

REPUBLIC OF TURKEY
MINISTRY OF AGRICULTURE AND RURAL AFFAIRS
General Directorate of Protection and Control

THE REGULATION ON CREATION AND OPERATION
OF PRIVATE AND PUBLIC COMBINES
(12 December 1982 No:17896)

CHAPTER ONE

General Provisions

PART ONE

Purpose, Scope, Legal Basis, Applicable Laws and Definitions

Purpose:

Article 1- The purpose of this Regulation is to define the rules for founding and operating Meat Combines to be established in accordance with the Law No. 2678.

Scope:

Article 2-This Regulation covers the procedures for submitting applications and issuing of licenses for meat combines to be established within or outside the boundaries of municipalities; and minimum technical, environmental and general hygiene requirements which such combines should fulfill; and health control and inspection services to be carried out there in.

Legal Basis:

Article 3-This Regulation has been drafted on the basis of Article 1 of the Law No 2678 on “incorporating a sub paragraph to paragraph 5 of Article 15 of the Municipalities Law No .1580 ‘’.

Applicable Laws and Regulations :

Article 4- The following laws and regulations have been taken into account in defining rules governing execution of services specified in Article 2 hereof :

Revised Articles 15 and 19 of the Municipalities Law No. 1580; paragraph D of Article 10 with number 3017, 191, 268, 275 of the General Hygiene Law No 1593 ; Articles 9, 19, 20 of the Law No. 3203 on Duties and Organizational Structure of the Ministry of Agriculture; 1,2,4, and 18 of the Law No. 6343 on performance of Veterinary services and organizational structure and responsibilities of the Union and Chambers of Veterinarians; Articles 137-141, 144-162, 166-182 of the " Regulation on Slaughterhouse Construction", and the "Regulation on Specific Characteristics of Foodstuff and Goods and Materials Relating to Public Hygiene", Articles 459-503 of the Regulation on Animal Health Police; the Regulation on Inspection of Meats; the Regulation No. 208 on Establishments not Conforming to Hygiene Requirements; and the regulations on "Slaughtering and Flaying" and "Salting, Conservation, Packing and Transportation of Raw Skins Produced in Slaughterhouses".

Definitions:

Article 5- As used above and throughout this Regulation, the following terms shall have the meanings hereinafter defined:

I)"Combine" shall mean work places where live stock are slaughtered in conformity with technologic requirements; and viscera and other associated products thereof are properly cleaned and processed in accordance with established procedures; and meats are conserved after being cooled and/or frozen; and cut into pieces, processed, packaged and which have obtained certificates from competent authorities.

II)"Stamp" shall mean a stamp made in accordance with rules defined in Article 490 of the Regulation on Animal Health Police acceptable to inspection authorities.

III)"Carcass" shall mean the body of a slaughtered animal after letting its blood drain out and severing its head and feet.

IV)"Live stock" shall mean cattle, water buffalo, camel sheep, goat and pig.

A) "Cattle" shall mean cattle, water buffalo, camel,

B) "Small animal" shall mean sheep and goat.

V) "Inspection Official" shall mean a government official appointed by the Government to perform health inspection including meat inspection.

VII) "Responsible Technical Manager" shall mean a veterinary appointed in accordance with the Law No. 6343 and with the consent of the regional chamber of veterinarians he/she has registered with who is responsible for maintaining the establishment in conformity with general hygiene conditions and for production and conservation of meat and meat products in accordance with applicable laws and regulations as well as health inspections of the personnel thereof.

VI) "Inspection Veterinary" shall mean a veterinary responsible for carrying out inspections before and after slaughtering of animals and who is appointed in accordance with the Law 6343 and with the consent of the regional chamber of veterinarians which he/she has registered with.

CHAPTER TWO

Application and License Procedures

PART ONE

Application:

Article 6-Natural persons and corporate bodies and government institutions wanting to set up a combine shall submit a written application the Ministry of Trade

The application shall define:

I) the location of the combine,

II) capacity thereof,

III) the purpose of establishment (export, local consumption, production), and

IV) an incentive certificate and a feasibility report, if any shall be attached thereto.

Article 7- The Ministry of Trade shall, within one month from the date of application, decide whether or not to issue a temporary license after obtaining recommendations of a committee consisting of representatives of the Interior, Public Health, Agricultural and Forestry ministries and the State Planning Organization. Where the decision is affirmative the Ministry of Trade shall require the applicant to submit 8 copies of files including information and documents specified in Article 8.

License for constructing an establishment:

Article 8-3 copies of the following information and documents shall be submitted to the highest government authority of the place where the combine is to be set up.

The said authority shall, then, send three copies thereof to the Ministry of Public Health and Social Welfare Ministry, three copies to the Agriculture and Forestry Ministry and two copies to the Ministry of Interior which, in turn, shall examine and approve those eligible and the Public Health and Social Welfare ministries each shall send two copies and the Ministry of Interior shall send one copy thereof to the Ministry of Trade. The Ministry of Trade shall adopt a final decision with regard to applications in question.

The ministries concerned shall evaluate and take a decision on any application for establishing a combine within three months.

The Ministry of Trade shall send one copy of an approved file to the Provincial Public Health and Veterinary Affairs Directorates and the local administrations office through the appropriate governorate.

The license shall be valid for 2 years. Where the facility is not completed within the said period an extension of time for completion may be granted taking into account the events. However, any extension shall not exceed 2 years.

Documents Required for Construction

Article 9 - The following information and documentation shall be prepared in 8 files.

I) A copy of the temporary license attached to a written application (addressed to the highest administrative authority of the region),

II) A written statement (Exhibit 1),

III) A certificate defining the place of construction (Issued by the Provincial Development Directorate or the Municipality),

IV) A written approval issued by the governor's office establishing that the location of the facility does not pose any threat to public health and environment based on a joint report originated by the Provincial Health and Social Welfare Directorate and the Veterinary Directorate,

V) A 1/500 - 1/1000 scaled plan covering the place of the facility and periphery thereof showing technological facilities, social facilities, treatment facilities, parking lot, etc. as well as boundaries of any area under protection and approved by the Provincial Development Directorate or the Municipality concerned.

VI) Project: Any project drawn up for construction of a combine shall include the following provisions.

The place designated for construction of a combine shall be in conformity with provisions of the Slaughterhouse Construction Regulation and the Regulation on Establishments not in Conformity with Hygiene Requirements taking into account whether it includes a discharge and deodorizing plant in parallel with technological progress.

Outdoor and/or covered cattle maintaining and inspection places shall be large enough to accommodate cattle twice the quantity to be slaughtered and there shall be a space of 3 square metros for each cattle and 0.7 square metros for small animals and floors thereof shall be covered with stone or wood or shall be stabilized with adequate drainage and water supply. An adequate number of inspection paddocks and barriers which enable a close inspection of animals and squeezing gates shall be designed to avoid a congestion of different type of animals.

Isolation section: A separate section with a locking system shall be built for accommodation of sick or potentially sick animals. The drainage system connected to paddocks in this section shall have no connections with open drainage systems extending to other outdoor and covered annexes.

There shall be slaughtering and fraying halls to ensure slaughtering to be performed in accordance with hygiene rules. The drainage system connected to the paddocks in this section shall have no connections with the open drainage systems extending to other outdoor and covered annexes.

There shall be slaughtering and fraying halls to ensure slaughtering to be performed in accordance with hygiene rules. There shall be separate slaughtering halls for cattle, small animals and sick animals.

A section for inspection after slaughtering,

A section for meat cutting and preparation,

(Bone separation, cutting and initial packaging shall be carried out in rooms equipped with a temperature control system which are physically separated from other sections and the final packaging hall. Where the supervising official considers that sufficient measures to prevent spilling of the product are in place the final packaging may be performed at the place where the meat is separated from bones, cut into pieces and initially packaged.)

Cold- stores designed to ensure and effective cooling and storing of meat shall have a space of 1 square meters for maximum 200 kg of cattle meat and 100 kg of small animal meat and meats shall be stored without physical contact with each other.

Gut dressing place,

A place specially equipped for manure collection and appropriate equipment for disposal thereof.

A place for putting heads and legs,

A place for putting offal's (cold-store)

Separate rooms for storing skins, horns, toes and inedible animal fat where the same is not removed daily from the combine.

A rendering facility (a rendering facility shall not be required provided it is established that auxiliary products used for rendering will be removed daily from the slaughterhouse).

A room for the veterinary and a diagnosis laboratory (which shall be equipped with tools and materials defined in the list attached hereto).

A separate cold-room with a locking system to store meat suspected to be infected by a disease.

Slaughtering halls and cold-stores and annexes equipped with an overhead mono-rail line for transportation a meat designed in a manner to prevent any physical contact,

Slaughtering halls equipped with equipped enabling fraying of suspended carcasses (there shall be no flaying performed on the floor. The combine and facilities thereof shall be equipped with a mono-line designed to ensure transportation of meat without any physical contact. Sick animals and those suspected to have been infected with a disease shall be slaughtered and flayed on a special cradle at special slaughtering places).

All doors shall have an adequate width and those at sections where edible stuff is being processed shall automatically open and close or operate in both directions.

All sections used for slaughtering, flaying, bone separation, packing and other meat processing operations shall be equipped with adequate hand washing facilities easily accessible by the personnel during operations and a sewerage network connected to the drainage system. Taps installed at hands washing facilities shall not be of manually operated types.

Administrative and social facilities (offices, dining halls, bathrooms, toilets, dressing and undressing rooms, outdoors and indoors recreational places, an adequate infirmary which conform to Article 180 of the General Hygiene Law.

Treatment facilities shall be designed in accordance with generally accepted rules and shown on the overall lay-out and detail designs.

Ceilings of slaughtering places shall be at least 6 meters high.

All units of the combine shall be equipped with adequate ventilation and lighting systems.

Designs of sanitary installations shall be drawn up in accordance with principles defined in I. S. 1258.

Designs for potable and consumption water supplies, an explanation report, bacteriological and chemical analysis reports; combines shall be furnished with an adequate amount of water which shall be minimum 1,000 for each cattle and minimum 250 lt. for each small animal slaughtered. Technical equipment shall be installed in order to provide water with adequate compression if the pressure of the water is insufficient. Chlorinating in proportionate with daily water consumption shall be performed.

A water consumption certificate shall be obtained from the appropriate municipality and the State Hydraulic Works Administration (DSI).

Design of the waste water treatment units shall be prepared in accordance with generally accepted technical drawing principles and they shall include discharges.

Waste water shall be discharged to local sewerage network, if any, after undergoing a treatment process.

If there is no local sewerage network waste water shall be discharged in a proper way.

As for human waste, septic tanks shall be formed in accordance with provisions of the Regulation No 251 on Septic Tanks to be Constructed in Places Where Sewerage is not Feasible. Methods used for discharging water after the septic tank shall be indicated and designs and drawings shall be drawn up where leakage pits or leakage trenches are required to be constructed.

Designs shall be drawn up for consumption water (bathroom, washstand, kitchen) and storm water collection, disposal and leakage.

Big walls of places for slaughtering and processing, slaughtering of animals suspected to have been infected by a disease, laboratories, toilets, viscera and cleaning shall be covered by light coloured stoueware or similar water-proof material up to at least 3 meters and intersections thereof with each other and the floor shall be concave.

Hot water shall be available at slaughtering and processing places and all other sections where cleaning is performed.

The facility shall be equipped with a special ventilation system.

A section suitable for washing and disinfecting of meat and offal transportation vehicles shall be built.

Precautions shall be taken at rendering facilities to prevent atmospheric and environmental pollution and relating designs and explanatory reports shall be drawn up.

A construction report (Exhibit 2) shall be drawn up.

PART TWO

Documents Required for Starting Operations

Article 10 - In order to obtain a permit to start operations the following documentation shall be delivered to Public Health and Social Welfare, Trade and Agriculture and Forestry Ministries.

I) A report for starting operations (from the Provincial Public Health and Social Welfare Directorates) (Exhibit 3)

II) A certificate for fire and explosions (from the local fire-brigade)

III) Operating Certificate (from the Regional Labor Directorate)

IV) Fodder production license (from the Ministry of Agriculture and Forestry for those only have a rendering facility)

V) A veterinary contract for meat inspection certified by a notary public (it shall indicate that Laws No 3203, 6343 and 1234 as well as all regulations and instructions will be strictly observed and duties and responsibilities of the technical manager shall be defined according to Exhibit 4).

VI) A written undertaking to employ an adequate number of veterinarians in accordance with the regulation about slaughtering and flaying taking into account the combine's capacity.

VII) A contract on health services certified by a notary public.

Article 11 - Documentation defined by Article 10 shall be examined by the Ministry of Trade and by the committee defined in the Law No. 2678 and the Ministry of

Trade, after carrying out site inspections where deemed necessary, shall send to appropriate governorate a certificate to start operations for any combine found eligible.

PART THREE

Provisions Relating to General Health and Services

Health Services for Personnel

Article 12 - I) Medical inspections and check-ups of personnel responsible for meat processing, inspection which have physical contact with meat in combines and associated facilities and other people concerned and preparations of medical cards shall be performed in accordance with applicable laws and regulations.

II) Personnel involved in meat processing shall put on a special and uniform dress. They shall put on a cap or a head-covering and overalls or apron, boot or a special shoe.

III) Sound, clean and gloves which can be washed shall be used where required during meat processing.

Equipment and Materials to be Used in a Combine:

Article 13 - I) All equipment and materials used for meat processing in a combine or associated facilities shall have a flat, impermeable surface and resist corrosion. They shall be made of non-toxic, smooth materials without any fracture which do not transmit odour and taste and which can endure repeated cleaning and disaffection.

II) Equipment and materials used for non-edible stuff to be destroyed shall not be used for edible products.

III) Cutting and flaying equipment and tools shall only be used for this purpose and shall not be used for cutting meat into pieces, separating meat from bone and other process.

IV) All equipment and materials including knives, chopping knives, saws, meat processing machines and metal containers shall frequently be cleaned during working hours and promptly and thoroughly cleaned and disinfected when they have touched infected materials.

V) During operations detergents and disinfecting materials shall be prevented from spilling over meat.

Tools and materials operated by using such materials shall be washed with fresh drinking water and rinsed before each utilization.

VI) Cleaning materials or paint which may contaminate meat shall not be used at sections where live stock is slaughtered, flayed and meat is processed and stored.

Fight Against Harmful Insects and Rodent and Alike

Article 14 - Areas within the periphery of the combine and facilities shall be continuously monitored irrespective of whether insects, birds, rodent and other harmful animals about and measures shall be taken against such creatures.

Cooling and Freezing:

Article 15 - I) Cooling, freezing and conservation rooms shall not be loaded over prespecified capacities thereof.

II) Temperatures at cooling rooms shall regularly be measured and recorded in a book or a thermograph shall be used for this purpose.

III) Records shall be kept for meat delivered to or from cooling, freezing and storing rooms.

Transportation:

Article 16 - Transportation vehicles used for transportation of live animals shall not be used for meat transportation.

II) No meat shall be loaded in transportation vehicles which have not been cleaned and disinfected, where deemed necessary, prior to loading.

III) Tripe not thoroughly cleaned or boiled and heads and parts not flayed or boiled shall not be transported together with meat.

IV) Carcasses, half or quarter parts shall be suspended during transportation (except frozen meat).

V) Inner surfaces of meat transportation vehicles shall be made of smooth, flat rust-proof material which can be easily cleaned and disinfected and shall not let harmful creatures in. They shall preserve required temperature during transportation.

VI) Transportation vehicles to be used for meat transportation shall be designed in a manner not allowing any contact between meat and floor.

VII) Vehicles equipped with a cooling system shall be used for transportation which last more than two hours.

CHAPTER THREE

Inspection of Live Stock and Meats in Combines

PART ONE

Qualifications and Appointment of Veterinarians

Authorized for Health Control and Inspection

Veterinary Authorized to Perform Inspection

Article 17 - Veterinarians are authorized to inspect and control live stock in combines before and after slaughtering thereof.

Qualifications of Inspection Veterinary:

Article 18-Veterinarians to be assigned to combines shall have qualifications defined in Articles 1, 2 and 4 of the Law No 343 and Article 42 of the Regulation on Slaughtering and Flaying Works.

Appointment of Inspection Veterinary

Article 19-Appointment of veterinarians to combines shall be carried out in accordance with provisions of the Law No 6343.

Article 20-The employer shall enter into a contract certified by a notary public with the Technical Manager according to Exhibit 4. Contracts to be made with Inspection Veterinarians shall provide that the Laws No. 3203, 6343 and 1234 and regulations and instructions issued on the basis of these laws shall fully be observed.

Article 21- Responsible Technical Managers and Inspection Veterinarians employed by combines shall not work in another place during prespecified working hours and a provision to that effect shall be included in contracts thereof.

Article 22-Where any Responsible Technical Manager or Inspection Veterinarians decide to resign they shall give notice to the combine and institutions which has issued working licenses and those responsible for checks one month before the date of resignation. The foregoing shall also be applied where the employer decides to terminate the contract made with a responsible Technical Manager and Inspection Veterinarians. (The work contract shall include provisions which explicitly defines such situations.)

Where a new Responsible Technical Manager or an Inspection Veterinary is not employed and approved within the above -mentioned 1-month period the combine's operations shall be suspended.

PART TWO

Slaughtering and Flaying Works

Transportation of live Stock to Combine:

Article 23 - Live stock shall be transported to combines in accordance with provisions of the Regulation No. 529 on Inspection of Meats.

Health Control and Inspection Services Before Slaughtering:

Article 24 - Pre-slaughtering inspections of live stock in combines shall be performed during hours to be designates by the Responsible Technical Manager and Inspection Veterinary in accordance with provisions of the Regulation on Inspection of Meats.

Hygiene Control Services after Slaughtering:

Article 25 - Inspection of live stock slaughtered in combines shall be performed in accordance with Article 470 - 481 of the Regulation on Animal Health Police and Article 13 - 16 of the Regulation on Inspection of Meats.

Stamping of Meat

Article 26 - Meats shall promptly be stamped after inspection pursuant to Articles 17 - 18 of the Regulation on Inspection of Meats and Articles 488 - 492 of the Regulation on Animal Health Police. As for meat to be exported requirements of the importing country shall be taken into consideration.

However, combines shall have Veterinary Health Control Numbers to be issued by the Ministry of Agriculture and Forestry for Facility and Inspection veterinarians scraped on stamps they use as shown in Exhibit 8 in Article 490 of the Regulation on Animal Health Police. A Veterinary Health Control Number to be issued to any combine shall be communicated to foreign countries by the Ministry of Trade.

Meats Subject to Restrictions:

Article 27 - Any meat found to be infected with a disease shall be subject to Articles 482 - 487 of the Regulation on Animal Health Police and Articles 19 - 21 of the Regulation on Inspection of Meats according to the level of contamination. Such meats shall be disposed of Article 493 and Article 23 of the above-mentioned regulations, respectively.

Carcass transported from other places

Article 28 - Carcasses delivered to combines after being slaughtered at other places shall be subject to Articles 495 - 500 of the Regulation on Animal Health Police and Articles 29 - 37 of the Regulation on Inspection of Meats.

PART THREE

Conservation of Meat and Side Products:

Article 29 - Services including delivery of meat obtained from live stock slaughtered in combines to cold-stores and obtaining skins without any defect shall be performed in accordance with the Regulation on Slaughtering and Flaying Works.

Article 30 - Conservation of skins by salting, packing and transportation thereof shall be performed in accordance with the provisions of the Regulation on Salting, Conservation, Packing and Transportation of Skins Produces at Combines.

PART FOUR

Diseases Which Must be Reported:

Article 31 - Appropriate authorities shall be informed of any diseases subject to compulsory reporting which are detected in live stock before or after slaughtering in accordance with provisions of Articles 3 - 8 of the Regulation on Inspection of Meat.

PART FIVE

Records and Statistics Required to be Maintained:

Article 32 - Each combine shall keep daily, monthly and annual records and statistical data in accordance with Article 500 of the Regulation on Animal Health police and Article 36 of the Regulation on Inspection of Meat. Such statistical data shall regularly be sent to the local veterinary office to which the combine is attached.

PART SIX

On-the-job Training:

Article 33 - Each combine shall ensure its personnel to attend courses or workshops to be organized by public or private institutions about issues relating to the combine's operations in order to improve professional skills and technical knowledge thereof in parallel with technological innovations. All costs incurred by personnel in order to attend such activities shall be at the expense of the combine concerned.

PART SEVEN

Provisions on Supervision and Penalties

Supervision:

Article 34 - Representatives from central and provincial organizations of the Ministry of Public Health and Social Welfare and the Ministry of Agriculture and Forestry shall carry out inspections at combines at least twice a year.

Any deficiency which may be detected as a result of such inspections shall be recorded in the book of inspection and the combine concerned shall be given a certain period to rectify the same.

Penal Clauses

Article 35 - Operations of combines which fail to rectify any deficiency detected within a period granted for this purpose and those not conforming to applicable laws and regulations shall be suspended in accordance with appropriate provisions of the Law No. 1593 on General Hygiene and the Law No. 1234 on Animal Health Police and officials of the combine shall be punished.

Furthermore, the Responsible Technical Manager may be dismissed.

PART EIGHT

Condition of the Existing Meat and

Meat Products Production Facilities

Condition of the Existing Combines:

Article 36 - Meat and meat products production facilities which have been established before entry into force of the Law No. 2678 shall undertake to adapt themselves to provisions hereof within one year by submitting a written application to the Ministry of Trade within two months from the date of publication hereof and submit an application required to obtain an installation and opening license at the end of the above-mentioned period.

Where such facilities have adequate discharge and deodorizing systems conditions relating to development status and protection areas defined in the first paragraph of Article 9 / IV - 9 / VI hereof shall not be required to be fulfilled. Provisions of Article 35 of the Regulation shall apply to facilities not conforming to the foregoing.

PART NINE

Effective Date and Execution

Effective Date:

Article 37 - This regulation shall come into effect from the date of promulgation thereof in the Official Gazette.

Execution:

Article 37 - This Regulation shall be executed by the Interior, Public Health and Social Welfare and Agriculture and Forestry Ministries.

List of the Equipment and Materials Required for Combine Diagnosis and Laboratory.

NAME	QUANTITY
1. Diagnostic microscope	1
2. (Bacterial) Incubator	1
3. Oven (small type)	1
4. Staining set	1
5. Graduated pipette (various ml)	12
6. Graduated pipette (various ml)	6
7. flasks (various ml)	12
8. Balloon flasks (various ml)	12
9. Watch glass	6
10. Glass beakers (various ml)	12
11. Flat scissors	1
12. Curved scissors	1
13. Forceps	4
14. Enamel cuvettes	4
15. Enamel bucket	4
16. Pissette	2
17. Bistoury	2
18. Various knives	2
19. Waste basket	2
20. Petri dish	50
21. Necessary chemicals and culture media	-
22. Port tube	2
23. Pincets	2
24. Comparator (chlorinating control)	1
25. Test tube	250

- 26. Wire basket 4
- 27. Special wire
- 28. Bunsen burner
- 29. Butane gas (wash-basin)
- 30. Cock (wash basin)
- 31. Spatula (small and large)
- 32. Water Distillation apparatus (small type)
- 33. pH (paper, various)