

MEAT INSPECTION REGULATIONS

ARRANGEMENT OF REGULATIONS

REGULATION

PART I

PRELIMINARY

1. Citation
2. Interpretation

PART II

MANAGEMENT OF SLAUGHTER-HOUSES

3. General prohibitions affecting meat applicable to category A and B slaughter-houses
4. Transfer of meat from one slaughter-house to another

PART III

POWER TO INSPECT

5. Power to inspect meat exposed for sale

PART IV

SEIZURE AND CONDEMNATION

6. Seizure and condemnation of meat

PART V

ANTE-MORTEM INSPECTION

7. Ante-mortem inspection by Meat Inspectors

PART VI

POST-MORTEM INSPECTION

8. Post-mortem inspection by Meat Inspectors
9. General investigation

10. Examination of lymph nodes
11. Care to be taken in incising or excising
12. Examination of head
13. Examination of abdominal cavity
14. Examination of thoracic cavity
15. Examination of udder
16. Examination of testicles and penis
17. Examination of feet
18. Examination of shoulder muscles
19. Serous membranes
20. Examination of joints
21. Examination of blood

PART VII

DISEASES

22. Tuberculosis
23. Other diseases
24. Rejection of individual organs or part of carcass
25. Blood
26. Diseases not listed in regulations 22, 23 and 24
27. *Cysticercus bovis*
28. Abscesses
29. Trichinosis

PART VIII

MISCELLANEOUS EXAMINATIONS

30. Bacteriological examination of meat slaughtered in category A slaughter-house
31. Preparation and inspection of meat derived from animals slaughtered in slaughter-houses

G.N. 40/1976

40/2003

MEAT INSPECTION REGULATIONS

under s. 4

PART I

PRELIMINARY

1. Citation

These Regulations may be cited as the Meat Inspection Regulations.

2. Interpretation

In these Regulations, unless the context otherwise requires—

“slaughter-house category A” means a slaughter-house from which carcasses may be exported;

“Meat Inspector category A” means—

- (a) a veterinary officer of the Ministry of Agriculture or;
- (b) a technical officer of the Department of Animal Health and Livestock Development possessing a Certificate in Meat Inspection or its equivalent; and
- (c) an officer of the Ministry of Health who has undergone a course on meat hygiene;

“Meat Inspector category B” means—

- (a) a veterinary officer of the Ministry of Agriculture;
- (b) a technical officer of the Department of Animal Health and Livestock Development possessing a Certificate in Meat Inspection or its equivalent;
- (c) an officer of the Ministry of Health who has undergone a course on meat hygiene; or
- (d) a Veterinary Assistant;

“blood” means blood derived from an animal intended for human consumption;

“examining in detail” in relation to any lymph node means examining by making multiple incisions into the node;

“offals” means any part of the dead animal removed from the carcass in the process of dressing it but does not include hide, skin, horn or hoof;

“viscera” means stomachs and intestines;

“casualty animal” means an animal which is slaughtered else where than in a slaughterhouse consequent upon an accident, illness or other emergency.

PART II

MANAGEMENT OF SLAUGHTERHOUSES

3. General prohibitions affecting meat applicable to category A and B slaughter houses

(1) No person shall add any substance to meat or meat products, use any substance as an ingredient in the preparation of meat or meat products, abstract any constituent from meat or meat products, or subject meat or meat products to any other process or treatment, so as (in any case) to render the meat or meat products injurious to health, with intent that such meat or meat products shall be sold for human consumption in that state.

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

(b) No person shall bring or permit to be brought into a slaughterhouse the carcass of any animal which has died or has been slaughtered and not bled; provided that any such carcass may be taken direct to a processing and sterilizing plant.

(c) Subject to the provisions of paragraph (2) (b) of this regulation, no person shall bring or permit to be brought into a slaughter house any undressed carcass unless it is accompanied by a certificate issued by a veterinary officer stating—

(i) the reason for the slaughter of the animal;

(ii) whether or not to the best of his knowledge and belief it was suffering from any disease liable to render the meat unfit for human consumption;

(iii) particulars of any drugs which to the best of his knowledge and belief have been administered to the animal and which might affect the meat.

(3) No person shall bring or permit to be brought into a slaughterhouse the dressed carcass of an animal slaughtered elsewhere other than in a slaughterhouse unless—

(a) the carcass (with or without its offal) is accompanied by a certificate issued by a Meat Inspector certifying that the carcass and its offal have been inspected and passed as fit for human consumption; or

(b) the carcass is accompanied by its offal, including the stomach and intestines where practicable, and by a certificate issued by a Veterinary Surgeon stating—

(i) the reason for the slaughter of the animal;

(ii) whether to the best of his knowledge and belief it was suffering from any disease liable to render the meat unfit for human consumption; and

(iii) particulars of any drugs which to the best of his knowledge and belief have been administered to the animal and which might affect the meat.

(4) The carcass of a casualty animal, or the meat or blood derived therefrom, shall not be sold for human consumption until it has been inspected in a slaughterhouse into which it has been brought in accordance with the provisions of this Part of these regulations.

(5) The carcass of a casualty animal shall, if it is to be dressed elsewhere than in a slaughterhouse, be so dressed—

(a) as soon as may be practicable after the animal has been slaughtered;

(b) at or as near as is practicable to the place where it is slaughtered; and

(c) as to ensure that the organs and viscera remain identifiable with the carcass of the animal or the portions into which the carcass has been divided.

(6) Where back bleeding ensues upon the slaughter of a casualty animal the pleura shall not be completely detached from the carcass until the carcass has been examined by a Meat Inspector and the Meat Inspector has authorized the removal of the pleura.

(7) If the person dressing the carcass of a casualty animal, or any person having the custody or control of the meat derived from any such animal has reason to believe that there is in the meat evidence of disease, he shall not knowingly take any action which might alter or destroy that evidence.

(8) Any person engaged in dressing the carcass of a casualty animal shall comply with the provisions of this regulation and the employer or person having control of any person so engaged shall take all reasonable steps to ensure compliance with the provisions of this regulation.

(9) The owner of the carcass of a casualty animal, the meat to be derived from which is intended for human consumption, shall bring the carcass of the animal or, where the carcass has been dressed,

the meat, into a slaughterhouse for inspection by a Meat Inspector, who shall ensure that the organs and viscera are identifiable with the carcass from which they were derived.

(10) The person having charge of the slaughterhouse into which it is proposed to bring the carcass of, or the meat derived from a casualty animal shall accept the carcass, or the meat, into the slaughterhouse only if there is furnished to him a statement signed by a Veterinary Surgeon containing the following particulars—

(a) the reason for the animal having been slaughtered elsewhere than in a slaughterhouse;

(b) that the animal was not at the time of slaughter suffering from any disease liable to make the carcass unfit for human consumption;

(c) of any drug which, to the knowledge of the surgeon, has been administered to the animal before slaughter and which might affect the meat or blood derived from the animal.

4. Transfer of meat from one slaughterhouse to

(1) The carcass of an animal, or any portion of meat into which any such carcass has been divided, may be brought into a slaughterhouse other than that in which it was inspected only if there is produced to the person having charge of the slaughterhouse into which the carcass or the portion of meat, as the case may be, is to be brought, a certificate signed by the inspector who inspected the carcass or the portion of meat that the carcass or the portion has been inspected by him and is fit for human consumption.

(2) If a Meat Inspector finds on examination, any meat or meat products to be unfit for human consumption, he may seize such meat or meat products and inform the owner of his intention to destroy or sterilize the said meat or meat products. If the owner is dissatisfied with the decision of the Meat Inspector, the opinion of a Veterinary Officer or another Meat Inspector category A will be sought and such decision shall be final.

(3) Subject to the provisions of subregulation (2), where any meat or meat product, other than liver or portion thereof, which is unfit for human consumption is voluntarily surrendered to a Meat Inspector, such Inspector shall order the destruction or sterilization of such unfit meat or meat product forthwith and he shall issue a rejection certificate in accordance with the form specified in Appendix II.

PART III

POWER TO INSPECT

5. Power to inspect meat exposed for sale

A Meat Inspector may at all reasonable times examine any meat intended for human consumption which has been sold, or is offered or is exposed for sale, or in the possession of, or has been deposited with, or consigned to, any person for the purpose of sale, and if it appears to him to be unfit for human consumption may seize such meat and remove it for destruction or sterilization. In this

regulation meat offered as prize or reward, or by way of advertisement, is deemed to have been offered “ for sale ”.

PART IV

SEIZURE AND CONDEMNATION

6. Seizure and condemnation of meat

(1) An officer who seizes any meat shall inform the person in whose possession the meat was found of his intention to have it destroyed or sterilized, and any person who might be liable to prosecution in respect of the meat shall, if he chooses request the second opinion of a Veterinary Officer or Meat Inspector category A and be entitled to call witnesses as to the original quality of the meat.

(2) It appears to the second Meat Inspector that any meat brought before him, whether seized under the provisions of this part or not, is unfit for human consumption, he shall condemn it and order it to be destroyed or to be so disposed of so as to prevent it from being used for human consumption.

(3) Any person who sells, exposes for sale, or has in his possession for the purposes of sale, or consigns to any person for sale, any meat intended for, but unfit for human consumption shall be guilty of an offence. In the case of the person who consigns unsound meat, it shall be a defence if he can prove that at the time when he delivered or dispatched the meat, it was fit for human consumption or that he gave notice to the consignee that the meat was in fact not intended for human consumption.

PART V

ANTE MORTEM INSPECTION

7. Ante mortem inspection by Meat Inspectors

(1) No animal shall be slaughtered for human consumption or for the production of meat products intended for human consumption unless it has been inspected by a Meat Inspector ante mortem and found healthy. Animals showing any signs of sickness shall be segregated from all other animals and shall be slaughtered separately.

(2) No animal which has entered the lairage shall be removed therefrom, whether for slaughter or otherwise, unless permission in writing has been issued by a Meat Inspector.

(3) During the Inspection the following details shall be noted—

(a) Any symptoms of disease which may influence the general health of the animal or depreciate the quality of the meat;

(b) Any symptoms indicating the presence of any scheduled or infectious disease;

(c) General condition of the animal;

- (d) Any abnormality of locomotion;
- (e) Any disease affecting the skin;
- (f) Any evidence of digestive or alimentary disturbance;
- (g) Any disease affecting the urogenital system and udder; and
- (h) Any evidence of respiratory disease.

(4) If upon making an examination of any animal, the Meat Inspector is satisfied that it might be prejudicial to public health that the meat to be derived from the animal should be sold for human consumption he shall give instructions to the person having the care of the animal for the time being that the animal shall be segregated and slaughtered in accordance with the provisions of subregulation (5) or otherwise disposed of as the Meat Inspector may direct having regard to the nature of the disease from which the animal is suffering.

(5) If any animal segregated as aforesaid is to be slaughtered in a slaughter-house, it shall be slaughtered in a place therein used solely for the purpose of slaughtering animals so segregated or if there is no such place in the slaughter-house, then at a time other than that at which the slaughter of other animals is taking place therein.

(6) If Ante-mortem inspection reveals an animal to be suffering from any of the following diseases—

- (a) Tetanus;
- (b) Rabies;
- (c) Anthrax;
- (d) Blackleg;
- (e) Foot and Mouth Disease,

the animal shall not be dressed for human consumption and after slaughter the carcass shall be removed to the sterilizing plant directly or otherwise destroyed.

PART VI

POST-MORTEM INSPECTION

8. Post-mortem inspection by Meat Inspectors

(1) Post-mortem inspection shall be made when the carcass is being dressed. Until this inspection has been completed all parts of the carcass and offal shall remain identifiable with the carcass.

(2) In any one working day a Meat Inspector shall not carry out a post-mortem inspection on more than 50 cattle, or 100 pigs, or 100 goats, or 100 sheep.

9. General investigation

(1) When examining the carcass of any animal the Meat Inspector shall have regard to—

- (a) its state of nutrition (bodily condition);
- (b) any evidence of bruising, haemorrhage or abnormal colour;
- (c) any local or general oedema;
- (d) the efficiency of bleeding;
- (e) any swelling deformity or other abnormality of bones, joints, musculature or umbilicus;
- (f) the age and sex of the animal from which it was derived;
- (g) any abnormal odour;
- (h) the condition of pleura and peritoneum; and
- (i) any other evidence of abnormality.

10. Examination of lymph nodes

In examining a carcass of an animal the following shall be examined in detail—

- (a) retropharyngeal (in bovine animals) and submaxillary (in swine);
- (b) bronchial and mediastinal;
- (c) portal; and
- (d) mesenteric.

11. Care to be taken in incising or excising

(1) The organs and viscera of an animal shall be examined in detail by making the necessary multiple excisions and deep incisions where applicable.

(2) Any incision or excision shall be made, if possible, in such a manner as not to impair the market value of the carcass or organ.

12. Examination of head

In examining the head of any bovine, the Meat Inspector shall— G.N. 40/2003

- (a) examine the surface and substance of the tongue;

(b) inspect the palate and roof of the mouth and examine in detail the retropharyngeal, and parotid lymph nodes;

(c) examine the external and internal cheek muscle of a bovine animal making several deep incisions paralleled to the lower jaw;

(d) inspect the eyes;

(e) in a young calf the Meat Inspector may make such lesser examination as seems to him sufficient in the circumstances of the case;

(f) in examining the head of any pig, the Meat Inspector shall examine so far as is practicable, the lips, gums and tongue and shall examine in detail the submaxillary lymph nodes;

(g) in examining the head of any sheep or goat, the Meat Inspector shall examine so far as practicable, the lips, gums and tongue.

13. Examination of abdominal cavity

In examining the abdominal cavity of any animal, the Meat Inspector shall— G.N. 40/2003

(a) examine the outer surface, and if he considers it necessary, the inner surfaces of the stomachs and intestines and examine the surface and substance of the spleen and the surface of the omentum;

(b) examine in detail the gastrosplenic lymph nodes of bovine animals and mesenteric lymph nodes of any animal;

(c) examine the surface and substance of the liver in all cases and incise the thick end of the liver of any adult bovine animal;

(d) incise the bile ducts in any case in which he considers it necessary to do so;

(e) examine in detail the portal lymph nodes of any bovine animal, by making multiple incisions;

(f) examine the renal and adrenal nodes by making multiple incisions and, if necessary, expose decapsulate and incise the kidneys;

(g) examine the substance and outer surface and, if he considers it necessary, the inner surface of the uterus;

(h) examine the substance of the ovaries;

(i) examine the navel in calves.

14. Examination of thoracic cavity

In examining the thoracic cavity of any animal, the Meat Inspector shall—

- (a) examine the lungs by palpation as well as by observation and incise them at the base unless he is satisfied, without doing so that they are diseased;
- (b) examine in detail the bronchial and mediastinal lymph nodes of any bovine animal, horse or pig unless he is satisfied, without doing so, that they are diseased;
- (c) open the pericardium and examine the heart muscles and—
 - (i) in the case of a bovine animal, open the heart by an incision through the left ventricle, and make further incision into the heart wall from the inside;
 - (ii) in the case of any animal other than an adult bovine animal, incise the heart wall if he considers it necessary to do so;
- (d) examine the diaphragm for evidence of cysticercus bovis;
- (e) examine the oesophagus.

15. Examination of udder

In examining the udder of—

- (a) a cow or sow, the Meat Inspector shall incise the udder through the cisterns and examine it by observation and palpation and shall examine in detail the supramammary lymph nodes;
- (b) any female animal other than a cow or sow, the Meat Inspector shall examine the udder by observation and palpation and, if he considers it necessary incise the udder and examine in detail the supramammary lymph nodes;
- (c) a cow, the Inspector shall in addition examine the precrural lymph nodes.

16. Examination of testicles and penis

In examining the testicles and penis of any animal the Meat Inspector shall—

- (a) examine their outer surface and substance;
- (b) examine in detail the superficial inguinal lymph nodes of a male bovine animal or a boar, and if he considers it necessary examine in detail the superficial lymph nodes of any other male animal;
- (c) in a bovine animal examine the precrural lymph nodes.

17. Examination of feet

In examining the carcass of any bovine animal or pig, the Meat Inspector shall examine the feet and in the case of any other animal shall examine the feet if he deems it necessary to do so.

18. Examination of shoulder muscles

In examining the shoulder muscles of an adult bovine animal the Meat Inspector shall examine the shoulders by making deep incisions on the shoulder muscles, and if he considers it necessary shall make such several deep incisions on each shoulder. In the case of pigs, deep incisions shall not be made on animals intended for the production of bacon.

19. Serous membranes

The pleura and peritoneum shall be examined.

20. Examination of joints

An incision shall be made into any swollen joint.

21. Examination of blood

In examining the blood the inspector shall note the colour, staining ability, evidence of clots and foreign matter.

PART VII

DISEASES

22. Tuberculosis

(1) When Tuberculosis is found anywhere in a bovine or pig carcass, all nodes of the carcass shall be cut and the bones of the spine and sternum examined by splitting the said bones. G.N. 40/2003

(2) The presence of a tuberculous lesion in any lymph node of an organ shall be held to be evidence of disease in the organ.

(3)—(a) When tuberculosis has been found the following organs shall be rejected—

the head, including the tongue—

(i) when the retro-pharyngeal, parotid, and sub-maxillary nodes, or any two of these are affected;

(ii) when the retro-pharyngeal node alone in bovine animals, or the sub-maxillary node alone in swine, is affected, unless the lesions are small, inactive, and calcareous, and node is not enlarged:

Provided that in such a case the head shall be passed, after removal of the nodes, the base of the tongue, and the pharynx with the structures in its immediate neighbourhood;

(b) The entire carcass and organs shall be rejected when the following are found—

(i) tuberculosis with emaciation;

(ii) generalized tuberculosis.

(c) In determining whether the disease is generalized, the conclusion shall be based on the sum total of the evidence of disease throughout the entire carcass and organs, and the following shall be regarded as such evidence—

(i) miliary tuberculosis of both lungs, with any evidence of tuberculosis elsewhere;

(ii) where lesions are multiple, acute, and actively progressive;

(iii) where there is multiple and widespread infection of the carcass lymph nodes;

(iv) where there are diffuse acute lesions of both serous membranes (pleura and peritoneum) and any of the carcass lymph nodes are enlarged or contain visible tuberculous lesions;

(v) where, in addition to the presence of tuberculous lesions in the respiratory and digestive tracts, there are also lesions present in the substance of any of the following: spleen, kidney, udder (or uterus or ovary), testicles, brain and spinal cord or their membranes;

(d) all cases of tuberculosis not included in the above shall be regarded and treated as localized lesions and the parts containing lesions and those contiguous thereto shall be rejected;

(e) the short forequarter (which includes the first 5 ribs, neck and forelegs) shall be rejected only when lesions exist in one or more of the following: lymph nodes costo cervical, presternal, suprasternal, 1st intercostal, prescapular and axillary;

(f) the short hind quarter shall be rejected by incision midway between the popliteal and iliac nodes and the hip joint when lesions exist in the popliteal lymph node; and

(g) the udder shall be rejected only when lesions exist in the supramammary lymph nodes. The external genital organs or scrotal fat shall be rejected only when lesions exist in the superficial inguinal nodes.

23. Other diseases

The following diseases and conditions shall also necessitate the rejection of the entire carcasses and organs—

(1) actinomycosis generalized;

(2) actinobacillosis generalized;

(3) anaplasmosis when carcass fevered;

(4) anthrax;

- (5) babesiosis when carcass fevered;
- (6) blackleg;
- (7) blue tongue;
- (8) bruising, general, extensive and severe, with or without gangrene;
- (9) cysticerous cellulosa (measly pork) N.B. in the examination of all pig carcasses, the leaf seam (sub-peritoneal fact) shall be raised and the inner surface of the abdominal muscles, examined for evidence of Cysticercus Cellulosae;
- (10) caseous lymphadenitis if the carcass is in poor condition or the lesions are either multiple, acute or actively progressive, or inactive but widespread;
- (11) decomposition;
- (12) oedema general;
- (13) emaciation, general pathological;
- (14) East Coast Fever;
- (15) erysipelas acute;
- (16) fever;
- (17) Foot and Mouth Disease;
- (18) glanders;
- (19) heartwater;
- (20) immaturity (stillborn or unborn carcasses);
- (21) jaundice;
- (22) leptospirosis;
- (23) leukaemia;
- (24) malignant catarrh;
- (25) malignant neoplasms, unless localized to one organ;
- (26) mastitis, acute, septic or gangrenous;
- (27) metritis acute septic;
- (28) melanosis generalized;

- (29) Nairobi sheep disease;
- (30) odour—associated with disease or otherwise prejudicial to health;
- (31) paratyphoid of pigs;
- (32) pericarditis, septic;
- (33) peritonitis, acute diffuse or septic;
- (34) pneumonia, septic or gangrenous;
- (35) pleurisy, septic;
- (36) pyaemia—including joint or umbilical pyaemia;
- (37) polyarthritis;
- (38) rabies;
- (39) rinderpest;
- (40) sarcoysts—if generalized in the musculature and visible to the naked eye;
- (41) septicaemia or septic intoxication;
- (42) swine fever;
- (43) tetanus;
- (44) transit fever;
- (45) trichinosis;
- (46) trypanosomiasis;
- (47) tumours, multiple;
- (48) uraemia.

24. Rejection of individual organs or part of carcass

An organ or part of a carcass shall be unfit for human consumption if affected with or showing lesions of any of the following diseases and conditions and only the affected organ or part of the carcass with the contiguous tissue shall be rejected—

- (1) actinobacillosis—localized;
- (2) actinomycosis—localized;

- (3) abrasions;
- (4) abscess;
- (5) arthritis—localized;
- (6) bladder worm;
- (7) bruising;
- (8) calcification—muscle or soft organs;
- (9) contamination (pus or exudates);
- (10) degeneration—(muscle);
- (11) infiltration—haemorrhagic or watery;
- (12) inflammation localized;
- (13) liver fluke;
- (14) malformations;
- (15) maggots;
- (16) moulds;
- (17) pigmentation localized;
- (18) round worm;
- (19) sarcocysts—if infection is localized;
- (20) skin lesions;
- (21) tumours if confined to one organ;
- (22) tapeworms;
- (23) wounds.

25. Blood

Blood shall be unfit for human consumption when—

- (i) The carcass and organs are condemned,
- (ii) It is contaminated with extraneous matter.

26. Diseases not listed in regulations 22, 23 and 24

Judgment of diseases not listed under paragraphs 22, 23 and 24 shall be at the discretion of the Meat Inspector.

27. Cysticercus bovis

(1) When less than 10 cysticercus cysts are found in any one carcass the affected parts should be excised and rejected and the remainder of the carcass released for human consumption if the carcass and organs are kept frozen at a temperature not exceeding 14°F for not less than 14 days or 20°F for not less than 21 days:

Provided that the intestines and tallow may be released for human consumption in all such cases.

(2) When more than 10 cysticercus cysts are found in any one carcass with the presence of viable cysts the entire carcass shall be rejected.

(3) In all cases of cysticercosis, the head, heart, oesophagus and tongue shall be rejected.

28. Abscesses

If an abscess is found in any carcass or in any organ of a pig, or if the Meat Inspector has reason to suspect the presence of any such abscess he shall require the carcass to be split through the spinal column and shall make multiple incisions into the superficial inguinal, supramammary, cervical, prepectoral, prescapular, subdorsal, sub-lumbar, iliac and precrural lymph nodes.

29. Trichinosis

Except where it has been established that there has been no case of trichinosis in the country during the preceding three years a special examination for trichinosis shall be carried out on any carcass.

PART VIII

MISCELLANEOUS EXAMINATIONS

30. Bacteriological examination of meat slaughtered in category A slaughter-house

(1) The Meat Inspector shall commit to a laboratory approved by the Minister any portion of meat or offal for bacteriological examination should he suspect that for any reason that meat or offal is unfit for human consumption. A sample of approximately one pound of the suspected organ and corresponding lymph node shall also be submitted to the said laboratory.

(2) Should the period between stunning and evisceration exceed one hour, the carcass shall not be released until a complete bacteriological examination has been carried out.

(3) When a casualty animal has been delivered to any category A slaughterhouse the carcass shall not be released until a complete bacteriological examination has been carried out.

(4) Where a complete bacteriological examination is to be carried out the following specimens will be submitted to a laboratory approved by the Minister—

(a) the undamaged spleen and one kidney;

(b) a piece of liver from the hilus region (approximately 1 lb.) plus the portal lymph nodes and if possible the attached but emptied gall bladder;

(c) a piece of muscle (approximately 1 lb.) covered by fascia preferably from the axillary region. In the case of a pig the complete axillary region with skin cut as close as possible to the rib cage.

(5) Sampling shall take place as soon as possible after slaughter using clean, scalded knives and other instruments. The lymph nodes shall be submitted unincised and all samples shall be sent free from contamination.

(6) The specimen shall be forwarded immediately after cooling to a laboratory approved by the Minister.

(7) The specimen shall be packed in a water absorbent material and dispatched by the most speedy route.

(8) The individual samples shall be so marked that they may be identified with the suspect carcass and be accompanied by the relevant information on the nature of the disease suspected.

(9) The final judgment on the suspect carcass shall be postponed till the result from the laboratory is at hand and must not in any case be made before 48 hours after slaughter.

31. Preparation and inspection of meat derived from animals slaughtered in slaughter-houses

(1) The carcass of an animal slaughtered in a slaughter-house shall be dressed immediately after the animal has been slaughtered.

(2) Where back bleeding ensues upon the slaughter of an animal the pleura shall not be completely detached from the carcass until the carcass has been inspected by a Meat Inspector.

(3) No serous membrane will be removed nor shall any evidence of disease be modified or obliterated by washing, stripping or in any other manner before inspection by a Meat Inspector.

(4) The head and feet may be cut off if so desired from cattle, sheep and goat carcasses.

(5) Ears, eyes, sexual organs, anus and the navel in pigs shall be removed immediately.

(6) All hair, scurf, dirt and claws shall be removed from pig carcasses and the carcasses shall be thoroughly washed and cleaned before any incision is made for inspection or evisceration.

(7) When a carcass is to be dressed with the skin or hide attached, the skin or hide shall be thoroughly washed and cleaned before any incision is made for the purpose of removing any part thereof or evisceration except that where calves are slaughtered by the ritual method the heads shall be removed from the carcasses before washing the carcass.

(8) The organs, viscera and blood derived from an animal shall, after they have been removed from the body, be kept until such time as an inspector directs, in such manner as he may direct for the purpose of ensuring their identity with the carcass.

(9) If the person dressing the carcass of an animal has reason to believe that there is in the meat or blood evidence of disease, he shall take no action, and ensure that no other person takes any action, which might alter or destroy that evidence, and shall comply with any instructions given by a Meat Inspector designed to ensure that such evidence as aforesaid is not altered or destroyed.

(10) Blood intended for human consumption shall be collected into receptacles used only for collecting such blood and shall be kept apart from blood not intended for human consumption.

(11) The employer or other person having control of any person engaged in dressing the carcass of an animal shall take all reasonable steps to ensure compliance with the provisions of this regulation.

(12) The meat or blood derived from an animal shall not be removed from a slaughter-house until it has been inspected by a Meat Inspector.

(13) The carcass of an animal shall be divided into such portions as the Meat Inspector may require to enable him to make his inspection and the Meat Inspector may, for the purpose of inspection, direct that the portions into which the carcass is so divided shall be retained in the slaughter-house for such period as he may think fit.

(14) The Meat Inspector shall, so far as is practicable, make his inspection of the meat derived from an animal slaughtered in a slaughter-house while the organs and viscera are being removed from the carcass of the animal failing which he shall inspect the meat of the animal as soon as practicable after the carcass of the animal has been dressed.

(15) In making his inspection of the meat and blood derived from an animal the Meat Inspector shall comply with the provisions of these Regulations.

(16) Subject to the provisions of paragraph (17), if, upon an inspection of the meat or blood derived from any animal (including any meat or blood isolated in accordance with the provisions of paragraph (15)) the Meat Inspector is satisfied that the meat or blood is unfit for human consumption, he shall issue a rejection certificate in respect of such meat or part thereof, or the blood, as the case may be.

(17) Following inspection of a carcass and of offal the Meat Inspector shall record his conclusions in duplicate in accordance with the form specified in Appendix I.

APPENDIX I

KILLING SHEET

No.

Date

To

Address

The following are the hot dressed weights of the animals slaughtered for you today.

Lot No.

Cattle Calves Pigs Sheep Goats FOR OFFICE USE ONLY

K t Side Side Total 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20

HIDES

C/S Condemnations

Offal Condemnations

.....

SUMMARY FOR OFFICE USE ONLY Government Meat

Inspector Kt.....
.....
.....
.....
.....

Signature.....

APPENDIX II

REJECTION CERTIFICATE

TO BE COMPLETED BY MEAT INSPECTOR

Owner of carcass or edible offal Description of carcass parts of carcass or organs Disease or other cause of condemnation Weight Meat (actual weight) Condemned Offal (actual where possible or estimate) (1)(2)(3)(4)(5).....
.....

OBSERVATIONS BY MEAT INSPECTORI hereby surrender the above meat/offal as unfit for food Signature of owner or owner's representative

Date 19.....

.....This is to certify that on the
..... the above-mentioned carcasses, parts of carcasses or organs, at
..... slaughterhouse have been examined and found to be unfit for
human consumption for reasons stated.

Date 19.....

.....

Signature of Meat Inspector

MOVEMENT OF LIVESTOCK REGULATIONS

under s. 4

G.N. 38/2003

1. Citation

These Regulations may be cited as the Movement of Livestock Regulations.

2. Prohibition of movement of livestock

(1) No person shall move livestock intended for sale between 6.00 p.m. and 6.00 a.m.

(2) No person shall move livestock intended for sale outside the designated trek routes.

(3) All livestock, intended for slaughter, moving along the designated trek routes shall report to the trek route stations.

3. Designated trek routes

The trek routes specified in the Schedule are designated trek routes.

SCHEDULE

1. Chilumba to Mzuzu.

2. Nthalire through Rumphi to Mzuzu.

3. Nthalire through Rumphi, Gowoka, Mzimba, Phazi, Kasungu, Mponela to Lilongwe.

4. Mchinji through Namitete to Lilongwe.