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MEAT INDUSTRY (APPROVED ESTABLISHMENTS) REGULATIONS

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Regulations to make provisions for the construction of establishments, for the hygiene of establishments, for the slaughtering of animals and poultry; for the health inspection of the animals and the meat of such animals; for the health and hygiene of meat and poultry meat; for the health and hygiene of persons employed in establishments; for the export of meat and poultry meat; for the transport of meat and poultry meat, and for connected purposes.

PART 1 – PRELIMINARY

2. Definitions

In these regulations, unless the context otherwise requires –

"Act" means the Meat Industry Act [Cap. 213];

"authorized officer" has the meaning assigned to it by section 1 of the Act;

"fresh meat" means meat, including meat vacuum packed or wrapped in a controlled atmosphere, which has not undergone any treatment other than cold treatment to ensure preservation;

"means of transport" means the freight-carrying parts of motor vehicles, rail vehicles and aircraft and the holds of ships or containers for transport by land, sea or air;

"offal" means fresh meat other than that of the carcass, even if it remains naturally connected to the carcass;

"official veterinarian" means the veterinary officer for the time being responsible for health inspection and control at an establishment;

"packaging" means the placing of wrapped fresh meat in a second container as well as the latter container itself;

"veterinary authority" has the meaning assigned to it by section 1 of the Act;

"viscera" means offal from the thoracic, abdominal and pelvic cavities, including the trachea and oesophagus;

"wrapping" means the protection of fresh meat by the use of an initial wrapping or initial container in direct contact with the fresh meat concerned as well as the initial wrapper or initial container itself.

2. Application

(1) Parts 2, 3, 4, 5, 6 and 8 and regulation 40 of Part 9 shall apply to all approved establishments and to all meat and poultry meat intended for export.

(2) Parts 7 and 9, excluding regulation 40, shall apply to butcheries operating within controlled areas, or supplying meat or poultry meat for resale within controlled areas, and to all canneries.

PART 2 – GENERAL CONDITIONS

3. Duty of operator

The operator of an approved establishment shall at all times ensure that establishment complies with the requirements referred to in regulation 4.

4. General conditions for the approval of establishments

(1) Every establishment shall have in rooms where fresh meat or fresh poultry meat is produced, worked on or stored in, waterproof flooring which is easy to clean and disinfect, rotproof and laid in such a way as to facilitate the draining of waters; the water shall be channeled toward drains fitted with gratings and traps to prevent odours.

(2) Every establishment shall have –

(a) in the case of rooms referred to in paragraphs (c) and (e) of subregulation (1) of regulation 6, regulation 9(a) and regulation 11(a)(i), waterproof flooring which is easy to clean and disinfect, rotproof and laid in such a way as to facilitate the draining of water;

(b) in the case of premises referred to in regulation 11(a)(i), fitted with a device with which water may easily be removed;

(c) in the case of rooms referred to in regulation 11(b)(i), waterproof and rotproof flooring;

(d) smooth, durable, impermeable walls, with a light coloured, washable coating up to a height of at least two meters, and of at least three meters in slaughter-rooms; in chilling or refrigeration rooms and in stores the walls shall be coated at least to storage height. Wall to floor junctions shall be rounded or similarly finished except in the rooms referred to in regulation 11(b)(i);

(e) doors in hard-wearing, non-corrodible material and, if of wood, with a smooth and impermeable covering on both sides;

(f) insulation materials which are rotproof and odourless;

(g) adequate ventilation and, if necessary, good extraction colours;

(h) adequate natural or artificial lighting which does not distort colours;

(i) a clean and easily cleaned ceiling or a roof covering with an interior surface which fulfills these conditions.

(3) Every establishment shall have –

(a) as near as possible to the work stations, a sufficient number of facilities for cleaning with hot water;

(b) taps which are not hand operable;

(c) for washing hands, hot and cold running water or water premixed to a suitable temperature, cleaning and disinfecting products and hand towels which can be used once only;

(d) facilities for disinfecting tools, with hot water supplied at not less than 83 degree Celsius.

(4) Every establishment shall have –

(a) appropriate arrangements for protection against pests such as insects and rodents;

(b) instruments and working equipment such as cutting tables, tables with detachable cutting surfaces, containers, conveyor belts and saws, made of corrosion-resistant material, not liable to taint meat and easy to clean and disinfect. The use of wood is forbidden except in rooms where the only fresh meat stored is hygienically packaged fresh meat;

(c) corrosion-resistant fittings and equipment meeting hygiene requirements for:

(i) meat or poultry meat handling;

(ii) storing meat or poultry meat containers in such a way that the containers do not come into direct contact with the floor or walls;

(d) facilities for the hygienic handling and protection of meat or poultry meat during loading and unloading;

(e) special watertight non-corrodible containers, with lids and fasteners to prevent unauthorized persons from removing things from them, for keeping meat or poultry meat not intended for human consumption or a lockable room for such meat or poultry meat and offal if the quantities are large enough to necessitate this or if the meat or poultry meat and offal is not removed or destroyed at the end of each working day; where such meat or poultry meat is removed through conduits, these should be so constructed and installed as to avoid any risk of contamination of the fresh meat or poultry meat.

(5) Every establishment shall have –

(a) refrigeration equipment to keep the internal temperature of the meat or poultry meat at the levels required by these Regulations. This equipment shall include a system for draining off water of condensation without any possibility of contamination of the meat or poultry meat;

(b) a pressurized supply of potable water;

(c) a non-potable water supply for the purposes of steam production, fire fighting and the cooling of refrigeration equipment; provided that the pipes installed for such purpose shall not be used for the carriage of water for other purposes and present any risk of contamination of fresh meat or poultry meat.

(6) Non-potable water pipes shall be clearly distinguished from those used for potable water;

(7) Every establishment shall have –

(a) an adequate supply of hot potable water;

(b) a waste water disposal system which meets hygiene requirements;

(c) an adequately equipped lockable room for the exclusive use of the veterinary authority;

(d) sufficiently large rooms which are easy to clean and in which fresh meat can be stored at 12 degree Celsius or lower;

(e) facilities enabling the veterinary inspections provided for in these Regulations to be carried out efficiently at any time;

(f) an adequate number of changing rooms with smooth, waterproof, washable walls and floors, wash basins, showers and flush lavatories;

(g) a place and adequate facilities for cleaning and disinfecting means of transport.

(8) The lavatories referred to in subregulation (7)(f) shall not open directly onto the work rooms.

(9) The wash basins referred to in subregulation (7)(f) shall have hot and cold running water or water premixed to a suitable temperature, materials for cleaning and disinfecting the hands and hand towels which can be used once only.

(10) The wash basin taps shall not be hand-operable or arm-operable.

(11) There shall be a sufficient number of such wash basins near the lavatories.

(12) Paragraphs (e), (f) and (g) of subregulation (7), shall not apply to poultry plants.

PART 3 – CONDITIONS FOR APPROVED SLAUGHTERHOUSES

5. Duty of operator

The operator of an approved slaughterhouse shall at all times ensure that establishment complies with the requirements referred to in regulation 6.

6. Conditions for approved slaughterhouses

(1) Every slaughterhouse shall –

(a) have adequate lairage or shaded waiting pens for the animals;

(b) be equipped with the necessary facilities for watering and feeding the animals, if necessary, and have a suitable drainage system for draining off liquids towards drains fitted with gratings;

(c) have a separate place for packaging offal if this is done in the slaughterhouse;

(d) have lockable premises or shaded pens for sick or suspect animals and which is reserved for the slaughter of such animals, the storage of detained meat and the storage of seized meat;

(e) have sufficiently large chilling or refrigerating rooms equipped with corrosion-resistant fittings designed to prevent the fresh meat coming into contact with the floor or the walls when it is being moved or held;

(f) have means of controlling access to and exit from the slaughterhouse;

(g) have a clear separation between the soiled and clean parts of the building so as to protect the latter from contamination;

(h) have the necessary equipment such that, after stunning, dressing can be carried out as far as possible on the suspended animal with such equipment. Under no circumstances shall the suspended animal come into contact with the floor during dressing;

(i) have an overhead system of rails for the further handling of meat;

(j) if dung is stored in the slaughterhouse precincts, have a special section for such dung;

(k) have manure bays and pits with impervious walls and floors and be drained to suitable outlets;

(l) be provided with satisfactory drainage, with traps for solids. No fresh air intake or opening of any ventilation pipe included in the soil drainage shall be located inside any slaughter house building;

(m) ensure that drainage from refrigeration equipment shall present no risk of contamination to the meat.

(2) The slaughter premises of a slaughterhouse shall be large enough for work to be carried out satisfactorily.

(3) In slaughter premises where both pigs and other animal species are slaughtered, a special place shall be provided for slaughtering pigs. Such special place is not essential if the slaughter of pigs and that of other animal species take place at different times; provided that in such cases scalding, depilation, scraping and singeing shall be carried out in special place which are clearly separated from the slaughter line either by an open space of at least 5 meters or by a partition at least 3 meters high.

(4) Every slaughterhouse shall have separate rooms sufficiently large and exclusively reserved –

(a) for the emptying and cleaning of stomachs and intestines;

(b) for the dressing of guts and tripe of this is carried out in the slaughterhouse;

(c) for the preparation and cleaning of offal, other than those referred to in paragraph (a) and (b), including a separate place for storing heads at a sufficient distance from other offal if such operations are carried out in the slaughterhouse and do not take place on the slaughter line;

(d) for the storage of hides, horns, hooves and pigs bristles in the event of these not being removed from the slaughterhouse on the day of slaughter.

(5) A separate room is not required under subregulation (4)(a) where the emptying and cleaning of stomachs and intestines are carried out by means of closed circuit mechanical equipment having an appropriate system of ventilation and satisfying the following requirements –

(a) the equipment shall be installed and arranged in such a manner that operations for separating intestines from the stomach and for the emptying and cleaning of stomachs are carried out hygienically. Such equipment shall be located in a place which is clearly separated from the floor to a height of at least 3 meters and surrounding the area where these operations are carried out;

(b) the design and operation of the machine shall effectively prevent any contamination of fresh meat;

(c) an air extractor shall be installed and shall function in such a way as to eliminate odours and any risk of aerosol contamination;

(d) the equipment shall be equipped with a device permitting closed-circuit evacuation of the residual water and the content of stomachs to the drainage system;

(e) the circuit followed by stomachs to and from the equipment shall be both clearly separated and at a distance from the circuit followed by other fresh meat;

(f) immediately after the stomachs have been emptied and cleaned, the stomachs shall be removed in a hygienic manner;

(g) stomachs shall not be handled by staff handling other fresh meat. Staff handling stomachs shall not have access to other fresh meat.

(6) The walls and floors of a slaughterhouse shall be made of such material which is durable, impermeable and easy to clean and disinfect.

6A. Requirements in relation to the rendering of animal materials

(1) All approved abattoirs that render animal material into meat and bone meal (MBM) must have adequate rendering equipment.

(2) The rendering equipment must subject the material to a minimum of 133 celsius for 20 minutes at an absolute pressure of at least 3 bar.

(3) A licensee must ensure that adequate procedures are established to ensure that the process parameters are regularly monitored and complied with.

(4) Only materials derived from animals that have passed ante mortem inspection and have been slaughtered and processed at the abattoir is rendered.

(5) All MBM must be produced, processed, packaged and stored in a manner as not to pose a contamination threat to edible product.

(6) All MBM produced must be clearly labeled with the statement “Not to be fed to cattle, sheep, goats or other ruminants”.

(7) The licensee must keep an inventory by weight of MBM produced and sold, including the name and address of the customer.

7. Slaughter of sick animals

(1) Subject to subregulation (2), sick animals or animals suspected of being sick shall be slaughtered in premises reserved for the purpose.

(2) Animals referred to in subregulation (1) –

(a) may be slaughtered on the same premises referred to in regulation 6 as other animals provided that the slaughter of such animals take place on a separate day; or

(b) may be slaughtered on the same day in the same premises as other animals provided that –

(i) the slaughter of such sick animals or animals suspected of being sick take place after the completion of slaughter of other animals; and

(ii) steps are taken to prevent the contamination of meat derived from other animals.

(3) Where animals are slaughtered under subregulation (2)(b) the premises shall be cleaned and disinfected under the supervision of the official veterinarian before it can be used again for the slaughtering of other animals.

PART 4 – EXPORT CUTTING PLANTS

8. Duty of operator

The operator of an approved export cutting plant shall at all times ensure that the export cutting plant complies with regulation 9.

9. Conditions for export cutting plants

Every approved export cutting plant shall –

(a) have chilling or refrigeration rooms large enough for meat preservation, and, where packaged meat is stored in the establishment, a separate room for such packaged meat;

(b) have a room for cutting, boning and wrapping equipped with a recording thermometer or recording telethermometer;

(c) have a room for packaging, unless the conditions provided for in regulation 21(9) are fulfilled; and

(d) have a room for the storage of packaging and wrapping materials.

PART 5 – APPROVED EXPORT COLD STORES

10. Duty of operator

The operator of an approved export cold store shall at all times ensure that export cold store complies with regulation 11.

11. Conditions for approved export cold stores

In addition to the requirements referred to in regulation 4, approved export cold stores in which fresh meat is stored –

(a) in accordance with regulation 30(2) shall –

(i) have sufficiently large chilling and refrigeration rooms which are easy to clean and in which fresh meat can be stored at the temperatures specified in regulation 30(2);

(ii) have a recording thermometer or recording telethermometer in each storage area;

(b) in accordance with regulation 30(8) shall –

(i) have sufficiently large rooms, which are easy to clean and in which fresh meat can be stored at the temperatures referred to in regulation 30(8);

(ii) have a recording thermometer or recording telethermometer in each storage area.

PART 6 – POULTRY PLANTS

12. Duty of operator

The operator of an approved poultry plant shall at all times ensure that poultry plant complies with regulation 13.

13. Conditions for approved poultry plants

(1) The bleeding of every poultry shall be completed and carried out in such a way that the blood does not cause contamination of poultry meat.

(2) Every poultry shall be plucked immediately and completely after slaughter.

(3) Immediately after plucking of each poultry, evisceration shall be carried out in such a way as to avoid contamination. Each carcass shall be opened in such a way that the cavities and all the viscera can be inspected.

(4) After inspection, if any, the viscera shall be separated immediately from the carcass, and the parts unfit for human consumption shall be immediately removed. Viscera or parts of viscera remaining in the carcass shall, with the exception of the kidneys, be removed under satisfactory hygienic conditions.

(5) Poultry meat shall not be inflated or cleansed with a cloth nor shall the carcass be filled with any offal other than edible offal from poultry slaughtered in the same poultry plant.

(6) Poultry meat detained for inspection, poultry meat declared unfit for human consumption or excluded from use for human consumption, and feathers and waste shall be handled hygienically and removed as soon as possible to appropriate rooms, spaces, facilities or containers.

(7) Carcasses of fresh poultry meat which are to be subjected to an immersion chilling process shall, immediately after evisceration and inspection, if any, be thoroughly washed by spraying with water and shall subsequently be immersed without delay. Washing by spraying for the purposes of this subregulation shall be carried out by means of equipment which effectively washes both the internal and external surfaces of the carcasses.

(8) Immersion chilling equipments in an approved poultry plant shall comply with the following requirement –

(a) the carcasses to be immersed chilled shall be propelled in a direction opposite to the flow of water through one or more tanks in which water or water and ice is continually renewed;

(b) while the immersion chilling equipment is in operation the water within the equipment at the point where the carcasses enter it shall be maintained at a temperature not exceeding 16 degree celsius and at the point where carcasses finally leave it at a temperature not exceeding +4 degree celsius;

(c) the immersion chilling equipment shall be operated in a manner designed to ensure that carcasses do not remain –

(i) longer than half an hour in the first part of the equipment or, where the equipment comprises more than one tank, in the first tank; and

(ii) longer than necessary in the remainder of the equipment;

(d) each piece of immersion chilling equipment shall be emptied, cleaned and disinfected whenever necessary at the end of a working period, and at least once in each period of 24 hours during which the equipment is in operation;

(e) each immersion chilling equipment shall be provided with properly calibrated devices to enable the temperature of the water at the points at which carcasses enter and leave the equipment to be recorded;

(f) the operation of each immersion chilling equipment and the subsequent operations in the establishment shall be so conducted as to ensure that poultry carcasses shall be reduced to a temperature not exceeding 4 degree celsius within the shortest practicable time.

PART 7 – BUTCHERIES

14. Conditions for the operation of butcheries

No person shall operate a butchery in a controlled area or sell or supply meat or poultry meat for re-sale in a controlled area, unless he –

(a) holds the appropriate business license;

(b) maintains his butchery in accordance with the provisions of regulation 15;

(c) ensure that any person employed to work with or handle fresh meat or poultry meat can show, by a medical certificate, that there is no impediment to such employment. The medical certificate shall be renewed every year.

15. Construction of butcheries

(1) Every butchery shall be subject to the provisions of all legislation in force governing the construction of buildings.

(2) Without prejudice to the generality of the foregoing, every butchery shall comply with the following conditions –

(a) the internal walls shall be smooth, durable and impermeable with a light coloured, washable coating up to a height of at least two meters, or storage height in chillers and freezers;

(b) the floor shall be waterproof, easy to clean and disinfect, rotproof and laid in such a way as to facilitate the draining of water; the water shall be channeled towards drains which shall be so constructed as to carry such water into a soakage pit outside the premises. Every such drain and soakage pit shall be closed to the open air and protected against access by any animal or human and so arranged as not to cause nuisance;

(c) the premises shall have adequate ventilation, and if necessary, good extraction of steam;

(d) there shall be no space between walls and roof; the roof shall be of permanent impermeable material, and the inside ceiling clean and easily cleaned;

(e) any space giving access from outside whether, for light or ventilation, shall be protected by insect proof screens and, where appropriate, shall also be protected by grills to prevent the entry of vermin;

(f) all meat and poultry meat shall be kept on hooks, or in containers, made of corrosion resistant materials and shall be protected from insects;

(g) there shall be an near as possible to work stations a sufficient number of facilities for cleaning and disinfecting hands and for cleaning tools with hot water;

(h) the premises shall not be within 5 meters of any refuse dump, livestock holding or any other premises of a nature likely to cause contamination of meat;

16. Storage of meat in butcheries

(1) Fresh meat and poultry meat shall be chilled before being sold and kept at a constant internal temperature –

(a) of not more than +7 degree celsius for meat carcasses and cuts;

(b) of not more than +4 degree celsius for poultry meat;

(c) of not more than +3 degree celsius for offal.

(2) Carcasses shall be kept slung up with adequate circulation of air round each piece.

(3) Frozen meat and poultry meat shall be kept at a constant internal temperature of -12 degree celsius or lower and may not be stored at higher temperatures thereafter.

(4) No meat or poultry meat shall be frozen before being placed on sale if it is to be offered for sale as chilled meat or poultry meat.

(5) If a butchery has no cold storage chamber which complies with the provisions of subregulations (1), (2) and (3) all carcasses shall be stored at a cold store.

(6) Every butchery shall be equipped with efficient refrigeration apparatus where the pieces of meat which have been cut for sale shall be kept at an internal temperature not exceeding +7 degree celsius before being placed on sale, and not exceeding +15 degree celsius when displayed for sale.

(7) All carcasses awaiting processing in a cannery shall be stored in a cold store and kept at a constant internal temperature of not more than +7 degree celsius.

17. Hygiene of staff, premises and equipment in butcheries

(1) Absolute cleanliness is required of the members of staff, premises and equipment in a butchery.

(2) Members of staff in a butchery shall in particular wear clean working clothes and headgear and, where necessary, a neck shield.

(3) No animal shall enter or be brought into the premises of the butchery. Rodents, insects and other vermin shall be systematically destroyed.

(4) Equipment and instruments used for working on meat and poultry meat in the butchery shall be kept clean and in a good state of repair.

(5) No person shall smoke in any work room and any storeroom.

(6) The premises of a butchery, the instruments and working equipment in the butchery shall not be used for purposes other than working on fresh meat or poultry meat.

(7) Meat or poultry meat cutting instruments shall be used solely for cutting meat or poultry meat.

(8) Meat, poultry meat, meat containers and poultry meat containers shall not come into direct contact with the floor.

(9) Persons likely to contaminate meat or poultry meat are prohibited from working on it and handling it.

(10) All waste matter shall be placed in a container provided with a lid and every such container shall be emptied and washed daily.

18. Inspection of butcheries and meat therein

The Principal Veterinary Officer shall arrange for regular inspections of butcheries by the authorized officers of the veterinary authority.

19. Transport of meat and poultry meat to butcheries

(1) No person shall transport, or cause or permit to be transported, meat or poultry meat to a butchery, cold store, cannery or other place used for the preparation or sale of meat or poultry meat otherwise than in accordance with the provisions of regulation 31.

(2) Where journey times are expected to exceed 15 minutes, fresh meat and poultry meat shall be transported by a means of transport designed and equipped in such a way that the temperatures specified in regulation 31 are maintained throughout transportation.

(3) Packaged cut meat and packaged offal being transported into or out of a controlled area shall bear a health mark affixed by an authorized officer at the place of packaging in such a way that it is destroyed when the packaging is opened.

PART 8 – HYGIENE

20. Duty of operator, etc, relating to hygiene of staff, premises and equipment

(1) The operator of, and any person working in an approved establishment shall at all times ensure that the hygiene of staff, premises and equipment complies with this Part.

(2) Every operator shall ensure –

(a) that the persons employed in the establishment wear clean working clothes and headgear, and where necessary, a neck shield;

(b) that every person engaged in slaughtering animals or working on or handling meat or poultry meat shall wash and disinfect their hands several times during the working day and each time work is resumed;

(c) that every person who has been in contact with sick animals or infected meat or poultry meat shall immediately afterwards carefully wash their hands and arms with hot water and then disinfect them;

(d) that no person shall smoke in work rooms and store rooms;

(e) that no animal shall enter the establishment, except in the cases of slaughter houses and poultry plants, animals for slaughter, and with reference to the precincts of slaughterhouses, animals necessary for their operation;

(f) that rodents, insects and other vermin shall be systematically destroyed;

(g) that equipment and instruments used for working on meat or poultry meat shall be kept clean and in a good state or repair. Such equipment and repairs shall be carefully cleaned and disinfected several times during the working day, at the end of the day's work and before being re-used when they have been soiled;

(h) that meat cutting instruments shall be used solely for cutting meat;

(i) that meat, poultry meat, meat containers and poultry meat containers shall not come into direct contact with the floor;

(j) that no sawdust or any other similar substance is left, or remains on the floor of any workroom or any fresh meat storage room;

(k) that persons likely to contaminate meat or poultry meat are prohibited from working on or handling the meat or poultry meat;

(l) that detergents, disinfectants and similar substances shall be used in such a way that instruments, working equipment and fresh meat or poultry meat are not adversely affected. The use of such substances shall be followed by thorough rinsing of instruments and working equipment with potable water.

(3) Subject to subregulation (4), potable water shall be used for all purposes in an establishment.

(4) Every establishment shall have a non-potable water supply for the purpose of steam production, fire fighting and the cooling of refrigeration equipment provided that the pipes installed for such purpose shall not be used for the carriage of water for other purpose and present no danger of contamination of fresh meat or fresh poultry meat.

(5) Non-potable water pipes shall be clearly distinguished from pipes used for potable water.

(6) Any person employed to work with or handle fresh meat or poultry meat shall be required to show, by a medical certificate that there is no such impediment to such employment. The medical certificate shall be renewed every year.

(7) Subregulation (2)(h) shall not apply to transport equipment used in the rooms referred to in regulation 11(b)(i).

21. Regular check

(1) The operator or his representative shall conduct a regular check on the general hygiene conditions of production in his establishment including by microbiological controls.

(2) Such controls shall cover utensils, fitting and machinery at all stages of production, and if necessary, products.

(3) The operator shall, upon request from the veterinary authority, inform the Principal Veterinary Officer of the nature, frequency and results of controls conducted, together with the name of the investigating laboratory, if necessary.

(4) The Principal Veterinary Officer may from time to time notify the operator of the nature of controls required, their frequency as well as the sampling methods and the methods for bacteriological examination.

(5) The Principal Veterinary Officer shall regularly analyze or cause to be analyzed the results of the controls referred to in subregulations (1), (2), (3) and (4). The Principal Veterinary Officer

may on the basis of such analysis, conduct or cause to be conducted further microbiological examinations al all stages of production or on the products.

(6) A report shall be made of the results of any analysis conducted and the conclusions and recommendations contained in the report shall be notified to the operator. The operator shall comply with the recommendations made for the purpose of improving hygiene.

(7) This regulation shall not apply to poultry plants.

22. Duty of operator, etc, relating to slaughter and cutting hygiene

The operator of, and any person working in, an approved slaughterhouse shall at all times ensure that the slaughter of animals and the cutting up of such animals complies with hygiene requirements in regulation 23.

23. Slaughter and cutting hygiene

(1) Any animals brought into the slaughter premises of an approved slaughterhouse for the purpose of slaughtering shall be slaughtered immediately and the bleeding, flaying or the removing of bristles, dressing and evisceration shall be carried out immediately in a way which avoids any contamination of the meat.

(2) Any animals referred to in subregulation (1) shall be effectively and humanely stunned before bleeding unless permission has been granted otherwise by the official veterinarian for the purpose of complying with the requirements of approval religious slaughter practices, if any.

(3) The bleeding of an animal shall be carried out in such a way to ensure that it is complete and blood intended for human consumption shall be collected in absolutely clean containers. Such blood shall be stirred only with instruments which meet hygiene requirements.

(4) Immediate and complete flaying is compulsory for all animals slaughtered, except for pigs.

(5) When not flayed, pigs shall have their bristles removed immediately in debristling agents provided that the pigs are thoroughly rinsed afterwards with potable water.

(6) Evisceration of an animal slaughtered shall be carried out immediately and completed not later than 45 minutes after stunning or in the case of ritual slaughter, half an hour after bleeding.

The lungs, heart, liver, kidney, spleen, mediastinum, head, tongue, digestive tract and any other part required for inspection may be detached or left attached to the carcass by their natural connections.

(7) Where the parts referred to in subregulation (6) are detached, such parts shall be numbered or identified in some way to enable them to be recognized as belonging to a given carcass. Such parts shall remain near the carcass until the inspection is complete.

(8) The penis may be discarded immediately if it shows no pathological symptom or lesion.

(9) For all species of animal slaughtered the kidneys shall be removed from their fatty covering for the purpose of inspection referred to in subregulation (7).

(10) For bovine animals, swine and solipeds, the peri-renal capsule shall also be removed for the purpose of inspection referred to in subregulation (7).

(11) Implements used in the slaughter or evisceration of an animal or poultry shall not be left in the meat.

(12) Cleaning of meat –

(a) by wiping with a cloth;

(b) by wiping with other materials; or

(c) by inflation,

is prohibited.

(13) Carcasses of solipeds and bovine animals over 6 months old shall be submitted to the veterinary authority for inspection. Such carcasses shall be split lengthwise into half carcasses down the spinal column.

(14) The official veterinarian may require any head or any carcass to be split lengthwise, if he thinks fit, for inspection purposes.

(15) No carcass shall be cut up, and no part of a slaughtered animal shall be removed or treated before the inspection has been completed.

(16) Detained or seized meat, stomachs, intestines and inedible by-products shall be placed as soon as possible in special facilities.

(17) If the blood or the offal of several animals is collected in the same container before the completion of the post-mortem inspection, the entire contents shall be condemned if the carcass of one of the animals concerned has been declared unfit for human consumption.

24. Duty of operator, etc, relating to meat intended for cutting and for export

The operator of, and any person working in, an approved establishment shall at all times ensure that meat intended for cutting meets with the requirements specified in regulation 25.

25. Meat intended for export

(1) Where the export of any meat is intended, the cutting up of such meat into pieces smaller than half carcasses cut into three wholesome cuts, de-boning or the slicing of the livers of animals of the bovine species for the purpose of such exportation, shall be carried out in approved export cutting plants only.

(2) The operator of an approved export cutting plant or his agent –

(a) shall facilitate the official veterinarian in supervising the plant and where any handling is considered necessary by the official veterinarian, the operator or his agent shall place the necessary facilities at the disposal of such official veterinarian;

(b) shall, on request, inform the official veterinarian where the meat brought to the export cutting plant has come from.

(3) Meat which is not derived from animals slaughtered at an approved slaughterhouse or meat which has not been passed as fit for human consumption following ante-mortem and post-mortem inspections under these regulations shall not be placed in an approved export cutting plant.

(4) Any fresh meat intended for cutting shall be brought into the appropriate rooms referred to in regulation 9(b) progressively as required. As soon as it is cut, and where appropriate packaged, the meat shall be transferred to the room referred to in regulation 9(a).

(5) (a) During cutting, boning, wrapping and packaging of meat the internal temperature of the meat shall be kept at +7 degree celsius or less.

(b) During cutting, the temperature of the cutting room shall not exceed +12 degree celsius.

(c) During slicing, wrapping and packaging the internal temperature of livers of animals of the bovine species shall be kept at +3 degree celsius or less.

(6) Notwithstanding subregulation (5) meat may be cut while warm provided that –

(i) such meat shall be transferred directly from the slaughter premises to the cutting room;

(ii) the slaughter premises and the cutting room shall be located in the same group of buildings and sufficiently near to each other for the meat to be transferred in a single operation;

(iii) cutting of such meat is carried out immediately after transfer.

(7) As soon as meat referred to in subregulation (6) is cut, and where appropriate packaged, such meat shall be transferred to an appropriate chilling room.

(8) The cutting up of meat shall be carried out in such a way to avoid soiling of the meat. Splinters of bone and clots of blood shall be removed from such meat.

(9) Any meat obtained from cutting and not intended for human consumption shall be collected and kept in the facilities referred to in regulation 4(4)(e) as it is being out.

26. Duty of operator, etc, relating to the wrapping and packing of meat

The operator of, and any person working in, an approved establishment shall at all times ensure that the wrapping and packing of fresh meat and fresh poultry meat complies with requirements referred to in regulation 27.

27. Wrapping and packing of fresh meat

(1) The operator shall ensure that packing cases, paperboard boxes or any other suitable material used for packaging of fresh meat and fresh poultry meat –

(a) comply with all rules and standards of hygiene;

(b) do not alter the organoleptic characteristics of the meat or poultry meat;

(c) are not capable of transmitting to the meat or poultry meat substances harmful to human health;

(d) are strong enough to ensure effective protection of the meat or poultry meat during transportation and handling.

(2) Packing cases, paperboard boxes or any other suitable material used for packaging fresh meat and fresh poultry meat shall not be used again for packaging of meat or poultry meat unless such cases, boxes or other suitable materials are made of corrosion-resistant materials, which are easy to clean and have been previously cleaned and disinfected.

(3) Fresh cut meat, poultry meat or offal shall be wrapped immediately after cutting and in accordance with hygiene requirements.

(4) Cut meat or poultry meat and offal (excluding cuts of solid outer pig fat and belly), while being transported shall be covered with a protective wrapping unless such meat, poultry meat or offal is suspended throughout its transport.

(5) Any such wrapping referred to in subregulation (4) shall be transparent and colourless and comply with paragraphs (b) and (c) of subregulation (1) and shall not be used again for wrapping meat or poultry meat.

(6) Sliced livers of the animals of the bovine species shall be individually wrapped.

(7) A package shall contain only a complete sliced organ in its original form.

(8) Wrapped meat or poultry meat shall be packaged.

(9) Cutting, boning, wrapping and packaging operations may take place in the same room subject to the following conditions –

(a) the room shall be sufficiently large and so arranged that the hygiene of the operation is assured;

(b) the packaging and wrapping shall be enclosed in a sealed protective cover immediately after manufacture; such cover shall be protected from damage during transport or the establishment and stored under hygienic conditions in a separate room in the establishment;

(c) the rooms for storing packaging material shall be dust free and vermin-free and have no air connection with rooms containing substances which might contaminate fresh meat or poultry meat;

(d) packaging shall not be stored on the floor;

(e) packaging shall be assembled under hygienic conditions before being brought into the room;

(f) packaging shall be hygienically brought into the room and used without delay. Such packaging shall not be handled by staff handling fresh meat or poultry meat;

(g) immediately after packaging, the meat or poultry meat shall be placed in the storage rooms provided for that purpose.

(10) The packaging referred to in this regulation shall contain only cut meat or poultry meat from the same animal species.

28. Notice to veterinary authority

(1) The operator of an approved establishment shall give the veterinary authority not less than 24 hours' notice of the day and time on and at which fresh meat intended for export is to be cut up at, or dispatched from, any export cutting plant or admitted to, or dispatched from any cold store.

(2) Following a notice referred to in subregulation (1) the veterinary authority shall arrange for any fresh meat intended for export to be supervised –

(a) during cutting up at and dispatch from any export cutting premises in accordance with the provisions of regulation 29;

(b) during admission to and dispatch from any export cold store in accordance with the provisions of regulation 30.

29. Health control of cut meat and stored meat

(1) Approved export cutting plants and approved export cold stores shall be supervised by an official veterinarian. Such official veterinarian shall be notified in good time before the cutting of meat intended for export.

(2) The official veterinarian may be assisted by meat inspectors in supervising an establishment referred to in subregulation (1). Such supervision shall include –

(a) supervision of the entry and exit of fresh meat intended for export;

(b) health inspection of fresh meat held in the establishments referred to in subregulation (1) and intended for export;

(c) health inspection of fresh meat intended for export, prior to cutting and when it leaves the establishments referred to in subregulation (1);

(d) drawing up and issuing health certificates;

(e) supervision of the cleanliness of the premises, facilities and instruments provided for in regulations 20 and 21, and of staff hygiene, including their clothing;

(f) all sampling necessary for laboratory tests, for example those to detect the presence of harmful germs, additives or other unauthorized chemical substances. The results of such tests shall be recorded in a register;

(g) any other supervision which the official veterinarian considers necessary for ensuring compliance with these Regulations.

30. Storage

(1) The operator of an approved establishment shall at all times ensure that the provisions of this regulation is complied with.

(2) Fresh meat or fresh poultry meat shall be chilled immediately after the post mortem inspection and kept at a constant internal temperature –

(a) of not more than +7 degree celsius for meat carcasses and cuts;

(b) of not more than +3 degree celsius for offal; and

(c) of not more than +4 degree celsius for poultry meat.

(3) Any fresh meat or fresh poultry meat intended for freezing shall be taken or come directly from an approved slaughter house, approved poultry plant or an approved cutting plant, as the case may be.

(4) The freezing of fresh meat or fresh poultry meat may be performed only in rooms of the same establishment where the meat or poultry meat has been obtained or cut or in an approved cold store, with appropriate equipment.

(5) When intended for freezing, cuts smaller than carcasses, half-carcasses or quarters and offals shall be frozen without delay after cutting unless maturation is required for health reasons in which case, such carcasses, half-carcasses or quarters and offals shall be frozen immediately after maturation.

(6) Any carcasses, half-carcasses and quarters intended for freezing shall be frozen without undue delay after a period of stabilization.

(7) Any cut meat or poultry meat intended for freezing shall be frozen without undue delay after cutting.

(8) Frozen meat or poultry meat shall reach an internal temperature of -12 degree celsius or lower and shall not be stored at higher temperatures thereafter.

(9) Any fresh meat or poultry meat which has undergone a freezing process shall bear an indication of the month and year in which it was frozen.

(10) No other product which may affect the hygiene of the meat or poultry meat or contaminate it shall be stored in the rooms referred to in regulation 11 unless the meat or poultry meat is packaged and stored separately.

(11) The storage temperature of the storage rooms referred to in regulation 11 shall be recorded.

31. Transport of meat

(1) No person shall transport, or cause or permit to be transported, any meat intended for export unless the transport of such meat complies with the provisions of this regulation.

(2) Fresh meat or fresh poultry meat shall be transported by a means of transport designed and equipped in such a way that the temperatures referred to in regulation 30 are maintained throughout transportation.

(3) Such means of transport intended for transporting meat or poultry meat shall comply with the following –

(a) the inside surfaces or any part which may come into contact with the meat or poultry meat shall be of corrosion-resistant material which cannot affect the organoleptic characteristics of the meat or poultry meat or render it harmful to human health;

(b) such surfaces referred to in paragraph (a) shall be smooth, easy to clean and disinfect;

(c) be provided with efficient devices for protecting the meat or poultry meat against insects and dust and shall be watertight;

(d) for transporting carcasses, half-carcasses or quarters and unpackaged cut meat, such means of transport shall be equipped with corrosion-resistant fittings for suspending the meat at such a height so that the meat cannot touch the floor.

(4) Subregulation (3)(d) shall not apply –

(a) to frozen meat in hygienic packaging; and

(b) to meat transported by air provided that suitable corrosion-resistant facilities are provided for hygienically loading, holding and unloading the meat.

(5) Any means of transport intended for transporting meat or poultry meat shall not be used –

(a) for transporting live animals;

(b) for transporting any product likely to affect the hygiene of, or contaminate, meat or poultry meat;

(c) for transporting stomachs unless such stomachs are scalded or clean;

(d) for transporting heads and feet unless such heads and feet are skinned or scaled and depilated.

(6) Fresh meat or fresh poultry meat shall not be transported in any means of transport or container which is not clean and has not been disinfected.

(7) Carcasses, half-carcasses and quarters (excluding frozen meat or frozen poultry meat packaged in accordance with hygiene requirements) shall be suspended during their transportation, unless such carcasses, half-carcasses and quarters are being transported by air.

(8) Other cuts and offal shall during transportation –

(a) be suspended; or

(b) be placed on supports if they are not packaged or contained in corrosion-resistant containers;

(9) Such supports, packaging or containers referred to in subregulation 8(b) shall comply with hygiene requirements.

(10) The viscera shall, at all times during transportation, be transported in strong water proof and grease proof packaging which may only be re-used after cleaning and disinfection.

(11) The official veterinarian, who may be assisted by meat inspectors designated to assist him by the veterinary authority, shall ensure before dispatch of any meat or poultry meat that transport vehicles or containers and loading conditions meet the hygiene requirements in this regulation.

32. Health inspection and marking

(1) No person shall slaughter, or cause or permit to be slaughtered any animal until an ante-mortem inspection has been carried out by and to the satisfaction of, the veterinary authority and no reason has been found not to slaughter the animal.

(2) The Principal Veterinary Officer shall arrange for every animal which is to be slaughtered in an approved slaughterhouse to have an ante-mortem health inspection in accordance with regulation 33.

33. Ante-mortem health inspection

(1) Any animals intended to be slaughtered in an approved slaughterhouse shall have ante-mortem inspection –

(a) on the day of their arrival at the slaughterhouse; or

(b) before the beginning of daily slaughtering; or

(c) immediately before slaughter if the animals have been in the lairage overnight.

(2) The operator of the slaughterhouse or his agent shall help the official veterinarian with any operations required or incidental to the performance of ante-mortem health inspections.

(3) Each animal intended to be slaughtered shall bear an identifying mark enabling the approved slaughterhouse, the veterinary authority or the official veterinarian to determine the animal's origin.

(4) The official veterinarian shall perform the ante-mortem health inspection in accordance with accepted practice and under suitable lighting.

(5) The ante-mortem health inspection shall determine whether the animals –

(a) are suffering from a disease which is communicable to humans and animals;

(b) show symptoms of a disease which is communicable to humans and animals;

(c) are in such a condition to indicate that a disease which is communicable to humans and animals may occur;

(d) show symptoms of any other disease or disorder which is likely to make their meat unfit for human consumption;

(e) have had substances with pharmacological effects administered to them or have consumed any other substances which may cause their meat to become harmful to human health;

(f) are tired, agitated or injured.

(6) No animal shall be slaughtered if –

(a) it shows any of the signs or symptons referred to in paragraph (a), (b), (c), (d) and (e) of subregulation (5);

(b) it has not been tested for an adequate period of time, which for tired or agitated animals, shall not be less than 24 hours, unless the official veterinarian decides otherwise;

(c) any form of tuberculosis has been detected in it.

34. Principal Veterinary Officer to arrange for inspections

The Principal Veterinary Officer shall arrange for each animal slaughtered in an approved slaughterhouse to be inspected in accordance with the provisions of regulation 36.

35. Operator to assist official veterinarian with post-mortem health inspection

The operator of the slaughterhouse or his agent shall help the official veterinarian to perform the post-mortem health inspection on every animal slaughtered at the slaughterhouse.

36. Post-mortem health inspection

(1) All parts of an animal slaughtered in an approved slaughterhouse, including blood, shall be inspected immediately after slaughter to ensure that the meat is fit for human consumption.

(2) The post-mortem health inspection shall include –

(a) visual inspection of the slaughtered animal and the organs belonging to it;

(b) palpation of the organs referred to in subregulations (3), (4), (5), (6), (7), (8) and (9) and, if the official veterinarian considers it necessary, the uterus;

(c) incision of certain organs and lymph nodes and, the uterus if the official veterinarian considers it necessary;

(d) investigation of anomalies in consistency, colour, smell and, where appropriate, taste;

(e) laboratory tests, where the official veterinarian considers necessary to determine the presence of residues.

(3) The post-mortem health inspection shall, in respect of bovine animals over 6 weeks old, include–

(a) visual inspection of the head and throat;

(b) visual inspection of the submaxillary, retropharyngeal and parotid lymph nodes (lnn. retropharyngiales, mandiblares and paratidei) which shall be incised and examined;

(c) visual inspection of the external masseters, which shall be incised twice parallel to the mandible for the purpose of such inspection;

(d) visual inspection of the internal masseters (internal pterygoid muscles) which shall be incised along one plane, for the purpose of such inspection;

(e) visual inspection of the tongue;

(f) visual inspection and palpation of the mouth and fauces after the tongue has been freed. The tonsils shall be removed;

(g) visual inspection of the trachea;

(h) visual examination and palpation of the lungs and the oesophagus; the bronchial and mediastinal lymph nodes (lnn. bifurcations, eparteriales and mediastinales) shall be incised and examined. The trachea and the main branches of the bronchi shall be incised in their posterior third perpendicular to their main axes if the lungs are included for human consumption.

(i) visual inspection of the pericardium and the heart. The heart shall be incised length wise so as to pen the ventricles and to cut thought the interventricular septum;

(j) visual inspection of the diaphragm;

(k) visual inspection and palpation of the liver and the hepatic and pancreatic lymph nodes (lnn. portales). The liver shall be incised at the gastric surface and at the base of the caudate lobe to examine the bile ducts;

(l) visual inspection of the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph node (lnn. gastrici, mesentrerici, craniales and caudales); palpation of the gastric and mesenteric lymph nodes, and incision of such lymph nodes if considered necessary by the official veterinarian;

(m) visual inspection and, if considered necessary by the official veterinarian, the palpation of the spleen;

(n) visual inspection of the kidneys and incision of the same and the renal lymph nodes (lnn. renales), if considered necessary by the official veterinarian;

(o) visual inspection of the pleura and the peritoneum;

(p) visual inspection of the genital organs;

(q) visual inspection and, if considered necessary by the official veterinarian, palpation and incision of the udder and its lymph nodes (lnn. supramammarii). In cows, each half of the udder shall be opened by a long deep incision as far as the lactiferous sinuses (sinus galactophores) and the lymph nodes of the udder shall be also incised, except when the udder is excluded from human consumption.

(4) The post-mortem health inspection shall, in respect of bovine animals under six weeks old, include –

(a) visual inspection of the head and throat. The retropharyngeal lymph nodes (lnn. retropharyngiales) shall be incised and examined;

(b) visual inspection of the mouth and the fauces and the tongue shall be palpated. The tonsils shall be removed;

(c) visual inspection of the lungs, the trachea and the oesophagus and palpation of the lungs;

(d) visual inspection of the bronchial and mediastinal lymph nodes (lnn. bifurcationes, eparteriales and mediastinales which shall be incised for the said inspection; the trachea and the main branches of the bronchi shall be opened lengthwise in the third perpendicular to their main axes if the lungs are intended for human consumption;

(e) visual inspection of the pericardium and the heart. The heart shall be incised lengthwise through the interventricular septum to open up the ventricles for such inspection;

(f) visual inspection of the diaphragm;

(g) visual inspection of the liver and the hepatic and pancreatic lymph nodes (lnn. portales);

(h) palpation and, if considered necessary by the official veterinarian, incision of the liver and its lymph nodes for the purpose of such palpation;

(i) visual inspection of the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph nodes (lnn. gastrici, mesenterici, craniales and caudales);

(j) palpation of the gastric and mesenteric lymph nodes and, if considered necessary by the official veterinarian, incision of such lymph nodes for the purpose of such palpation.

(k) visual inspection and, if considered necessary by the official veterinarian palpation of the spleen;

(l) visual inspection of the kidneys and, if considered necessary by the official veterinarian, incision of the kidneys and the renal lymph nodes (lnn. renales) for the purpose of such inspection;

(m) visual inspection of the pleura and the peritoneum;

(n) visual inspection and palpation of the umbilical region and the joints. In case of doubt, the umbilical region shall be incised and the joints shall be opened and the synovial fluid shall be examined.

(5) The post-mortem health inspection shall, in respect of pigs (swine), include –

(a) visual inspection of the head and throat. The submaxillary lymph nodes (lnn. mandibulares) shall be incised and examined;

(b) visual inspection of the mouth, fauces and the tongue. The tonsils shall be removed;

(c) visual inspection of the lungs, the trachea and the oesophagus;

(d) palpation of the lungs, bronchial and mediastinal lymph nodes (lnn. bifurcationes, eparteriales and mediastenales). The trachea and the main braches of the bronchi shall be opened lengthwise and the lungs shall be incised in their posterior third, perpendicular to their main axes if the lungs are included for human consumption;

(e) visual inspection of the pericardium and the heart. The heart shall be incised lengthwise so as to open the ventricles and to cut through the interventricular septum for the purpose of such inspection;

(f) visual inspection of the diaphragm;

(g) visual inspection of the liver and the hepatic and pancreatic lymph nodes (lnn. portales);

(h) palpation of the liver and its lymph nodes;

(i) visual inspection of the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph nodes (lnn. gastrici, mesenterici, craniales and caudales);

(j) palpation of the gastric and mesenteric lymph nodes and incision of such lymph nodes, if considered necessary by the official veterinarian;

(k) visual inspection and palpation of the spleen;

(l) visual inspection of the kidneys and incision of the same and the renal lymph nodes (lnn. renales) if considered necessary by the official veterinarian;

(m) visual inspection of the pleura and the peritoneum;

(n) visual inspection of the genital organs;

(o) visual inspection of the udder and its lymph nodes (lnn. supramammarii), and incision of the supramammary lymph nodes in sows for the purpose of such inspection;

(p) visual inspection and palpation of the umbilical region and joints of young animals.

(6) The post-mortem health inspection shall, in respect of sheep and goats, include –

(a) visual inspection of the head after flaying and, in case of doubt, examination of the throat, the mouth, the tongue and the retropharyngeal and parotid lymph nodes;

(b) visual inspection of the lungs, the trachea and the oesophagus;

(c) palpation of the lungs and the bronchial and mediastinal lymph nodes (lnn. bifurcationes, eparteriales and mediastenales); in case of doubt these organs and lymph nodes must be incised and examined;

(d) visual inspection of the pericardium and the heart; in case of doubt the heart must be incised and examined;

(e) visual inspection of the diaphragm;

(f) visual inspection of the liver and the hepatic and pancreatic lymph nodes (lnn. portales);

(g) palpation of the liver and its lymph nodes and incision of the gastric surface of the liver to examine the bile ducts;

(h) visual inspection of the gastro-intestinal tract, the mesentery and the gastric and mesenteric lymph nodes (lnn. gastrici, mesenterici, craniales and caudales);

(i) visual inspection and palpation of the spleen;

(j) visual inspection of the kidneys and incision of the same and the renal lymph nodes (lnn. renales) if considered necessary by the official veterinarian;

(k) visual inspection of the pleura and the peritoneum;

(l) visual inspection of the genital organs;

(m) visual inspection of the udder and its lymph nodes;

(n) visual inspection and palpation of the umbilical region and joints of the young animals and in case of doubt, the umbilical region must be incised and the joints opened.

(7) Without prejudice to animal health conditions, the examinations referred to in subregulation (6)(a) maybe waived, if the head, including the tongue and brains, is excluded from human consumption.

(8) The post-mortem health inspection shall, in respect of domestic solipeds, include –

(a) visual inspection of the head, and after freeing the tongue, the throat;

(b) palpation of the submaxillary retropharyngeal and parotid lymph nodes (lnn. retropharyngiales, mandibulares and parotidei); these lymph nodes to be incised if considered necessary;

(c) visual inspection and palpation of the mouth, tongue and the fauces;

(d) visual inspection of the tonsils;

(e) visual inspection of the lungs, the trachea and the oesophagus;

(f) palpation of the lungs, the bronchial and mediastinal lymph nodes (lnn. bifurcationes, eparteriales and mediastinales). The trachea and the main braches of the bronchi shall be opened lengthwise and the lungs incised in their posterior third, perpendicular to their main axes. Such incisions are not necessary where the lungs are excluded from human consumption;

(g) visual inspection of the pericardium and the heart. The heart shall be incised lengthwise so as to open the ventricles and to cut through the interventricular septum for the purpose of such inspection;

(h) visual inspection of the diaphragm;

(i) visual inspection of the liver and the hepatic and pancreatic lymph nodes (lnn. portales);

(j) palpation of the liver and its lymph nodes;

(k) visual inspection of the gastro-intestinal tract, the mesentery and the gastric and mesenteric lymph nodes (lnn. gastrici, mesenterici, craniales and caudales); the gastric and mesenteric lymph nodes to be incised if considered necessary;

(l) visual inspection and palpation of the spleen;

(m) visual inspection of the kidneys and incision of the same and the renal lymph nodes (lnn. Renales) if considered necessary by the official veterinarian;

(n) visual inspection of the pleura and the peritoneum;

(o) visual inspection of the genital organs of stallions and mares;

(p) visual inspection of the udder and its lymph nodes (lnn. supramammarri); if necessary, incision of the supramammary lymph nodes;

(q) visual inspection and palpation of the umbilical region and joints of young animals; in case of doubt the umbilical region must be incised and joints opened;

(r) inspection of all grey or white horses for melanosis and melanomata in relation to the muscles and lymph nodes (lnn. lymphonodi subrhomboidei) of the shoulders beneath the scapular cartilage by loosening the attachment of one shoulder. The kidneys shall be exposed and examined by incision through the entire kidney.

(9) In case of doubt, the official veterinarian shall perform further cuts and inspections of the relevant parts of the animals, including lymph nodes, necessary in order to reach a final decision.

(10) Where incision of any of the lymph nodes referred to in this regulation is or becomes necessary, such lymph nodes shall be systematically subjected to multiple incisions and a visual inspection.

(11) The official veterinarian shall systematically carry out –

(a) where he has reason to suspect that swine may be infected with cystercosis, an investigation for cystercosis in swine. Such investigation shall included examination of the directly visible muscular surfaces, in particular the thigh muscle, the pillars of the diaphragm, the intercostals muscles, the heart, the tongue and the larynx and, if necessary, the abdominal wall and the psoas muscles freed from fatty tissue;

(b) where he has reason to suspect that solipeds may be infected with glanders, an investigation for glanders in solipeds by means of careful examination of mucous membranes from the trachea, larynx, nasal cavities, sinuses and their ramifications, after splitting the head in the median plane and excision of the nasal septum;

(c) where he has reason to suspect that swine may be infected with trichinosis, an investigation for trichinosis in fresh meat from swine which contains skeletal muscles (striated muscles).

(12) The official veterinarian may be assisted by meat inspectors placed under his authority.

(13) The results of the ante-mortem and post-mortem health inspections shall be recorded by the official veterinarian and, where diseases transmissible to humans are diagnosed, communicated to the Principal Veterinary Officer, as well as to the person responsible for the from which the animals originated.

37. Health marking

(1) Health marking shall be carried out under the responsibility of the official veterinarian. The official veterinarian shall keep and maintain –

(a) the instruments intended for meat health marking which he may hand over to meat inspectors only at the time of marking and for the length of time required for such purpose;

(b) the labels and wrapping material when marked as provided for in this regulation. The labels and wrapping material shall be given to the meat inspectors at the time when they are to be used and in the required number.

(2) Health marks shall include the approval number of the establishment which shall be approved by the Principal Veterinary Officer and shall be published in the Gazette.

(3) Carcasses shall be stamped in ink or hot-branded in such a way that –

(a) those weighing more than 65 kilograms shall be marked on each half-carcass, at least on the external surface of the thighs, loins, back, breast and shoulder;

(b) other carcasses shall be marked in at least four places, on the shoulders and on the external surface of thighs.

(4) (a) The livers of bovine animals, swine and solipeds shall be hot-branded.

(b) All other offal shall be stamped in ink or hot-branded unless wrapped or packaged and marked in accordance with subregulations (7) and (8).

(5) Cuts intended for export obtained in export cutting plants from officially marked carcasses shall be stamped in ink or hot-branded, unless they are wrapped or packaged.

(6) Packaging intended for export shall always be marked in accordance with subregulation (7).

(7) Packaged cut meat and packaged offal intended for export referred to in subregulation (4)(b) and subregulation (5), including sliced livers of animals of the bovine species, shall bear a health mark in accordance with subregulation (2). Such mark shall include the Minister's approval number of the export cutting plant instead of that of the slaughterhouse. The mark shall be applied to a label fixed to the packaging or printed on the packaging, in such a way that it is destroyed when the packaging is opened.

(8) Where cut meat or offal is wrapped in accordance with regulation 27, the label referred to in subregulation (7) shall be fixed to the wrapping.

(9) In the case of offal packaged in a slaughterhouse, the number included in the mark shall be that of the slaughterhouse concerned.

(10) In addition to the requirements of subregulations (7), (8) and (9), where fresh meat is wrapped in commercial portions intended for direct sale to the consumer, a reproduction of the health mark required shall also be printed on the wrapping or on a label affixed to the wrapping. The mark shall include the approval number of the cutting plant instead of that of the slaughterhouse.

(11) In the case of offal wrapped in a slaughterhouse, the number included in the mark shall be that of the slaughterhouse concerned.

(12) Meat from solipeds and its packaging shall bear a special mark approved by the veterinary authority.

(13) Only methyl violet shall be used to mark meat with the export stamp where ink is used.

38. Use of health mark

(1) No person shall remove, or cause or permit to be removed, from an export slaughterhouse any blood intended for human consumption or fresh meat of any carcass or part of a carcass or any offal until it has been inspected and passed as fit for human consumption and marked in accordance with regulation 37.

(2) No person shall use any health mark referred to in regulation 37 anywhere except in premises approved by the Minister as an export slaughterhouse or an export cutting plant.

39. Health certificates

Health certificates for meat and meat products intended for export shall only be issued –

(a) by the official veterinarian;

(b) when the official veterinarian is satisfied that the meat or meat products have been produced, inspected, prepared, stored and handled in accordance with the provisions of the Act or of these regulations or of any order or regulation made under the Act;

(c) at the time of loading;

(d) in accordance with any special requirements of the importing country, where these are known.

PART 9 – GENERAL

40. Meat fit for human consumption

(1) No carcass or fresh meat shall be considered to be fit for human consumption until an authorized officer has passed such carcass or fresh meat to be fit for human consumption following ante-mortem and post-mortem health inspections in accordance with the provisions of these regulations.

(2) Where fresh meat has been passed as fit for human consumption following ante-mortem and post-mortem health inspections, it shall be marked in accordance with the provisions of regulation 34.

41. Destruction of meat unfit for human consumption

(1) Any meat or meat product, poultry meat or poultry meat product in any butchery, cold store or cannery intended for human consumption and found to be unfit for human consumption shall be seized and destroyed by an authorized officer.

(2) Written notice of such seizure and the reason for it shall be given by the authorized officer at the time of seizure to the operator of the premises in which the meat or meat product or poultry meat or poultry meat product was seized.

42. Meat or meat product not intended for human consumption

(1) Any meat or meat product, poultry meat or poultry meat product being sold or supplied or stored for sale or supply for purposes other than for human consumption, shall be clearly and permanently marked to that effect, and may be further marked, branded or dyed to that effect by an authorized officer.

(2) Any such meat or meat product, poultry meat or poultry meat product not intended for human consumption shall be stored separately to meat, meat product, poultry meat and poultry meat product intended for human consumption and shall be contained in a corrosion-resistant, easily cleaned and lockable container clearly marked to the effect that the contents are not for human consumption.

(3) Any such meat or meat product, poultry meat or poultry meat product may be seized and destroyed by an authorized officer if in his opinion its presence in a butchery is injurious to public health and hygiene.

43. Notices by authorised officers

(1) If upon inspection of any premises falling within the provisions of regulations 14, 15, 16, 17, 18, 19, 41 and 42 an authorized officer finds that the premises, the equipment installed therein or the operations carried out in such premises fail to comply with the provisions of the Act or these regulations, he shall notify the operator of the premises in writing of the alterations or improvements to the said premises or operations that are required to ensure that they comply with the provisions of the Act or these regulations.

(2) Such notification shall specify the period of time which the operator shall be granted for the purpose of carrying out the said alterations or improvements; provided that such period shall

not exceed three months from the date of the notification being received by the person to whom it is addressed.

(3) Where in his opinion it is essential for the maintenance of public health and hygiene, or should the period specified in subregulation (2) be exceeded, the Principal Veterinary Officer shall apply to a Senior Magistrate for an order that the premises be closed until such time as the required alterations or improvements have been completed to the satisfaction of the Principal Veterinary Officer:

Provided that such closure shall be without prejudice to the institution of proceedings against the operator of the premises under the provisions of regulation 44.

44. Closure of butchery, etc.

(1) If, on hearing an application made under regulation 43(3), either –

(a) the operator of the premises has failed within the time specified under regulation 43(2) to comply with a notice issued under regulation 43(1); or

(b) at the time that proceedings are instituted under regulation 43(3) the Principal Veterinary Officer so requests;

the Court may order the immediate closure of the premises:

Provided that it shall be open to the operator to show cause why such order should not be made.

(2) Any premises in respect of which an order under subregulation (1) has been made shall only be re-opened for use as a butchery (whether operator by the same person or otherwise) with the written consent of the Principal Veterinary Officer.

Table of Amendments

6A Inserted by Order 48 of 2002