shall be restrained during the actual process of slaughter.

(2) Every yard of a rural slaughterhouse shall—

(a) have a floor of such nature as to secure a mud-free surface and be properly drained;

(b) be provided with sufficient shade to accommodate all animals held in such yard;

(c) not be used to detain any animal for a period of more than 24 hours; and

(d) be kept clean.

(Inserted by Legal Notice 128 of 1980.)

Construction of rural slaughterhouse

33E.—(1) Every rural slaughterhouse shall—

(a) be roofed with materials approved by the Permanent Secretary;

(b) be floored with impermeable material of a type approved by the Permanent Secretary;

(c) be provided with gutters and other contrivances sufficient to enable water to be promptly and effectively carried off therefrom; and

(d) if used for the slaughter of cattle be provided with a hoist capable of lifting 1 tonne.

(2) No rural slaughterhouse shall have a loft, a store or walls, nor shall any article be kept therein other than such as is required for the purpose of slaughtering nor shall any person live therein.

(Inserted by Legal Notice 128 of 1980.)

Business to be carried on in rural slaughterhouse

33F. No business other than the slaughtering, dressing and butchering of meat of cattle, sheep, goats or pigs for human consumption shall be carried on in any rural slaughterhouse, and the practice of any other trade, industry or any other process in a rural slaughterhouse shall render the registration of such rural slaughterhouse liable to cancellation.

(Inserted by Legal Notice 128 of 1980.)

Manner of slaughter

33G.—(1) The slaughtering of cattle and pigs in a rural slaughterhouse shall be effected only by means of bleeding within 1 minute of previous stunning the method of which has been approved by the Permanent Secretary.

(2) The slaughtering of sheep or goats in a rural slaughterhouse shall be effected only in a manner approved by the Permanent Secretary.

(Inserted by Legal Notice 128 of 1980.)

Restrictions on slaughtering

33H.—(1) No cattle, sheep, goat or pig shall be slaughtered in any rural slaughterhouse except during the hours of daylight and in the presence of an inspector, and no such animal be slaughtered if it has not rested for at least 10 hours after arrival at such slaughterhouse.

(2) The average number of such animals to be slaughtered daily at any rural slaughterhouse over a period of 7 days shall not exceed 1 animal per day and no more than 3 animals shall be slaughtered in any day unless the written permission of the Permanent Secretary has been previously obtained.

(Inserted by Legal Notice 128 of 1980.)

Dressing of carcasses

33I.— Dressing of the carcass of any animal slaughtered in a rural slaughterhouse shall be commenced within 30 minutes of bleeding and shall proceed to completion without interruption.

(2) Every such carcass shall be clean, to the satisfaction of the inspector, who may direct that it be washed in a manner approved by him.

(Inserted by Legal Notice 128 of 1980.)

No meat to be removed unless inspected

33J.—(1) Except as provided in regulation 33K(2), no carcass or meat of any cattle, goat, sheep or pig of any description shall be removed from a rural slaughterhouse until such carcass or meat has been inspected by an inspector and either passed for human consumption or condemned as unfit for that purpose.

(2) All such carcasses and meat passed for human consumption shall be marked by the inspector using a brand bearing the letters of the registered code of the rural slaughterhouse, the initials "M.P.I." and the word "inspected" using ink approved for the purpose by the Permanent Secretary. Carcasses of cattle shall be branded 4 times on each quarter, the brands to be placed as far apart as practicable. Carcasses of sheep, goats and pigs shall be branded in 6 widely-spaced places. Records of meat inspected shall be kept in accordance with the form set out in the Sixth Schedule except that records of weights need not be kept.

(3) All refuse and condemned meat shall be disposed of in a manner approved by the Permanent Secretary and in the presence of an inspector.

(Inserted by Legal Notice 128 of 1980.)

Sale of meat slaughtered at rural slaughterhouse

33K.—(1) No carcass or meat of any cattle, goat, sheep or pig slaughtered at a rural slaughterhouse shall be sold after the day of the slaughter thereof, unless it has been put in refrigeration on the day of such slaughter and kept refrigerated.

(2) Any such carcass or meat remaining unsold and unrefrigerated after the day of the slaughter thereof shall be deemed unfit for human consumption and shall be

disposed of in a manner approved by the Permanent Secretary and in the presence of an inspector.

(Inserted by Legal Notice 128 of 1980.)

Restriction on sale of meat outside Island or specified area

33L.—(1) No carcass or meat of any cattle, goat, sheep or pig slaughtered in a rural slaughterhouse shall be sold or offered for sale outside of the Island on which the rural slaughterhouse is situated, or where any area outside of that Island has been specified by the Permanent Secretary under paragraph (3) as an area for the sale of such carcass or meat, outside of that area.

(2) No person shall take or attempt to take any such carcass or meat outside of the Island on which it was slaughtered for the purpose of selling it or offering it for sale, or, where any area has been specified by the Permanent Secretary for the sale of such carcass or meat, take such carcass or meat outside of that area for such purpose.

(3) Whenever it appears to the Permanent Secretary proper to do so, he may by notice specify an area (including the entire area of an island) external to any island on which there is a registered rural slaughterhouse, as an area in which the carcass or meat of cattle, goats, sheep or pigs slaughtered in that rural slaughterhouse may be sold.

(Inserted by Legal Notice 128 of 1980.)

**PART IV—PROCEDURE FOR THE HANDLING OF ANIMALS FOR
SLAUGHTER**

Diseased animals

34.—(1) No animal presented for slaughter that is diseased or suspected of being diseased shall be kept with any group of healthy animals. Such animals as are diseased or suspected to be diseased shall be kept in separate yards or pens especially provided for that purpose and shall not be slaughtered until all healthy animals presented for slaughter on the same day have been duly processed.

(2) No person shall send, or permit to be sent on his behalf, any animal which is known to be diseased to any slaughterhouse or rural slaughterhouse, unless permission in writing has been given to him by an inspector authorised thereunto under the Animals (Contagious Diseases) Act.

(Amended by Legal Notice 128 of 1980.)

(Cap. 160.)

Dirty animals

35. Any person who, in a slaughterhouse or rural slaughterhouse or poultry slaughterhouse, slaughters any animal which, in the opinion of an inspector, is in an unreasonably dirty condition shall be guilty of an offence.

(Amended by Legal Notice 128 of 1980.)

Dead and dying animals

36. Any animal presented for slaughter at any slaughterhouse or rural slaughterhouse or poultry slaughterhouse which is found to be dead, unconscious or

dying shall not be processed but shall be condemned and disposed of in accordance with regulation 39.

(Amended by Legal Notice 128 of 1980.)

Ante-mortem inspection

37. No cattle, goat, sheep or pig shall be slaughtered in any slaughterhouse or rural slaughterhouse, unless it has been inspected before slaughter on the same day and at the slaughterhouse where the slaughtering is to take place.

(Amended by Legal Notice 128 of 1980.)

Cattle slaughtered outside slaughterhouse

38.—(1). Any cattle slaughtered outside a slaughterhouse because of exceptional circumstances shall not be brought into any rural slaughterhouse in any circumstances whatever, and shall not be brought into any other slaughterhouse without the permission of an inspector and unless the head, thoracic viscera and liver of the carcass are not removed from the carcass and the stomach and intestines of the carcass are brought to the slaughterhouse.

(Amended by Legal Notice 128 of 1980.)

(2) An inspector may require that any such carcass be held separately from other carcasses and not be passed for human consumption until such carcass has been held in an approved refrigerated room for at least 24 hours.

Condemned carcasses, etc.

39.—(1) When an inspector condemns any animal or meat as being unfit for human consumption, such animal or meat shall not be removed from any slaughterhouse, rural slaughterhouse or poultry slaughterhouse otherwise than to a place that has been approved by the Permanent Secretary in writing.

(Amended by Legal Notice 128 of 1980.)

(2) An inspector may order any animal or carcass (other than an animal brought to or carcass slaughtered in a rural slaughterhouse) which he considers to be diseased or unfit for human consumption for any reason whatsoever to be held at a suitable place pending examination by a veterinary officer.

(Amended by Legal Notice 128 of 1980.)

(3) If a veterinary officer is satisfied that an animal or carcass seized and detained in accordance with the provision of paragraph (2), is in such condition as to be unfit for human consumption then he shall cause the animal or carcass to be disposed of as in paragraph (1).

Special inspection procedures—poultry

40.—(1) Any inspector may condemn any poultry diseased, defective, decomposed, deteriorated or otherwise unfit for human consumption at any stage of processing.

(2) No poultry carcass shall proceed any further in the processing line once condemned.

(3) No viscera shall be separated from a carcass till each have been inspected and passed for human consumption.

Removal of refuse

41. The proprietor of every slaughterhouse, rural slaughterhouse or poultry slaughterhouse shall arrange for the regular daily removal from such slaughterhouse of all hides, feathers, skins, blood, offal, bones, garbage and other solid or liquid products or refuse and for the destruction or disposal of all such matter in such manner as the Permanent Secretary may direct.

(Amended by Legal Notice 128 of 1980.)

Water requirements—slaughterhouses

42.—(1) Each slaughterhouse shall be provided with a sufficient supply of potable water with a minimum pressure of 7 kilo pascals and such supply shall be available at the slaughterhouse whenever slaughtering is being carried on.

(2) In the event of there being no constant piped water supply available in the vicinity of the slaughterhouse, the water storage capacity of tanks or wells approved for the purpose by the Permanent Secretary shall not be less than—

(a) 4,500 litres for each slaughterhouse not being a rural slaughterhouse or a poultry slaughterhouse;

(b) 800 litres for each rural slaughterhouse; and

(c) 14 litres per bird per day at the maximum permitted slaughter rate for each poultry slaughterhouse.

In each case, the storage tanks or wells shall contain at least the foregoing quantities of water at the commencement of each working day.

(Substituted by Legal Notice 128 of 1980.)

(3) No water storage tanks shall be kept inside the slaughtering chamber or hanging room and water shall only be supplied by draw-off taps.

Supply of hot water

43.—(1) Every slaughterhouse, rural slaughterhouse or poultry slaughterhouse shall have an adequate supply of hot potable water of a minimum temperature of 82 degrees Celsius available at all times for the purpose of cleaning the premises, equipment, or any chamber used for boning, packaging, storing of meat, or any vehicle used for the transport of any meat or for any purpose the Permanent Secretary may require.

(Amended by Legal Notice 91 of 1979; 128 of 1980.)

(2) Any water used for the washing down or cleaning of carcasses shall be potable water.

(3) Every rural slaughterhouse shall have apparatus of a type approved by the Permanent Secretary for the production of hot water at a minimum temperature of 82 degrees Celsius.

(Inserted by Legal Notice 128 of 1980.)

Cleansing

44.—(1) Each day, the proprietor of each slaughterhouse, rural slaughterhouse or poultry slaughterhouse shall cause such slaughterhouse, tools and appliances to be thoroughly cleansed and to be maintained at all times in a clean and sanitary condition to the satisfaction of an inspector.

(Amended by Legal Notice 128 of 1980.)

(2) All equipment used for the slaughtering or the preparation of carcasses shall be cleaned immediately after use on condemned material.

(3) An adequate supply of disinfectants and detergents shall be available for use at all times.

(4) Knife pouches shall be made of impervious material and shall be regularly cleaned to the satisfaction of an inspector.

Hand-washing facilities

45.—(1) Every slaughterhouse, rural slaughterhouse and poultry slaughterhouse shall have facilities for washing hands, a readily available supply of soap and cold water and, except in case of rural slaughterhouses, a readily available supply of hot water for the purpose.

(2) If towels are supplied they shall be of a type approved by the Permanent Secretary.

(Substituted by Legal Notice 128 of 1980.)

Protective clothing and headgear

46.—(1) The employer of every person engaged in or about a slaughterhouse (not being a rural slaughterhouse) or a poultry slaughterhouse shall provide suitable headgear approved by an inspector, and protective clothing for the use of each such person and shall maintain such headgear and protective clothing in a sound and sanitary condition.

(2) Every person employed in or about a slaughterhouse (other than a rural slaughterhouse) or a poultry slaughterhouse shall keep his body and clothing clean, shall change into clean protective clothing daily and shall wear the headgear referred to in paragraph (1) in a clean condition.

(3) Every person employed in or about a rural slaughterhouse shall keep his body and clothing clean.

(Substituted by Legal Notice 128 of 1980.)

Prohibited employees

47. No person suffering from any disease or from any exposed sore, shall be employed in any slaughterhouse, rural slaughterhouse or poultry slaughterhouse nor shall any such person enter the slaughterhouse or poultry slaughterhouse upon any pretext whatsoever.

(Amended by Legal Notice 128 of 1980.)

Prohibited animals and things

48.—(1) No animal, other than an animal sent to a slaughterhouse for immediate slaughter, shall be permitted in or about a slaughterhouse, rural slaughterhouse or poultry slaughterhouse.

(2) No water or pan closet, privy, cess pool or urinal shall be permitted within 30 metres of any slaughterhouse, rural slaughterhouse or poultry slaughterhouse or as the Permanent Secretary may direct.

(Amended by Legal Notice 91 of 1979; 128 of 1980.)

**PART V—CONTROL ON THE SLAUGHTERING AND SPAYING OF
CATTLE**

Prohibition on slaughter of classes of cattle

49. The slaughter of the following classes of cattle is hereby prohibited:—

(a) any class of cattle having a dressed weight of more than 90 kilograms and less than 200 kilograms after slaughter;

(b) any male cattle of less than 3 years of age;

(c) any female cattle of any age:

Provided that any inspector duly authorised by the Permanent Secretary may waive any of the preceding conditions—

(i) in the case of female cattle, where the slaughtering is done in a slaughterhouse specially licensed to slaughter female cattle and, if after due examination by the inspector, he considers such female cattle to be unsuitable for breeding purposes;

(ii) in the case of other classes of cattle, where the inspector considers that due to disease a particular animal cannot comply with the conditions of these Regulations or where any male cattle has reached the estimated dressed weight of 200 kilograms before 3 years of age;

(iii) where the Permanent Secretary has authorised, in writing, the slaughter of any class of animal; or

(iv) where an authorised person is empowered to slaughter cattle because of disease, injury or for the control of cattle.

(Amended by Legal Notice 91 of 1979.)

Spaying of cattle

50. No person shall spay or permit to be spayed any class of female cattle unless he has received the written permission of the Permanent Secretary so to do and unless an anaesthetic is used.

(Amended by Legal Notice No. 128 of 1980.)

PART VI—CONVEYANCE OF MEAT

Interpretation

51. In this Part—

"approved container" means a container approved by the Permanent Secretary under regulation 51B;

"approved manner", in relation to packaging, means such method of packaging as is approved by the Permanent Secretary under regulation 51B, and, in relation to packing or hanging of meat, such method of packing, hanging or stowing as may be so approved;

"licensed vehicle" means a vehicle licensed by the Permanent Secretary under regulation 51B.

(Substituted by Legal Notice 128 of 1980.)

Restrictions on conveyance of meat

51A.—(1) No person shall convey meat from a slaughterhouse, rural slaughterhouse or poultry slaughterhouse or from any port of entry to any facility that is used for the storage of meat or to a place where meat is sold by wholesale or retail, unless it is conveyed in an approved container or in a licensed vehicle.

(2) Where frozen or chilled meat is conveyed by aircraft within Fiji, it shall be packaged in an approved manner so as to prevent contamination of the meat.

(3) Frozen meat which is transported by ship shall be packed in an approved manner and maintained at a maximum temperature of minus 8 degrees Celsius. It shall be stowed in such manner as to prevent contamination by any other cargo, including fish, carried by the ship.

(4) Chilled meat which is transported by ship shall be enclosed in mutton cloth and hung in an approved manner so as to prevent contamination or deterioration. There shall be an adequate circulation of chilled air so that the temperature of the meat is maintained within the range from minus 1 to plus 2 degrees Celsius. It shall be stowed away from fish or other similar cargo carried by the ship.

(Inserted by Legal Notice 128 of 1980.)

Grant of approvals and licences by Permanent Secretary

51B. Subject to the provisions of these Regulations, the Permanent Secretary may, on an application made to him in that behalf, license any vehicle for the transportation of meat, or grant approval for the use of any container for that purpose, or of any method of packaging, or packing, hanging or stowing of meat during the transportation thereof, and may, upon the issue of such licence or the grant of such approval, impose such conditions, either generally or in any special case, as he may consider proper.

(Inserted by Legal Notice 128 of 1980.)

Construction and equipment of vehicles and containers

51C. Before any vehicle is licensed or container approved under these Regulations, the Permanent Secretary shall be satisfied that—

(a) it is constructed of an approved material and built in such manner that meat conveyed therein is protected from contamination by dust, water and insects and that the vehicle or container can be easily cleaned;

(b) it is so designed that meat may be loaded and unloaded in such a way as to prevent contamination;

(c) if it is to be used for the conveyance of chilled meat, it is furnished with rails, so that the meat, when being conveyed therein, may be hung in such a manner that

contamination is prevented, and that it is insulated in such a manner as to maintain the temperature of such meat within the range from minus 1 to plus 2 degrees Celsius;

(d) if it is to be used for the conveyance of frozen meat, it is insulated in such a manner as to maintain the temperature of such meat at a maximum of minus 8 degrees Celsius; and

(e) if it is to be used for the conveyance of meat over a distance greater than 80 kilometres, it is equipped with a refrigeration unit capable of maintaining the temperature of frozen meat at a maximum of minus 8 degrees Celsius, and that of chilled meat within the range from minus 1 to plus 2 degrees Celsius.

(Inserted by Legal Notice 128 of 1980.)

Register of licensed vehicles

52.—(1) The Permanent Secretary shall keep a register of all vehicles licensed to convey meat and shall issue to the owner a certificate of registration and licence as prescribed in the Eighth Schedule.

Subject to regulation 53, the licence of a vehicle to convey meat under these Regulations shall remain in force until 31 December in the year of issue and may be renewed from year to year.

(Substituted by Legal Notice 128 of 1980.)

Revocation or suspension of licence or approval

53. If the Permanent Secretary is of the opinion that any licensed vehicle or approved container is not maintained, cleaned or used in accordance with these Regulations, or that there has been failure or default in complying with any condition subject to which such licence was issued or approval granted, he may revoke such licence or approval or may suspend it for such time and upon such conditions as he may consider proper.

(Substituted by Legal Notice 128 of 1980.)

Cleaning of licensed vehicles and approved containers

54.—(1) Every licensed vehicle and approved container shall be cleaned on each occasion that it is to be used for the conveyance of meat before it is loaded and, whether or not so used, shall be cleaned at least once daily.

(2) Such cleaning shall be carried out to the satisfaction of an inspector with water heated to a temperature of at least 82 degrees Celsius.

(Substituted by Legal Notice 128 of 1980.)

Transportation of frozen meat on floor of vehicle or container

55. Frozen meat packed in an approved manner may be transported on the floor of a licensed vehicle or approved container provided with decking of a design approved by the Permanent Secretary.

(Substituted by Legal Notice 128 of 1980.)

Only wholesome meat to be conveyed

56.—(1) No meat other than wholesome meat passed by an inspector as fit for human consumption shall be conveyed in a licensed vehicle or approved container.

(2) Meat shall not be frozen or thawed in a licensed vehicle or approved container.

(Substituted by Legal Notice 128 of 1980.)

Provision of protective clothing

57. The employer of each person engaged in or about the conveyance of meat shall provide such person with protective clothing of a type approved by an inspector and such clothing shall be cleaned daily in such manner as may be directed by an inspector.

(Substituted by Legal Notice 128 of 1980.)

PART VII—BRANDING, GRADING AND PACKAGING OF MEAT

All meat to be branded

58. No meat derived from any class of animal shall be removed from any slaughterhouse or rural slaughterhouse, unless such meat bears a brand affixed by means of an official stamp to indicate that it has been passed for human consumption or, in the case of a poultry slaughterhouse, no poultry meat unless it has been packaged and frozen or chilled in such a manner as to conform with these Regulations.

(Amended by Legal Notice 128 of 1980.)

Form of stamp

59. The official stamp in respect of cattle, goats, sheep and pigs shall consist of the initials "M.P.I." together with the word "INSPECTED" and shall be affixed on each quarter of a carcass and on such other places as the Permanent Secretary may require.

Grading

60. Any cattle, goat, sheep or pig slaughtered at any slaughterhouse operated by the Board may be branded in a manner so as to indicate grades of meat. The position and types of such markings shall be such as are approved by the Permanent Secretary.

Packaging of poultry

61. Every standard bird shall be packed in a plastic bag or other approved packaging material which shall bear on it or on a clearly visible label of a type approved by the Permanent Secretary, in permanent printing, the producer's Trade

Mark or name, together with the code letter of the poultry slaughterhouse and the weight in kilograms to 1 decimal place of a kilogram:

Provided that, where giblets are to be sold as part of a standard bird, the package shall also be permanently marked or labelled with the words "With Giblets" and each packaged bird shall bear either the words "CHICKEN" or "BOILER".

(Substituted by Legal Notice 76 of 1979; amended by Legal Notice 128 of 1980.)

Marking of weight and slaughterhouse code

62.—(1) The minimum weight in kilograms to 1 decimal place of a kilogram and the poultry slaughterhouse code letter shall be marked on each bird by means of an approved ink. The minimum weight figures and the letter "k" in "kg" shall not be less than 2 centimetres in height.

(2) The slaughterhouse code letter shall not be less than 1 centimetre in height.

(Substituted by Legal Notice 76 of 1979; amended by Legal Notice 128 of 1980.)

Packaging of poultry pieces

63. Where any part of a carcass is to be sold, wholesale or retail, other than in the manner described in regulation 61, the package shall be clearly marked so as to indicate the contents thereof and its weight in kilograms to 1 decimal place of a kilogram:

Provided that chilled standard birds or parts thereof, excluding giblets, may be offered for sale by retail unpackaged, if the place in which such birds or parts are offered for sale is aircooled to a maximum temperature of 18 degrees Celsius and there appears, adjacent to such birds or parts, a sign clearly indicating the name of the product for sale.

(Amended by Legal Notice 76 of 1979; 128 of 1980.)

Giblets

64. The processors or producers name or brand and the processors slaughterhouse code number shall be marked on all packages of giblets. Where giblets are to be sold as part of a standard bird, then such giblets shall be first packed in an approved plastic bag and frozen to a temperature of minus 8 degrees Celsius before being placed inside the carcass.

Water weight test

65. The test for determining the water weight gain in respect of a standard bird before packaging in a prescribed package shall be carried out in the following manner:—

(a) the inspector shall tag not less than 20 nor more than 30 carcasses by attaching to each such carcass a tag of known weight, and bearing a legible number, at that stage of the processing line which is immediately before the carcass comes into contact with water in the course of the processing after evisceration;

(b) the inspector shall make a record of the number and the weight of each tag so attached;

(c) the inspector shall weigh each such carcass with the tag attached and record the weight to the nearest 2 grams, against the particulars recorded under paragraph (b) in relation to the carcass;

(d) the inspector shall then return the carcass to the processing line at the stage at which it was removed for the process of tagging;

(e) on completion of draining of the carcasses in the course of the process, the inspector shall remove from the processing line at least 20 of the tagged carcasses;

(f) the inspector shall weigh each of 20 of the carcasses so removed with the tag attached and record the weight, to the nearest 2 grams, against the particulars recorded under paragraph (b) in relation to the carcass;

(g) the inspector shall then remove the tags from the carcasses which shall then be returned to the processing line at the stage at which they were removed under paragraph (e);

(h) the inspector shall weigh the tags removed from the 20 carcasses weighed under paragraph (f) and record the total weight of the tags to the nearest 2 grams;

(i) the inspector shall ascertain the total base weight of the carcasses which were the subject of the test by adding the weights of those carcasses recorded under paragraph (c) and by deducting from the total so obtained the total, to the nearest 2 grams, of the weights of the tags attached to those carcasses recorded under paragraph (b);

(j) the inspector shall ascertain the total end weight of the carcasses which were the subject of the test by adding the weights of the 20 carcasses recorded under paragraph (f) and by deducting from the total so obtained the total of the weights of the tags attached to those carcasses recorded under paragraph (h);

The percentage of allowable water up-take of a standard bird shall be a maximum of 8.

Added substances and water

66.—(1) No person shall add to any packaged poultry meat any substance that will materially alter or misrepresent the weight of any poultry carcass or poultry prices.

(2) Where an inspector has reason to believe that water has been added to any processed poultry meat, other than water allowable under regulation 65, so as to materially affect its true weight, he may detain and hold at a suitable place any such poultry meat while the free water test under the provisions of regulation 67 is carried out and then, subject to the findings in such test, either release the poultry meat for sale, or impound it at the processor's expense, until any offence against this regulation has been dealt with in a court of law.

Free water test

67. The test for determining the average weight gain due to free water referred to in regulation 66 shall be—

(a) the inspector shall tag not less than 10, nor more than 20 packaged processed poultry meat products by attaching to each a tag of known weight and bearing a legible number at any stage after the processed poultry meat has been frozen;

(b) the inspector shall make a record of the number and weight of each tag so attached;

(c) the inspector shall weigh each such poultry meat product and record the weight to the nearest 2 grams against the particulars recorded under paragraph (b);

(d) the inspector shall then place the tagged poultry meat products in a refrigerator at a temperature of 4 degrees for 24 hours so that thawing may occur;

(e) after the required thawing period of 24 hours, the inspector shall remove the poultry meat from its packaging and remove any free water by shaking;

(f) the inspector shall weigh each of the poultry meat products the packaging and the tag and record the weight to the nearest 2 grams against the particulars recorded under paragraph (b);

(g) the inspector shall weigh the tags removed from the poultry meat products weighed under paragraph (b) and record the total weight of the tags to the nearest 2 grams;

(h) the inspector shall ascertain the total base-weight of the package and poultry meat subject to test by adding the weights of the recorded poultry meat products and packaging recorded under paragraph (c) and by deducting from the total so obtained the total, to the nearest 2 grams, of the weights of the tags attached to these poultry meat products recorded under paragraph (g);

(i) the inspector shall ascertain the total weight of the poultry meat product and packaging which are the subject of the test by adding the weights of the poultry meat products recorded under paragraph (h) and by deducting from the total so obtained the total weights of the tags attached to the poultry meat products recorded under paragraph (g);

(j) the percentage of allowable free water of any poultry meat product is to be a maximum of 6 per cent of the weight of the frozen poultry product.

(Amended by Legal Notice 91 of 1979.)

Penalty

68. The proprietor of any poultry slaughterhouse who contravenes regulations 65 and 60 shall be liable, on conviction, to a fine of not more than \$1,000 and, if the court so orders, his licence to operate a poultry slaughterhouse may be cancelled.

PART VIII—CARRIAGE OF STOCK

Vehicles to be kept clean

69.—(1) Every vehicle transporting stock to any slaughterhouse or poultry slaughterhouse shall be maintained by the owner thereof in a clean and sanitary condition to the satisfaction of an inspector.

(2) Without limiting the provisions of paragraph (1), every vehicle used for the purpose of conveying stock to any slaughterhouse or poultry slaughterhouse shall be thoroughly washed down or otherwise cleaned as soon as practicable after the stock has been unloaded therefrom.

Facilities for cleaning vehicles

70. The Permanent Secretary may require the provision of facilities at a slaughterhouse or poultry slaughterhouse adequate to ensure that vehicles transporting stock to the slaughterhouse or poultry slaughterhouse by road shall be rendered clean.

Construction of vehicles

71. Every vehicle used for the carriage of stock by road shall be constructed and maintained so that—

(a) stock of different species are physically separated during transport to the slaughterhouse or poultry slaughterhouse; and

(b) sheep, lambs, goats, bobby-calves and pigs are so transported that they cannot be contaminated by excreta deposited on the vehicle floor; and

(c) in the case of transport of the classes of stock specified in paragraph (b), the vehicle is fitted with—

(i) gratings or similar devices which are easily and readily cleaned; and

(ii) in the case of a vehicle having more than one deck, an impervious floor below the grating (or any similar device) of the upper deck; and

(d) in the case of transport of cattle, the sides of the vehicle are padded to prevent bruising and partitions are provided for the division of the deck into at least 2 sections.

(Amended by Legal Notice 128 of 1980.)

Removal of dirty animals

72. An inspector may require any person for the time being in charge of any vehicle in which any animal has been transported by road to any slaughterhouse or poultry slaughterhouse to remove from the slaughterhouse or poultry slaughterhouse, before the animal is unloaded, any animal which, in his opinion, has been rendered excessively soiled owing to the unsatisfactory conditions of the vehicle.

Records of cattle transported

72A.—(1) The owner of any vehicle used for the transportation of cattle to a slaughterhouse or a rural slaughterhouse shall keep records in the form set out in the Ninth Schedule of all cattle transported in that vehicle.

(2) Such records shall be kept in booklets with an original and duplicate of each page and all entries therein shall be made clearly and legibly.

(3) The original of the record of cattle transported on each journey shall be delivered to the owner of the slaughterhouse or rural slaughterhouse to which the cattle is transported.

(4) On the completion of each booklet containing such duplicate records, the owner of the vehicle shall deliver the booklet with duplicate records to the Assistant Director of Agriculture (Animal Health and Production) or mail it to him by registered post addressed to him at P.O. Box 358, Suva, Fiji or at such address as he may, from time to time, notify for the purposes of this regulation.

(5) Until such booklet has been delivered or mailed pursuant to paragraph (4), the owner of the vehicle to which it relates shall, on demand, produce it to an inspector for examination.

(6) The owner of any slaughterhouse or rural slaughterhouse to whom the original of a record has been delivered pursuant to paragraph (3) shall carefully preserve it and, on demand, produce it to an inspector for examination.

(Inserted by Legal Notice 128 of 1980.)

Identification of animals

72B.—(1) Subject to paragraph (3), no animal shall be placed in any vehicle for the purpose of being transported to a slaughterhouse or rural slaughterhouse, or shall be so transported, unless it has been identified by means of a metal tag issued in accordance with paragraph (2) bearing a number thereon and affixed to the right ear of the animal.

(2) The owner of any vehicle used for the transport of cattle to a slaughterhouse or rural slaughterhouse shall, subject to paragraph (3), as often as may be necessary, apply to the Assistant Director of Agriculture (Animal Health and Production) for the issue to him of metal tags for use in compliance with paragraph (1).

(3) Notwithstanding the foregoing provisions of this regulation, when a vehicle is used only infrequently for the transport of cattle to a slaughterhouse or rural slaughterhouse, the owner of the vehicle may, by prior arrangement with the officer in charge of the station of the Ministry of Primary Industries nearest to the place of loading any cattle, transport them in the vehicle to that station for the purpose of having the identifying metal tags issued and fixed to the animals by an officer of the Ministry at that station.

(4) Every application for the issue of metal tags under paragraphs (2) and (3) shall be accompanied by such sum as shall be required to cover the cost of and incidental to the issue of the tags applied for, in accordance with the rate or rates notified by the Assistant Director of Agriculture (Animal Health and Production) for the purposes of this regulation, and receipt of the said sum by the Ministry of Primary Industries shall be a condition precedent to the issue of the tags.

(Inserted by Legal Notice 128 of 1980.)

Identifying number to be entered on record

72C. The owner of every vehicle transporting cattle to a slaughterhouse or rural slaughterhouse shall enter in the record required to be kept under regulation 72A the identifying number of every animal required to be tagged pursuant to regulation 72B.

(Inserted by Legal Notice 128 of 1980.)

Cattle not to be transported between 10 p.m. and 4 a.m.

72D. No cattle shall be transported to a slaughterhouse or rural slaughterhouse between the hours of 10 p.m. and 4 a.m. except with the written permission of a Divisional Veterinary Officer of the Ministry of Primary Industries.

(Inserted by Legal Notice 128 of 1980.)

Soiled animals at rural slaughterhouses

72E.—(1) Cattle shall not be transported or driven to a rural slaughterhouse in such a manner that any animal becomes soiled.

(2) Any animal which is found to be soiled on arrival at a rural slaughterhouse shall not be slaughtered until it has been washed to the satisfaction of an inspector.

(Inserted by Legal Notice 128 of 1980.)

PART IX—LICENSING OF CANNERIES

Application for licence

73.—(1) Every application for a cannery licence shall be accompanied by the prescribed fee and by adequate plans and a description of the premises to which the application relates.

(2) Every application for a cannery licence shall include, in the plans and description of premises required under paragraph (1), a description of the equipment in the premises for the canning and sterilizing of meat, and no cannery licence shall be issued if, in the opinion of the Permanent Secretary, such equipment is inadequate for the purpose.

Assignment of number

74. On the issue of any cannery licence, the Permanent Secretary shall assign to the cannery an official number to distinguish it from all other canneries for the time being licensed pursuant to these Regulations.

Application for renewal

75.—(1) Every application for renewal of a cannery licence shall—

(a) be made on a form provided for the purpose by the Permanent Secretary;

(b) be accompanied by the prescribed fee.

(2) Upon the renewal of a cannery licence, there shall be issued to the licensee a certificate of renewal in a form provided for the purpose by the Permanent Secretary.

Transfer of licence

76.—(1) Every application for the transfer of a cannery licence shall—

(a) be made to the Permanent Secretary;

(b) be made in a form provided for the purpose by the Permanent Secretary;

(c) be accompanied by the prescribed fee.

(2) Upon the transfer of any cannery licence, there shall be issued to the transferee by the Permanent Secretary a certificate of transfer in a form provided for the purpose.

General condition on licence

77. It shall be a condition of every cannery licence that meat may be processed on the premises to which the licence relates, only if—

(a) such meat has been passed by an inspector as fit for human consumption;

(b) such meat has been derived from stock that has been slaughtered in a slaughterhouse or poultry slaughterhouse;

(c) except in the course of transport, such meat has not been handled otherwise than in a slaughterhouse or poultry slaughterhouse or held in the frozen state other than in an approved meat store.

Cans and containers

78.—(1) Every can used for holding any meat or meat product shall be so constructed that it conforms with the best accepted trade practices, and shall be so treated that it resists corrosion which could affect the product contained therein.

(2) Every container shall, before being used for the canning of any meat or meat product, be thoroughly cleaned in an inverted position with running water at a temperature of not less than 82 degrees Celsius.

(Amended by Legal Notice 91 of 1979.)

(3) Each can after filling shall be so closed as to provide a safe hermetic seal.

Contamination to be prevented

79. Meat or meat products intended for canning for human consumption shall be dealt with so that the possibility of contamination during preparation of the product and filling of the can may be prevented.

Processing

80.—(1) Heat processing shall follow promptly after closure of the can.

(2) The heat that is applied shall be sufficient to sterilize the contents of the can to ensure that, under normal conditions of storage or transportation, it shall not be necessary for the container to be kept under refrigeration.

Use of retorts

81. Where any retort is used in the canning of any meat or meat product, records shall be kept of any canned meat or meat product that is processed in the retort, the temperature at which the canned meat product was so processed and the time during which it was so maintained at that temperature.

Water used in processing

82. No water other than potable water shall be used for the cooking or cooling of any cans:

Provided that water used to cool cans shall be potable water treated by the addition of chlorine so that it contains not less than 5 parts per 1,000,000 of free chlorine at the actual time of delivery to the retort.

Marking of cans

83. Every container in which any meat or meat product is canned shall be permanently marked, either in code or otherwise, to indicate the date on which the meat or meat product was canned and, for this purpose, the licensee of the cannery shall ensure that the Permanent Secretary is informed of the nature of any code used in the cannery.

Inspection of cans

84.—(1) The licensee of every cannery shall cause the processed cans of meat or meat product to be inspected after the cans have been cooled to atmospheric temperature.

(2) Every can which is found to be defective shall be rejected.

(3) After notification to the licensee of his intention so to do, an inspector may take such samples of cans as he may require for further examination.

Canning prohibited

85. No licensee of a cannery shall can, or cause or permit to be canned, any meat or meat product which—

(a) has undergone any process of decomposition or has deteriorated or has become defective in any way; or

(b) has been tampered with or adulterated by the use of any preservative or otherwise, except where a preservative or other substance has been added in accordance with any written law relating to pure food.

PART X—APPROVED BY-PRODUCTS WORKS

Certificate of approval

86.—(1) No person shall conduct boiling-down operations, unless he is the holder of a certificate of approval to operate a by-products works.

(2) An applicant for a certificate of approval shall apply to the Permanent Secretary and produce to him plans and other information relating to the location and layout of the premises, water supply, drainage equipment, sterilising facilities and temperatures of sterilization, nature of by-products to be produced, particulars relating to the volume of raw materials to be processed, and any other relevant information.

(3) If the Permanent Secretary is satisfied with the application made, he shall issue a certificate of approval to the applicant subject to such conditions as he may consider necessary.

(4) Any certificate granted under this regulation may be withdrawn by the Permanent Secretary at any time by notice in writing to the proprietor of the by-products works.

All products classed as inedible

87. All products derived from an approved by-products works shall be classed as inedible.

Requirements for works

88. Every approved by-products works shall—

(a) have 2 areas separated in a manner satisfactory to the Permanent Secretary and comprising an "unclean" area wherein the raw material shall be assembled and fed into the melters or digestors, and a "clean" area wherein the manufacture, packing and storing of by-products shall be conducted. The "clean" area of an approved by-products works shall be so constructed that access from areas likely to provide the means of contaminating the sterilized product is avoided; and

(b) have floors and walls of impervious materials so constructed that effective cleaning and disinfecting may be carried out; and

(c) when located within the premises of a slaughterhouse be sited to the satisfaction of the Permanent Secretary and be so constructed that contamination of edible products is prevented; and

(d) provide adequate supplies of cold water and of hot water at not less than 82 degrees Celsius at conveniently situated draw-off points; and

(e) provide hand-washing facilities of an approved type conveniently located for use, and provide sterilizing facilities for equipment used in the skinning, flaying and other operations conducted in the "unclean" area; and

(f) provide suitable washing-down, sterilizing and disinfecting facilities for all vehicles and containers used in transporting raw materials to the by-products works; and

(g) provide in that area of an approved by-products works in which dead stock is handled and completely separate from those provided in the other areas of the premises or establishment, suitable staff amenities, including hand-washing

facilities with running hot and cold water and soap with suitable means of drying the hands; and

(h) provide such facilities for the use of an inspector as the Permanent Secretary may require; and

(i) make provision to prevent the entry of insects, birds and rodents into the premises and to ensure that insects, birds and rodents are prevented from entering or remaining in the "clean" area of the premises.

(Amended by Legal Notice 91 of 1979.)

Separate facilities

89.—(1) Where any approved by-products works deals with materials derived from any slaughterhouse and serves also for the disposal of dead stock, there shall be provided a completely separate entrance leading directly to a collecting area and a handling area in which the dead stock are flayed, dismembered, or otherwise dealt with in preparation for rendering.

(2) No dead stock shall be flayed or otherwise prepared in any approved by-products works for rendering in any part of the premises set aside for such handling of the dead stock, unless that part is physically separated from the remainder of the premises.

Equipment

90.—(1) All vehicles, trollies, trays, vats, barrels, and equipment used for the handling, storing, or transport of dead stock or material intended for rendering in any approved by-products works shall be—

(a) of such a nature that the material contained therein may not during transport or holding contaminate by discharge any road, premises or stock; and

(b) so covered that insects or vermin do not have access to the raw material; and

(c) except in the case of vehicles, clearly indentified as being intended for the carriage and holding of inedible material and shall be used for that purpose only.

(2) No vehicle which has been used to deliver to an approved by-products works dead stock or material intended for boiling down shall be used to transport manufactured by-products at or away from the approved by-products works, unless it has been thoroughly cleaned and treated so that the manufactured by-products cannot be contaminated.

Handling of dead stock, material, etc.

91.—(1) All dead stock and material intended for rendering in an approved by-products works shall be held, handled and transported in such a way as to avoid any spread of infection.

(2) No dead stock or material referred to in paragraph (1) shall until processing is complete be removed from an approved by-products works for any purpose whatsoever:

Provided that any hide, skin, tail hair, hair or wool derived from such dead stock, other than from dead stock affected by any disease may be removed.

(3) All dead stock and raw material delivered to an approved by-products works shall be subjected to a method of sterilization approved by the Permanent Secretary.

(4) Hides, skins, tail hair, hair and wool from stock, other than those affected by any disease, shall be dealt with in accordance with the normal practice of the industry.

(5) The handling of raw material and flow of product shall be so conducted that no contact whatsoever between the raw material and the sterilized product takes place or can take place.

(6) All possible precautions shall be taken in an approved by-products works to ensure that contamination of the manufactured by-products does not take place.

(7) All manufactured by-products in an approved by-products works shall be properly held, packaged, identified and stored under suitable conditions separate and apart from any raw material.

General rules as to equipment, etc.

92.—(1) No equipment or vehicle used in the "unclean" area of an approved by-products works shall be used in the "clean" area of the by-products works, unless such equipment or vehicle has been thoroughly cleaned and sterilized before it enters the "clean" area.

(2) No equipment used in any area of an approved by-products works in which dead stock is handled during preparation for rendering shall be used outside that area of the works.

(3) No person who has handled material in the "unclean" area of an approved by-products works shall—

(a) enter the "clean" area of the by-products works; or

(b) handle or come in contact with any manufactured by-product,

unless he has changed his protective clothing, disinfected his footwear and washed his hands.

(4) Protective clothing and footwear used in that area of an approved by-products works in which dead stock is handled shall not be worn in any other area of the premises.

(5) No knives, steels or similar equipment used in that area of an approved by-products works in which dead stock is handled shall be used in any other area off the premises.

(6) All equipment used in an approved by-products works shall be cleaned and sterilized or disinfected after use.

(7) All processing rooms in an approved by-products works shall be maintained in an hygienic condition by such means as are applicable to the particular area.

(8) Any person who has entered the "unclean" area of an approved by-products works shall—

(a) if he has handled raw material while in that area, change his protective clothing, disinfect his footwear, and wash his hands before entering the "clean" area of that by-products works or any department of a slaughterhouse wherein products for human consumption are prepared; or

(b) if he has not handled raw material while in the "unclean" area, disinfect his footwear and wash his hands before entering the "clean" area of the approved by-products works or any department of a slaughterhouse wherein products for human consumption are prepared.

(9) Protective clothing shall be worn in all areas of an approved by-products works, and such clothing shall be maintained in a clean condition.

Dogs and cats

93. No dog or cat shall be permitted to have access at any time to any dead stock or material intended for rendering in an approved by-products works, or be permitted entry to any area of an approved by-products works.

Inspector may take samples

94. An inspector may take such samples as he may require of any raw material or of any product produced in an approved by-products works for the purpose of ascertaining whether the treatment given to the product is adequate or whether any re-contamination of any manufactured by-product is occurring.

Certification of products

95. The Permanent Secretary may, from time to time, authorise such certification of products produced in an approved by-products works as may be required for purposes of export or any other purpose.

Records to be kept

96. The proprietor of an approved by-products works shall keep records of—

(a) raw materials being processed as will enable the nature and origin of the raw material to be determined, and these records shall include, in the case of dead stock, the names of persons from whom the dead stock was collected or who delivered such dead stock on each day of operation;

(b) temperatures maintained during processing;

(c) times for which such treatment is maintained;

(d) volume and nature of manufactured by-products; and

(e) such other particulars as the Permanent Secretary may require.

PART XI—GRADING AND STORAGE OF EGGS

Grading

97. All eggs offered for sale shall be graded according to weight as specified in the Fourth Schedule, and—

(a) where graded eggs are offered for sale in any package, such package shall be marked with the minimum net weight per dozen; and

(b) where graded eggs are offered for sale, other than in a package, the eggs shall be displayed in such a manner that the different grades of eggs are separate and the grade of egg indicated by a label adjacent to the display.

Storage of eggs

98.—(1) Where any egg is stored prior to sale, it shall be stored in a manner approved by the Permanent Secretary:

Provided that, where a person has more than 100 head of poultry and offers eggs for sale, such person shall have an egg storage room of such a size adequately to store at least 1 week's production.

(2) Any egg storage room shall be an interior room lined with insulation of a type approved by the Permanent Secretary and placed between the inner and outer-cladding, and the door of any such room shall be lined with similar material. Any 2 layers of insulation used as insulation shall be not less than 1 centimetre nor more than 10 centimetres apart. The outside walls, roofs and doors of any egg room shall be painted white.

(3) All egg storage rooms shall be kept clean to the satisfaction of an inspector.

Cleaning of eggs

99. No person shall sell any egg other than a commercial grade egg that has been cleaned by any means other than with a dry abrasive material.

PART XII—MEAT INSPECTION

Restriction on storage of meat, etc.

99A. No meat or carcass of any cattle, sheep, goat, pig or poultry shall be stored or kept whether in refrigeration or otherwise in any slaughterhouse or any place where it is offered for sale, unless it has been inspected by an inspector and passed fit for human consumption:

Provided that such meat or carcass may be stored pending inspection by an inspector in a detention room approved for the purpose by the Permanent Secretary in a registered slaughterhouse.

(Inserted by Legal Notice 128 of 1980.)

Diseased animals etc. may be condemned

100.—(1) Where an inspector, upon examination of an animal, carcass or part of a carcass, considers that such animal, carcass or part of a carcass is diseased, it may be condemned by him.

(2) Where an inspector condemns any animal, carcass or part of a carcass, he shall ensure that it is disposed of in accordance with the provisions of these Regulations and all equipment which has come into contact with such animal, carcass or part of a carcass shall be cleaned and disinfected to his satisfaction.

PART XIII—GENERAL

Fees and charges

101. The fees and charges specified in the First Schedule shall be payable in respect of the matters referred to therein.

General penalty

102. Any person who—

(a) disobeys any of the provisions of these Regulations by—

(i) wilfully doing any act which it forbids; or

(ii) refusing or wilfully omitting to do any act which it requires to be done; or

(b) refuses or wilfully omits to carry out any lawful order, instruction or condition made, given or imposed by any inspector under the authority of these Regulations,

shall be guilty of an offence against these Regulations and shall, where no specific penalty is provided, be liable to a fine not exceeding \$200 or to imprisonment for a term not exceeding 6 months or to both such fine and imprisonment and, in the case of a continuing offence, to a fine not exceeding \$20 for each day during which such offence continues after conviction.

FIRST SCHEDULE

(Regulation 101)
(Amended by Legal Notice 28 of 1979; 91 of 1979; 128 of 1980.)

FEES	\$
(1) On issue of a licence to slaughter (annually).....	2.00
(2) On registration of a slaughterhouse, poultry slaughterhouse, cannery or by-products works.....	10.00
(3) On renewal of registration of a slaughterhouse, poultry slaughterhouse, cannery or by-products works.....	5.00
(4) On transfer of registration of a slaughterhouse, poultry slaughterhouse, cannery or by-products works.....	5.00
(5) On registration of a vehicle to transport meat.....	5.00
(6) On renewal of registration of a vehicle to transport meat.....	2.00
(7) On transfer of a registered vehicle to transport meat.....	2.00
	5.00

(8) On registration of a rural slaughterhouse.....	
(9) On renewal of registration of a rural slaughterhouse.....	2.50

CHARGES

Inspection charges subject to a minimum charge per visit of.....	1.50
(a) For every calf carcass under 45 kilograms weight.....	0.30
(b) For every beef carcass over 45 kilograms weight.....	0.75
(c) For every pig carcass.....	0.50
(d) For every sheep or goat carcass.....	0.30
Where the inspector is detained by reasons within the control of the proprietor of the slaughterhouse or his servants, for every hour or part of an hour during which the inspector is avoidably detained.....	1.00

[SECOND SCHEDULE]

*[***** (Revoked by Legal Notice 76 of 1979.)]*

THIRD SCHEDULE

(Regulation 2)

(Amended by Legal Notice 91 of 1979.)

PART I

**DISEASES OR DEFECTS REQUIRING CONDEMNATION OF THE
CARCASS**

1. Abscesses (multiple).
2. Actinobacillosis (generalised).
3. Actinomycosis (generalised).
4. Anaemia (severe).
5. Arthritis (acute with evidence of systemic infection or emaciation).
6. Balanitis (gangrenous).
7. Blackleg.
8. Bleeding, imperfect, also "fevered" carcass.
9. Brucellosis (clinical).
10. Bruising, extensive, severe or gangrenous.
11. Caseous lymphadenitis (if carcass is in poor condition or if the lesions are acute and actively progressive, or if multiple lesions are extensive).
12. Contamination (gross).
13. Contagious ecthyma with debility.
14. Contagious ophthalmia with associated systemic symptoms.
15. Cysticerosis (*C. bovis*) (generalised).
16. Cysticerosis (*C. cellulosa*).
17. Cysticerosis (*C. ovis*) (generalised).
18. Emaciation.
19. Decomposition.
20. Erysipelas (acute).
21. Facial eczema with evidence of icterus.
22. Fever.
23. Gangrene with systemic affection.
24. Icterus, due to infection or intoxication or if discolouration is intense yellow or greenish, or if discolouration persists after 24 hours' cooling, or if the carcass is in poor condition, dropsical, or if an unpleasant taste, smell, or odour is noted while carrying out the boiling test.
25. Immaturity:

For the purpose of this paragraph, a carcass shall be deemed to be immature which—

(a) has the appearance of being water soaked, or is loose and flabby; or

(b) shows that muscular development as a whole is lacking, and has small amounts of serous infiltrates or small oedematous patches present between the muscles; or

(c) shows that the fat capsule of the kidneys is oedematous, gelatinous, dirty yellow or greyish-red.

26. Infectious necrotic hepatitis (black disease).
27. Johnes disease (advanced).
28. Leptospirosis (acute or generalised).

29. Leukaemia.
30. Listerellosis.
31. Malformation (gross).
32. Malignant oedema.
33. Mange, if emaciation or extensive inflammation of the meat is evident.
34. Mastitis:

(a) acute, with evidence of fever or symptoms of septicaemia.

(b) gangrenous, with systemic affection.

35. Metritis:

(a) acute, with evidence of fever or symptoms of septicaemia.

(b) purulent, with evidence of systemic infection.

36. Neoplasms, malignant with evidence of metastases.
37. Odour, if present after 24 hours' cooling or noted while carrying out the boiling test.
38. Oedema (severe or generalised).
39. Pericarditis—

(a) acute, with evidence of fever or septicaemia.

(b) purulent, with evidence of systemic infection.

40. Peritonitis, acute or diffuse, with evidence of fever or symptoms of septicaemia.
41. Pigment formation (generalised).
42. Pleurisy, acute or diffuse, with evidence of fever or symptoms of septicaemia, or gangrenous.
43. Pleuro-pneumonia (contagious).
44. Pneumonia, acute, with evidence of fever or symptoms of septicaemia, or gangrenous.
45. Polyarthrititis, acute, or with evidence of systemic infection.
46. Pyaemia.
47. Residues (antibiotic, chemical, biological, if present in greater amounts than allowed by legislation).
48. Salmonellosis (clinical or affected systemically).
49. Sarcocysts, generalised (*s. gigantea* or *s. tenella*).
50. Septicaemia.
51. Stillborn or unborn carcass.
52. Tetanus.
53. Toxaemia.
54. Transit tetany (if case does not respond to therapy).
55. Trichinosis, generalised.
56. Tuberculosis, if a carcass is fevered or emaciated or both, or if lesions are multiple, extensive, acute, or actively progressive, or if there is evidence of

haematogenous dissemination.

57. Uraemia.

Together with all diseases of the First Schedule except mange (except as in this Schedule), nodular worm of sheep, and warbles.

PART II

DISEASES OR DEFECTS REQUIRING CONDEMNATION OF SPECIFIC PARTS OR ORGANS

<i>Condition</i>	<i>Judgment Condemn:</i>
1. Abscesses and injuries.....	Lesion with surrounding tissues, provided regional lymph nodes are not affected, and there are no symptoms of a generalised infection
2. Actinomycosis and actinobacillosis.....	Affected parts and corresponding lymph nodes
3. Arthritis (localised or chronic).....	Affected joint and corresponding lymph nodes where affected
4. Caseous lymphadenitis.....	Affected lymph nodes only, if carcass is in good condition. Any organ and its associated lymph nodes showing a lesion
5. Bruising.....	Affected parts
6. Contagious ophthalmia (with purulent discharge).....	Head including tongue
7. Contagious ecthyma.....	Head including tongue
8. Contamination, smear, stain (pus, inflammatory exudate, faeces, overhead, rail grease etc.).....	Affected part with surrounding tissue or organ
9. Cysticercosis (<i>C. bovis</i>) Where 1 cyst is found in any area this area should be removed and condemned and the carcass treated either—	
(a) by freezing at a temperature of not higher than minus 10 degrees Celsius continuously for a period of at least 10 days; or	
(b) by using the meat for canning without the period of freezing under (a):	

Provided that no carcass may be treated in terms of this paragraph if on examination several cysts are found in all the areas examined. Such carcass shall be condemned under this Schedule.

10. Cysticercosis (<i>C. ovis</i>).....	(a) the visible and palpable cysts with the surrounding muscle tissues
	(b) Heart if contains any cysts
11. Cysticercosis (<i>C. tenuicollis</i>).....	Liver, if multiple damage
12. Degeneration.....	Affected organ or part, provided the degeneration is not due to a general systemic affection
13. "Diamond" skin lesions—urticaria, erythema, demodex folliculorum	Affected part of skin or if necessary whole skin, provided carcass is in good condition and there is no evidence of systemic affection
14. Echinococcosis.....	Affected organs
15. Facial eczema.....	Head, where lesions of photosensitivity are present
16. Inflammation.....	Affected part, provided area of inflammation is localised and neither regional lymph nodes nor general health are affected
17. Liver fluke lesions, cirrhosis, telanguectasis, "white spot liver", and similar conditions affecting liver.....	Affected areas, provided lesions are few, slight, and the liver is unchanged in structure or appearance
18. Malformation.....	Affected part or organ
19. Nephritis (chronic).....	Condemn kidneys
20. Neoplasms (benign).....	The growth with surrounding tissues and regional lymph nodes
21. Pericarditis (chronic).....	The heart and surrounding tissue
22. Pigment formation.....	Affected part or organ
23. Rickets.....	Affected parts
24. Sarcocysts (<i>gigantea</i> or <i>tenella</i>).....	Affected parts
25. Trichinosis: slight infestation.....	Freezing of separate pieces of meat not exceeding 150 mm in thickness for 20 days at a temperature not greater than minus 15 degrees Celsius; or heating of separate pieces of meat not exceeding 150 mm in thickness to an internal temperature not lower than 58 degrees Celsius
26. Tuberculosis.....	(a) Head, including tongue, if any regional lymph node is affected
	(b) Any part of the carcass of which the regional lymph nodes are affected

(c) Any organ which has a lesion in its substance, serous covering or associated lymph nodes

FOURTH SCHEDULE
(Regulation 97)
(Substituted by Legal Notice 128 of 1980.)

GRADES OF EGGS

(1) Grading of eggs for sale shall be done by weight in the following manner:—

	<i>Minimum Net Weight Per Dozen in Grams</i>	<i>Minimum Net Weight Per Egg in Grams</i>
Grade I "Kalevu".....	840	70
Grade II "Super-Jumbo".....	780	65
Grade III "Jumbo".....	720	60
Grade IV "Large".....	660	55
Grade V "Medium".....	600	50
Grade VI "Small".....	540	45
Grade VII "Undergrade".....	Less than 540	Less than 45

(2) Grade VII eggs shall be called "Commercial" grade eggs and shall be wholesome eggs other than the eggs described in paragraph (3) of this Schedule and shall not be offered for retail sale.

(3) Grades other than "Commercial" shall be called top quality eggs and shall be wholesome eggs conforming to the following standards:—

(a) Shell: clean, unbroken, practically normal.

(b) Aircell: not in excess of 5 mm. in depth and situated at the blunt end of the egg.

(c) White: clear and reasonably firm.

(d) Yolk: practically free from defects with a well-defined outline and a colour not less than 7 on the improved "Roche" yolk colour fan.

(4) Colour coding: If the seller of eggs so desires, he may, in addition to the above requirements, use the colour codes given in the following list:—

"Kalevu"	—	Black
"Super-Jumbo"	—	Brown
"Jumbo"	—	Red
"Large"	—	Blue
"Medium"	—	Yellow
"Small"	—	Green
"Under-grade"	—	Orange

No other colour code may be used.

FIFTH SCHEDULE
(Regulation 4(2))

LICENCE TO SLAUGHTER

MEAT INDUSTRY ACT
(*Cap. 237*)

MEAT INDUSTRY REGULATIONS
(*Regulation 4*)

..... of
.....
is hereby licensed to slaughter cattle, sheep, goats, pigs or to be on the
premises of a licensed slaughterhouse or poultry slaughterhouse, for the
period ending on 31 December 19.....

.....19.....

.....
for Permanent Secretary for Primary
Industries

SIXTH SCHEDULE
(*Regulation 22*)
(*Amended by Legal Notice 91 of 1979.*)

MEAT INDUSTRY ACT
(*Cap. 237*)

CERTIFICATE OF MEAT WEIGHTS AND CONDEMNATIONS

Name of Supplier Name of Butcher
.....
Address Date of slaughter
.....

Description of Animals				Condemnations		Weight of meat passed for human consumption					
No.	Sex	Colour	Brand or Tag No.	Part	Cause	Wt. kg	FQ kg	FQ kg	HQ kg	HQ kg	Total kg
1.											
2.											
3.											
4.											
5.											
6.											
7.											
8.											
9.											
10.											
TOTAL						TOTAL					

Original—to Supplier: Duplicate to Butcher: Triplicate to be retained. Signed

SEVENTH SCHEDULE
(Regulation 5(2))

CERTIFICATE OF REGISTRATION

REG. NO.

MEAT INDUSTRY ACT
(Cap. 237)

MEAT INDUSTRY REGULATIONS
(Regulation 5(2))

The premises known as

Registered owner

Registered to operate as

Registered code

Registration date Fee R.R. No.
.....

Registration valid until 31 December 19

Permanent Secretary for Primary Industries

EIGHTH SCHEDULE
(Regulation 52)
(Inserted by Legal Notice 128 of 1980.)

CERTIFICATE OF REGISTRATION AND LICENCE

MEAT INDUSTRY ACT
(Cap. 237)

MEAT INDUSTRY REGULATIONS
(Regulation 52)

VEHICLE REGISTRATION NO.

TYPE OF VEHICLE

REGISTERED OWNER

The above vehicle is hereby licensed to convey chilled and/or frozen meat over distances exceeding/not exceeding 80 kilometres.

Valid until 31 December 19

Fee

Date issued

R.R. No.

Permanent Secretary for Primary Industries

NINTH SCHEDULE
(Regulation 72A)
(Inserted by Legal Notice 128 of 1980.)

MEAT INDUSTRY ACT
(Cap. 237)

MEAT INDUSTRY REGULATIONS
(Regulation 72A)

CATTLE	MOVEMENT	RECORDS
VEHICLE LICENCE No.....		OWNER.....
DATE.....	
	
COLLECTED FROM.....		DELIVERED TO.....
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TAG No.	SEX	COLOUR
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