

SPECIAL ISSUE

Kenya Gazette Supplement No. 22 (Kwale County Acts No. 13)



REPUBLIC OF KENYA

KENYA GAZETTE SUPPLEMENT

KWALE COUNTY ACTS, 2016

NAIROBI, 10th March, 2017

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SCHEDULES

THE KWALE COUNTY MEAT CONTROL ACT, 2016**No. 13 of 2016***Date of Assent: 2nd August, 2016**Date of Commencement: 11th August, 2016***AN ACT of the County Assembly of Kwale to provide for the control of meat, the registration and licensing of meat processing establishments; and for connected purposes****ENACTED** by the County Assembly of Kwale as follows—**PART I—PRELIMINARY****Short title**

1. This Act may be cited as the Kwale County Meat Control Act, 2016.

Interpretation

2. In this Act, unless the context otherwise requires—

“abattoir” means any place used for the slaughter of animals for human consumption;

“approved abattoir” means an abattoir in respect of which a certificate of approval has been issued by the county director of veterinary following an application made to the county director under section 7;

“animal” means any mammal or bird declared by the County Executive, by notice in the Gazette, to be an animal to which this Act applies;

“carrier” means any vehicle, aircraft, cart, bicycle, train or any motorized or hand driven transport system in or on which meat may be carried by or on behalf of the holder of a permit to any place for the purposes of selling;

“container” means any box, detachable compartment, receptacle or any other arrangements in which meat may be carried by or on behalf of the holder of a permit, to any place for the purposes of selling;

“county executive member” means the county executive committee member responsible for matters relating to livestock and veterinary;

“county director” means the County Director of Veterinary Services appointed pursuant to section 3 of this Act;

“dressing area” includes an area where removal of hides and internal organs of animals slaughtered is done;

“lairage” means holding pens for livestock at an abattoir prior to slaughtering;

“inspecting officer” means any veterinary officer, health inspector or any other person duly authorized in writing by the Director to be an inspecting officer for the purposes of these Regulations;

“meat” means the flesh of any animal of the fowl, equine, bovine, ovine, caprine or porcine species;

“meat inspector” means any person appointed to inspect meat or products of animal origin by the county executive member under the provisions of section of this Act;

“officer” includes director, veterinary county officer or any other officer under veterinary;

“permit” means a valid permit issued under this Act;

“processing establishment” means any establishment in which any part of the carcass of any animal is used for the preparation or manufacture for sale of products;

“stock breeder” means the owner of any animal who takes or causes it to be taken to an abattoir with the intention of having it slaughtered so that its flesh may be used for human consumption; and

“veterinary officer” means a veterinarian employed in the service of the county government.

PART II—ADMINISTRATION

Appointment of Officers

3. (1) The County Public Service Board may, for purposes of this Act, recruit—

- (a) a county director;
- (b) veterinary officers;
- (c) meat inspectors; and
- (d) other county officers and employees as may be necessary for the implementation of this Act.

(2) For purposes of subsection (1), the County Executive Committee member may, in consultation with the County Public Service Board by indent prescribe the qualifications for the inspectors, veterinary officers and other county officer and employee.

Functions of the Director

4. (1) The County Director shall be responsible for—
- (a) the general control and inspection of slaughtering of animals and processing of meat for human consumption;
 - (b) ensuring that any person operating an abattoir observes the appropriate hygiene requirements for an abattoir;
 - (c) the issuing of instructions and directives as may be necessary for the enforcement of this Act;
 - (d) the closure of any abattoir which is not complying with this Act; and
 - (e) the general enforcement of this Act.

(2) The Director may, in consultation with County Executive Member, in writing, designate any veterinary officer, meat inspector and other officers to carry out any function under this Act in any area in the County.

(3) The director may require any person working in an abattoir to undergo a medical examination and furnish a valid medical certificate.

Duties of Meat inspector

5. (1) A meat inspector shall inspect all carcasses, meat and offal intended for human consumption to establish their health and hygiene condition and declare their fitness for human consumption.

(2) On the declaration of the fitness of the carcasses, meat or offal for human consumption the inspector shall brand, stamp or mark the carcasses, meat or offal with the official stamp or mark declared by the Director, in such places and manner that the Director may prescribe.

(3) No person, other than the inspector or an authorized officer, shall stamp, brand or mark on any carcass, meat, or offal for human consumption with any official brand, stamp or mark or similar marking.

(4) A person shall not attach to or impress on any carcass, meat or offal any brand, stamp or mark which is forged or which is intended or is liable to deceive or induce the public to believe that the carcass, meat or offal has been inspected and approved under this section or to have been slaughtered at an approved abattoir.

(5) All carcasses, meat or offal declared fit for human consumption shall be graded and stamped according to the standards prescribed by the Director.

PART III—ABATTOIR SPECIFICATIONS AND CONTROL**Abattoirs to be approved**

6. (1) A person shall not maintain or operate an abattoir from which meat is sold or processed for consumption unless a certificate of approval granted by the County Executive Member is in force in respect of that abattoir.

(2) A person who contravenes subsection (1) commits an offence and is liable upon conviction to a fine not exceeding five hundred thousand shillings or to imprisonment for a term not exceeding eighteen months or to both the fine and imprisonment.

Application for Certificate of approval

7. (1) An application for a certificate of approval shall be made in triplicate and in the prescribed form.

(2) The application for a certificate of approval of an abattoir shall be endorsed by the veterinary officer who shall forward two copies to the Director for consideration and subsequent approval by County Executive Member.

(3) The County Executive Member shall not approve any application for a certificate for an abattoir unless he or she is satisfied that the abattoir complies with the requirements of the First Schedule of this Act.

Certificate of Approval to relate to one abattoir

8. (1) A certificate of approval shall relate only to the abattoir premises described in the application and the certificate of approval.

(2) A change in the ownership or management of an approved abattoir shall be notified within fourteen days to the Director.

Exemptions

9. (1) The Director may, with the approval of the County Executive Member and in writing, exempt any small meat producer in accordance with the regulations.

(2) A person granted an exemption under subsection (1) shall abide by the conditions relating to hygiene and other matters that the exemption may include.

(3) The Director may, with the approval of the County Executive Member, at any time, revoke an exemption or permit granted under this section giving reasons for the revocation.

(4) Any person contravening any provision of this section or condition of exemption or permit granted under this section commits an offence and is liable on conviction to a fine not exceeding two hundred and fifty thousand shillings or to imprisonment for one year or to both the fine and imprisonment.

Slaughtering of Pigs

10. There shall be separate abattoirs for pigs.

Obstruction of Officer

11. A person who wilfully disobeys or obstructs or hinders or knowingly makes any false or misleading statements either orally or in writing to an officer engaged in carrying out the duties or functions of an officer under this Act or regulations made thereunder commits an offence and is liable on conviction to a fine not exceeding one hundred thousand shillings or to term of imprisonment not exceeding six months or both.

PART IV—REGISTRATION AND LICENSING OF MEAT PROCESSING ESTABLISHMENTS

Registration and Licensing of meat processing establishment

12. (1) Despite any other provisions of this Act, no person shall maintain or operate a meat processing establishment unless it is registered and licensed in accordance with this Act.

(2) A person who contravenes sub section (1) commits an offence and upon conviction is liable to a fine not exceeding five million or to an imprisonment term not exceeding five years or both.

Application for a license

13. (1) An application for a license under this part shall be in writing to the County Executive Member and in the prescribed form and shall be accompanied by the prescribed fee.

Illegal processing of meat

14. (1) A person who—

- (a) prepares or processes meat for sale in contravention of this Act; or
- (b) buys, sells, offers for sale, transports or has possession meat which, to the person's knowledge or belief, has been prepared or processed in contravention of this Act;

commits an offence and is liable upon conviction to a fine not exceeding two million shillings, or to imprisonment for term not exceeding three years or both the fine and imprisonment.

(2) A person is in possession or control of meat for which he or she cannot account for to the satisfaction of an officer under this Act, shall be deemed to have prepared or processed the meat for sale in contravention of this Act unless proved to the contrary.

(3) Where a person is convicted of an offence under this section, the meat and vehicle, vessel or other conveyance which is the subject of the offence shall be detained by the county government as exhibit until the case is determined by the court.

Issue of Licences

15. (1) The Director shall, after consultation with the County Executive Member, issue a license to an applicant subject to lawful conditions that he or she may determine.

(2) Every licence shall specify the premises upon which the meat processing establishment is carried on.

(3) A person issued with a license under this Part shall pay the fee prescribed under the county Finance Act.

(4) The issuance of a licence to an applicant under this Act shall not be withheld without reasonable cause.

(5) A licence issued under this Act shall not be transferable.

(6) The Director shall ensure that an up to date register is kept and maintained for all licences issued under this Part.

Application for renewal of a licence

16. An application for the renewal of a licence under this Act shall be made to the County Executive Member at least three months before the license is due to expire but, without prejudice to the foregoing, a late application may be made upon payment of a late application fee prescribed under the County Finance Act.

Revocation, Alteration or Suspension of Licence

17. The County Executive Member may revoke, alter or suspend a licence issued under this Act if—

- (a) an offence under this Act, or in respect of the licensed activity under any other written law, has been committed by the licence holder or any employee of the licence holder; or
- (b) a condition of the licence has been contravened or not complied with.

Surrender of Licence

18. (1) The holder of a licence which is revoked shall immediately surrender it to the licensing authority.

(2) A licence holder may, at any time, surrender the licence to the licensing authority and the licence shall forthwith cease to have effect.

Notice to remedy defaults

19. (1) If, upon inspection of a meat processing establishment, a meat inspector or veterinary officer finds that either the premises, the equipment installed or the operations carried out in the establishment fail to comply with the provisions of this Act, the owner or his or her agent shall be served with a written notice specifying all alterations or improvements necessary to ensure that the premises, equipment and operations comply with the provisions of this Act.

(2) The notice served under subsection (1) shall specify the period within which the owner should effect the alterations or improvements and that period shall not exceed three months from the date of receipt of the notice by the owner or agent.

(3) Where the specified period is exceeded by the owner or agent the Director may close the meat processing establishment until the required alterations or improvements have been completed to the satisfaction of the Director.

(4) The closure ordered under subsection (3) shall be without prejudice to the institution of other proceedings against the owner or agent of the meat processing establishment.

(5) It shall always be open to the holder of the certificate to show cause why such order should not be made.

Appeals

20. (1) An applicant or the holder of a licence aggrieved by a decision of the County Executive Member in respect of—

- (a) the grant, refusal, renewal, variation or revocation of a license;
or
- (b) the conditions imposed on the grant, renewal or variation, of a license;

may, within thirty days from the date of the receipt of the notice of the decision, appeal to relevant County Executive Subcommittee.

PART V—ANIMAL AND MEAT INSPECTION**Notification of Slaughter**

21. The owner of an approved abattoir shall notify or caused to be notified a meat inspector of the intention to slaughter any animal in the abattoir before slaughtering the animal.

Inspection of Animals

22. (1) Every animal intended for slaughter shall be inspected by a meat inspector before it is slaughtered.

(2) Any animal found upon inspection to be unhealthy shall be separated from others awaiting slaughter.

(3) Any animal suspected to be suffering from any contagious disease by a meat inspector shall be removed from the premises of the abattoir and quarantined, at the expense of the owner of the animal, pending further examination by the meat inspector.

(4) An animal removed from the premises of the abattoir on grounds of being unhealthy or suspicion of suffering from any contagious disease may be allowed in the abattoir upon satisfaction by the veterinary officer that the animal has been treated as directed by the meat inspector or veterinary officer.

Meat inspection

23. (1) A person shall not slaughter an animal for the sale or processing of meat for human consumption except in an abattoir licensed under this Act.

(2) Meat shall be inspected by either a meat inspector or veterinary officer at the abattoir at the time of slaughter for the purpose of ascertaining whether it is fit for human consumption at a fee as stipulated under the County Finance Act.

(3) The Director shall assign to each abattoir such number of inspectors and veterinary officers as may be necessary to identify and inspect all carcasses and meat slaughtered therein and no abattoir or slaughterhouse shall be operated unless it is under the supervision of an inspector or veterinary officer.

(4) The whole carcass, together with all the offal, head, feet and hide identified with the animal previously notified as intended for slaughter shall be presented for inspection.

(5) In the event of any abnormal cutting or removal of parts before inspection, the whole carcass may be seized and destroyed by the meat

inspector after written notice to the owner or his or her agent in charge of the abattoir, stating reasons for doing so, of the intention of the meat inspector to seize and destroy the carcass.

(6) All abattoirs approved under this Act shall be liable to inspection at any time by a meat inspector or veterinary officer who may issue instructions to ensure that the provisions of this Act are carried out.

Destruction of Unfit meat

24. (1) A meat inspector may, after giving written notice to the owner of an abattoir or his or her agent, declare meat to be unfit for human consumption.

(2) Meat declared to be unfit for human consumption shall be destroyed by burning or such other suitable means of disposal as soon as possible after the written notice has been received by the owner of the abattoir or agent.

Register of Animals slaughtered.

25. (1) The owner or agent of any approved abattoir shall keep on the premises, a register of animals presented for slaughter, showing—

- (a) owner of the animal;
- (b) the origin of the animal;
- (c) species of the animal;
- (d) the date of arrival of the animal;
- (e) date of slaughter.

(2) Any owner or agent who does not comply to sub section (1) above commits an offence which may result to suspension or revocation of licence.

Condemnation of Soiled meat

26. (1) All meat or offal soiled by the contents of the alimentary tract shall be condemned as unfit for human consumption.

(2) Notwithstanding subsection (1) where, in the opinion of the veterinary officer or meat inspector, the soiling may be removed by cutting away the soiled portions, the veterinary officer or meat inspector may authorise the cutting away of the soiled portions and any remaining meat or offal shall be deemed to be fit for human consumption.

(3) A person shall not cut, remove or attempt to conceal any infected or injured part of an animal intended for slaughter.

Human diseases

27. (1) A person who knows that he or she—

- (a) suffers from any notifiable infectious or contagious disease; or
- (b) has been exposed to infection from any infectious or contagious disease within twelve hours immediately before assuming duty;

shall not engage in the slaughter of animals, dressing of carcasses or handling or conveyance of meat intended for human consumption.

(2) No employer shall permit any person who suffers from or who has been exposed to infection to be employed or engaged in the slaughter of animals, dressing of carcasses or handling or conveyance of meat intended for human consumption, except after getting written permission from a medical officer.

(3) A medical officer referred to under subsection (2) may examine, including the examination of blood of, any person engaged in the slaughtering of animals, the dressing of carcasses or handling or conveyance of meat, whenever the officer deems it necessary for ascertaining whether that person suffers from any disease or condition which may contaminate the meat.

(4) Any person engaged in work within the abattoir having any cuts, grazes or abrasions shall have the injuries covered by a clean waterproof dressing.

(5) Any person who contravenes this section commits an offence and upon conviction is liable to the penalty as set out under section 38 of this Act.

Prohibited admissions

28. (1) A person shall not bring into the abattoir, or permit to enter or remain therein, any dog, cat, bird or other animal which feeds on meat.

(2) A person under the age of sixteen years shall not, at any time, be admitted to any part of the abattoir where slaughtering or dressing is taking place, unless the inspector authorizes the person to enter under supervision of an adult.

Alcohol prohibited

30. A person commits an offence who—

- (a) enters an abattoir while intoxicated;
- (b) remains in an abattoir while intoxicated; or

- (c) brings any alcohol into an abattoir.

Restrictions of Removal of animal

31. A person shall not remove from an abattoir any animal, alive or dead, or the carcass of any animal or any meat, offal or any other thing pertaining to any animal without the prior permission of the person in charge of the abattoir.

PART VI—TRANSPORT OF MEAT

Provision of Transport

32. A person who undertakes to provide or secure the provision of transport in an abattoir, shall ensure that the transportation of carcasses of meat shall not contaminate meat being transported.

Permit to transport meat

33. No person shall transport or cause any meat to be transported unless that person holds a permit to transport meat.

Application for permit

34. (1) An application for a permit to transport meat shall be made in the form prescribed under the Third Schedule of this Act.

(2) On receipt of an application for a permit under subsection (1) the inspecting officer shall, upon payment of the prescribed fee under the County Finance Act, by the applicant, issue a permit in the form prescribed in the Fifth Schedule.

(3) A permit issued under this section shall remain valid for a period of one year from the date of issue.

(4) A carrier or container may be inspected by the inspecting officer at any time the inspector deems it necessary.

Use of Substandard carrier

35. (1) Any holder of a permit who uses a carrier or container which does not comply with the standard specifications made under these Regulations commits an offence.

(2) Any person who uses permits or causes to be issued a carrier or container which does not conform with the hygienic standards prescribed in the Second Schedule commits an offence.

Certificate of Transport

36. Any meat consignment intending for transportation shall be accompanied by a "certificate of transport" in the form prescribed in the Fourth Schedule, which shall have been signed by the inspecting officer in

charge of the abattoir or processing establishment from which the meat is consigned, and shall be embossed with a meat inspecting stamp.

PART VII—GENERAL PROVISIONS

Protection from Personal liability

37. No act, matter or thing done or omitted to be done by the County Executive Member, the Director, an agent of the Director, or any other officer shall, if that act, matter or thing was done or omitted to be done in good faith in the execution of a duty or under direction, render that person personally liable to any civil liability.

General penalty and Offences

38. A person who contravenes a provision of this Act, where no other penalty is provided commits an offence and is liable, on conviction, to a fine not exceeding five hundred thousand shillings or to imprisonment for a term of three years or both, and on subsequent conviction to a fine not exceeding one million shillings or to an imprisonment for term of five years or both.

Regulations

39. The Executive Committee Member may, make regulations for the better carrying into effect of the provisions of this Act.

FIRST SCHEDULE
REQUIREMENTS OF ABATTOIRS**Abattoir site**

1. An abattoir or slaughterhouse shall—
 - (a) be located in an area which is reasonably free from objectionable odours, smoke and dust;
 - (b) have adequate dust-proof access-ways connecting it with public roads; and

be completely separated from any other buildings used for industrial, commercial, agricultural, residential or other purposes.

Submission of drawings and Specifications for construction, etc

2. (1) Before the commencement of construction, alteration or renovation of an abattoir, drawings and specifications for the construction, alteration or renovation shall be submitted to the Director or a person delegated by the Director to provide guidelines for the abattoir or slaughterhouse to comply with the relevant laws and regulations.

(2) The drawings shall provide specifications of floor plans showing—

- (a) the location and features of the principal pieces of equipment, floor drains, hose connections, principal drainage lines and hand-washing basins among others;
- (b) roof plans elevations, cross and longitudinal sections of the various buildings including windows, principal pieces of equipment, heights of ceilings, rails and character of floors and ceilings; and
- (c) the limits of the abattoir or slaughterhouse premises, locations in outline of buildings on the premises, cardinal points of the compass and railways serving the slaughterhouse.

(3) All properly drawn in scale project proposal shall be submitted together with the drawings of the plan indicating the category and features of estimated throughput, capacity and quality of water supply, power and heating arrangements, storage, chilling and freezing capacity, distribution systems and the drainage and sewage system for disposal of inedible and condemned carcasses and meat.

Requirements for abattoir/slaughterhouse**3. Abattoir requirements—**

- (a) the premises shall be enclosed on all sides with a wall of permanent or semi-permanent materials, the interior of which shall be smooth, imperishable, waterproof, unbreakable and non-corrodible;
- (b) all corners of the interior of the premises shall be so constructed as to be concave or convex to facilitate cleaning;
- (c) the roof shall be of semi-permanent or permanent material and there shall be no space between roof and walls;
- (d) the floors shall be of permanent, waterproof, non-slip materials and drained by means of gutters covered by removable gratings and provided with an adequate slope;
- (e) all drainage from the premises shall be led underground for a distance of at least one hundred metres and then disposed of in such a manner as not to cause nuisance by reason of the breeding of flies or other insects and so as to prevent access by any person or animal;
- (f) adequate ventilation shall be provided and any spaces leading to the outside will be protected by fly-proof screens. If at ground level, these spaces shall also be rat-proof

Lighting

4. Every approved abattoir shall be supplied with enough lighting at a tension sufficient to provide adequate lighting, heating and cold storage to comply with the requirements of this Act.

Water supply

5. (1) Every approved abattoir must have adequate water supply.

(2) Every approved abattoir shall include washing and dressing rooms with running water, with at least one sink, one shower and one tub for washing clothes; one of each of these facilities for every six persons employed.

(3) The dressing area and bleeding area of every approved abattoir shall be provided with a sink and soap or detergent for the washing of hands together with a hose connection.

Layout

6. The layout of every approved abattoir shall be such transport for carcasses in the suspended position is provided in such length and

arrangement that the total number of animals to be slaughtered in one day can be dressed in one continuous operation without touching or contaminating each other.

Equipment

7. (1) All equipment used in an approved abattoir shall be of non-degenerating metal or plastic and shall include—

- (a) easily washable metal or plastic wheeled containers for the removal of stomachs and intestines of slaughtered animals;
- (b) hooks, trays and tables to permit the inspection of offal and heads; and
- (c) equipment for holding, cutting, scrapping, hoisting of carcasses or their parts.

Use of Container for viscera

8. (1) An adequate number of wheeled containers shall be provided so that stomachs and intestines together with their contents can be lowered from the carcass into viscera containers and moved to one side without contaminating the floor.

(2) The viscera containers and their contents shall be identifiable with the carcasses.

Separate room for washing of internal organs

9. A separate room shall be designated within a county abattoir for the washing of the internal organs of slaughtered animals.

Cold storage

10. (1) There shall be sufficient cold storage space provided on the premises of each approved abattoir for the maximum number of animals which can be slaughtered in one day.

(2) The temperature envisioned in subsection (1) must be shown by a thermometer and regulated in such a way that it cannot exceed 4° C or fall below 0° C.

(3) There shall also be provided adequate hanging racks for cold storage of offal so that pieces can be hung separately without touching each other.

Stand-by facilities

11. Where circumstances require, an approved abattoir shall be provided with such stand-by facilities as will ensure that in any emergency the cold storage chamber is maintained at its correct temperature.

Steriliser

12. An approved abattoir shall be provided with a steriliser in which water can be boiled at a temperature of 100o C and in which knives and other tools coming into contact with carcasses can be sterilised daily at the end of operations by placing them in the said steriliser for at least ten minutes.

Provision of Animal enclosures

13. (1) An approved abattoir shall have an enclosure of sufficient size to accommodate the maximum number of animals that can be slaughtered in one day and to enable such animals to have proper rest and watering while awaiting slaughter.

(2) This enclosure shall be so subdivided into separate pens so that no pen holds more than four animals.

(3) The floors of such pens shall be of concrete.

(4) Entry for animals shall be regulated in such a way that no animal can enter the dressing area until it has been killed, washed and bled.

Detention of Animals before slaughter

14. (1) Animals shall be detained in an animal enclosure for a minimum period of 24 hours before slaughter.

(2) During the period referred to in subsection (1), the animals shall be provided with water only and no solid foodstuffs shall be given to them.

Cleanliness

15. (1) White clean overalls and hats or other suitable head coverings shall be made available for all staff at the beginning of every working day.

(2) Every person working in an abattoir shall wear clean clothes and wash his hands before and after handling any meat.

SECOND SCHEDULE**CONSTRUCTION OF CARRIERS OF CONTAINERS****A—General requirements**

1. The walls, ceiling and floor, of the compartment in which the meat is kept shall be made from smooth, crack and corrosion resistant material, which is impermeable to water and be of a light colour and easily cleaned and disinfected.

2. The compartment in which the meat is carried shall be dustproof and water-tight and its doors and lids be fitted so as to be dust and water-tight.

3. Ventilation inlets and outlets and drainage outlets of the space of the carrier in which meat is contained shall be equipped with dust filters.

4. (1) For the transportation of carcass meat, whether in whole carcass sides, quarters or boned but meat, rails and shelves shall be used and constructed as follows—

(a) rails - the hooks shall be of such a construction as to prevent the meat from falling down during transportation; minimum rail spacing for hindquarters and boned cut meat shall be 40 centimetres and for forequarters 35 centimetres; minimum space between rails shall be 60 centimetres and for forequarters 35 centimetres; minimum space between rails shall be 60 centimetres;

(b) shelves or racks - these shall be made from rust and corrosion resistant material and be easy to dismantle and clean; the lowest shelf or rack shall not be less than 5 centimetres from the floor and there shall be a free space or not less than 5 centimetres between the meat in a fully loaded shelf or rack and the next shelf or rack or the ceiling respectively.

(2) The shelves or racks shall not extend nearer to any wall than 5 centimetres.

(3) No carcass meat shall be stacked on top of each other.

5. Frozen meat, packed in cartons or boxes, may be stacked on top of each other and frozen carcass meat may, if properly packaged in suitable packing material, be stacked on top of each other.

6. Carriers or containers used for the transport of meat shall be painted and marked as follows—

- (a) vehicles - the entire vehicle shall be painted and there shall be a red strip, of a width of 30 centimetres painted along the centre line of the vehicle on other sides and the rear and shall be displayed in red the legend MEAT in block letters not less than 20 centimetres high on both sides and the rear;
- (b) trailers - the trailers are mounted - the legend MEAT shall be painted in red on a white background and shall be displayed on both sides and the rear end of the truck. The legend MEAT in black letters not less than 20 centimetres high.
- (c) trucks on which trailers are mounted - the legend MEAT shall be painted in red on a white background and shall be displayed on both sides and the rear end of the truck. the legend shall be in block letters not less than 20 centimetres high.

Other legends in the form of advertising, name of proprietor or other labels may be displayed on the carrier if is placed not nearer to the word MEAT than 60 centimetres.

B. - Specific requirements

Transport of less than 50 kilometres or two hours duration

- 7. (a) the meat may be transported in non-insulated vehicles provided that they are fitted with sub-protection in the form of a double roof, the component or which shall be not less than 4 centimetres apart. Carries of this type shall be fitted with a roof-top rotating ventilator and air outlets to provide for adequate ventilation.
- (b) the meat may be transported in containers in the form of detachable compartments, boxes or other receptacles constructed according to Part A. Such containers shall at all times be protected from direct sunlight and be placed on the vehicle in such a fashion that other products, carried on the same carrier, can under no circumstances, contaminate the contents of the container when this is opened.

Transport of less than 200 kilometres or four hours duration

8. The meat shall be transported in insulated carriers, the insulation being such as to allow only a maximum increase in the meat temperature of 1°C. per hour.

Transport or more than 200 kilometres or more than four hours duration

9. Meat shall be transported in insulated carriers equipped with mechanical refrigeration or otherwise being refrigerated sufficiently enough to ensure that the increase in the temperature or meat is less than 3°C during 12 hours' daylight transport.

THIRD SCHEDULE

APPLICATION FOR PERMIT TO TRANSPORT MEAT

Under the Meat Control (Transport of Meat) Regulations

To: The Inspecting Officer.....

I hereby apply for a permit to transport meat under the Meat Control (Transport of Meat) Regulations, 2014.

Name of applicant.....

(Name of person, firm, company, etc., to be inserted in permit)

Full names of partners, directors or officer of company responsible for transport of meat.....

Regulation Number of carrier.....

General business postal address of applicant

Date

Signature applicant

FOURTH SCHEDULE

CERTIFICATE OF TRANSPORT

Issued in accordance with regulation 8 of the Meat Control (Transport of Meat) Regulations

Permission is hereby granted to transport the meat described below —

.....
.....
.....

From.....To.....

Owner of the meat of

No. of carrier's permit

Registration No. of the carrier

Name of driver.....

Name of attendants.....

.....

Date and time of departure.....

Date of issue.....

.....
Inspecting Officer

Official stamp.

**FIFTH SCHEDULE
MEAT TRANSPORT PERMIT
THE MEAT CONTROL ACT 2016**

MEAT CONTROL (TRANSPORT OF MEAT)

REGULATIONS.....

MEAT TRANSPORT PERMIT No.

This permit is issued in respect of

.....

(Description and registration marks of the carrier)

Name and address of the owner

This permit expires on the

Date of issue

Signed by

.....

Inspecting Officer

