

PUBLIC HEALTH (SLAUGHTER OF ANIMALS) REGULATIONS

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PUBLIC HEALTH (SLAUGHTER OF ANIMALS) REGULATIONS

– SECTION 8

(S.R.O.s 6/1983 and 9/1984)

Commencement

[12 December 1983]

Short title

1. These Regulations may be cited as the Public Health (Slaughter of Animals) Regulations.

Definitions

2. In these Regulations—

“**Abattoir**” means the Government Abattoir administered by the Department of Agriculture;

“**Meat animal**” or “**animal**” means any cattle, sheep, goat or pig;

“**Meat Inspector**” means a person appointed in the public service to act as inspector of meat in the Department of Health;

“**small stock**” means any sheep, goat or pig;

“**Veterinary Officer**” means a person appointed in the public service to carry out the functions of a veterinary officer in the Department of Agriculture.

Restrictions on the slaughter of animals

3. (1) No person shall slaughter any meat animal which is intended for human consumption other than at the Abattoir except in the following cases—

- (a) small stock intended for consumption by the owner and his or her own immediate family may be slaughtered by such owner on his own premises:

Provided that meat so slaughtered may not be sold to any person nor distributed for consumption other than by the owner’s immediate family;

- (b) if any meat animal has been so severely injured or damaged as to require slaughter but moving such animal to the Abattoir would cause excessive suffering to it, such animal may be slaughtered ‘*in situ*’ by its owner or some person acting on his authority upon approval notified in writing by the Veterinary Officer:

Provided that the carcass of any animal so slaughtered shall be immediately taken to the Abattoir for inspection by a Meat Inspector and shall be disposed of in accordance with his instructions;

- (c) if any meat animal has been exposed to infection, as certified in writing by the Veterinary Officer, it may be slaughtered ‘*in situ*’ by its owner or some person acting on his authority and the carcass shall be disposed of as directed by the Veterinary Officer.

(2) No person shall slaughter any animal for human consumption if he knows or suspects that such animal is diseased, overheated, or in an emaciated or exhausted condition.

Procedure before slaughter

4. (1) The hours of inspection and of slaughter at the Abattoir shall be such as may be appointed by the Director of Agriculture from time to time. Notice of such hours and any change therein shall be published at the Abattoir, at the Department of Agriculture, at the Public Market, at the Court House, and if possible on Radio Montserrat and in a local newspaper at least five days before such change takes effect.

(2) Every animal intended for slaughter shall be brought to the Abattoir not less than six hours before the time appointed for slaughter, to allow sufficient time for inspection of such animal, unless a shorter time is allowed by the Meat Inspector in any particular case.

(3) A Meat Inspector shall examine and may mark before slaughter any animal taken to the Abattoir and intended for human consumption and with the approval of the Veterinary Officer may seize and order the destruction of any animal found unfit for such purpose, whereupon he shall mark all parts and organs thereof as condemned:

Provided that if the owner disputes any order of a Meat Inspector under this sub-regulation, the matter shall be referred to the Director of Agriculture, whose decision shall be final.

(4) Every animal brought to the place of slaughter shall be treated in a humane manner and kept watered. If kept there over twelve hours it shall be fed by the owner or the person in control of the said animal at least once during the period and so often as the Veterinary Officer may require.

(5) Every person shall before proceeding to slaughter any animal cause the same to be securely fastened in such manner as to permit of its being slaughtered with as little difficulty, risk, pain or suffering as possible and shall in the process of slaughtering use only such instruments and appliances as are prescribed or approved by the Director of Agriculture and shall adopt such methods and precautions as shall occasion as little pain and suffering to the animal as possible.

Inspection of carcass

5. (1) After an animal has been slaughtered at the abattoir, the carcass with all the eviscerated organs thereof shall be examined by a Meat Inspector and no person shall remove from the Abattoir any carcass or organs thereof unless the same has been passed by a Meat Inspector as fit for human consumption as evidenced by a stamp duly marked on all separate parts of such carcass and on the organs.

(2) Should a Meat Inspector find in any carcass signs of disease rendering it unfit for human consumption he shall after consultation with the Veterinary Officer order the destruction of the carcass and shall clearly mark all parts and organs thereof as condemned:

Provided that if the owner thereof disputes such order, it shall be referred to the Director of Agriculture, whose decision thereon shall be final.

(3) No meat nor organ of any animal shall be sold unless it has been certified by a Meat Inspector as fit for human consumption.

Ownership of carcass

6. (1) After any animal has been slaughtered at the abattoir, the whole of the carcass (less the hide or skin) shall remain the property of the owner of the animal.

(2) The hide or skin of any animal slaughtered at the abattoir, other than of pigs, shall become the property of the Department of Agriculture of the Government of Montserrat but the value thereof at the rate specified in the First Schedule hereto will be set off against or deducted from the slaughter fee payable by the owner in respect of that animal:

Provided that the Director of Agriculture may in exceptional cases in writing permit the owner of an animal to retain the hide or skin thereof with no deduction or set-off from the slaughter fee being allowed in such cases.

Disposal of carcasses

7. (1) No meat nor the organs of any animal shall be sold at the abattoir.

(2) Subject to the provisions of regulation 9(2), no carcass or part thereof will be released to its owner until it has been hung for a minimum of twelve hours at the abattoir.

(3) Any owner may request that a carcass be hung for more than 12 hours, and if there is room in the abattoir that will be done, without additional charge up to 24 hours. However, for every additional 24 hours hanging or part thereof after the first 24, a fee shall be payable, as prescribed in the Second Schedule hereto.

(4) The owner of every animal slaughtered at the abattoir or his agent may specify how he wishes the carcass to be delivered, whether whole or in sections, and shall pay the prescribed fee for any cutting of the carcass. Unless otherwise requested by the owner or his agent, carcasses will be split into two halves.

Fees for services at Abattoir

8. The fees set out in the Second Schedule hereto shall be payable in advance in respect of the seven matters therein referred to by the owner of every animal taken to the abattoir for slaughter.

Duties of Manager of Abattoir

9. (1) The person appointed to manage the abattoir shall keep a book in which he shall record—

- (a) the names and addresses of all persons engaged in slaughtering animals or handling meat at the abattoir;
- (b) in respect of each animal—
 - (i) the name and address of the owner;
 - (ii) its kind, sex, colour or brand mark;
 - (iii) its place of origin;
 - (iv) the day and hour of its arrival at the abattoir;
 - (v) the day and hour of its slaughter;
 - (vi) the manner of the disposal of the carcass.

(2) The head, hide, skin and all blood and refuse from the slaughter of any animal shall be disposed of in a sanitary manner within 12 hours after slaughter:

Provided that nothing in this sub-regulation shall preclude the delivery of the hide and skin of any carcass to a tannery.

(3) No dog shall be permitted to enter or be upon the premises of the abattoir.

Offences

10. Any person who—

- (a) marks any animal or carcass with a mark resembling that of a Meat Inspector or other authorized person so as to indicate falsely that any animal or carcass has been inspected and passed as fit for human consumption;

- (b) slaughters any animal for human consumption contrary to the provisions of these Regulations;
- (c) otherwise fails to comply with any provision of these Regulations which applies to him;

shall be guilty of an offence and liable on summary conviction to a fine not exceeding \$1,000 or to imprisonment for a term not exceeding twelve months or to both such fine and such imprisonment.

FIRST SCHEDULE*(Regulation 6(2))***VALUES OF HIDES AND SKINS**

<i>Animal</i>	<i>Condition</i>	<i>Value \$</i>
Cattle	Good	17
Sheep/ Goat	Good	4

SECOND SCHEDULE*(Regulation 8)***FEEES FOR ABATTOIR SERVICES****1. Slaughter of any animal**

(Based upon live-weight and inclusive of skinning, evisceration and cleaning, and cool room hanging for between 12 and 24 hours free of charge)

<i>Animal Live-weight</i>	<i>Slaughter Fee EC\$</i>
0 – 50 lbs.	10.00
51 – 100 lbs.	15.00
101 – 300 lbs.	25.00
301 – 500 lbs.	35.00
501 – 800 lbs.	45.00
801 – 1000 lbs.	60.00
1001 – 1200 lbs.	75.00
1201 lbs. Upwards	90.00

2. Hanging in Cooler Room

(Per 12 hours after first 24 hours. Based on dead-weight calculated as one-half of the live-weight of any animal)

<i>Animal Dead-weight</i>	<i>Carcass</i>			<i>Hanging Fee EC\$</i> <i>Rental Joints or Cuts</i>
	<i>Whole</i>	<i>Side</i>	<i>Quarter</i>	
0 – 50 lbs.	\$1.00	\$0.75	\$0.50	.05¢ per lb.
51 – 400 lbs.	2.00	1.50	1.00	.05¢ per lb.
401 lbs. Upwards	5.00	3.75	2.50	.05¢ per lb.

3. Freezer Storage

(Limited availability.

Offal has priority)

Per 12 hours

.10¢ per lb. weight.