

SLAUGHTERHOUSE REGULATIONS**ARRANGEMENT OF REGULATIONS****PART 1
PRELIMINARY**

REGULATION

1. Short title
2. Interpretation

**PART 2
CERTIFICATION AND USE OF SLAUGHTERHOUSES**

3. Certification of slaughterhouses
4. Form and display of certificate
5. Animals to be slaughtered in slaughterhouses if meat intended for sale for human consumption
6. Exemption certificates

**PART 3
CONSTRUCTION OF SLAUGHTERHOUSES**

7. Lay-out of slaughterhouse
8. Outside areas
9. Accommodation
10. Construction of interior walls
11. Floors
12. Ceilings
13. Lighting
14. Ventilation
15. Construction to be bird, vermin and insect proof
16. Supply of water
17. Washing facilities
18. Sanitary conveniences
19. Drains
20. Escaping wastes to be avoided

**PART 4
EQUIPMENT**

21. Equipment
22. First-aid materials

**PART 5
HYGIENIC PRACTICES**

23. Meat inspection
24. Admission of animals and carcasses to a slaughterhouse
25. Dressed carcasses of animals slaughtered elsewhere

26. Animals not intended for slaughter for human consumption not to be brought into slaughterhouse
27. Lairage
28. Animal slaughter
29. Slaughtering pigs
30. Slaughtering diseased animals
31. Operations to be kept separate
32. Protection of meat
33. Disposal of blood
34. Wiping down
35. Hanging carcasses
36. Refrigeration
37. Unfit meat
38. Hygiene of premises and equipment
39. Cleaning
40. Clothing
41. Cleanliness
42. Knives, etc.
43. Handling diseased animals
44. Personal health, hygiene and conduct
45. No goods to be taken into sanitary conveniences
47. Other restricted goods
48. Tobacco
49. Forbidden acts
50. Control of vermin
51. Removal of refuse and by-products

PART 6
OFFENCES

52. Slaughterhouse offences
 53. Penalties
 54. Fees
-

SLAUGHTERHOUSE REGULATIONS – SECTION 19

(Legal Notices 1 of 1999, 14 of 2000, 12 of 2006, 12 of 2009 and 26 of 2009 and Ordinance 7 of 2010)

PART I PRELIMINARY

Commencement

[1 July 1999]

Short title

1. These regulations may be cited as the Slaughterhouse Regulations.

Interpretation

2. (1) In these regulations—

“**animals**” means cattle, swine, sheep and goats;

“**authorised officer**” means the Public Health Inspector or a public officer authorised by him;

“**carcasses**” includes parts of carcasses;

“**Committee**”⁷⁶ ...

“**lairage**” means (except in regulation 27) the part of a slaughterhouse that is used for the confinement of animals awaiting slaughter there;

“**meat**” means the flesh of animals, including fat and offal;

“**offal**” means meat other than that of the carcass whether or not naturally connected to the carcass;

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

“**slaughterhouse**” means a place for slaughtering animals, the flesh of which is intended for sale for human consumption, and includes any place available in connection with the slaughterhouse—

(a) for the confinement of animals while awaiting slaughter there; or

(b) for keeping, or subjecting to any treatment or process, products of the slaughtering of animals there, but does not include any place available in connection with a slaughterhouse and used solely for the manufacture of bacon and ham, sausages, meat pies, or other manufactured meat products, or for the storage of meat used in such manufacture;

“**workroom**”, in respect of a slaughterhouse, means any room forming part of the slaughterhouse in which meat is prepared for any purpose.

PART 2 CERTIFICATION AND USE OF SLAUGHTERHOUSES

Certification of slaughterhouses

- 3.⁷⁷ (1) A person must not operate premises as a slaughterhouse unless the use of those premises for that purpose has been authorised by a certificate issued by the Board.

⁷⁶ Definition of “Committee” substituted by LN 26 of 2009 and repealed by Ord. 7 of 2010

⁷⁷ Regulation 3 amended by Ord. 7 of 2010

(2) The Board must not issue (whether on the first or on any subsequent occasion) a certificate for the purpose or subregulation (1) until it has satisfied itself that the premises comply with the standards prescribed by these regulations.

(3) A certificate issued for the purpose of subregulation (1) is valid for 1 year from its date of issue unless—

(a) it is sooner terminated by the Board in accordance with subregulation (4) or by a court in accordance with regulation 53(2); or

(b) it ceases to be valid by virtue of subregulation (5).

(4) The Board may, after giving the occupier of a slaughterhouse 14 days in which to be heard, by written notice to that occupier terminate the certificate issued in respect of the slaughterhouse for the purpose of subregulation (1) if it is satisfied that—

(a) the slaughterhouse no longer complies with the standards prescribed by these regulations; or

(b) the slaughterhouse is not being operated in accordance with these regulations.

(5) If the layout of a slaughterhouse in respect of which a certificate issued under this regulation is in force is substantially changed without the Board first giving its approval to the changes that certificate ceases to be valid unless the Board otherwise directs after it has satisfied itself that the slaughterhouse as changed continues to comply with the standards prescribed by these regulations.

Form and display of certificate

4.⁷⁸ (1) A certificate issued for the purpose of regulation 3(1) must specify—

(a) the name of the occupier and, if different, the name of the owner of the slaughterhouse; and

(b) the extent of the premises that may be used as a slaughterhouse; and

(c) the dates of issue and expiry of the certificate,

and must be signed by the chairman of the Board but may otherwise be in a form approved by the Board.

(2) The occupier of a slaughterhouse in respect of which a certificate issued in accordance with regulation 3(1) is in force must display the certificate in a conspicuous place in the slaughterhouse where it may be read by an authorised officer and by any person using the slaughterhouse.

Animals to be slaughtered in slaughterhouses if meat intended for sale for human consumption

5. (1) Except as provided by subregulation (2), if it is intended that the meat of an animal is to be sold for human consumption the animal must be slaughtered in a slaughterhouse.

(2) A person may slaughter an animal, the meat of which is intended for sale for human consumption, otherwise than in a slaughterhouse—

(a) if the animal is considered by the person in charge of it to be in such distress that to move it to a slaughterhouse for slaughter would be inhumane; and

(b) the person is in possession of a certificate issued by an authorised officer in accordance with regulation 6 authorising the person to slaughter the animal otherwise than in a slaughterhouse; and

(c) the person complies with any conditions specified in that certificate.

⁷⁸ Regulation 4 amended by Ord. 7 of 2010

Exemption certificates

6. (1) An authorised officer may on the application of the person in charge of an animal issue the person with a certificate authorising the person to slaughter the animal otherwise than in a slaughterhouse if he is satisfied that there is good reason for doing so.

(2) A certificate referred to in subregulation (1) must contain—

(a) the name and address of the person in charge of the animal; and

(b) a description of the animal including any identification marks; and

(c) the location where the animal may be slaughtered; and

(d) the date and time of slaughter; and

(e) the reason why the animal needs to be slaughtered otherwise than in a slaughterhouse; and

(f) any conditions to be complied with at and after the time of the slaughter, and must be signed and dated by the authorised officer that issued it.

PART 3

CONSTRUCTION OF SLAUGHTERHOUSES

Lay-out of slaughterhouse

7. A slaughterhouse must be arranged so as—

(a) to provide adequate space and facilities for the efficient performance of slaughtering, dressing, meat inspection and other related activities; and

(b) to permit clean operations to be carried out adequately separated from those operations liable to give rise to contamination or pollution; and

(c) to permit the functioning of all operations under hygienic conditions.

Outside areas

8. The access paths and roads to a slaughterhouse must be sealed with smooth pavement which must be—

(a) adequately drained; and

(b) kept clean and in good repair,

so as to minimise as far as is reasonably possible the entry into the slaughterhouse of soil and mud carried on the wheels of vehicles and the footwear of pedestrians.

Accommodation

9. A slaughterhouse must contain—

(a) suitable and sufficient lairage or a partially shaded field, pasture or other proper open facility where animals awaiting slaughter may be confined or restrained; and

(b) suitable and sufficient space to hang meat to allow air to circulate freely between the carcasses; and

(c) suitable and sufficient refrigerated accommodation to store meat, unless all meat is to be removed from the slaughterhouse within 8 hours of the slaughter of the animals from which the meat is derived; and

(d) suitable and sufficient covered accommodation and facilities apart from the slaughterhall and hanging space to empty and clean stomachs and intestines; and

- (e) suitable, sufficient and separate facilities in which to isolate meat requiring further examination by an authorised officer; and
- (f) suitable and sufficient facilities away from all other meat in which to retain meat rejected as being unfit for human consumption; and
- (g) suitable, sufficient and separate accommodation to store hides and skins unless hides and skins are taken away each day.

Construction of interior walls

10. (1) The interior wall surfaces of a room in which stomachs and intestines are emptied and cleaned, a room used for the retention of meat rejected as being unfit for human consumption and each workroom, hanging room and slaughterhall—

- (a) must be faced with smooth, durable, impermeable, non-toxic, non-flaking and washable material of a light colour—
 - (i) up to a height of not less than 3 metres from the floor or the full height of the room, being whichever is the lower; or
 - (ii) in the case of rooms used solely for cutting or boning meat or the packing of cut or boned meat up to a height of not less than 2 metres; or
- (b) where an authorised officer is satisfied that (a) is not practical the walls must be thoroughly limewashed each month but, if shorter intervals are prescribed by the authorised officer, at those intervals.

(2) If a slaughterhouse—

- (a) is renovated or added to; or
- (b) starts operating,

after 1999 the angles between the floor and the surfaces of the walls referred to in subregulation (1) and between adjacent surfaces of those walls must be rounded.

Floors

11. (1) The floor in a lairage, a room in which stomachs and intestines are emptied and cleaned, a room used for the retention of meat rejected as being unfit for human consumption and each workroom, hanging room and slaughterhall must be—

- (a) of impermeable non-slip material; and
- (b) so constructed and kept in such order, repair and condition as to enable them to be thoroughly cleaned.

(2) The floor in a slaughterhall or a workroom must be laid so as to have a fall of not less than 50 millimeters in every 3 metres (i.e. a gradient of 1 in 60).

Ceilings

12. The ceiling in a slaughterhouse and, if there is no ceiling, the interior surface of the roof, and all interior surfaces not referred to in regulations 10 (interior walls) and 11 (floors) must be—

- (a) so constructed and finished as to minimise condensation, mould development, flaking and the lodgement of dirt; and
- (b) so kept in good order, repair and condition as to enable them to be thoroughly cleaned.

Lighting

13. (1) A slaughterhouse must have well distributed natural or artificial light, or a mixture of both, of an overall intensity—

- (a) of not less than 220 lux throughout the slaughter hall and workrooms; and
- (b) of not less than 540 lux where meat inspection is carried out.

(2) The artificial light referred to in subregulation (1) must be such that it does not distort the natural colour of meat.

Ventilation

14. (1) A slaughterhouse must have a suitable and sufficient means of ventilation to the external air (except in the case of a humidity controlled or a temperature-controlled chamber).

- (2)** The ventilating apparatus must be kept in good operational working order.

Construction to be bird, vermin and insect proof

15. Rooms used for the preparation and storage of meat must be constructed so as to prevent, as far as is reasonably practicable—

- (a) the entry of birds; and
- (b) the risk of infestation by vermin and insects.

Supply of water

16. (1) A slaughterhouse must have—

- (a) a sufficient, clean and wholesome supply of water available at an adequate pressure throughout the premises; and
- (b) a sufficient, clean, and wholesome supply of hot water available in the slaughter hall and workrooms during working hours which supply must also be constant and under adequate pressure.

(2) Any water stored in a slaughterhouse must be contained in covered tanks that must be maintained in a clean state.

Washing facilities

17. (1) A slaughterhouse must have at places readily accessible to the workrooms and sanitary conveniences suitable facilities for people working in the slaughterhouse to wash their hands.

(2) The hand-washing facilities referred to in subregulation (1) must—

- (a) be situated—
 - (i) as close as possible to the work-stations of the people working in the slaughterhouse; and
 - (ii) within those parts of the slaughterhouse containing sanitary conveniences; and
- (b) be adequately supplied with hot and cold or warm running water at a suitable temperature.

(3) A slaughterhouse must have suitable and sufficient arrangements, not being a part of the premises which may at any time contain meat, where people working in the slaughterhouse may change their clothes.

(4) A slaughterhouse must have at each entrance suitable facilities for washing boots.

Sanitary conveniences

18. (1) A sanitary convenience available for use in connection with a slaughterhouse must—

(a) be supplied with water by means of a suitable flushing appliance; and
(b) be situated in a room that does not communicate directly with a room in which stomachs and intestines are emptied and cleaned, a room used for the retention of meat rejected as being unfit for human consumption, any other workroom, the hanging room or the slaughterhall.

(2) Any part of a slaughterhouse which contains a sanitary convenience must—

(a) be suitably and sufficiently lighted and ventilated; and
(b) be constructed so as to ensure that offensive odours from sanitary conveniences do not penetrate to a part of the slaughterhouse which may at any time contain meat.

Drains

19. (1) A slaughterhouse must have satisfactory drainage, with traps for solids, which must be maintained in proper working order.

(2) A fresh air intake or ventilation pipe included in the soil drainage system of a slaughterhouse must not be located inside a slaughterhouse building.

(3) The surface drainage of a slaughterhouse must not be used for anything not produced during the slaughtering process.

(4) The drainage of a slaughterhouse must flow from the clean areas of the slaughterhouse to the dirty areas of the slaughterhouse.

Escaping wastes to be avoided

20. A slaughterhouse must be constructed and maintained so as to prevent the deposit, flow or seepage of solids or contaminated liquids on to adjacent property.

PART 4 EQUIPMENT

Equipment

21. (1) In a slaughterhall or a workroom—

(a) the equipment and fittings must be of a durable and impermeable material resistant to corrosion and of such construction as to enable them to be kept clean; and
(b) the use of absorbent materials such as wood and natural fibres for such items such as chopping blocks, cutting surfaces, brooms, the handles of implements (including knife handles) and the ropes for hoists must be kept to an absolute minimum.

(2) Sterilizing equipment containing water at a minimum temperature of 82°C must be provided in a slaughterhall and close to or in each workroom where meat is cut to clean and disinfect knives and other equipment.

(3) A slaughterhouse must have a suitable system—

- (a) for suspending an animal by one rear leg so that it may be slaughtered; and
- (b) for suspending its carcass by both rear legs so that it may be dressed, hung and inspected,

which must be of sufficient height and position to prevent a suspended carcass from contacting the floor or any other structure.

(4) A slaughterhouse must have suitable and sufficient receptacles for collecting and removing from the slaughterhouse blood, stomachs, intestines, trimmings, inedible fats, horns, hooves, manure, refuse and meat rejected for human consumption which receptacles must—

- (a) be separately identified for their intended contents; and
- (b) have closely fitting covers.

First-aid materials

22. There must be available in a readily accessible position in a slaughterhouse for the first-aid treatment of people working in the slaughterhouse suitable and sufficient bandages and dressings, including waterproof dressings.

PART 5 HYGIENIC PRACTICES

Meat inspection

23. (1) A person must not slaughter an animal intended to provide meat for sale for human consumption unless—

- (a) he has given an authorised officer at least 48 hours notice of his intention to do so; or
- (b) he has a written standing arrangement with an authorised officer to slaughter animals at a slaughterhouse at an arranged time, and he is slaughtering at that time; or
- (c) where the animal is being slaughtered otherwise than in a slaughterhouse, because the person in charge of it considers it to be in such distress that to move it to a slaughterhouse would be inhumane, he has given an authorised officer as much notice as is reasonably possible and the animal is slaughtered at the date and time stated in the certificate issued under regulation 6.

(2) A person must not release for sale for human consumption the meat or offal of a slaughtered animal unless the slaughtered animal has been examined by an authorised officer.

(3) All meat that is intended for sale for human consumption, that has been inspected by an authorised officer, shall be marked by an appropriate meat stamp.

Admission of animals and carcasses to a slaughterhouse

24. (1) A person must not bring or permit to be brought into a slaughterhouse an animal which he knows or suspects is injured unless—

- (a) the animal on arrival at the slaughterhouse is slaughtered without delay; and
- (b) an authorised officer is immediately advised by the most convenient method of the circumstances.

(2) A person must not bring into or permit to be brought into or to remain in a slaughterhouse the carcass of an animal which has died or has been killed and not bled unless—

- (a) the animal died in transit to the slaughterhouse; and

- (b) an authorised officer is immediately advised by the most convenient method of the circumstances.
- (3) The undressed carcase of an animal must not be brought into a slaughterhouse except by a person who is able to—
 - (a) explain the reason for its slaughter; and
 - (b) give details of any veterinary treatment given to the animal; and
 - (c) give particulars of any drug or medicine recently administered to the animal, to the satisfaction of an authorised officer.

Dressed carcasses of animals slaughtered elsewhere

25. A person must not bring into, or permit to be brought into or to remain in a slaughterhouse the dressed carcase of an animal slaughtered otherwise than in a slaughterhouse unless—

- (a) the carcase—
 - (i) (with or without its offal) is accompanied by a certificate of an authorised officer certifying that the carcase and its offal have been inspected and passed as fit for human consumption; or
 - (ii) is accompanied by all its offal, including the stomach and intestines, for examination by an authorised officer; and
- (b) the carcase is brought in by a person who is able to—
 - (i) explain the reason for the slaughter of the animal; and
 - (ii) give details of any veterinary treatment given to the animal; and
 - (iii) give particulars of any drug or medicine recently administered to the animal, to the satisfaction of an authorised officer.

Animals not intended for slaughter for human consumption not to be brought into slaughterhouse

26. (1) A person must not bring into, or permit to be brought into or remain in a slaughterhouse an animal or domestic bird not intended for slaughter for human consumption.

(2) Notwithstanding the meaning of ‘animal’ set out in regulation 2, for the purpose of this regulation the term ‘animal’ shall include dogs, cats and donkeys.

Lairage

27. (1) In this regulation "**lairage**" means a covered lairage forming part of a slaughterhouse used for the confinement of animals awaiting slaughter there, but does not include a field, pasture or other open lairage whether or not forming part of a slaughterhouse.

(2) A person must not keep or permit to be kept in a lairage for a period exceeding 72 hours an animal intended for slaughter unless an authorised officer has given his written consent that it may be kept there for a longer period.

Animal slaughter

- 28. (1)** The occupier of a slaughterhouse must ensure that an animal—
- (a) is rested and comfortable before slaughter; and
 - (b) is brought or followed to the place of slaughter quietly; and
 - (c) is adequately restrained so that it retains its composure and dignity; and
 - (d) is slaughtered humanely using a stunning gun or electrothaler; and

- (e) is released from its restraints as soon as possible after stunning and hoisted by one hind limb or both so that its head is clear of the floor; and
 - (f) is bled deftly as soon as it is fully suspended; and
 - (g) is dressed as soon as bleeding is completed.
- (2) The occupier of a slaughterhouse must not—
- (a) permit a living animal to see another animal being slaughtered or dressed; or
 - (b) permit a person with no direct interest in the slaughter of an animal to be present at its slaughter.
- (3) The occupier of a slaughterhouse must ensure that the slaughter of an animal is carried out in a manner that does not endanger the safety of anyone present at the slaughter.

Slaughtering pigs

29. The occupier of a slaughterhouse that does not have separate accommodation for slaughtering and dressing pigs must ensure that—
- (a) pigs are slaughtered at separate times from other animals; and
 - (b) if cattle or sheep are to be slaughtered following the slaughter of pigs the slaughterhall shall be thoroughly cleaned before the slaughter of any other animal.

Slaughtering diseased animals

30. The occupier of a slaughterhouse must ensure that an animal intended for slaughter that is known or suspected to be diseased is slaughtered in a different place from other animals.

Operations to be kept separate

31. The occupier of a slaughterhouse must ensure adequate separation of the clean operations in the slaughterhouse from those operations liable to give rise to contamination or pollution, so as to achieve the functioning of all operations under hygienic conditions.

Protection of meat

32. The occupier of a slaughterhouse must ensure that where the meat of an animal to be slaughtered in the slaughterhouse is intended for sale for human consumption it is adequately protected from the risk of contamination at all stages of the slaughtering and dressing processes and during storage, and, in particular, he must—
- (a) ensure that the dressing process is not carried out on the floor and that the carcase does not come into contact with the floor or with a surface on which a slaughterman normally stands in any part of the slaughterhall; and
 - (b) ensure that—
 - (i) pigs are either completely flayed after bleeding or de-haired; and
 - (ii) immediately after the completion of bleeding cattle, sheep and goats are completely flayed, including their heads; and
 - (c) ensure that during flaying the outside of the hide of the carcase does not come into contact with the newly exposed meat; and
 - (d) ensure that flaying is carried out in a manner that ensures that the hide does not come into contact with the floor; and
 - (e) ensure that during the flaying of a cow its teats are not excised and are left intact for removal with the udder from the carcase; and

- (f) ensure that no incision is made into the substance of any udder except by or on the direction of an authorised officer; and
- (g) ensure that each hide is removed from any part of the slaughterhouse containing meat or blood intended for human consumption as soon as possible after it has been separated from the carcase, every such hide being removed from the slaughterhall in such a way that it does not come into contact with the floor; and
- (h) ensure that evisceration is carried out without delay and that—
 - (i) adequate precautions are taken to reduce to a minimum the risk of discharge of materials and fluids from the alimentary tract, urinary bladder and any uterus of the animal; and
 - (ii) offal for human consumption is removed from the carcase in such a way as to avoid contamination of the offal or the carcase; an
 - (iii) viscera do not come into contact with the floor; and
 - (iv) subject to the requirements of meat inspection of the animal, viscera are removed from the slaughter hall unopened as soon as possible after they have been separated from the carcase; and
 - (v) stomachs and intestines are opened and cleaned in a part of the slaughterhouse not used for any other purpose.

Disposal of blood

33. A person who slaughters an animal must ensure that blood not immediately swilled down a drain is collected in receptacles whether or not the blood is intended for human consumption.

Wiping down

- 34.** A person in a slaughterhouse must not wipe down a carcase or offal unless—
- (a) the approval of an authorised officer to do so has been obtained ; and
 - (b) the cloth used to wipe the carcase or offal has been sterilised immediately before use in water maintained at a temperature of at least 82° centigrade; and
 - (c) the cloth is changed immediately it becomes excessively soiled; and
 - (d) a newly sterilized cloth is used for each carcase.

Hanging carcases

- 35.** The occupier of a slaughterhouse must ensure that carcases—
- (a) are removed to the hanging space as soon as possible after dressing; and
 - (b) are so hung as to allow air to circulate freely between them at all times.

Refrigeration

- 36.** The occupier of a slaughterhouse must ensure that—
- (a) meat held in the slaughterhouse for 8 hours or more is placed in refrigerated accommodation; and
 - (b) meat requiring further examination by an authorised officer is placed in the facilities referred to in regulation 9(e).

Unfit meat

- 37.** The occupier of a slaughterhouse must—
- (a) ensure that meat rejected as being unfit for human consumption is removed as soon as possible to the facilities provided for the retention of such meat; and
 - (b) ensure that such facilities are kept closed except when necessarily opened for the reception or removal of unfit meat or at the request of an authorised officer; and
 - (c) at the end of each working day treat or dispose of any unfit meat in the manner prescribed by an authorised officer.

Hygiene of premises and equipment

38. The occupier of a slaughterhouse must ensure that it is kept in such a state of cleanliness and otherwise so conduct it as to prevent the risk of contamination of meat or blood intended for human consumption, and in particular must ensure that—

- (a) receptacles provided for the purposes specified in regulation 21(4) are—
 - (i) used only for their intended purpose; and
 - (ii) used in the manner intended; and
 - (iii) maintained in a clean condition; and
- (b) fixtures, fittings and equipment are kept clean; and
- (c) scalding tanks are emptied and washed out as often as is reasonably necessary and thoroughly cleaned at the end of each working day; and
- (d) meat, receptacles which contain or may at any time contain meat, and equipment which may come into contact with meat intended for human consumption do not come into contact with the floor.

Cleaning

- 39.** The occupier of a slaughterhouse must—
- (a) ensure that the interior surfaces of any room in which meat or by-products are handled, stored or packaged, and any room used for the retention of meat rejected as being unfit for human consumption are kept clean and in such condition as to prevent the absorption of blood, refuse, filth or other offensive matter; and
 - (b) ensure that the slaughterhall floor and the wall surfaces or facings referred to in regulation 10(1) are washed down frequently while slaughtering and dressing is taking place and thoroughly cleaned when slaughtering and dressing is completed for the day; and
 - (c) ensure that each sanitary convenience available for use in connection with a slaughterhouse and the room in which it is situated are kept clean and that every such sanitary convenience is maintained in efficient working order and is provided with an adequate supply of toilet paper held in a suitable fitting; and
 - (d) ensure that a clearly legible notice advising users that it is a legal requirement that they wash their hands after using the convenience is affixed and maintained in a prominent position near every sanitary convenience; and
 - (e) ensure that—
 - (i) every wash-hand basin is kept clean and in good working condition; and
 - (ii) single use disposable towels are provided in a suitable container and that a receptacle is provided for used towels; and
 - (iii) nail brushes and a sufficient supply of soap or detergent is provided; and

This e-version of the text is not authoritative for use in court.

- (iv) the washing facilities described in this sub-paragraph are not used for any purpose other than for securing the personal cleanliness of the users; and
- (f) ensure that garbage, filth or refuse whether solid or liquid is not deposited or allowed to accumulate in a slaughterhouse except so far as may be unavoidable for the proper carrying on of the business in the slaughterhouse; and
- (g) ensure that the slaughterhouse is at all times when in use adequately lighted and when artificial lighting is employed that it meets the requirements of regulation 13; and
- (h) ensure that the slaughterhouse is at all times adequately ventilated; and
- (i) ensure that the lairage is kept clean; and
- (j) ensure that the arrangements where people working in the slaughterhouse may change their clothes are kept clean.

Clothing

40. A person in or about a slaughterhouse who handles meat or blood intended for human consumption must wear wellingtons and overalls or other suitable and adequate protective clothing, including covering for the hair of the head.

Cleanliness

41. A person in or about a slaughterhouse who handles meat or blood intended for human consumption or who is liable to come into contact with such meat or blood must—

- (a) keep as clean as may be reasonably practicable by thorough and frequent washing all parts of his person which are liable to come into contact with meat or blood; and
- (b) when his clothing becomes excessively soiled, change into clean clothing; and
- (c) keep any sores, open cuts or abrasions on any exposed part of his person covered with a suitable waterproof dressing.

Knives, etc.

42. A person using a knife, scabbard, sharpening steel, chopper, saw or other equipment coming into contact with meat in a slaughterhouse must ensure that it is thoroughly cleaned and disinfected in water maintained at a temperature of at least 82° centigrade—

- (a) frequently during the course of each working day; and
- (b) immediately after contact with meat known or suspected to be diseased; and
- (c) before re-use after a break in work; and
- (d) at the end of each working day.

Handling diseased animals

43. A person who—

- (a) has been in physical contact with an animal which he knows or suspects to be diseased; or
- (b) has handled meat or blood which he knows or suspects to be diseased,

must immediately wash with hot water and soap or other detergent all parts of his person which may have come into contact with the animal, meat or blood.

Personal health, hygiene and conduct

44. (1) The occupier of a slaughterhouse must not employ in the slaughterhouse a person who is not in possession of a certificate issued by a Government Medical Officer within the previous 12 months stating that the person is not suffering from, and is not the carrier of any disease transferable by food.

(2) A person who is aware that he is suffering from, or is the carrier of a disease transferable by food must not go onto the premises of a slaughterhouse for any purpose except with the written authority of a Government Medical Officer.

(3) A person working in a slaughterhouse must wash his hands thoroughly with soap and hot water after using a sanitary convenience and before returning to work.

No goods to be taken into sanitary conveniences

45. A person must not take meat or blood, or any item of equipment that might come into contact with meat or blood, into a room which contains a sanitary convenience.

Unclean water not to be brought into slaughterhouse

46. A person must not use in a slaughterhouse water that is not clean and wholesome.

Other restricted goods

47. A person must not bring into or keep in any part of a slaughterhouse containing meat an article liable to prejudice the maintenance of hygiene or the proper performance of the functions reserved to that part of the slaughterhouse.

Tobacco

48. A person must not use tobacco (including snuff) in any part of a slaughterhouse containing meat or blood.

Forbidden acts

49. A person must not—

- (a) change his clothes in any part of the slaughterhouse containing meat; or
- (b) urinate, defecate or spit in a slaughterhouse except in a sanitary convenience; or
- (c) when stirring blood intended for human consumption permit his hand or any other part of his person to come into contact with the blood; or
- (d) inflate in any manner the carcase or any part of an animal intended for human consumption.

Control of vermin

50. The occupier of a slaughterhouse must take all reasonable steps—

- (a) to prevent the presence of flies in and about the slaughterhouse ; and
- (b) to keep the premises clear of birds, vermin and insects,

and take immediate steps to remove any which may be present.

Removal of refuse and by-products

51. The occupier of a slaughterhouse must remove from the slaughterhouse within 3 hours of the end of each working day—

(a) all manure and intestinal contents ; and

(b) all by-products of slaughtering not intended for human consumption, including hides and skins,

to a place approved by an authorised officer.

PART 6 OFFENCES

Slaughterhouse offences

52. (1) The occupier of a slaughterhouse is guilty of an offence if his slaughterhouse does not comply with a standard prescribed by a provision of Part 3 or 4.

(2) The occupier of a slaughterhouse is guilty of an offence if he fails to comply with a provision of Part 5 that imposes an obligation on him.

(3) The occupier of a slaughterhouse is guilty of an offence if he fails to take reasonable steps to secure the compliance of a person employed by him or a person admitted to the slaughterhouse with a provision of these regulations that applies to that person.

(4) A person is guilty of an offence if he fails to comply with a provision of these regulations which imposes an obligation on him.

Penalties

53. (1) A person guilty of an offence against these regulations is liable to a fine not exceeding £100 or to imprisonment for a term not exceeding three months, or to both, and, in the case of a continuing offence, to a further fine not exceeding £5 for each day during which the offence continues after conviction.

(2) Where a court has found the occupier of a slaughterhouse guilty of an offence against these regulations it may in addition to any other penalty it imposes cancel any certificate issued to the occupier in accordance with regulation 3.

Fees

54.⁷⁹ The fees set out in the Schedule to these regulations shall be paid in respect of the several matters contained therein.

⁷⁹ Regulation 54 inserted by L.N. 14/2000

SCHEDULE⁸⁰

Fees	
Meat inspection (Reg. 23)	
Cattle (per animal)	£5.50
Pigs (per animal)	£2.75
Goats/Sheep (per animal)	£1.45
For inspections outside normal working hours: Twice the above rates.	
Certification of slaughterhouse (Reg. 3)	
Each certificate (annual fee)	£5.50

⁸⁰ Schedule amended by LN 12 of 2006 and LN 12 of 2009