

(13 May 1994 – to date)

## **MEAT SAFETY ACT 40 OF 2000**

*(Government Notice 1106 in Government Gazette 21707 dated 1 November 2000. Commencement date: 1 November 2000)*

**STANDING REGULATIONS UNDER THE ANIMAL SLAUGHTER, MEAT AND ANIMAL PRODUCTS HYGIENE ACT, 1967 (ACT NO. 87 OF 1967)** (as in force under section 24 of the Abattoir Hygiene Act 121 of 1992 and thereafter under section 25(2) of the Meat Safety Act 40 of 2000)

*Government Notice R3505 in Government Gazette 2540 dated 9 October 1969. Commencement date: 9 October 1969*

### **As amended by:**

*Government Notice R98 in Government Gazette 2609 dated 16 January 1970. Commencement date: 16 January 1970*

*Government Notice R1501 in Government Gazette 2806 dated 11 September 1970. Commencement date: 11 September 1970*

*Government Notice R813 in Government Gazette 3887 dated 18 May 1973. Commencement date: 18 May 1973*

*Government Notice R1809 in Government Gazette 4041 dated 5 October 1973. Commencement date: 5 October 1973*

*Government Notice R1925 in Government Gazette 4462 dated 25 October 1974. Commencement date: 25 October 1974*

*Government Notice R537 in Government Gazette 5497 dated 7 April 1977. Commencement date: 7 April 1977*

*Government Notice R2671 in Government Gazette 6753 dated 30 November 1979. Commencement date: 30 November 1979*

*Government Notice R1629 in Government Gazette 9346 dated 3 August 1984. Commencement date: 3 August 1984*

*Government Notice R599 in Government Gazette 10158 dated 27 March 1986. Commencement date: 27 March 1986*

Prepared by:

*Government Notice R940 in Government Gazette 10723 dated 30 April 1987. Commencement date: 1 June 1987*

*Government Notice R1272 in Government Gazette 11382 dated 1 July 1988. Commencement date: 1 August 1988*

*Government Notice R2226 in Government Gazette 12751 dated 21 September 1990. Commencement date: 1 October 1990*

*Government Notice R2322 in Government Gazette 14213 dated 14 August 1992 as corrected by GNR 487 in Government Gazette 14672 dated 26 March 1993. Commencement date: 14 August 1992*

*Government Notice R447 in Government Gazette 15543 dated 11 March 1994. Commencement date: 11 March 1994*

*Government Notice R894 in Government Gazette 15716 dated 13 May 1994. Commencement date: 13 May 1994*

The Deputy Minister of Agriculture has, under the powers vested in him by section 38 of the Animal Slaughter, Meat and Animal Products Hygiene Act, 1967 (Act No. 87 of 1967), made the following regulations:

### **SUBDIVISION OF REGULATIONS**

These regulations are subdivided as follows:

PART I	Definitions.
PART II	Approval of Abattoirs and Appeals.
PART III	Abattoirs: Requirements of Premises, Hygiene and Facilities.
PART IV	Handling, Slaughter and Inspection: General.
PART V	Ante-Mortem Inspection.
PART VI	Humane Slaughter of Animals.
PART VII	Post Mortem Inspection.
PART VIII	Disposal of Condemned Carcasses, Meat, Viscera or Animal Products.
PART IX	Marks and Marking.
PART X	Deboning Rooms or Places.
PART XI	Rendering of Edible Fat.
PART XII	Edible Offal Cleaning.
PART XIII	Preparation of Casings.
PART XIV	Preparation of Pet Foods.
PART XV	Canning of Meat for Animal Consumption.
PART XVI	Equine Animal Slaughter Regulations.

Prepared by:

PART XVII	Preservation and Storage of Skins and Hides.
PART XVIII	Poultry Slaughter Regulations.
PART XIX	Transport of Animals, Meat and Animal Products.
PART XX	Importation of Carcasses and Meat.
PART XXI	Cold Storage Facilities.
PART XXII	Cleaning and Disinfection.
PART XXIII	Exemption for Research
PART XXIV	Laboratory Services
PART XXV	Examination for Meat Inspector's Certificate.
PART XXVI	Qualifications, Appointments and Duties of Veterinary Meat Inspectors, Meat Inspectors and Meat Examiners.
PART XXVII	General.
PART XXVIII	Records, Reports and Returns.
PART XXIX	Fees.
PART XXX	Penalties.
PART XXXI	Title and Date of Commencement.

## **SCHEDULES**

SCHEDULE 1.	Diseases Requiring Report.
SCHEDULE 2.	Inspection of Carcasses, Viscera, etc.
SCHEDULE 3.	Diseases or Conditions Requiring Total Condemnation.
SCHEDULE 4.	Diseases or Conditions Requiring Total or Partial Condemnation or Conditional Passing.
SCHEDULE 5.	Handling and Treatment of Conditionally Passed Carcasses, Meat and Viscera.
SCHEDULE 6.	Laboratory Methods of Examination.
SCHEDULE 7.	Monthly Reports - Abattoirs, including Poultry Abattoirs.
SCHEDULE 8.	Monthly Returns - Abattoirs.
SCHEDULE 9.	Monthly Returns Poultry Abattoirs.
SCHEDULE 10.	Fees.

## **ANNEXURES**

FIRST ANNEXURE	Application for Certificate of Approval.
SECOND ANNEXURE	Certificate of Approval.
THIRD ANNEXURE	Application for Re-grading of an Abattoir.
FOURTH ANNEXURE	Certificate of Condemnation.
FIFTH ANNEXURE	Application for Import Permit.
SIXTH ANNEXURE	Foreign Meat Inspection Certificate.
SEVENTH ANNEXURE	Order to Owner or Operator of an Abattoir.
EIGHTH ANNEXURE	Local Authority: Staff Return.

## **PART I**

## DEFINITIONS

In these regulations when use is made of the words or phrases defined in the Act they shall, unless another meaning is herein given to them, have the meaning assigned to them in the Act, and, unless the context otherwise requires or some other meaning is clearly intended, the following words shall have the meaning herein assigned to them:

**"approved abattoir"** - an abattoir in respect of which the Chief Meat Hygiene Officer has issued a certificate of approval;

**"carcass"** - the dressed carcass or any portion thereof, derived from an animal after the hide or skin (or hair in the case of pigs and feathers in the case of poultry), the entrails, the pluck (or giblets in the case of poultry), the shanks and head (in the case of cattle, sheep, goats or poultry), the tail (in the case of cattle), the diaphragm (i.e. the thick skirt) and the lactating udders (in the case of cows) have been removed;

**"classified abattoir"** means an approved abattoir in respect of which the Director of Meat Hygiene has issued a classification certificate;

*(Definition of "classified abattoir" in Part I inserted by regulation 1 of GNR 2322 of 1992)*

**"disinfectant"** - any germicide, antiseptic, preservative, deodorant, sanitary powder, fluid, or any similar material;

**"edible product department"** - any part of an abattoir where a carcass, meat, processed meat or animal product fit for human consumption is dealt with;

**"equine animal"** - a horse, mule or donkey;

**"export"** - to export from the Republic of South Africa;

**"lairage"** - that part of an abattoir used for the confinement of animals awaiting slaughter there and includes appurtenant races and passages;

**"meat examiner"** - a person appointed or authorised in terms of Part XXVI in relation to a particular abattoir to exercise such powers, perform such functions and carry out such duties which are conferred upon, assigned to or imposed upon inspectors or authorized persons appointed under the Act;

*(Definition of "meat examiner" in Part I inserted by regulation 2(a) of GNR 1629 of 1984)*

**"meat inspector"** - a person appointed or authorised in terms of Part XXVI and, in respect of an abattoir in relation to which a meat examiner is appointed or authorized, includes such meat examiner;

*(Definition of "meat inspector" in Part I substituted by regulation 2(b) of GNR 1629 of 1984)*

**"medical practitioner"** - a person registered as a medical practitioner in terms of the Medical, Dental and Pharmacy Act 1928 (Act No. 13 of 1928);

**"offal"** - edible and inedible offal;

**"passed"** - passed as fit for human consumption;

**"pet food"** - meat, processed meat or animal product, for consumption by a dog, cat or any other animal;

**"process"** - to cut, cook, cure, smoke, salt, render, sterilize, chill, freeze, dehydrate or otherwise prepare or preserve;

**"superintendent"** - the owner, operator or person appointed by the owner or operator, as the Director or Manager of the abattoir who is empowered to supervise, control and manage the abattoir, including any person temporarily acting for him;

**"unit"** - one head of cattle, or one horse, or 15 sheep or 15 goats or 15 sheep and goats together, or five pigs or three calves, or four ostriches, or 100 rabbits, or 100 head of poultry;

*(Definition of "unit" in Part I substituted by GNR 1925 of 1974)*

**"Veterinary Meat Inspector"** - a person appointed or authorized as such in terms of Part XXVI.

## PART II

### APPROVAL OF ABATTOIRS AND APPEALS

1. Application for the issue of a certificate of approval in respect of an abattoir shall be made to the Chief Meat Hygiene Officer by the owner in writing in duplicate, in the form prescribed in the First Annexure hereto, together with the application fee prescribed in Part XXIX.
2.
  - (1) If after consideration of any such application the Chief Meat Hygiene Officer is satisfied that the abattoir complies with the prescribed requirements he shall issue or cause to be issued to the applicant a certificate of approval in the form prescribed in the Second Annexure hereto, which certificate shall be valid for a period of three years but not beyond the 30th June of the third year.
  - (2) A certificate of approval may be made subject to such conditions as the Chief Meat Hygiene Officer may determine.
3. The insignia of the various grades of abattoirs as determined by the Chief Meat Hygiene Officer in terms of section 6(1) of the Act, are as follows: A, B, C, D, E, and the insignia indicating the grade of a particular abattoir shall be incorporated in the certificate of approval issued in respect of that abattoir.

4. If the Chief Meat Hygiene Officer is satisfied –

- (i) that an owner has failed to comply with any condition subject to which a certificate of approval has been issued; or
- (ii) that an approved abattoir at any time does not comply with any requirement that has been prescribed; or
- (iii) that an approved abattoir has ceased to be an abattoir;

he shall recommend to the Minister that the certificate of approval be withdrawn in terms of section 14 of the Act.

5.

- (1) If an abattoir in respect of which a certificate of approval has been issued, ceases to be an abattoir, or if the certificate of approval issued in respect of an abattoir lapses in terms of regulation 2(1), or if the certificate *[sic]* of approval issued in respect of an abattoir is withdrawn, the person who was the owner of the abattoir immediately before such abattoir ceased to be an abattoir, or was the owner of the abattoir immediately before the certificate of approval lapsed, or was the owner of the abattoir at the time of the withdrawal of the certificate of approval, as the case may be, shall within a period of thirty days thereafter return the certificate of approval in question to the Chief Meat Hygiene Officer for cancellation.
- (2) If an owner of an approved abattoir transfers his rights to such abattoir to another owner, the latter person shall submit a new application for the issue of a certificate of approval in respect of such abattoir, and the fact that such abattoir was approved previously will be no guarantee that a certificate of approval will again be issued.

6.

- (1) An owner desiring to apply for the regrading of an abattoir shall do so in writing, in duplicate, to the Chief Meat Hygiene Officer in the form of the Third Annexure hereto.
- (2) It shall be a condition of every application under subregulation (1) that it shall be accompanied by an amount of R100: Provided that in a case where the Chief Meat Hygiene Officer accords a higher or lower grading as a result of such application, the full amount shall be refunded to the applicant.
- (3) If the Chief Meat Hygiene Officer after having considered the application accords a higher or lower grading to the relative abattoir he shall issue to the owner thereof a new certificate of approval, and the owner shall, upon receipt thereof, within a period of thirty days from the date of such regrading return the previous certificate to the Chief Meat Hygiene Officer for cancellation.

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*(Regulation 7 of Part II deleted by GNR 447 of 1994)*

**8.** The register established and kept by the Chief Meat Hygiene Officer in terms of section 3 of the Act shall contain the following particulars -

- (i) the name and address of the owner of an abattoir in respect of which a certificate of approval has been issued;
- (ii) the number and date of such certificate of approval;
- (iii) the identification number allotted to such abattoir;
- (iv) the grade of such abattoir;
- (v) the date of cancellation or withdrawal of the certificate of approval in respect of such abattoir;
- (vi) the conditions imposed.

**9.**

- (1) An application for the issue of a classification certificate in respect of an approved abattoir shall be made by the owner in writing and forwarded in duplicate to the Director of Meat Hygiene.
- (2) The application referred to in subregulation (1) shall –
  - (a) contain all the information required in an application for approval referred to in regulation 1 of this Part;
  - (b) indicate the grading of the relevant abattoir;
  - (c) indicate the identification number of the relevant abattoir; and
  - (d) contain a declaration that it is an application for the issuing of a classification certificate.

*(Regulation 9 of Part II inserted by regulation 2 of GNR 2322 of 1992)*

**10.** The Director of Meat Hygiene issues a classification certificate to an approved abattoir if he is satisfied that –

- (a) complete meat inspection is performed at the abattoir by a full-time meat inspector and a full-time or part-time veterinarian;
- (b) sufficient refrigeration facilities are in operation at the abattoir in accordance with the Standing Regulations; and

- (c) an air temperature of not more than 10°C is maintained in the loading areas while meat is being handled.

*(Regulation 10 of Part II inserted by regulation 2 of GNR 2322 of 1992 and corrected by GNR 487 of 1993)*

**11.**

- (1) Any person whose interests are affected by any decision or direction of the director or any other officer under this Act, may within 30 days after the said person has been notified in writing of such decision or direction, apply to the director in writing for the reasons for the decision or direction, and the director shall within 30 days of receipt of such application furnish the applicant in writing with such reasons.
- (2) An appeal in terms of section 19 of the Act shall –
  - (a) be in the form of an affidavit;
  - (b) contain full particulars of the decision or direction against which is appealed;
  - (c) indicate the grounds on which the appeal is based;
  - (d) be lodged with the Director-General of the Department;
  - (e) be thus lodged to reach the said Director-General within 90 days from the date on which the appellant concerned has been notified in writing of the decision or direction concerned;
  - (f) be accompanied by the amount specified in paragraph 4 of Schedule 10;
  - (g) if lodged by a person other than the person who has been informed in writing of the decision or direction concerned, such appeal shall also be accompanied by a statement in which such other person discloses his interest in that decision or direction;
  - (h) when forwarded by post, be addressed to the Director-General: Department of Agriculture, Private Bag X250, Pretoria, 0001; and
  - (i) when delivered by hand, be delivered to the Director-General: Department of Agriculture, Dirk Uys Building, Hamilton Street, Pretoria

*(Regulation 11 of Part II inserted by GNR 447 of 1994)*

**PART III**

**ABATTOIRS: GENERAL REQUIREMENTS OF PREMISES, HYGIENE AND FACILITIES**



1. To ensure the maintenance of proper standards of hygiene and to prevent contamination or infection of meat and animal products, an abattoir shall comply with the following requirements –
  - (i) the abattoir premises shall be effectively enclosed and provided with gates to allow of the controlled entrance and exit of persons, animals and vehicles;
  - (ii) all areas adjoining a building on an abattoir premises which may detrimentally affect the maintenance of hygiene shall be paved with asphalt or concrete or otherwise treated as deemed suitable by the Veterinary Meat Inspector. The premises shall be sufficiently sloped and drained to permit of thorough cleansing and disposal of all waste and storm water and waste matter into a gully or channel connected to a sewer or other suitable disposal system;
  - (iii) adequate ventilation shall be provided by means of ventilating-type windows, skylights, air-conditioning, a fan and duct system, or by such other method of ventilation as will ensure that the air is not contaminated with odours, vapours, dust or smoke: Provided that no ventilation other than mechanized ventilation shall be provided in any refrigerated room;
  - (iv) in a room where an animal is slaughtered or dressed, or where a carcass, meat or viscera is handled or dealt with, windows if glazed should be metal framed. Interior windowsills must be sloped at such an angle that dust and dirt cannot collect and have a smooth surface so that they may easily be kept clean;
  - (v) lighting in a room in which a carcass, meat, viscera or animal product is handled or dealt with, shall be in accordance with the following provisions –
    - (a) adequate natural or artificial lighting shall be provided;
    - (b) when artificial lighting is provided, it shall be well distributed and of good quality;
    - (c) artificial lighting shall have an overall intensity of not less than 20 foot candles; in areas where a carcass, meat, viscera or animal product is inspected, the intensity shall be not less than 50 foot candles;
  - (vi) in a room where an animal is slaughtered or dressed, or a carcass, meat, viscera or animal product is handled or dealt with, the floor shall be constructed of concrete or other suitable impervious and non-slip material that is resistant to wear and corrosion, laid to an even surface which is free from cracks and open joints, sloped not less than one in sixty to an adequate drainage system. All angles and corners between the floor and the walls shall be rounded off;
  - (vii) interior wall surfaces of all slaughter halls, hanging rooms and workrooms must be faced with smooth, hard, impervious material to a height of not less than 78 inches from the floor. When carcasses might contact the walls above this height, the facing must be continued to this higher

level. Above 78 inches, the walls must have a smooth, impervious, washable, light-coloured surface;

- (viii) in a room where an animal is killed or dressed, the roof supports and any other construction or appliance shall be so treated and painted that they may readily be cleaned;
- (ix) in a room where a carcass, meat, viscera or animal product is handled, or dealt with, the ceiling shall be –
  - (a) at least one foot above any overhead equipment and in no case less than 10 feet from the floor;
  - (b) faced with an impervious material and so constructed and finished as to minimize condensation, mould development, flaking and the lodgement of dirt;
  - (c) dustproof, light in colour and having on its underside a smooth surface capable of being cleaned without damage thereto.

Provided that a ceiling may be dispensed with where the underside of the roof is entirely covered with a material that satisfies the aforementioned requirements;

- (x) all doors and doorways to rooms in which carcasses, meat, viscera or animal products are handled or dealt with, shall be faced with a smooth and impervious surface and shall be vermin proof;
- (xi) where an overhead rail is provided for suspending a carcass or portion thereof, it shall be at least 3 feet 6 inches from the nearest wall;
- (xii) the walls, ceilings and floors of all passageways in which carcasses, meat, viscera or animal products are conveyed shall comply with the requirements of this regulation;
- (xiii) all stairs located in a room in which a carcass, meat, viscera or animal product is handled, processed or otherwise dealt with shall be so constructed that no contamination can be caused by material passing through the risers or treads;
- (xiv) where required by the Veterinary Meat Inspector, the platform for the loading or off-loading of a carcass, meat or viscera on or from vehicles shall be on approximately the same level as the floor of the vehicle, and the floor of such platform shall comply with the requirements or *[sic]* subparagraph (vi). The platform shall be adequately roofed and any overhead rails shall be constructed to facilitate loading;

- (xv) platforms, ladders, tables, chutes and similar facilities provided in any part of an abattoir in which slaughtering, processing or dressing of animals takes place shall be constructed of corrosion-resistant metal or other material approved by the Chief Meat Hygiene Officer;
- (xvi) the facilities used for scalding and dehairing of pigs shall be situated in an area which is physically separated, to the satisfaction of the Veterinary Meat Inspector, from those areas in which other classes of animals are slaughtered and dressed, unless pigs are dealt with at different times from other species of animal.

**2.**

- (1) In an abattoir there shall be provided a supply of at least 200 gallons of water per unit together with facilities for its distribution under pressure and protection against contamination or pollution.
  - (2)
    - (i) Such water shall be clean, potable and free from suspended matter and substances that are deleterious to the carcass, meat or animal product or injurious to health. The water shall have been treated by flocculation, filtration, chlorination or other process to ensure –
      - (a) the absence of coliform organisms; and
      - (b) a total count of viable micro-organisms not exceeding 100 per millilitre; or
    - (ii) comply with such standards and conditions as the Chief Meat Hygiene Officer may specify.
  - (3) The Chief Meat Hygiene Officer may approve the use of re-circulated water at a particular abattoir for such purposes and subject to such conditions as he may determine.
- 3.** Every edible product department in an abattoir shall be kept separate and apart from any other room used in the abattoir for the handling or processing of, or dealing with, the inedible portions of slaughtered animals.

**4.**

- (1) In a room in an abattoir in which a carcass, meat, viscera or animal product is handled, processed or dealt with, conveniently located sterilizers shall be provided where required by the Veterinary Meat Inspector.
- (2) A sterilizer shall be constructed of corrosion-resistant material and shall be of a size sufficient to enable all knives, steels, cleavers, saws, and other hand tools used in the dressing, processing or handling of carcasses, meat, viscera or animal products to be efficiently sterilized, and such sterilizer shall not be used for any other purpose.
- (3) The sterilizing receptacle of a sterilizer in any part of an abattoir shall be –

- (i) connected either to a hot water supply or to supplies of water and steam capable of maintaining a water temperature of not less than 82°C in the receptacle during working hours; and
  - (ii) fitted with an overflow and drainage facilities to permit of it being emptied and cleaned.
- (4) There shall be provided in an abattoir adequate facilities for the cleansing and sterilization of all equipment and utensils.
- 5. Every part of an abattoir in which an animal is slaughtered or dressed, or a carcass, meat, viscera or animal product is handled, processed, dealt with or stored, shall as far as practicable, be kept free from steam and vapour.
- 6. An adequate supply of hot water having a temperature of not less than 82°C shall at all times during working hours be available where required.
- 7.
  - (1) No closet, privy, or urinal except a water-closet or a water-urinal shall be within 20 feet of any abattoir building, lairage or holding pen.
  - (2) No door of any toilet facility shall open onto a room where a carcass, meat or animal product is dealt with or kept.
  - (3) Conveniently adjacent to the facilities mentioned in subregulation (1) there shall be provided an adequate number of washbasins (being not less than one to every three toilet cubicles) supplied with hot and cold water and furnished with waste pipes leading to a drain.
  - (4) Toilet paper shall be provided at all times in a toilet cubicle.
- 8. Every hand washbasin in an abattoir shall at all times be provided with an adequate supply of soap or other cleansing agent, together with disposable paper towels or a hot-air hand dryer, except where drying of the hands is not necessary.
- 9. There shall at all times be provided in an abattoir clearly identified and adequate theft-proof facilities for the handling or depositing of a condemned or detained carcass, meat, viscera or animal product, including compartments and other spaces, rails, chutes, trucks, trolleys, and skips or other containers, from which no person shall remove any material except with authority of the Veterinary Meat Inspector.
- 10. There shall be prominently displayed at every entrance to compartments or areas used in an abattoir for the handling or depositing of detained or condemned carcasses, meat, viscera or animal products, a notice or placard printed in plain capital letters, clearly indicating that such compartment or area is set

aside for that purpose and no other. No person shall enter such compartment or area except with authority of the Veterinary Meat Inspector.

11. Every truck, trolley, skip, or other container used for the handling or depositing of a condemned or detained carcass, meat, viscera or animal product in an abattoir shall be clearly marked in letters not less than 2 inches in height "INEDIBLE" or "DETAINED", as the case may be.
12. A compartment, holding area, space, chute, truck, trolley, skip, or other container used in an abattoir for the handling or depositing of a condemned or detained carcass, meat, viscera or animal product, shall be capable of being readily cleansed and sterilized.
13. Facilities for the efficient disposal of sewage, refuse, manure and other waste products shall be provided in an abattoir and shall at all times be maintained in good order and repair.
14. Proper receptacles shall be provided for the collection pending disposal of all abattoir refuse, manure and waste if such disposal cannot be effected immediately.
15. In an abattoir all paunch, stomach and intestinal contents derived from animals slaughtered therein, and all manure and other waste matter, shall be disposed of to the satisfaction of the Veterinary Meat Inspector.
16. There shall be provided for the Meat Inspector in an abattoir all such facilities, including working space and equipment at each inspection point, as may be required by the Chief Meat Hygiene Officer for the purpose of ensuring that ante-mortem and post-mortem inspection under these regulations is efficiently carried out.
17.
  - (1) Adequate lairage for the holding of animals shall be provided at an abattoir.
  - (2) A lairage shall be at least 20 feet from the stunning area and the slaughter hall.
  - (3) Cattle, equine animals, sheep or goats, and pigs shall be penned separately.
  - (4) There shall be provided in a lairage for each adult equine and bovine at least 18 square feet of floor area; for bacon or small pork pigs, sheep and goats at least 6 square feet per animal, and for heavy pigs and young calves at least 8 square feet per animal.
  - (5) Passages of a lairage shall be at least 3 feet wide for pigs, sheep and goats, and at least 6 feet wide for cattle and equine animals.
  - (6) Where required by the Veterinary Meat Inspector the Superintendent shall provide a separate penning facility for an animal.

- 18.** A lairage shall be so constructed as to provide –
- (i) facilities for the safe and humane keeping and handling of animals awaiting slaughter;
  - (ii) a water trough with an adequate supply of drinking water at all times in every enclosure;
  - (iii) in the case of sheep and pigs, a sufficient number of pens roofed with non-combustible material to hold at least one day's slaughtering;
  - (iv) sufficient facilities for the adequate cleaning of such lairages;
  - (v) artificial lighting where required by the Veterinary Meat Inspector for the purpose of sorting, identification and ante-mortem inspection.
- 19.** No carcass or meat, excluding edible offal, shall be held at an abattoir for a period exceeding twelve hours after slaughter of the animal concerned except in cold storage facilities.
- 20.** A part of an abattoir used for the handling of or dealing with a carcass, meat, or animal product shall be used for that purpose and no other, and shall be of such construction and lay-out that any carcass, meat, or animal product which has not been wrapped or enclosed shall at all times be protected from contamination.
- 21.** A carcass intended to be deboned shall be chilled immediately after slaughter of the animal concerned and the temperature of the deepest part of the meat reduced to and kept continuously at a temperature not exceeding 7°C during deboning, packing or processing.
- 22.** The temperature, humidity and air-movement in a refrigerated room in an abattoir shall at all times be so maintained that the carcass or meat deposited or stored therein is adequately protected against decomposition or deterioration.
- 23.** Any wrapping or protective covering used on a carcass or part thereof, or on meat, shall be of such nature and quality that it offers adequate protection against contamination thereof without injurious or deleterious effect.
- 24.** No containers shall be assembled, and no containers, equipment, or utensils shall be stored or deposited, in a part of an abattoir in which any meat or animal product is handled or dealt with, unless such containers, equipment, or utensils are required for immediate use in that part of the abattoir.
- 25.** All tables, implements, equipment, utensils, and containers used in an abattoir shall be so constructed of corrosion-resistant and non-toxic material that they may readily be cleaned, and the surfaces thereof

which may come into contact with a carcass, meat or animal product shall be smooth and free from pits, crevices or scale.

**26.**

- (1) All parts of an abattoir as well as all fittings, fixtures, tables, implements, equipment, utensils and containers therein shall be kept clean and in good order and condition to the satisfaction of the Meat Inspector.
- (2) Sawdust shall not be used in an abattoir, except as fuel in a smoke room.

**27.**

- (1) All equipment and utensils used in an abattoir which have come into contact with an animal, carcass, meat, viscera or animal product shall be thoroughly cleansed at the conclusion of each working day.
- (2) All equipment and utensils used in an abattoir which have come into contact with diseased or faecal material shall be sterilized forthwith in the manner prescribed in Part XXII.

- 28.** In any part of an abattoir in which animals are slaughtered or dressed, or in which a carcass or meat is handled or dealt with, the floor, walls and partitions shall be effectively cleansed and, if necessary, disinfected immediately after cessation of work for the day in that part of the abattoir, or more frequently if so directed by the Meat Inspector.

**29.**

- (1) No carcass or meat shall be washed in an abattoir otherwise than with running water.
- (2) No carcass or meat shall be cleaned, wiped or dried with a brush, cloth or other material.

**30.**

- (1) A person engaged in the slaughter or dressing of animals or the handling, processing, dealing with or storing of a carcass, meat or animal product in an abattoir shall at all times while so engaged maintain his person in a state of cleanliness and wear clean protective clothing and, where required by the Veterinary Meat Inspector, clean head covering of a type approved by him for that purpose.
- (2) No person shall at any time in an abattoir carry any carcass, quarter or side of a slaughtered animal, unless he is wearing over his head, neck and shoulders a covering or coverings of strong and impervious light-coloured material approved by the Veterinary Meat Inspector and kept clean to the satisfaction of the Meat Inspector.
- (3) No person employed in an abattoir shall change his clothing or footwear used for the purpose of his employment, or leave such clothing or footwear, in that abattoir elsewhere than in accommodation provided for that purpose.

- (4) Every person engaged in the slaughter or dressing of animals, or in the handling or processing of or dealing with a carcass, meat, viscera or animal product in an abattoir shall, before commencing work, and on every occasion after visiting a toilet and before resuming work, wash his hands thoroughly with soap or other cleansing agent and clean water.
- 31.** A carcass, meat, viscera or animal product which was dealt with, processed or packaged in an abattoir and which has left that abattoir and which has for any reason been returned to that or any other abattoir, shall be subjected to re-inspection by the Meat Inspector who may detain such carcass, meat, viscera or animal product for examination by the Veterinary Meat Inspector.
- 32.**
- (1) Paunches, stomachs, intestines and lactating udders, and all inedible material derived from animals slaughtered in a part of an abattoir used for the slaughter and dressing of animals shall as soon as possible be removed from that part.
- (2) No person shall, in any part of an abattoir in which animals are slaughtered or dressed, open up, clean or flush any paunch, stomach or intestine, or remove the mucous membrane of any stomach or intestine.
- (3) No hides or skins derived from animals slaughtered in an abattoir shall be washed, defleshed or shorn in any part of the abattoir except in a separate place.
- 33.**
- (1) Uncleaned paunches, stomachs and intestines shall not be stored in an abattoir.
- (2) Paunches, stomachs and intestines which have been cleaned immediately after evisceration to the satisfaction of the Meat Inspector may be stored in a refrigerated room not containing fresh, chilled or frozen carcasses or portions thereof.
- (3) Cleaned sausage casings packed in salt in a suitable container may be stored in an abattoir in a refrigerated room containing fresh, chilled or frozen carcasses or portions thereof.
- 34.** It shall be the responsibility of the Superintendent to ensure that the premises are kept, as far as possible, free from rodents, birds, cats, dogs, flies, cockroaches and other vermin at all times, and that no material, substance or circumstance which may encourage breeding of vermin is permitted on the premises.
- 35.** No germicide, insecticides, rodenticide or deleterious substance of any nature by which a carcass, meat or animal product is or may be contaminated shall be handled, stored or used in a part of an abattoir in which a carcass, meat, or animal product is dealt with, handled, processed or stored: Provided that such substance may be used at any time if the Veterinary Meat Inspector is satisfied that there will be no danger of contamination of the carcass, meat, or animal product.



- 36.** Accommodation for the use of Meat Inspectors, to the satisfaction of the Chief Meat Hygiene Officer, comprising such offices, laboratory facilities, changing and drying rooms, toilets, showers and hand-washing facilities as may be required by him, shall be provided in an abattoir. Such accommodation shall be provided with adequate lighting, ventilation and heating, and it shall be the responsibility of the Superintendent to ensure that it is at all times maintained in good repair and condition and is regularly cleaned.
- 37.**
- (1) Adequate provision shall be made in an abattoir for changing-room accommodation, toilets and shower and washing facilities for all persons who perform authorized duties therein, and the Superintendent shall ensure that all such accommodation, toilet, shower and washing facilities shall at all times be maintained in a good hygienic condition and have adequate lighting and ventilation.
- (2) No changing room, toilet, or room containing any shower or washing facilities shall open directly into or upon any room, compartment, or space used for the slaughter or dressing of animals, or the handling or processing of meat or animal products.
- 38.** No person shall expectorate, or smoke or use or handle tobacco in any part of an abattoir used for the slaughter or dressing of animals or the dealing with, handling, processing, chilling or storing of a carcass, meat or animal product.
- 39.**
- (1) No person who is suffering from a communicable disease, or is a contact of a case of infectious disease, or is a carrier of any infectious disease, or is suffering from any condition causing a discharge of pus or serum from any part of the head, neck, arms, or hands shall engage in the slaughter of an animal or the packing, handling, processing or storing of a carcass, meat or animal product in an abattoir, or shall work in any edible department thereof.
- (2)
- (i) If the Superintendent, the Veterinary Meat Inspector or the Meat Inspector of an abattoir has reason to suspect that a person is suffering from a communicable disease or is a carrier of an infectious disease, or that a person is suffering from a condition which is causing a discharge of pus or serum from any part of the head, neck, arms, or hands which may transmit disease-producing organisms to a carcass, meat or animal product, the Superintendent shall ensure that such a person shall not be employed in the abattoir in connection with the slaughter of an animal or the dealing with, handling, processing or storing of a carcass, meat or animal product, or in any edible product department, until such person produces to him a certificate issued by a registered medical practitioner certifying that such person is free from any communicable disease, or that such person is not or has ceased to be a contact of any case of infectious disease or satisfies himself that such person is free from any condition that causes a discharge of pus and serum from any part of the head, neck, arms or hands that is likely to transmit disease-producing organisms to a carcass, meat or animal product.

- (ii) The Chief Meat Hygiene Officer may impose additional and different health requirements for persons performing functions in any particular abattoir.
- (3) The Superintendent shall, if required to do so by the Veterinary Meat Inspector, produce for perusal by the latter any medical certificate submitted to the Superintendent in terms of subregulation (2).
- (4) For the purposes of this regulation the terms "communicable disease", "contact", "carrier", and "infectious disease", have the same meanings as in the Public Health Act (Act No. 36 of 1919).
- (5) The Superintendent of an abattoir shall take all possible steps, including the display of a notice in a prominent position in that abattoir, to draw attention of all persons working therein, to the requirements of this regulation.
- 40.** The Chief Meat Hygiene Officer shall at all times keep the Superintendent of an abattoir fully informed on all matters and directives in terms of these regulations relating to or affecting hygiene within that abattoir, and the Superintendent shall be responsible for ensuring that there is full compliance with every directive which may from time to time be given by the Chief Meat Hygiene Officer for the purpose of ensuring that the required standard of hygiene is continuously maintained in that abattoir.
- 41.** No person shall bring or cause or permit to be brought into any part of an abattoir a dog or cat except with the special permission of the Superintendent and subject to such conditions as the Veterinary Meat Inspector may require.
- 42.** No person shall bring, or cause or permit to be brought, any drugs, malt liquor or any intoxicating spirits of any kind into any part of an abattoir, and no intoxicated or drugged person shall enter any part of or remain, or be permitted to enter, or remain on such premises.
- 43.**
  - (1) No person, except if authorized in terms of the Act, shall enter any part of an abattoir without the permission of the Superintendent of such abattoir and subject to such conditions as he may impose.
  - (2) No child under the age of 16 years shall at any time be admitted to any part of an abattoir except under the direct supervision of an adult.
  - (3) No child under the age of 16 years shall be employed in an abattoir.
- 44.**
  - (1) No person shall introduce a vehicle or appliance into an abattoir without the permission of the Superintendent.

- (2) A vehicle shall be driven or parked on the abattoir premises as directed by the Superintendent, but not in a manner which in the opinion of the Veterinary Meat Inspector may detrimentally influence the maintenance of hygiene at that abattoir.
45. The Superintendent of an abattoir shall provide himself with a copy of the Act and of any regulations made thereunder.

## **PART IV**

### **HANDLING, SLAUGHTER AND INSPECTION: GENERAL**

1. After the 31 March 1970, no person shall, otherwise than in accordance with the provisions of the Act, slaughter an animal *[sic]* except at an approved abattoir.  
*(Regulation 1 of Part IV amended by GNR 98 of 1970)*
2. No owner or Superintendent of an abattoir shall permit such abattoir to be used for the slaughter of animals unless there is in force in respect of that abattoir a valid certificate of approval.
3. The Superintendent of an abattoir shall cause an animal in a lairage awaiting slaughter to be provided with drinking water at all times.
4. The Superintendent shall not permit an animal to remain in the lairage for a period exceeding 24 hours without ensuring that such animal be supplied with suitable and sufficient food.
5. No animal shall be kept in a lairage awaiting slaughter for a period exceeding 72 hours and calves and pigs shall not be kept longer than 48 hours, unless extension of these periods is authorized in special circumstances by the Veterinary Meat Inspector.
6. No person shall deposit or cause to be deposited any fodder in a lairage otherwise than in racks, mangers or other suitable equipment provided for the purpose.
7. No person shall keep an animal awaiting slaughter in a manner which is likely to cause unnecessary suffering to the animal.
8. The Superintendent of an abattoir shall ensure that within the lairage fractious animals are kept apart from other animals, and that the former are restrained to prevent injury to each other.
9. The Superintendent shall ensure that a person engaged in driving, kraaling or moving an animal within the abattoir shall –
  - (i) avoid, so far as is practicable, driving or moving that animal over any ground or floor the condition or nature of which is likely to cause it to slip or fall;

- (ii) adopt such methods and precautions as will prevent the infliction upon the animal of unnecessary suffering, pain, or undue excitement.
- 10.** No animal shall be slaughtered or dressed in an abattoir unless a Meat Inspector is present: Provided that in the case of a particular abattoir, or class of abattoir, the Chief Meat Hygiene Officer may approve of other arrangements.
- 11.** Where the Meat Inspector suspects the presence of any of the diseases of animals mentioned in Schedule 1, he shall forthwith isolate the animal or detain the carcass, meat or viscera as the case may be, and report the fact to the Veterinary Meat Inspector and the Superintendent. The Veterinary Meat Inspector shall immediately investigate and report his findings to the Superintendent. If the Veterinary Meat Inspector confirms the presence of such disease he shall immediately notify the nearest State Veterinarian.
- 12.** No dead animal or portion of a dead animal shall be brought into an abattoir without prior permission from the Superintendent, and a dead animal or portion of a dead animal so brought in shall be destroyed.
- 13.**
- (1) Having regard to the needs of inspection and hygienic control the Chief Meat Hygiene Officer may specify the maximum rate at which any particular species of animal in a particular abattoir may be slaughtered, and the maximum number of animals which a Meat Inspector may inspect within a period of 24 hours.
  - (2) The number of animals that one Meat Inspector may inspect within 24 hours should not exceed 100 adult cattle, or 100 equine animals, or 200 calves, or 200 pigs or 700 sheep, provided that where inspection of an animal is carried out by more than one Meat Inspector, the maximum numbers inspected by such Meat Inspectors shall be in accordance with the provisions of subregulation (1).
- 14.** The slaughter of equine animals and the handling or processing of meat derived therefrom shall be carried out in a part of an abattoir in which no other animals are at that time being dealt with or in which no meat derived from other animals is being handled, processed or packaged.
- 15.** The Superintendent shall ensure that no animal shall leave the abattoir or be removed therefrom except with his permission: Provided that no animal restricted there in terms of the Animal Diseases and Parasites Act (Act No. 13 of 1956) shall be removed therefrom without the permission of a State Veterinarian.
- 16.**
- (1)
    - (i) The cutting-up and post-mortem examination of an animal which on arrival at an abattoir is found to be dead or moribund in a railway truck or vehicle, or dies on the abattoir premises, shall be

carried out in a special area reserved for that purpose and approved by the Veterinary Meat Inspector.

- (ii) Where no such special area exists, dead or moribund animals shall be condemned and disposed of as prescribed in Part VIII.
  - (iii) The slaughter or dressing of an animal that is, during ante-mortem inspection, suspected by the Meat Inspector of being infected with disease likely to contaminate other meat, shall be conducted in an emergency slaughter place, or in the slaughter hall of the abattoir if no other animals, carcasses, meat or viscera are at that time being dealt with there. and shall take place only after the slaughter of other animals has been completed for that day.
- (2) The provisions of Part III of these regulations shall apply to an emergency slaughter place in an abattoir, and it shall be so constructed as to permit the slaughter and dressing therein of at least one bovine animal at a time.
- (3) No person employed for the time being in an emergency slaughter place or reserved area referred to in subregulation (1) shall at any time while so employed enter any edible product department until he discards all protective clothing worn by him during operations in the emergency slaughter place or reserved area, and until all uncovered parts of the body of such person have been thoroughly washed and disinfected.
- (4) All equipment, fittings, utensils and protective clothing used in an emergency slaughter-place shall be used for no other purpose and shall, after being sterilized, be kept in the emergency slaughter-place or in a place reserved for this purpose and no other.
- 17.** The dressing of an animal in an abattoir shall be so performed that no part of the carcass or viscera comes into contact with the floor or outer surface of the skin or hide, and that contamination of the carcass is avoided.
- 18.** Any bovine, sheep, goat, and pig shall be bled in a hanging position except in the case of ritual or emergency slaughter.
- 19.** Where an animal is slaughtered in an abattoir –
- (i) the skin or hide shall be completely removed before the carcass is eviscerated, unless partial removal is approved by the Veterinary Meat Inspector: Provided that the skin of a pig shall be thoroughly scalded, scraped and cleaned before the carcass is eviscerated;
  - (ii) all udders from ruminants, excepting the udder of heifers shall be removed from the carcass with the teats and udder substance intact, during the removal of the skin or hide. The following method should be used –

- (a) when splitting the skin of a ruminant, diverge from the median line just anterior to the udder and incise the skin of the udder lateral to the bases of the teats, joining the incisions in the median line just posterior to the udder; or
  - (b) in a species other than a ruminant, the incision may follow the median line and the udder may be removed with the skin if the Meat Inspector so authorizes; and
  - (c) the supramammary lymph nodes should be left intact on the carcass;
- (iii) the gall bladder, urinary bladder, and uterus shall not be opened during dressing and evisceration;
  - (iv) the intestines shall not be opened or severed from the stomach or paunch during the evisceration of the carcass;
  - (v) contamination of the carcass by paunch or stomach contents from the oesophagus or by discharge through the paunch or the intestines shall be prevented;
  - (vi) edible offal shall be removed from the carcass in a manner which will prevent, as far as possible. Any contamination thereof;
  - (vii) no person shall inflate any slaughtered animal.

**20.**

- (1) No person shall commence to dress a slaughtered animal until the flow of blood has ceased and life is extinct. Thereafter, however, the dressing shall be completed without delay.
- (2) The carcass of an animal shall be eviscerated as soon as possible after slaughter.
- (3) Where, for any reason, the Meat Inspector considers that there has been undue delay before evisceration has taken place, he may require the carcass, meat or viscera to be subjected to bacteriological or other examination.

- 21.** No person shall apply to any carcass, meat or animal product any insecticide or antibiotic substance, or any substance which is intended to prevent the spoilage of the carcass, meat or animal product by inhibiting the activities of insects, or by preventing the development of bacteria or moulds, or for any purpose whatsoever: Provided that this shall not apply to a substance which complies with the requirements of the Food, Drugs and Disinfectants Act (Act no. 13 of 1929).

**22.**

- (1) No carcass, meat or viscera which has been inspected in an abattoir by a Meat Inspector and passed, shall be brought into any other abattoir unless a Meat Inspector on inspection duties in that other abattoir has been notified of its impending arrival.
- (2) Where in compliance with subregulation [sic] (1) any carcass, meat or viscera is brought into such other abattoir the Meat Inspector in that abattoir shall make a further inspection of the carcass, meat or viscera.
- 23.** No carcass, meat or animal product intended for export shall be handled, processed, packaged or stored in an abattoir except under the supervision of a Veterinary Meat Inspector.
- 24.** The Superintendent of an abattoir shall give to the Meat Inspector such notice as may be required by the Meat Inspector of the time of arrival at the abattoir of any animal, carcass, meat or animal product, or of the time of slaughter in the abattoir of any animal.
- 25.**
  - (1) The Superintendent of an abattoir shall provide the Meat Inspector with a schedule showing the ordinary working hours of the abattoir.
  - (2) Where any inspection of animals, carcasses, viscera, meat or animal products is required to be carried out by the Meat Inspector in the abattoir outside of ordinary working hours, the Superintendent shall give the Meat Inspector at least twenty-four hours' notice that such inspection is required, provided that the Meat Inspector may accept a shorter notice.
- 26.** The Superintendent of an abattoir shall, whenever requested so to do by the Chief Meat Hygiene Officer, furnish to the Chief Meat Hygiene Officer all such information as he may require concerning the number of animals received or slaughtered in the abattoir, or the number of carcasses dressed or otherwise handled therein, or the quantity of meat or animal products processed, packaged, canned or handled therein or removed therefrom for human consumption within the Republic of South Africa, or for export.
- 27.**
  - (1) Where a Meat Inspector is required to perform inspection duties at more than one abattoir, the Chief Meat Hygiene Officer may by notice addressed to the Superintendent of each of those abattoirs determine the days and times during which such abattoir may be operated.
  - (2) The Chief Meat Hygiene Officer may vary or withdraw any notice issued by him under this regulation.

## **PART V**

### **ANTE-MORTEM INSPECTION**

#### **1.**

Prepared by:

- (1) No animal shall be slaughtered in an abattoir unless it has been examined by an inspector and has been approved by him as suitable for slaughter for human consumption: Provided that an animal to be slaughtered in a grade A abattoir shall thus be examined and approved by a Veterinary Meat Inspector only.

*(Regulation 1(1) of in Part V substituted by regulation 3 of GNR 1629 of 1984)*

- (2) An animal shall be inspected on the day of arrival at the abattoir, and the inspection shall be repeated on the day of slaughter if the animal has remained in the lairage for more than 24 hours.

- (3) No animal shall be slaughtered which has not been rested overnight in the abattoir lairage: Provided that –

- (i) the Veterinary Meat Inspector may retain in the lairage for a longer period prior to slaughter an animal which is severely fatigued or excited;
- (ii) the Veterinary Meat Inspector may authorize the slaughter of an animal at any time if, in his opinion, slaughter is necessary to prevent suffering or if, in the case of a calf or pig transported to the abattoir by motor vehicle, he is satisfied that such calf or pig is not fatigued or excited;
- (iii) a Superintendent, in the absence of the Veterinary Meat Inspector, may slaughter or cause to be slaughtered forthwith an animal which is injured or in pain in order to prevent unnecessary suffering;
- (iv) a Superintendent who has slaughtered or caused the slaughter of an animal without the prior approval of the Veterinary Meat Inspector shall as soon as practicable thereafter inform a Meat Inspector of the fact, and shall provide such information concerning the animal and the reasons for immediate slaughter as the Meat Inspector may require.

- (4) No person shall, without the consent of the Veterinary Meat Inspector, slaughter or cause to be slaughtered an animal which is on the point of giving birth to young, or which has given birth in transit or lairage.

(5)

- (1) No person shall slaughter a calf, lamb, kid, pig or other animal unless it is at least 21 days old and is in a well-nourished condition.

- (2) An animal shall be deemed to be three weeks old when –

- (i) the umbilical ring is closed. Calves with a navel cord and those with fresh navel wounds through forcible removal of the cord are to be regarded as under three weeks old;
- (ii) all incisor teeth have appeared and reached the same height.



2. A Veterinary Meat Inspector shall estimate the condition of an animal by noting its general health, activity and state of nutrition. He shall in particular note any disease or defect which does or may affect the general health of the animal or which does or may render unsound any meat or animal product that may be derived from the animal.
3.
  - (1) No animal to which has been administered any antibiotic, insecticide, tranquillizer, oestrogen, goitrogen, therapeutic or similar substance which may render the carcass, meat or viscera unfit for human consumption by reason of any residual content remaining therein shall be submitted for slaughter except with the written permission of the Chief Meat Hygiene Officer.
  - (2) An animal which has been treated with antibiotics or chemo-therapeutics (other than limited wound treatment) within the last 6 days before slaughter shall be condemned.
  - (3) Where the Veterinary Meat Inspector suspects that an animal has been treated with antibiotics or chemotherapeutics, he shall detain the carcass, meat or viscera, and submit the necessary samples prescribed by Schedule 6 to the nearest laboratory approved by the Chief Meat Hygiene Officer.
4. Where on ante-mortem inspection of an animal the Veterinary Meat Inspector has reason to believe that it may be affected with any disease or defect, he shall cause that animal to be temporarily marked to indicate that belief and shall cause it to be slaughtered in such manner and at such time and place as he may direct.
5.
  - (1) Where an animal, not being poultry or an equine animal, has a body temperature of 41°C or more, or, being an equine animal, has a temperature of 39°C or more, or where that animal, in the opinion of the Veterinary Meat Inspector, is suffering from any disease or defect that will cause the carcass of the animal to be condemned when subjected to post-mortem inspection in terms of Part VII, the Veterinary Meat Inspector shall either condemn the animal and temporarily mark it to indicate clearly that it is condemned, or slaughter the animal in terms of Schedule 5, or he may require the animal to be held in effective isolation for re-examination.
  - (2) Where, in terms of subregulation (1), an animal is condemned by the Veterinary Meat Inspector, it shall be destroyed and dealt with in accordance with Part VIII.
  - (3) Where an animal is destroyed in terms of subregulation (2), the Veterinary Meat Inspector may authorize the salvage of the hide or skin.
  - (4) No portion of an animal that has been destroyed in terms of subregulation (2) shall be brought into or conveyed through any edible product department of the abattoir.

- (5) It shall be the duty of the Superintendent to ascertain, and record, without delay from the owner or person in charge of a diseased animal the name and address of the person from whom it was obtained, or such other information as will enable the place of origin of the diseased animal to be traced.
- (6) In the event of an abattoir being declared a prohibited or restricted area under the Animal Diseases and Parasites Act (Act No. 13 of 1956), the Chief Meat Hygiene Officer may instruct the Superintendent to slaughter an animal forthwith.

## **PART VI**

### **HUMANE SLAUGHTER OF ANIMALS**

1. No animal shall be slaughtered in an approved abattoir except in accordance with the following methods and procedures.
2.
  - (1) The driving or conveying of an animal to a place where it is to be rendered insensible prior to slaughter by any method shall be done with a minimum of discomfort and injury to, or excitement of, such animal.
  - (2) Electric prodders shall be battery-operated, and shall be only momentarily applied when necessary.
3. No person shall use any instrument for slaughter or stunning an animal unless his ability and physical condition at the time qualify him to use it without inflicting unnecessary pain on the animal, nor shall he use a mechanically-operated instrument in such manner or in such circumstances or in such need of repair as to give rise to the risk of causing unnecessary suffering.
4. The Superintendent of the abattoir shall at all times be responsible for the observance of the regulations in this Part in order to ensure the humane slaughter of animals.
5. *Carbon Dioxide Gas Method.* - The anaesthetizing of animals by the use of carbon dioxide gas is approved only in respect of sheep and pigs, and if carried out in accordance with the following methods and procedures:
  - (i) The carbon dioxide gas shall be administered in a chamber so as to produce anaesthesia in the animal before it is shackled, hoisted, thrown, cast or cut. The animal shall be exposed to the carbon dioxide gas in a manner that will accomplish the anaesthesia quickly and calmly, with a minimum of excitement, discomfort and injury to the animal.
  - (ii) Shackling, sticking and bleeding of the animal shall be undertaken before such animal regains consciousness.

- (iii) The operator of the carbon dioxide chamber shall ensure that every animal is adequately anaesthetized, and shall take every possible precaution to avoid overdosage and death of the animal in the chamber.
- (iv) Carbon dioxide gas shall be derived from the controlled evaporation of solid or liquid carbon dioxide, and shall be free from noxious or irritant contaminants. The gas concentration in the chamber shall be uniformly maintained, to ensure that a constant degree of anaesthesia is produced. Sampling of gas for analysis shall be continuously effected from a representative place or places within the chamber, and gas concentrations and exposure times shall be continuously graphically recorded throughout operations.

6. *Captive Bolt Method.* - The stunning of cattle, calves, sheep, goats, pigs, ostriches and equine animals by using a captive bolt stunner as a mechanical method is approved if carried out in accordance with the following methods and procedures:

- (i) The captive bolt stunner shall be applied so as to produce immediate insensibility in the animal before it is shackled, hoisted, thrown, cast or cut, in such a manner that it is rendered insensible with a minimum of excitement, injury and discomfort.
- (ii) Shackling, sticking and bleeding of the animal shall be undertaken immediately after such animal has been stunned.
- (iii) Captive bolt stunning instruments shall be skull penetrating and effective.
- (iv) A stunning area or box shall be so designed and constructed as to limit the free movement of the animal sufficiently to allow the operator to locate the stunning blow with a high degree of accuracy. All chutes, alleys, gates and restraining mechanism between and including holding pens and the stunning area or box shall be free from injury or pain producing features such as exposed bolt ends, loose boards, splintered or broken planking, and protruding sharp metal of any kind. There shall be no unnecessary holes or other openings where the feet or legs of an animal may be injured. The gate shall be suitably padded to prevent injury on contact with the animal. Non-slip flooring shall be provided in chutes leading to the stunning area or box. The chute, alley, stunning area or box shall be so designed that it will comfortably accommodate the kind of animal to be stunned.

7. *Free Projectile Method.* - The stunning of cattle, calves, sheep, goats, pigs, ostriches and equine animals by shooting with a firearm of a type and design specified by the Chief Meat Hygiene Officer is permitted if carried out in accordance with the following procedures:

- (i) A firearm shall be employed in the delivery of a bullet or projectile into the animal so as to produce immediate insensibility of the animal by a single shot before it is shackled, hoisted, thrown, cast,

or cut. The animal shall be restrained in such a manner that it will be rendered insensible with a minimum of excitement and discomfort.

- (ii) The provisions of subregulation 6(iv) with respect to the stunning area or box apply also to the shooting area. The aiming and discharge of the firearm shall be directed away from areas where other personnel are working.
- (iii) A conventional firearm shall not be used except for the slaughter of an animal which cannot be dealt with by another method, without danger to human life. A Superintendent shall be personally responsible for the safe use of a conventional firearm.

**8. *Electrical Method.*** - The electrical stunning of cattle, calves, sheep, goats, pigs and ostriches is approved if carried out in accordance with the following methods and procedures:

- (i) The electric current shall be administered so as to produce anaesthesia in the animal before it is shackled, hoisted, thrown, cast or cut. The animal shall be exposed to the electric current for not more than four seconds in a manner that will accomplish the anaesthesia calmly and with a minimum of excitement and discomfort to the animal. The quality, strength and location of the electrical shock shall be such as to produce insensibility to pain in the exposed animal.
- (ii) Pathways, compartments and all other equipment used for the handling of the animals shall be designed to accommodate properly the species of animal being anaesthetized. They shall be free from injury or pain producing features. There shall be no unnecessary *[sic]* holes, spaces or openings where the feet or legs of an animal may be injured. Impellers or other devices designed to move or restrain animals shall be constructed of flexible or padded material. Gates designed for constant flow of animals to electrical stunning equipment shall be so made that they will not cause injury. All equipment shall be maintained in good repair and all indicators, instruments, and measuring devices shall be available for inspection by the Meat Inspector during the stunning operation and at any other time.

**9. *Methods for stunning poultry and ostriches.*** –

**(1)** Poultry may be stunned by –

- (i) the destruction of the medulla oblongata portion of the brain by means of a suitable instrument specified by the Chief Meat Hygiene Officer, immediately prior to bleeding; or
- (ii) by the administration of electric current with an instrument and equipment of a type and design specified by the Chief Meat Hygiene Officer; or
- (iii) any other humane method and procedure approved by the Chief Meat Hygiene Officer.

- (2) Ostriches may be slaughtered by –
- (i) a captive bolt instrument which shall be skull penetrating and of a type and design specified by the Chief Meat Hygiene Officer; or
  - (ii) by the administration of electric current with an instrument and equipment of a type and design specified by the Chief Meat Hygiene Officer.
- (3) Poultry and ostriches shall at all times prior to slaughter be handled in a manner which will exclude injury or excitement.

**10. Ritual Slaughter of animals as practised by –**

- (a) Jews, known as Schechita; and
- (b) Moslems, known as Halal;

may be undertaken under the following conditions:

- (1) Any religious community, or communities, shall apply to the superintendent of the abattoir for a concession permitting the practise of ritual slaughter at such abattoir.
- (2) If, upon the receipt of any such application, the superintendent is satisfied that facilities exist, or can be established, for ritual slaughter at such abattoir he may grant such concession.
- (3) Upon the receipt of the concession the religious community concerned shall nominate the person who shall be responsible for carrying out the ritual slaughter by serving *[sic]* the skin, muscles, oesophagus, trachea, carotid arteries and the jugular veins by rapid cuts of a very sharp knife.
- (4)
  - (a) No person shall use any appliance for the slaughter of an animal unless –
    - (i) he has the knowledge and the ability and is in a physical condition to use such appliance without inflicting unnecessary pain on the animal;
    - (ii) he has been authorised in writing by the superintendent of the abattoir concerned to do so; and
    - (iii) such appliance is in a good condition, and maintained as such.
  - (b) The superintendent and the operator responsible for slaughter, where applicable, shall satisfy himself that –

- (i) only a person capable of performing the slaughtering function expeditiously and efficiently is entrusted with this task;
  - (ii) slaughtering is expeditiously and efficiently performed; and
  - (iii) the provisions of subregulation (a) are complied with.
- (c) If the superintendent of the abattoir concerned finds that a person who has been authorised to slaughter an animal in terms of subregulation (a)(ii) does not perform such function expeditiously and efficiently he shall revoke such authorisation whereafter such person shall not slaughter an animal.

(5)

- (1) The superintendent shall ensure that –
- (a) the following procedures are carried out without delay after the animal has been slaughtered:
    - (i) One hind leg shackled; and
    - (ii) the animal is hoisted onto the bleeding rail:
  - (b) the hand and arms of personnel responsible for bleeding animals are washed at regular intervals during the course of this operation;
  - (c) the knives used for this purpose are washed and sterilized before commencing operation and again after use on each animal; and
  - (d) the flow of blood has ceased and life is extinct before any dressing operation is commenced.
- (2) No person shall slaughter an animal at a rate faster than that at which the bled animal can promptly be accepted for dressing.

(6)

- (a) The person responsible for Schechita shall not pierce the diaphragm in order to examine the thoracic organs manually before the diaphragm has been exposed in the normal course of the dressing operation.
- (b) Such person shall thoroughly wash his hands and arms with soap and water, without drying them, immediately before and immediately after such examination.

- (7) For the practice of ritual slaughter of bovines, without prior stunning, the stunning box shall be of a casting type such as the Weinberg, the Dyne or the North British Rotary or such other type of stunning box as the Chief Meat Hygiene Officer approves.

*(Regulation 10 of Part VI substituted by GNR 537 of 1977)*

## **PART VII**

### **POST-MORTEM INSPECTION**

1. An animal slaughtered in an abattoir shall be so slaughtered and dressed that the head, viscera, offal, and all other portions of the carcass required for inspection by the Meat Inspector are identifiable with the carcass from which they have been removed.
2. Where, in the opinion of the Meat Inspector, a carcass or meat has been contaminated in an abattoir by contact with any disease, diseased material, ingesta or faecal matter during dressing or inspection thereof, it shall be condemned, excised, or otherwise dealt with as may be required by the Veterinary Meat Inspector.
3. Where the Meat Inspector is of opinion that a carcass or meat in an abattoir should be treated in a manner prescribed in these regulations to render it fit for human consumption, it shall not, save with the consent of the Veterinary Meat Inspector, be removed from the abattoir until it has been so treated.
4. No person in an abattoir shall commence to process or otherwise deal with a carcass or meat intended for human consumption, until it has been inspected and the Meat Inspector has given permission for it to be processed or otherwise dealt with *[sic]* with.
5. Except with the permission of the Meat Inspector, no person shall remove any serous membrane from any carcass, or remove, modify, or obliterate any evidence of disease or defect in any carcass by washing, scraping, stripping, or in any other manner before examination.
6. When making a post-mortem inspection of a carcass, meat or viscera the Meat Inspector may incise any portion thereof, but shall at all times take care to avoid any unnecessary soiling, contamination, or mutilation.
7. The Meat Inspector shall inspect the viscera of a carcass by viewing, palpating, and, if he thinks fit or if prescribed, incising.
8. The Meat Inspector shall examine the lymph nodes of a carcass in accordance with the provisions of Schedule 2, and he may require any lymph node to be incised or excised for further examination or testing.

- 9.** The Meat Inspector shall, when inspecting a carcass –
- (i) have regard to –
    - (a) its state of nutrition;
    - (b) any evidence of bruising, injury, or discolouration;
    - (c) the efficiency of bleeding;
    - (d) the colour, clotting and staining ability of the blood;
    - (e) any abnormalities of muscles, bones, tendons, joints, lymph nodes, or other tissues;
    - (f) any local or general oedema or emphysema;
    - (g) the appearance and condition of the pleura and peritoneum and the contents of the thoracic and abdominal cavities;
    - (h) the species, age, and sex of the animal from which it was derived;
    - (i) any abnormal odour;
    - (j) the appearance and condition of the thoracic and abdominal viscera;
  - (ii) carry out the inspection in accordance with the provisions of Schedule 2 so far as is practicable while the carcass is being dressed.
- 10.** A carcass, meat, or viscera which, in the opinion of the Meat Inspector, is fit for human consumption shall be passed by him, and marked in accordance with these regulations.
- 11.**
- (1) Any carcass, meat, or viscera which in the opinion of the Meat Inspector may be unfit for human consumption shall be detained and set aside pending final decision by the Veterinary Meat Inspector.
  - (2) Where a carcass, meat, or viscera is detained and set aside under this regulation, the fact shall be recorded by the Superintendent in such manner as the Chief Meat Hygiene Officer may require.
- 12.** The Meat Inspector may take free of charge such samples of meat, fat or animal products as he may require for purposes of testing or examination.
- 13.**



- (1) The Veterinary Meat Inspector shall condemn an animal or a carcass, together with all the viscera thereof, if it is suffering from, or showing signs of, any of the diseases or conditions named in Schedule 3.
- (2) Where an animal, carcass, meat or viscera is suffering from, or showing signs of, any of the diseases or conditions named in Schedule 4, the Veterinary Meat Inspector shall deal therewith as prescribed in that Schedule.
- (3) A carcass, meat or viscera which would normally be condemned in terms of subregulation (2) may be conditionally passed by the Veterinary Meat Inspector for the purpose of being made fit for human consumption by being dealt with as prescribed in Schedule 5.

**14.**

- (1) The Veterinary Meat Inspector shall condemn any carcass, meat, viscera or animal product which, in his opinion, has been contaminated by contact with polluted water.
- (2) Where a carcass, meat, viscera or animal product which has been passed by the Meat Inspector is accidentally soiled in an abattoir, the Meat Inspector may authorize it to be cleaned and trimmed and submitted to him for reinspection.

- 15.** A carcass or portion thereof or any viscera unfit for human consumption shall be conspicuously marked, or immediately placed in a theftproof chute, truck, trolley, skip, container or holding area provided for the purpose which has been clearly marked "CONDEMNED", in letters not less than 2 inches high, and thereafter dealt with in terms of these regulations.

- 16.** The examination and post-mortem inspection of animals intended for export shall comply with such methods and procedures as the Chief Meat Hygiene Officer may specify for any particular abattoir approved by him for export purposes.

**NOTE CAREFULLY THAT WHERE THE TERM "MEAT" IS USED IT INCLUDES EDIBLE OFFAL – SEE DEFINITION IN ACT.**

## **PART VIII**

### **DISPOSAL OF CONDEMNED CARCASSES, MEAT, VISCERA OR ANIMAL PRODUCTS**

**1.**

- (1) No person shall remove or cause to be removed from an abattoir a carcass, meat, viscera or animal product which has been detained or condemned except with the permission of the Veterinary Meat Inspector and subject to such conditions as he may impose.

- (2) The Meat Inspector may give such directions as he deems fit for securing in the abattoir any carcass, meat, viscera or animal product which has been condemned by the Veterinary Meat Inspector or which the Meat Inspector is detaining for the time being.
- (3) A person in an abattoir shall comply in all respects with the terms of any direction given under this regulation by the Meat Inspector or the Veterinary Meat Inspector.

## 2.

- (1) Where in an abattoir a carcass, meat, viscera or animal product is condemned by the Veterinary Meat Inspector, it shall be the duty of the Superintendent of that abattoir to cause such carcass, meat, viscera or animal product to be dealt with as follows –
  - (i) by destroying it completely by incineration; or
  - (ii) by denaturing, after first slashing the condemned material, by spraying with or immersion in an aqueous solution of crude phenolic or cresylic disinfectant, or other disinfectant specified by the Chief Meat Hygiene Officer for the purpose and burial at a distance of not less than fifty yards from the slaughterfloor of the abattoir where such material shall be covered immediately to a depth of at least twenty-four inches to the satisfaction of the Meat Inspector; or
  - (iii) by processing at a sterilizing plant approved by the Chief Meat Hygiene Officer and equipped with facilities for the sterilization and rendering of material of animal origin; or
  - (iv) by such other method as the Chief Meat Hygiene Officer may authorize.
- (2) A condemned carcass, meat, viscera or animal product shall not remain in any edible product department of an abattoir after the conclusion of a working day.

## 3.

- (1) The premises of a sterilizing plant shall be so controlled as to prevent the entry of unauthorized persons, vehicles and animals and shall include the following areas –
  - (i) the unclean area, comprising the rooms or places in which material is received, stored or prepared for sterilizing. The charging apertures of the sterilizing apparatus shall be situated within the unclean area;
  - (ii) the clean area, comprising the rooms or places in which the material is sterilized and dried, milled or otherwise prepared, packed, stored or despatched.
- (2) The unclean and clean areas shall be physically separated by a solid wall, and there shall be no direct communication between them other than the charging apertures of the sterilizing apparatus.

- (3) The unclean area shall comply with the following requirements –
- (i) the entire area shall be enclosed by walls and a roof, and shall be provided with a continuous impervious floor suitably sloped and drained to allow the unimpeded run-off of water to a sewerage system;
  - (ii) the entry to any sewer shall be provided with a grating to prevent the ingress of solid matter, and a fat-trap. The drainage system shall be provided with a means to prevent the emission of offensive odours;
  - (iii) all apertures at floor level in the wall shall be provided with raised sills to prevent the escape of effluent from the floor to any place other than the drainage system provided;
  - (iv) walls shall be constructed of permanent material, and shall be faced on the internal surface with a smooth non-absorbent light coloured finish impervious to water and capable of being cleaned without sustaining damage;
  - (v) all internal angles between floors, walls, steps and other structures shall be rounded off;
  - (vi) light and ventilation shall be provided to the satisfaction of the Veterinary Meat Inspector;
  - (vii) hose connections shall be provided at convenient points, together with hoses and a supply of hot water or supplies of water and steam capable of delivering a hot water jet at a temperature of not less than 82°C at all times within working hours;
  - (viii) hand washing facilities shall be provided within the unclean area and shall be supplied with hot and cold water, soap, disinfectant and disposable paper towels at all times during working hours; and
  - (ix) footbaths of disinfectant at all exits for the purpose of disinfecting footwear shall be provided.
- (4) The floors, walls and equipment of the unclean area of a sterilizing plant shall be cleaned daily after the cessation of operations with hot water at a temperature of not less than 82°C and disinfected with a 2 - 3% aqueous solution of cresol, or with any other disinfectant approved for the purpose by the Chief Meat Hygiene Officer.
- (5)
- (i) Persons employed in the unclean area shall –
    - (a) be provided with and shall wear distinctively marked overalls and rubber boots when on duty; and

- (b) wash their hands and disinfect their boots before leaving the unclean area; and
- (c) change from their soiled protective clothing and footwear and thoroughly clean themselves with soap and water before leaving the premises.

- (ii) No person who is employed in or who has entered the unclean area shall enter the clean area or any edible product department of an abattoir except with the permission of the Veterinary Meat Inspector, subject to such conditions as he may impose.

(6)

- (i) The clean area shall be enclosed with walls and a roof, and shall be provided with a continuous impervious floor.
- (ii) The clean area of a sterilizing plant shall at all times be kept in a clean and sanitary condition.

(7)

- (i) No person shall receive any material of animal origin into the premises of a sterilizing plant otherwise than into the unclean area.
- (ii) No person shall remove any material of animal origin from the unclean area otherwise than through the operations of the sterilizing apparatus.

(8)

- (i) No person shall keep or permit to remain on the premises of a sterilizing plant any animal or dog or cat: Provided that the Veterinary Meat Inspector may authorize the temporary entry of a draught animal or a police dog.
- (ii) All possible steps shall be taken to keep the premises of a sterilizing plant free from flies, rodents and other vermin.

**4.**

- (1) No person shall sell the product of a sterilizing plant without the written authority of the Chief Meat Hygiene Officer.
- (2) Any material produced by processing or treatment under the provisions of subregulations (1)(iii) and (1)(iv), of Regulation 2 and intended for animal consumption or as a fertilizer shall be subjected to such examination and tests as the Chief Meat Hygiene Officer may specify.

**5.**

- (1) A vehicle used for the road transport of material intended for treatment at a sterilizing plant shall be used for no other purpose: Provided that after cleaning and disinfection to the satisfaction of the Veterinary Meat Inspector such vehicle may be used for the conveyance of hides and skins.

(2) A vehicle used for conveying material intended for treatment at a sterilizing plant shall comply with the following requirements –

- (i) the load space shall be totally enclosed, capable of being locked and sealed;
- (ii) the internal lining shall be watertight and constructed of smoothly finished metal;
- (iii) the floor shall be continuous with the bottom of all four walls and the doors shall be so constructed as to prevent the leakage of liquids from the load compartments; and
- (iv) the floor shall be provided at its lowest point with a drain pipe capable of being securely closed by a screw valve.

(3)

- (i) The load space of a vehicle used for transporting material to a sterilizing plant shall be cleaned and disinfected at the end of each day's work at a place specially constructed for the purpose and in the following manner -
  - (a) flush with hot water at not less than 82°C or with saturated steam until all visible dirt is removed;
  - (b) disinfect all internal surfaces with a 2-3% aqueous solution of cresol or with any other disinfectant approved for the purpose by the Chief Meat Hygiene Officer; and
  - (c) flush with cold water.
- (ii) The Meat Inspector may require a vehicle to be cleaned and disinfected at any time.

## 6.

- (1) No person shall feed a pig or cause it to be fed at an abattoir with any blood, offal or refuse.
- (2) No person shall remove, or cause to be removed, any blood (except blood collected in accordance with the provisions of paragraph 3 of Schedule 3) or refuse of animal origin from an abattoir, unless it has been previously boiled or treated to the satisfaction of the Meat Inspector.

## 7.

- (1) The Veterinary Meat Inspector may authorize the removal from an abattoir of specimens of condemned material and animal parasites for research and teaching purposes: Provided that –
  - (i) such authority shall be in writing, and shall state –

- (a) the name of the organization or individual conducting the research, or making the collection;
  - (b) the name of the abattoir from which the material is to be obtained;
  - (c) the kind and amount of material required;
  - (d) the purpose for which the collection is being made.
- (ii) The Superintendent shall have approved of the arrangements for collection of the specimens.
- (2) The specimens referred to in paragraph (1) shall be collected at such time and place and in such manner as not to interfere with the meat inspection or to cause any obstruction or nuisance.
8. If the Veterinary Meat Inspector condemns an animal or condemns or conditionally passes carcass, meat, viscera or animal product he shall provide the Superintendent with a certificate substantially in the form outlined in the Fourth Annexure *[sic]* describing the animal, carcass, meat or viscera or animal product so condemned if conditionally passed and his reasons therefor.

## **PART IX**

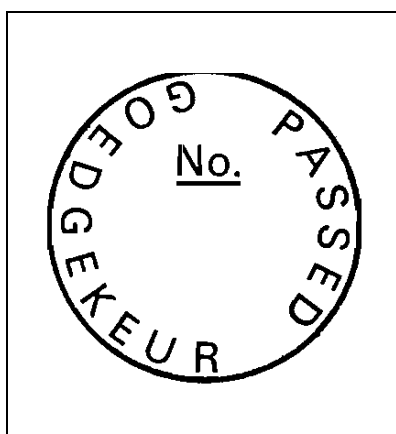
### **MARKS AND MARKING**

#### **1.**

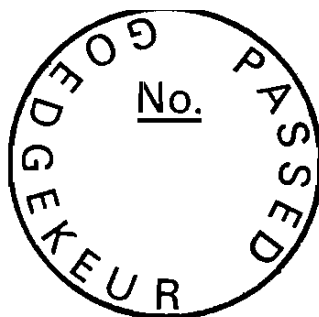
- (1) No carcass or meat derived from an animal slaughtered in an abattoir shall be removed therefrom unless and until it has been passed by the Meat Inspector and has been marked in accordance with these regulations.
- (2) The Meat Inspector may at any time reinspect a carcass or meat notwithstanding that it may already have been passed by a Meat Inspector and if on any reinspection the Meat Inspector is of the opinion that it is no longer fit for human consumption, he shall detain the carcass or meat for examination by the Veterinary Meat Inspector.

#### **2.**

- (1)
- (a) Carcasses, meat and the edible offal referred to in subregulation (2)(ii) and (iii) of animals –
    - (i) slaughtered in a classified abattoir shall, after being passed, be marked with a square stamp as indicated below:

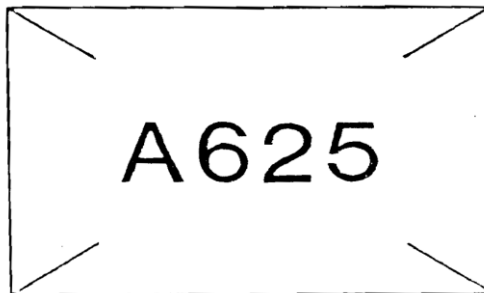


- (aa) The sides of the square shall be at least 50 mm in length.
  - (bb) The circle inside the square shall be at least 40 mm in diameter.
  - (cc) The identification number of the relevant abattoir and the words "PASSED" and "GOEDGEKEUR" shall appear in the circle.
  - (dd) The letters and figures referred to in subsubparagraph (cc) shall be at least 4 mm high.
- (ii) slaughtered in an abattoir other than an abattoir referred to in subparagraph (i), shall after being passed, be marked with a round stamp as indicated below:



- (aa) The circle shall be at least 40 mm in diameter.
- (bb) The identification number of the relevant abattoir and the words "PASSED" and "GOEDGEKEUR" shall appear in the circle.
- (cc) The letters and figures referred to in subsubparagraph (bb) shall be at least 4 mm high.

- (iii) slaughtered where exemption under sections 8(3), 9(2) and 10(2) of the Act was granted from the provisions of sections 8(1), 8(4), 8(5), 9(1) and 10(1) of the Act, shall be marked with a rectangular stamp as indicated below:



- (aa) The sides of the rectangle shall be at least 70 mm in length and 50 mm in width.
- (bb) The identification number of the abattoir preceded by the word "ABATTOIR" or the letter "A" shall appear in the rectangle.
- (cc) The letters of the word "ABATTOIR" or the letter "A", as the case may be, shall respectively be at least 8 mm and 10 mm high.
- (dd) The figures of the identification number shall be at least 10 mm high.
- (b) The identification number that shall appear in a stamp referred to in paragraph (a), is the identification number of the abattoir as indicated in the certificate of approval and shall be indicated as follows e.g. 6/25 = 625 or 7/3 = 73.
- (c) The mark on the meat shall be clearly visible and the letters and figures clearly legible.
- (d) Such stamp shall be of metal or other nontoxic and corrosion-resistant material which is easy to clean and to sterilise.
- (e) Only methyl violet shall be used as marking-ink for such a mark.
- (Regulation 2(1) of Part IX substituted by GNR 2671 of 1979)*  
*(Regulation 2(1) of Part IX substituted by regulation 3 of GNR 2322 of 1992)*

(2) This mark shall be placed as follows:

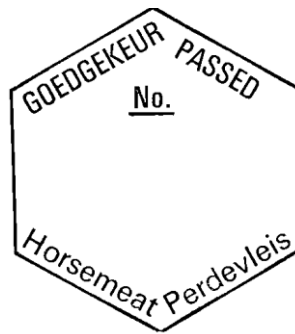
- (i) Carcasses of cattle, calves, sheep, lambs, goats, kids and pigs shall have at least 4 marks, namely at least one mark on each quarter.
- (ii) the heads of cattle, calves and pigs: One mark on either side;



- (iii) the tongues of cattle and calves, and the pluck of cattle, pigs, calves, sheep and goats: One mark;
  - (iv) ostriches: Two marks on each side, namely on the breast and thigh.
- (3) For purposes of removal from an abattoir, viscera that is not marked piece by piece, shall be marked by the Meat Inspector by placing the mark on a label which shall be fastened to the container.
- (4) Notwithstanding the provisions contained in subregulations (2) and (3) above, the Chief Meat Hygiene Officer may require or authorize the use of a method of rollermarking at a particular abattoir, which marking shall contain the words and number stated in subregulation (1).

**3.**

- (1) An equine animal carcass or parts thereof shall be marked in green ink with a hexagonal stamp made of metal or other suitable material and at least 1½ inches across (facsimile below) and bearing the identity number of the abattoir and the words "Goedgekeur" "Passed" and "Horsemeat" "Perdevleis".



This mark shall be placed in a manner similar to that prescribed in subregulation 2(2)(i).

- (2) Labels for horsemeat or horsemeat products shall be printed with green ink on paper of good quality and shall have printed on the label the words "HORSEMEAT", "PERDEVLEIS" in letters not less than ½ inch in size.
- (3) For purposes of removal from an abattoir, any package, wrapper or container containing horsemeat or horsemeat products shall be marked by the Meat Inspector with the relative mark referred to in regulation 3 on the label required by subregulation (2) above.

**4.**

- (1) A package, wrapper or container, containing meat or an animal product which has been processed and passed shall, prior to removal from an abattoir –
- (i) have a label bearing the relative mark referred to in regulations 2 and 3; and

- (ii) be packaged, wrapped or contained in a transparent film or plastic wrapping material, or in another suitable wrapping material approved by the Chief Meat Hygiene Officer.
- (2) A package, wrapper or container containing meat, processed meat or animal product, may have the particulars referred to in subregulation (1) printed thereon subject to the following conditions –
- (i) the package, wrapper or container, shall be held in a clean, dry store and kept under lock and key which shall at all times remain under the personal supervision of the Veterinary Meat Inspector;
  - (ii) the package, wrapper or container shall be handled as little as possible and always in a hygienic manner;
  - (iii) the Veterinary Meat Inspector shall control the use of packages, containers or wrapping material to ensure that only sufficient for the day's use is issued;
  - (iv) the package, container or wrapper shall completely enclose the meat, processed meat or animal product and shall not be capable of being opened without damage to the package, container or wrapping material;
  - (v) the inspection mark shall be valid only if the package, container or wrapper remains whole and is not defective or disfigured.

**5.**

- (1) A carcass, meat, or viscera which is condemned shall be marked by the Veterinary Meat Inspector with the words "Condemned"-"Afgekeur", provided that where suitable facilities exist to the satisfaction of the Veterinary Meat Inspector, he may dispense with this requirement.
- (2) The Meat Inspector shall affix to a carcass, meat, or viscera which is to be held for further inspection under these regulations a tag or label marked "Detained" - "Teruggehou".
- (3) Where a carcass, meat, or viscera intended for export is passed by the Meat Inspector as fit for human consumption but unsuitable for export, such carcass, meat, or viscera, as the case may be, shall be marked by him to indicate clearly that it is to be dealt with in such manner as the Veterinary Meat Inspector shall direct, and thereafter remarked in terms of these regulations.

- 6.** To every container in which any edible fat that has been processed in an abattoir is packed, and to every container in which edible fat is removed from an abattoir, there shall be attached a label on which there shall be clearly and legibly printed the following particulars –

- (i) the words "Passed"-"Goedgekeur";
- (ii) the identity number of the abattoir.

- 7.** To a container in which casings are packed after processing and which is to be removed from an abattoir there shall be attached a label in which there shall be clearly and legibly printed the following particulars -

- (i) the words "Passed"- "Goedgekeur":
- (ii) the identity number of the abattoir;

or these particulars may be printed on the package or container subject to the conditions referred to in regulation 4.

**8.**

- (1) No person shall affix, or place, or cause to be affixed or placed, a mark in terms of these regulations, or any copy or representation thereof, to or on any carcass, meat, processed meat or animal product or a container thereof, except under the supervision of the Meat Inspector.
- (2) No person shall fill, or cause to be filled, in whole or in part, with any meat, processed or animal product, any container bearing or intending to bear, a mark in terms of these regulations, or any copy, or representation thereof, except under the authority of the Meat Inspector.

**9.**

- (1) No person shall procure, make or prepare, or cause to be procured, made, or prepared, labels or other marking devices bearing a mark in terms of these regulations, without the written approval thereof of the Chief Meat Hygiene Officer.
- (2) When any label or other marking device is approved by the Chief Meat Hygiene Officer, new supplies of such labels or marking devices of a character exactly similar may be procured, made or prepared for use in accordance with these regulations, without further approval by the Chief Meat Hygiene Officer.

**10.**

- (1) A marking device which bears a mark in terms of these regulations shall be delivered to a Meat Inspector specifically entrusted with the safe custody thereof.
- (2) Such marking device shall be used only under supervision of a Meat Inspector.
- (3) When not in use all such marking devices shall be in the custody of the Meat Inspector specifically entrusted with their safekeeping.

- 11.** The Superintendent of the abattoir shall furnish all ink for marking purposes. Such ink must be made with harmless ingredients specified for the purpose by the Chief Meat Hygiene Officer.

12. No person shall, except with the permission of the Meat Inspector, remove or cause or permit to be removed a mark, or a label or tag, affixed to a carcass, meat, processed meat or animal product.
13. No carcass, meat or viscera shall be used in the manufacture. production. processing or treatment of canned meat products intended for human consumption in accordance with the standards of composition declared by the Minister of Economic Affairs under section fifteen (1)(a) and (i) of the Standards Act, No. 24 of 1945 to be the compulsory standard specifications, unless such carcass, meat or viscera has complied with these regulations and has been marked accordingly.
14. Notwithstanding the provisions of any other regulation in this Part, a carcass, meat, processed meat or animal product intended for export shall be marked in a manner and with a mark approved by the Chief Meat Hygiene Officer in respect of the abattoir concerned.

## **PART X**

### **DEBONING ROOMS OR PLACES**

1. A carcass passed for human consumption shall not in an abattoir be further cut up than into quarters except in rooms or places provided for the purpose and approved by the Chief Meat Hygiene Officer.
2.
  - (1) A deboning room or place shall comply with the structural requirements of Part III of these regulations.
  - (2) Adequate chilling accommodation shall be provided adjoining or near a room or place in which deboning, cutting or packing is carried out, for the purpose of keeping under refrigeration the carcass to be deboned, cut or packaged.
  - (3) The air temperature within a room or place in which deboning. cutting or packing is carried out shall be maintained at or below 10°C.
  - (4) Meat deboned or cut and packed for preservation by freezing shall within one hour of being packed be placed in a freezer capable of reducing the temperature of the packed meat to 15°C within 36 hours. and shall thereafter be maintained at or below that temperature.
  - (5) Containers containing deboned or cut meat shall be stacked in a freezer but not directly upon the floor and shall be so stacked as to facilitate inspection and removal operations.
  - (6) Such packaged meat shall not be removed from the freezer until the temperature of the meat within the package has been lowered to not higher than -15°C.

### **3.**

- (1) Packing materials shall not be kept in a cutting or deboning room in quantities greater than the daily requirement, and shall be so stored and handled as to maintain them in a clean condition up to the moment of use.
- (2) Polyethylene or other similar material approved by the Chief Meat Hygiene Officer used for wrapping cuts of meat or for lining containers shall be crystal clear and not thinner than 125 gauge. Sheets shall be large enough to cover completely a cut of meat or line a container as the case may be.
- (3) A container used for cuts of meat shall be –
  - (i) new, clean and in sound condition;
  - (ii) sufficiently strong to protect the contents from damage during handling, conveyance and storage;
  - (iii) rectangular in shape, and of such size as to contain not more than 75 lbs. net weight of firmly packed meat. Interior dimensions shall be not more than 24 inches in length by 16 inches in width by 6 inches in depth.
- (4) A container shall be clearly marked on both ends with the following information:
  - (i) The name and address or registered trademark of the packer.
  - (ii) The identity number of the abattoir concerned.
  - (iii) Date of packing.
  - (iv) Net weight of contents.
  - (v) An accurate description of the contents.
4. A stapling machine shall be effectively screened from deboning, cutting and packing areas in such a manner as to preclude the possibility of contamination of meat with stapling wire.
5. Any person engaged in handling meat in a deboning, cutting or packing room shall –
  - (i) at the beginning of each shift be provided with, and shall wear, a clean shortsleeved overall, cap and waterproof apron;
  - (ii) ensure that personal clothing worn is covered by the overall provided, and shall keep the hands and forearms to above the elbow free from clothing;

(iii) refrain from wearing rings, bracelets, wristwatches, nail varnish or unauthorized external additions to the protective clothing provided.

6. A Veterinary Meat Inspector may at any time require any container to be re-opened for inspection, and may authorize the resealing of any container so opened.
7. Where the meat is intended for export, the deboning, cutting and packing facilities and procedures shall be in accordance with such standards, methods and procedures as the Chief Meat Hygiene Officer may specify for a particular abattoir approved by him for export purposes.

## **PART XI**

### **RENDERING OF EDIBLE FAT**

1. No fat other than that derived from a carcass which has been passed shall be rendered into any edible tallow or lard except with the special permission of the Meat Inspector.
2.
  - (1) No mesenteric or intestinal fat other than omentum which has been separated from the viscera before or immediately after evisceration of the carcass shall be rendered into edible tallow or lard.
  - (2) Fat intended to be rendered into edible tallow or lard shall be sound and free from contamination and shall be collected, handled, conveyed, stored and processed in a clean and sanitary manner and under hygienic conditions to the satisfaction of the Meat Inspector.
3.
  - (1) Fat intended to be rendered into edible tallow or lard shall be collected, conveyed, or stored in receptacles, skips, trolleys or pipes used for the collection, conveyance, or storage of edible products intended for human consumption.
  - (2) All plant or equipment used in an abattoir in connection with the processing of edible tallow or lard shall be cleaned and sterilized as the Meat Inspector may require.
4. Fat that is intended to be processed in an abattoir into any edible tallow or lard shall at all times during collection, conveyance, or processing be handled in such a manner as to be separate from any fat that is not intended to be so processed.
5. The Meat Inspector may at any time take for bacteriological or other examination such samples as he deems necessary of any tallow or lard that has been produced from fat in an abattoir.

## **PART XII**

## EDIBLE OFFAL CLEANING

### 1.

- (1) An edible offal cleaning room or area shall comply with the provisions of Part III of these regulations.
- (2) The floor of such an offal room or area shall be laid to a slope of at least 1: 36 to drainage channels situated below the working surfaces.
- (3) Separate areas shall be provided for the purposes of cleaning for human consumption of –
  - (i) paunches, tripes and stomachs;
  - (ii) intestines;
  - (iii) heads, feet and trotters.
- (4) Ample supplies of hot and cold water under pressure shall be provided.

### 2.

- (1) No pluck (red offal) shall be moved into or through the offal cleaning room or area referred to in subparagraph (3) of Regulation 1.
- (2) No edible offals shall be permitted to lie upon the floor of an abattoir.

### 3.

- (1) Paunches, tripes or stomachs shall be emptied and flushed with water over a suitable container or chute, and shall thereafter be removed from the place of emptying for washing and such further cleaning, scalding and scraping as the Chief Meat Hygiene Officer may specify at a particular abattoir.
- (2) Separate containers shall be used for paunches, tripes or stomachs which have been flushed and washed and those which have in addition been scalded and scraped.
- (3) Cleaned offals shall not be stored in the cleaning room or area, but shall be removed for storage pending final disposal.
- (4) The storage room for cleaned edible offal shall be separate from the cleaning room or area, and shall be properly ventilated.

4. The cleaning of intestines for human consumption in a form other than casings shall be performed with equipment and in a manner approved by the Veterinary Meat Inspector: Provided that the Chief Meat Hygiene Officer may specify the equipment and methods to be used at a particular abattoir.

5. The trimming by means of skinning, splitting and deboning of heads shall be performed in a separate room or in a separate area allocated for this purpose.
6.
  - (1) The contents of abdominal viscera shall not be permitted to accumulate in any offal cleaning room or area, but shall be regularly removed therefrom during the course of work.
  - (2) Any place where the contents of abdominal viscera are held or loaded into containers or vehicles pending final disposal from the abattoir premises shall be provided with an impervious concrete floor suitably sloped to a drain, properly trapped and connected to the sewer, and shall be so arranged and treated as to prevent the breeding of flies, the harbouring of rodents and the emission of offensive odours.
7. Edible offal retained in an abattoir for longer than two hours after slaughter shall be stored in a refrigerated room at a temperature not exceeding minus 2° Centigrade.

### **PART XIII**

#### **PREPARATION OF CASINGS**

1.
  - (1) No casings intended for use in connection with the manufacture of food for human consumption may be prepared or processed or packaged other than in a room or place reserved for the purpose and physically separated from other areas in the abattoir.
  - (2) Intestines intended to be processed in an abattoir shall be derived from animals slaughtered in that abattoir and passed by the Meat Inspector.
  - (3) No person shall use a room or place for, or in connection with, the processing of any intestines into casings or for the packaging of any casings intended for use in connection with food for human consumption, unless the construction of the room or place is of such a standard as will enable hygienic conditions to be maintained to the satisfaction of the Veterinary Meat Inspector.
  - (4) The processing of intestines into casings shall be performed by such method and with such equipment as may be approved by the Veterinary Meat Inspector: Provided that the Chief Meat Hygiene Officer may specify a method or equipment in respect of a particular abattoir.

### **PART XIV**

#### **PREPARATION OF PET FOODS**



1. No pet food shall be processed, canned or packaged in an abattoir unless there is provided within that abattoir all such space and equipment as may be approved by the Veterinary Meat Inspector as adequate to ensure that the pet food is processed, canned or packaged under sanitary and hygienic conditions and that the processing, canning, packaging, handling or storing of pet food in the abattoir in no way interferes with the processing, handling, inspection or storage in the abattoir of meat, processed meat or animal products intended for human consumption.
2. No pet food processed, canned or packaged in an abattoir may be stored in any edible product department of that abattoir: Provided that the Meat Inspector may permit the pet food to be stored in an edible product department if –
  - (i) there is provided in that edible product department, to his satisfaction, adequate facilities for the separate storage of pet food;
  - (ii) the pet food is contained in clean and sealed containers or packages having clearly and legibly printed or stamped thereon words which indicate that the containers or packages contain pet food;
  - (iii) the storage of the pet food in an edible product department will not, in the opinion of the Meat Inspector, prejudicially affect the standards of sanitation and hygiene required by these regulations to be observed and maintained therein.
3. On the label attached or affixed to a container or package containing pet food prepared in an abattoir there shall appear the identity number of the abattoir and the words "Passed as Pet Food"- "Goedgekeur as Troeteldiervoedsel".
4. No carcass, meat, processed meat or animal product shall be used or prepared as pet food unless passed.

## **PART XV**

### **CANNING OF MEAT FOR ANIMAL CONSUMPTION**

1.
  - (1) A container shall, before being used for the canning of any meat for animal consumption, be cleaned in an inverted position with running water.
  - (2) Where any meat is canned and heat is applied to the container for the purpose of preserving it the heat that is so applied shall be sufficient to ensure that, under normal conditions of storage or transportation, it shall not be necessary for the container to be kept under refrigeration: Provided that where a can containing meat is processed otherwise than by the application thereto of steam under pressure, the

label affixed to the can shall have clearly and legibly printed or stamped thereon the words "Perishable. Keep Under Refrigeration"-"Bederfbaar. Bewaar Onder Verkoeling."

**2.**

- (1) Where a retort is used in the canning of meat it shall be fitted with an automatic device to record the temperature at which and the period for which the canned meat is processed.
- (2) Water used for the cooling of cans shall contain not less than 2 parts per million of residual free chlorine.
- (3) Recirculated water may be used for the cooling of cans subject to such conditions as the Chief Meat Hygiene Officer may specify.

- 3.** A container in which meat is canned shall be permanently marked, either in code or otherwise, to indicate the date on which the meat was canned, and also the batch concerned. The Superintendent shall acquaint the Veterinary Meat Inspector and the Meat Inspector with the nature and meaning of any code used in the cannery for the purpose of this regulation.

- 4.** The Meat Inspector shall inspect not less than ten per cent of each batch of cans after the can has been cooled to atmospheric condition and every can which is found to be defective, overfilled, slack, loose, or bulging at either end shall be condemned and disposed of as directed by the Veterinary Meat Inspector.

- 5.** Adequate facilities for the incubation, for a period of 10 days at 37°C, of a representative sample of any canned meat shall be provided.

**6.**

- (1) No batch of canned meat shall be removed from the processing premises until the incubation of all the representative samples taken by the Meat Inspector has been completed: Provided that the Meat Inspector may permit any batch to be removed before completion of incubation subject to it being stored in a place approved by him for the purpose.
- (2) The Veterinary Meat Inspector shall condemn the entire batch if upon incubation and examination of the representative samples he is of opinion that the batch is unfit for consumption.

**7.**

- (1) No person shall can, or cause or permit to be canned. any meat which –
  - (i) has undergone any process of decomposition or has otherwise deteriorated;
  - (ii) has been tampered with or adulterated by the use of any preservative or otherwise.

- (2) For the purpose of subregulation (1) no meat or animal product shall be deemed to have been tampered with or adulterated by reason only of the fact that there has been added to it a preservative or other substance in accordance with the Food, Drugs and Disinfectant Act (Act No. 13 of 1929), or any regulations for the time being in force under that Act.

**8.**

- (1) A can containing meat intended as pet food shall be clearly and legibly marked "Pet Food"- "Troeteldiervoedsel", and in addition to other details required in this Part, the following particulars –
- (i) the full name and address of the manufacturer;
  - (ii) a description of the ingredients of the product;
  - (iii) directions for use which must indicate, *inter alia*, the species of animal for which the product is intended.
- (2) Notwithstanding the requirements of subregulation (1) the Chief Meat Hygiene Officer may permit the export of canned pet foods either unmarked or marked differently to the requirements of this Part.

**PART XVI**

**EQUINE ANIMAL SLAUGHTER REGULATIONS**

1. The slaughter of an equine animal in an abattoir and the preparation and handling of the meat and animal products thereof shall be conducted in a place separate and apart from any slaughter hall in which cattle, sheep, pigs, or goats are slaughtered, or the meat or animal products thereof are prepared or handled: Provided that where no separate slaughter hall is available equine animals shall be slaughtered only after the slaughter of other species of animal has been completed for the day.
2. An equine animal which is suspected on ante-mortem inspection of being infected with glanders shall be tested with mallein by a veterinarian.
3. No person shall slaughter or submit for slaughter for human consumption –
  - (i) an equine animal which has been subjected to hyperimmunizing procedures against such human pathogenic micro-organisms as meningococci or streptococci;
  - (ii) an equine animal used for the production of gas gangrene, tetanus or diphtheria antitoxins.

**PART XVII**

**THE PRESERVATION AND STORAGE OF SKINS OR HIDES**

1. No hides or skins or parts thereof shall be salted, dried or stored at an abattoir other than in accommodation provided for the purpose and equipped with a properly drained impervious floor of concrete or other suitable material.
2.
  - (1) A hide or skin store shall be so situated, constructed and maintained as to avoid the creation of any unhygienic or objectionable condition.
  - (2) The drainage from any hide or skin store shall be separate from that serving any place where animals are slaughtered or meat or edible animal products are handled.
3. No person shall remove or deface any mark or brand upon a skin or hide at an abattoir, or remove such hide or skin from the abattoir without the authority of the superintendent.

## **PART XVIII**

### **POULTRY SLAUGHTER REGULATIONS**

1. Application for the issue of a certificate of approval in respect of a poultry abattoir shall be made to the Chief Meat Hygiene Officer by the owner in writing and in duplicate, in the form prescribed in the First Annexure hereto, together with the registration fee specified in Schedule 10, and the requirements and provisions of Part II shall apply *mutatis mutandis* to poultry abattoirs and shall include plans and specifications of premises.
2. No owner of an abattoir intended solely for the slaughter of poultry shall permit the use of such abattoir for the slaughter of poultry unless there is in force in respect of such abattoir a valid certificate of approval and the abattoir complies with the following requirements –
  - (i) the premises used as a poultry abattoir shall be properly fenced with one or more gates for the entrance or exit of vehicles and persons;
  - (ii) the siting of the abattoir buildings shall be such as to allow adequate drainage for rain or drain water to an open or closed drainage system;
  - (iii) the premises shall be provided with a satisfactory sewerage system which shall enter the municipal sewerage system or drain into a septic tank or French drain of sufficient capacity;
  - (iv) every room or working area other than offices, refrigerated rooms, storerooms, changerooms or passages shall have a floor area of at least 150 sq. ft., and no length or breadth measured from wall to wall shall be less than 9ft. Every room shall be so constructed that at least 25 sq. ft. of floor space are allowed for each person working therein. The internal height of every room shall

be not less than 9 ft. from the floor to the lowest point of the ceiling, except where airconditioning or power ventilation is installed;

- (v) floors shall be constructed of cement concrete or other easily cleansed impervious durable material and laid to a fall of one in sixty feet, free from cracks and open joints and drained to permit of thorough cleansing and disposal of all waste water into a gulley connected to a sewer, septic tank or French drain, and the junction of floors and walls shall be rounded off;
- (vi) a separate receiving roofed-in area shall be provided for the receipt and holding of live poultry prior to slaughter, as well as separate rooms or defined working areas for each of the following processes –
  - (a) killing and plucking;
  - (b) evisceration and dressing;
  - (c) packing, storage and dispatch; and
  - (d) refrigeration, when required;
- (vii) the roof shall be weatherproof;
- (viii) the inside surfaces of the walls of the slaughtering, dressing or processing rooms, or any room which may become contaminated shall be impervious to water and shall have a smooth, light-coloured washable finish;
- (ix) ceilings shall be of durable and dustproof construction and should be painted with a light gloss paint so as to form a smooth washable surface, impervious to moisture. Roof spaces above ceilings shall be rodent proofed;
- (x) there shall be provided and maintained for use in connection with a poultry abattoir –
  - (a) a supply of water of at least three (3) gallons per bird slaughtered and dressed. Such water shall be clean, potable and free from suspended matter and substances that are deleterious to the carcass, meat or poultry product, or injurious to health. The water shall have been treated by flocculation, filtration, chlorination or other process to ensure –
    - (i) the absence of coliform organisms; and
    - (ii) a total count of viable micro-organisms not exceeding 100 per millilitre; or

- (iii) comply with such standards and conditions as the Chief Meat Hygiene Officer may specify;
  - (b) a sufficient and clean supply of hot water under pressure having a temperature of not less than 82°C at convenient places, and such hot water shall be constantly available during working hours;
  - (xi) natural and artificial lighting shall be well distributed. Artificial lighting shall have an intensity at any point of not less than 20 foot candles. In areas where birds or carcasses are inspected lighting shall be increased to not less than 50 foot candles;
  - (xii)
    - (a) every room, section or sub-division, with the exception of the chilling and freezing rooms, shall be efficiently ventilated. Internal windowsills shall be sloped at such an angle that dust and dirt cannot collect and have a smooth surface which can easily be kept clean;
    - (b) ventilation, whether natural or artificial, should allow at least three (3) changes of air per hour; the design of the building should ensure that the direction of airflow is from "clean" area to "dirty" area;
    - (c) ventilation shall effect the removal of excess steam and prevent the growth of mould and the formation of condensate. Natural ventilation shall be augmented, if necessary, by mechanical means;
  - (xiii) an adequate number of wash-basins with an adequate supply of hot and cold running water, germicidal soap or detergent solution. and disposable towels shall be provided at every entrance to the dressing and processing areas of a poultry abattoir.
- 3. No person shall keep, or allow to be kept, any live poultry at a poultry abattoir or part thereof, other than in suitable containers. If poultry are held for longer than eight hours, the containers shall comply with the following requirements –
  - (i) the floor area of a container for turkeys or geese shall not be less than one square foot per bird and the height thereof shall be not less than thirty inches; for other poultry the respective dimensions shall be one-half sq. ft. per bird and not less than twenty inches in height;
  - (ii) each container or compartment of a multiple container shall hold not more than thirty chickens or halfgrown birds, or twenty adult poultry, ducks or other poultry of a similar size or ten (10) turkeys or geese;
  - (iii) different species of poultry shall not be placed in the same container;

- (iv) the containers shall be kept or erected on a suitably paved and drained area, provided that where containers holding poultry are stacked upon each other, the containers shall not be placed within a distance of twelve inches from any wall or other vertical surface or within twenty-four inches of the roof of any shelter required in these regulations.
4. No live poultry shall be kept on the premises for a period exceeding twenty-four hours prior to slaughtering: Provided that poultry may be kept for up to seventy-two hours prior to slaughtering if proper facilities for accommodation, feeding and watering of poultry in the containers exist.
5. The Superintendent keeping poultry on the abattoir premises for the purpose of slaughtering in terms of these regulations shall –
- (i) maintain the premises and all crates, battery systems, paved and surrounding areas at all times in a thoroughly clean and hygienic condition and free from rodents, flies, vermin and other parasites;
  - (ii) ensure that all poultry droppings and feathers are properly stored in suitable containers with closefitting covers and removed daily from the premises;
  - (iii) regularly disinfect, deodorize and keep in good repair all containers, crates and battery systems;
  - (iv) store all poultry food in approved rodent-proof containers;
  - (v) shall forthwith remove any empty poultry containers or crates from the processing area, and shall place them in a demarcated area of the yard.
6. A Superintendent of a poultry abattoir shall –
- (i) provide adequate and suitable protective clothing free of charge for every employee, who shall wear such protective clothing at all times when at work;
  - (ii) ensure that protective clothing is not worn or used by employees outside of working hours;
  - (iii) ensure that all protective clothing is kept as clean as possible at all times.
7. A Superintendent of a poultry abattoir shall –
- (i) cause all refuse to be removed daily;

- (ii) provide a sufficient number of suitable receptacles with close-fitting lids for the collection, disposal and removal of refuse and shall after the contents have been so removed and disposed of, cause such receptacles to be thoroughly cleansed before being used again;
  - (iii) ensure that any blood or other refuse which is not immediately swilled down a drain is collected in suitable receptacles and disposed of as mentioned in subparagraphs (i) and (ii).
- 8. A person shall immediately after handling any poultry which he knows or suspects to be diseased, wash with hot water and soap or any other detergent all parts of his person, utensils, apparatus and protective clothing which may have come into contact with such poultry.
- 9.
  - (1) No person shall allow any dressed poultry to come into contact with the floor or any waste water or refuse.
  - (2) No person shall stack or store dressed poultry or any part thereof in such a manner as to preclude the effective inspection thereof.
  - (3) No person shall use a cloth or other material to wipe or dry a poultry carcass.
- 10. All equipment, fittings and utensils coming into contact with carcasses or meat shall be made of smooth-surfaced stainless metal or other suitable material and be of seamless, hygienic design. Lead and lead alloys other than solder shall not be used in the construction of equipment coming into contact with carcasses or meat. All tables shall be made of metal. The frames shall be made of corrosion resistant metal or be galvanized and the tops shall be made of stainless metal or other corrosion resistant impervious material possessing similar characteristics. Cutting boards or blocks where used shall be solid and smooth and made of tough rubber-plastic or other specified impervious material. The tops of tables shall allow rapid and effective drainage and shall be free from cracks and crevices. All joints shall be made watertight.
- 11. All equipment, fittings and utensils shall be maintained in a state of good repair and be kept clean. Cleaning and bactericidal materials, hot and cold running water, hose-piping, brushes and other materials and equipment necessary for cleaning shall be available.
- 12. Water used for the cleaning of equipment and utensils shall be continuously chlorinated to contain a minimum of 5 p.p.m. of free residual chlorine, or alternatively, it shall contain a disinfectant specified by the Chief Meat Hygiene Officer.
- 13. Suitable and efficient facilities shall be provided in convenient places within a poultry abattoir for the cleansing and sterilization of cloths, knives and small equipment and the sanitization of fittings and appliances.



- 14.** The Superintendent of a poultry abattoir shall keep and maintain it or cause it to be kept and maintained in such a state of repair and cleanliness and so conduct operations as to prevent the risk of contamination of any poultry intended for human consumption. and in particular shall ensure that –
- (i) all receptacles containing refuse are kept covered with close-fitting lids or covers;
  - (ii) tanks and other containers are emptied and washed out and sterilized as often as is necessary and in any event thoroughly cleansed and sterilized at the end of each working day;
  - (iii) any paper or other wrapping material used for covering or handling dressed poultry in any manner shall not be damaged in any way and shall be in a clean and hygienic condition;
  - (iv) all floors and walls of all rooms in a poultry abattoir shall be thoroughly clean at all times.
- 15.** Measures shall be taken to inhibit mould growth and to prevent dust, dirt, flaking paint and other loose material being present in the slaughtering, dressing or processing areas or in the storage, cold storage and refrigeration rooms.
- 16.** No. germicide, insecticide, rodenticide, or deleterious substance of any nature by which a carcass, meat or animal product is or may be contaminated shall be handled, stored or used in a part of a poultry abattoir in which a carcass, meat, or animal product is dealt with, handled, processed or stored: Provided that such substance may be used at any time if the Veterinary Meat Inspector is satisfied that there will be no danger of contamination of the carcass, meat, or animal product.
- 17.** By-product and rejected material processing plants shall be effectively separated from the slaughtering, dressing, processing or storage areas.
- 18.** The Superintendent of a poultry abattoir shall keep at such abattoir a book called a "Poultry Book" in which shall be correctly entered immediately after the slaughter of poultry, the date, the number, the description and the variety of poultry slaughtered, and the names and addresses of the persons by whom or on whose behalf such poultry were delivered for slaughter.
- 19.** No person shall deliver or receive at an approved poultry abattoir without the previous consent of the Veterinary Meat Inspector –
- ((i) any obviously diseased poultry;
  - (ii) the carcass of any poultry which has died or has been killed before it could be delivered to such abattoir.
- 20.** The Superintendent of a poultry abattoir exporting or intending to export poultry shall comply with any conditions and procedures which the Chief Meat Hygiene Officer may impose.

**21.** The Superintendent of a poultry abattoir shall be responsible for –

- (i) the maintenance of cleanliness and proper hygienic conditions throughout the abattoir;
- (ii) the cleanliness of the outer garments of an employee handling a carcass;
- (iii) the thorough and regular cleansing and disinfection of all knives and equipment;
- (iv) the washing of their hands by employees after visiting a lavatory.

**22.** The Superintendent of a poultry abattoir shall not permit –

- (i) smoking or expectorating in any area of an abattoir containing any poultry carcass or portion thereof;
- (ii) the chewing of tobacco. the placing of knives in the mouth, the testing of any container used for the packaging of poultry carcasses or portions thereof with air from the mouth or the sucking of air from any container used for packaging carcasses or portions thereof by means of the mouth;
- (iii) any dog or cat to enter a poultry abattoir.

**23.**

- (1) An ante-mortem inspection of poultry shall be made by the Veterinary Meat Inspector on the day of slaughter.
- (2) Batteries, coops, or other facilities in which live poultry is presented for ante-mortem inspection shall be of such arrangement and construction, and shall be so placed with sufficient light provided that the Veterinary Meat Inspector may carry out his inspection.
- (3) Birds plainly showing on ante-mortem inspection any disease or condition that under regulation 32 may require condemnation in whole or in part on post-mortem inspection, shall be segregated from the other poultry and held for separate slaughter, evisceration. and post-mortem inspection.
- (4) If live poultry, affected by a contagious disease transmissible to man, is brought into an abattoir, such poultry shall be segregated. The slaughtering of such poultry shall be deferred and shall not be carried out without the prior permission of the Veterinary Meat Inspector.

**24.**

- (1) Turkeys, ducks or geese shall not be slaughtered at the same time as other poultry.

- (2) After slaughtering and dressing turkeys, ducks or geese the slaughtering area shall be thoroughly cleansed before slaughtering of other poultry is undertaken.
- (3) Ostriches shall be slaughtered only at an abattoir in which no other animals are slaughtered, except with the permission of the Veterinary Meat Inspector.

**25.**

- (1) Poultry shall be bled immediately after stunning by the severing of the neck or brain bloodvessels.
- (2)
  - (i) Bleeding shall be carried out as thoroughly as possible by suspending poultry from the legs or by placing them in suitable metal bleeding cones. At least 90 seconds time shall be allowed for bleeding.
  - (ii) Blood containers shall be constructed of corrosion-resistant metal and should have close-fitting lids. They shall be emptied at least once a day and shall be thoroughly cleansed after each emptying.
  - (iii) Blood troughs should be of corrosion-resistant metal and easily removable for cleaning and for disposal of the blood.
  - (iv) Blood tunnels should be of corrosion-resistant metal or solid wall construction. Metal tunnels should have detachable side and head shields and the base trough arranged with a slope to free-standing blood containers. Solid wall tunnels shall be tiled, or furnished with a completely impervious, smooth surface. The base trough shall be arranged with a slight fall to the blood container or tank.

**26.**

- (1) Conveyors used in the slaughter, handling, evisceration and preparing of poultry shall be of metal or other suitable material specified by the Chief Meat Hygiene Officer, and so designed and constructed as to permit correlation of carcasses and viscera and to allow adequate and efficient inspection.
- (2) Overhead conveyors shall be so constructed and maintained that they will not allow grease, oil, or dirt to accumulate on the drop chain or shackle which shall be of corrosion-resistant metal or other material approved by the Chief Meat Hygiene Officer.
- (3) Non-metallic belt-type conveyors used in moving packaged poultry shall be of water-proof composition.
- (4) When individual trays are not used during the evisceration operation, each carcass shall be suspended and a metal trough or a trough constructed of other impervious material approved by the Chief Meat Hygiene Officer, shall be provided beneath the conveyor to extend from the point where the carcass is

opened to the point where the viscera have been completely removed, and such troughs shall be flushed continuously by running water as a flow or spray.

**27.**

- (1) Scalding or plucking equipment used for immersing a carcass shall be constructed of corrosion-resistant metal or other suitable impervious material.
- (2) Plucking or defeathering shall take place in such a manner to prevent the scattering of feathers, and any surface with which the carcass comes into contact during plucking, defeathering or singeing shall be kept thoroughly clean.

**28.** Evisceration equipment shall be so arranged that all parts can be kept clean, and inedible materials immediately removed.

**29.**

- (1) No viscera or any part thereof shall be removed from any dressed poultry which is to be dealt with, prepared or processed under inspection in any poultry abattoir, except at the time of evisceration and inspection. Each carcass to be eviscerated shall be opened so as to expose the organs and the body cavity for proper examination by the Meat Inspector. If a carcass is frozen, it shall be thoroughly thawed before being opened for examination by the Meat Inspector. Each carcass, or all portions comprising such carcass, shall be examined by the Meat Inspector.
- (2) A carcass, including all portions thereof, in which there is a lesion of disease, or other condition which might render it or any portion thereof unfit for human consumption and with respect to which a final decision cannot be made on first examination by the Meat Inspector, shall be held for further examination. The identity of each such carcass, including all portions thereof shall be maintained until a final examination has been completed.
- (3) At the time of evisceration a carcass, or any portion thereof, which is found to be unfit for human consumption, shall be condemned by the Veterinary Meat Inspector.
- (4) A carcass, and all portions and organs thereof, which is found to be fit for human consumption, shall be passed by the Meat Inspector.

**30.** Inedible material (offal) shall be put into a separate receptacle, or washed down to a reception tank which should, apart from the opening to receive the material (offal), be kept covered and, if necessary, should drain into a gully. The tank shall be emptied as often as necessary and at least twice a day.

**31.** Edible offal shall be removed to a sorting shelf or tray clear of the working area or evisceration trough.

**32.**

- (1) The carcasses or portion of carcasses of all poultry inspected at an approved poultry abattoir and found at the time of post-mortem inspection, or at any subsequent inspection, to be affected with any of the diseases or conditions named in this regulation shall be dealt with as indicated in respect of the particular disease or condition. The decision as to the disposal of a poultry carcass, meat, viscera or animal product affected with a disease or condition not specifically mentioned in these regulations shall be made by the Veterinary Meat Inspector.
- (2) If poultry upon either ante- or post-mortem inspection is found to be suffering from any of the following diseases or conditions the bird or the whole carcass and viscera shall be condemned by the Veterinary Meat Inspector –
  - (i)
    - Anthrax
    - Botulism
    - Brucellosis
    - Duck plague
    - Duck Virus hepatitis
    - Erysipelas
    - Fowl Cholera (Pasteurellosis)
    - Fowl plague
    - Goose influenza
    - Listeriosis
    - Newcastle Disease
    - Ornithosis
    - Pyæmia
    - Rabies
    - Salmonellosis
    - Septicæmia
    - Tetanus
    - Toxæmia
    - Tularæmia
    - Tuberculosis
  - (ii)
    - Abnormal odour, colour and consistency
    - Decomposition
    - Emaciation
    - Hydræmia
    - Ascites
    - Moribund
    - Overscalding resulting in a cooked appearance of the meat.

(3)

- (i) Total or partial condemnation shall take place if poultry upon inspection is found to be suffering from any of the following diseases or conditions-

Air-sac mite infestation

Arthritis and /or Tendovaginitis

Entero-hepatitis (Histomoniasis)

Breast blisters

Respiratory diseases and their complications such as Air-succulitis, peritonitis, pericarditis, perihepatitis

Coccidiosis

Fowl pox

Leukosis

Marek's disease

Mycosis

Moniliasis

Neoplasms

Parasitic infection

Subcutaneous mite infestation

Trichomoniasis

Infectious laryngo-tracheitis

Vibrionic hepatitis.

The entire bird shall be condemned if –

- (a) the disease is accompanied by emaciation, and/or dehydration;
- (b) advanced pathological changes are observed; or
- (c) the condition has so spread that affected portions or organs cannot easily be separated.

Portions of the bird shall be passed in other cases after removal and condemnation of affected portions or organs.

- (ii) In conditions such as –

avitaminosis

visceral gout

salpingitis

the entire bird shall be condemned if –

- (a) the condition is accompanied by severe emaciation;

- (b) advanced pathological changes are observed.

Portions of the bird shall be passed in other cases after removal and condemnation of affected portions or organs.

- (iii) Portions of the carcass and organs shall be condemned if they are –

- (a) affected by disease;
- (b) soiled, or contaminated with disease;
- (c) severely bruised; or
- (d) in any other way rendered unfit for human consumption.

- (4) The Superintendent shall keep a record of the number of carcasses passed and the number of carcasses condemned.

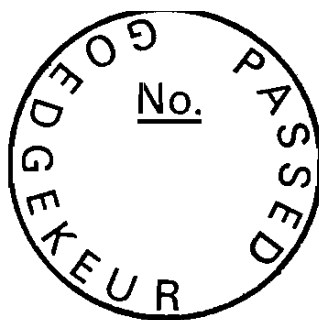
### 33.

- (1) Immediately after evisceration, a poultry carcass and the giblets shall be cooled as rapidly as possible to a temperature of 10°C or lower.
- (2) Water used for cooling shall conform to the specifications for potable water prescribed by regulations 3(x)(a). No cooling water shall be recirculated unless it has been so treated as to conform to the above specification.
- (3) Ice used for cooling shall be made from potable water, and shall be kept free from contamination prior to use. Block ice shall be washed with potable water immediately prior to crushing.
- (4)
  - (i) Water and ice used for batch cooling shall be replaced after each batch.
  - (ii) Water used for continuous cooling shall be continuously added to the chiller at a rate of not less than ¼ gallon per bird chilled. Meters shall be installed to register the amount of water entering the system.
  - (iii) The use of chemical additives, other than salt (NaCl) which may be added to chilling media in concentrations not exceeding 70 pounds to 10,000 gallons of water as an aid to chilling, shall be permitted only when approved by the Chief Meat Hygiene Officer and subject to such concentrations as he may specify.

- (5) No antibiotic substance shall be added to any poultry carcass or portion thereof or edible poultry product or to any water or ice used in a poultry abattoir.
- (6) Poultry washing, chilling and draining methods shall be such that the increase of weight due to absorption and retention of water by a poultry carcass shall not at the time of packaging exceed the limits set forth in the following table:

<i>Kind and weight of Poultry, ready to cook</i>	<i>Percentage increase in weight over weight before washing</i>
Turkeys 20 lbs. and over	4½%
Turkeys 10-20 lbs.	6%
Turkeys under 10 lbs.	8%
Chickens 5 lbs. and under	8%
All other Poultry of any weight	6%

- (7) The Meat Inspector shall make such weight tests as he deems necessary to ensure compliance with the provisions of Regulation 33(6).
34. Weighing and packaging of a poultry carcass, portions thereof and giblets shall be done with the utmost cleanliness.
35. All poultry carcasses passed shall be labelled, tagged or marked with the following inspection mark:



and such label, tag or mark shall also bear the identity number of the poultry abattoir, subject to the provisions of Regulation 36.

36. A passed poultry carcass or portions thereof or giblets may be wrapped in transparent film, plastic wrapping material, or by some other method or wrapping material as approved by the Chief Meat Hygiene Officer, and on which the inspection mark referred to in Regulation 35 has been legibly printed.
- 37.
- (1) Wrapping material, carrying the inspection mark, shall be held in a clean, dry store and kept under lock and key, and shall be at all times under the personal supervision of the Veterinary Meat Inspector.



- (2) Wrapping material shall be handled as little as possible and always in a hygienic manner.
- (3) The Veterinary Meat Inspector shall satisfy himself that no more wrappers or inspection tags are issued than are required for the day's use in the wrapping area of the abattoir.
- 38.** Poultry carcasses, portions thereof or giblets stored in cold rooms shall be inspected regularly for mould growth, or other signs of deterioration. They shall be stored so as to permit adequate circulation of air around them and shall not be piled directly onto the floor of the room.
- 39.**
  - (1) Where bulk packaging takes place, poultry carcasses shall be placed in suitable containers designed for the purpose.
  - (2) Loading platforms shall be roofed and facilities shall be provided for easy loading into vehicles. As far as possible, temperature changes in the carcasses shall be avoided during transport and temperatures shall be maintained below 10°C.
- 40.** A vehicle used for transport of poultry carcasses shall be clean. Facilities shall be provided for the cleansing and disinfection of such a vehicle at the poultry abattoir.
- 41.** All persons engaged in the transport of poultry carcasses shall maintain a high standard of personal cleanliness and shall wear suitable protective clothing made of material which should preferably be light coloured and which can be easily washed and kept clean.
- 42.** Where in a poultry abattoir a carcass, meat, viscera, or animal product is condemned by the Veterinary Meat Inspector, it shall be the duty of the Superintendent of that abattoir to cause such carcass, meat, viscera or animal product to be dealt with as prescribed in Part VIII.
- 43.**
  - (1) No person shall feed or cause to be fed at an abattoir any poultry with any blood, offal or refuse, unless such blood, offal or refuse has been boiled or desiccated to the satisfaction of the Veterinary Meat Inspector.
  - (2) Stomachs, crops and intestines shall, as soon as possible after each evisceration be placed in suitable containers and removed from the slaughtering floor in such a manner as not to interfere with the meat inspection or to cause any obstruction or nuisance.
- 44.**
  - (1) The Meat Inspector may give such directions as appear to him to be necessary for the proper preservation in the abattoir of a carcass, meat, viscera, or animal product which has been condemned by the Veterinary Meat Inspector or which the Meat Inspector requires to be detained for the time being.

- (2) A person in an abattoir shall comply in all respects with the terms of any direction given under this regulation by the Meat Inspector or Veterinary Meat Inspector.
- 45.** In no case shall a carcass, meat, viscera, or animal product that has been condemned in a poultry abattoir by the Veterinary Meat Inspector be permitted to remain in any edible product department of that abattoir after the conclusion of a working day.
- 46.** If the Veterinary Meat Inspector condemns a bird or a carcass, meat, viscera, or animal product, he shall, on written application by the owner thereof or his agent, furnish such owner or agent with a certificate substantially in the form outlined in Schedule 9.
- 47.**
- (1) An inspected and passed poultry carcass, portion or giblet may be brought into an approved poultry abattoir only if its container is marked as prescribed and the contents are re-inspected by a Meat Inspector at the time they are brought into such abattoir. If such contents, upon re-inspection *[sic]* are found to be unfit for human consumption, they shall be condemned by the Veterinary Meat Inspector and dealt with as prescribed in Regulation 42.
- (2) A product which is prepared under inspection in an approved poultry abattoir shall be inspected as often as the Meat Inspector deems necessary in order to ascertain whether the product is fit for human consumption at the time it leaves the premises. Upon any such inspection, if any product or portion thereof is found to be unfit for human consumption, such product or portion thereof, shall be condemned by the Veterinary Meat Inspector.
- 48.**
- (1) The number of poultry that one Meat Inspector may inspect shall not exceed 20 per minute nor exceed 5,000 per 24 hours.
- (2) Having regard to the needs of inspection and hygienic control the Chief Meat Hygiene Officer may specify the maximum rate at which any particular species of poultry in a particular abattoir may be slaughtered, and the maximum number of such poultry which a Meat Inspector may inspect within a period of twenty-four hours.
- 49.** Where the Meat Inspector suspects that poultry are infected with a disease mentioned in Schedule 1, he shall forthwith report the fact to the Veterinary Meat Inspector and the Superintendent, who shall immediately inform the nearest State Veterinarian accordingly.
- 50.**
- (1) The Superintendent of a poultry abattoir shall keep the records and furnish the reports and returns prescribed in Part XXVIII.

- (2) The Superintendent of a poultry abattoir shall be responsible for the payment of any fee levied in terms of Part XXIX.
- (3) The Superintendent of a poultry abattoir shall provide himself with a copy of the Act and of any regulations made thereunder.
- 51. The requirements and provisions of Part XXI in respect of Cold Storage Facilities shall apply *mutatis mutandis* to poultry abattoirs.

## PART XIX

### TRANSPORT OF ANIMALS, CARCASSES, MEAT AND ANIMAL PRODUCTS

#### 1.

- (1) A vehicle used for the transport of an animal to an abattoir shall be maintained by the owner thereof in a clean and hygienic condition.
- (2) A vehicle used for the purpose of conveying an animal to an abattoir, shall be thoroughly washed down or otherwise cleaned as soon as practicable after the animal has been unloaded therefrom.
- (3) The Chief Meat Hygiene Officer may require the provision in a particular abattoir of adequate facilities for the disinfecting and washing down of a vehicle used for the transport of an animal.
- (4)
  - (i) Animals of different species or adult cattle and calves shall not be transported together in the same vehicle unless physically separated.
  - (ii) The floors of any vehicle used for the transportation of any animal to an abattoir shall be solid and impervious and shall be fitted with cleats or gratings to provide a secure foothold.

- 2. A vehicle used for the transportation to or from an abattoir of carcasses, meat or edible offal shall be of the fully enclosed type, and shall bear in a conspicuous position on its exterior the name and address of the owner or controller.

- (1) The load space of such vehicle shall be completely separated from the driving cab and shall be –
  - (i) continuously lined with corrosion resistant metal or other impervious suitable material, which shall be rounded at all corners, junctions and intersections;
  - (ii) as far as practicable free from joints and capable of being easily and thoroughly cleaned;

- (iii) insulated in such a way that the temperature of the meat shall not rise more than 5° Centigrade per hour;
- (iv) kept thoroughly clean internally and externally, and in a good state of repair mechanically and otherwise;
- (v) fitted with discharge outlets adequate in number and so designed as effectively to drain all liquid from it, and such outlets shall have close-fitting plugs.

(2)

- (i) A vehicle used for the transportation of carcasses, sides or quarters other than frozen carcasses, sides or quarters, shall be fitted with beams and stainless steel hooks for the purpose of carrying such carcasses, sides or quarters in a suspended position, clear of the floor.
- (ii) Frozen carcasses, sides or quarters need not be transported in the hanging position but shall not be stacked directly on the floor of the vehicle.
- (iii) All chains and bars used for stabilizing the load shall be of corrosion resistant metal, and so installed that they can be easily removed for cleaning.

**3.**

- (1) A vehicle used for the transportation of meat and edible offal to or from an abattoir shall be kept clean to the satisfaction of the Meat Inspector.
- (2) The Chief Meat Hygiene Officer may require the provision in a particular abattoir of adequate facilities for the disinfection and washing down of a vehicle used for the transport of carcasses, meat or animal products.
- (3) All meat within a vehicle shall be properly protected from dust and flies.
- (4) No tarpaulin, mat or runner shall be allowed in or on the vehicle except on the floor during loading. Such tarpaulin, mat or runner shall be made of nylon, plastic or other material, which has a smooth surface. is impermeable and capable of being easily and effectively cleaned and of having all stains removed therefrom, and shall be maintained at all times clean and in good repair.
- (5) A vehicle used for the transportation of a carcass, meat and edible offal shall not be used for the conveyance of hides, skins, inedible or condemned meat or offal, refuse, manure. live animals or any obnoxious material.

**4.**

- (1) Persons engaged in loading. transporting and unloading exposed meat or edible products shall be clean in their persons and shall wear clean sound overalls and headwear of a light coloured washable material.

Prepared by:

- (2) No person shall travel, spit or use tobacco in the load space of any vehicle used for the transportation of meat or edible offal.
- (3) No person shall permit any meat or edible offal unless enclosed in covered impervious containers to be placed upon the floor of any vehicle.
5. No person shall place or transport –
  - (i) any carcass or part thereof and any offal in the same vehicle at the same time unless such offal is enclosed in an impervious corrosion resistant container with a tight fitting lid;
  - (ii) cleaned and uncleaned offal in the same vehicle at the same time unless such offals are separately enclosed in impervious corrosion-resistant containers with tight fitting lids.
6.
  - (1) Carcasses or meat which in the course of delivery from an abattoir require to be transferred from one vehicle to another shall be wrapped or packaged or otherwise dealt with as the Chief Meat Hygiene Officer may require.
  - (2) Edible offals shall not be conveyed in or through any public place unless they are completely enclosed.
  - (3) No blood or other liquid may be discharged onto the ground in a public place from the outlets prescribed in terms of subparagraph 2(v) or from any other place, and effective measures shall be taken to prevent any blood or other liquid or drippings from escaping otherwise from any part of the vehicle.
7. Carcasses and edible offal intended to be transported by a vehicle over distances exceeding 10 miles, shall be cooled immediately after inspection. The temperature of the deepest part of the carcass, or portions thereof, shall not exceed + 7° Centigrade, and that of the edible offal + 3° Centigrade at any time during transportation.
8.
  - (1) No person shall transport any carcass or meat of any animal slaughtered outside the area of a local authority into that area or transport any carcass or meat of any animal slaughtered within the area of a local authority to the area of another local authority unless such carcass or meat has been inspected and passed by a Meat Inspector prior to such transportation.
  - (2) The provision of subregulation (1) shall not apply in respect of a person who transports personally a carcass or meat with the intention of using such carcass or meat solely for the purpose of his own consumption or the consumption of his household or non-paying guests.

## PART XX

## IMPORTATION OF CARCASSES AND MEAT

1. No person shall subject to the provisions set out in regulation 11, import into the Republic of South Africa any carcass or meat except in compliance with the requirements of these regulations.

*(Regulation 1 of Part XX substituted by regulation 1 of GNR 894 of 1994)*

2. No person shall subject to the provisions set out in regulation 11, import a carcass or meat into the Republic of South Africa, unless such carcass or meat originates from an abattoir approved for this purpose by the Chief Meat Hygiene Officer.

*(Regulation 2 of Part XX substituted by regulation 2 of GNR 894 of 1994)*

### 3.

- (1) An application for a permit to import a carcass or meat shall be considered only if submitted through a representative of the intending importer carrying on business within the Republic, and shall be made to the Chief Meat Hygiene Officer in the form set out in the Fifth Annexure.
- (2) In addition to the particulars furnished in the said application form, an applicant for a permit referred to in subregulation (1) shall also furnish such further particulars and/or information, and in such manner, as the Chief Meat Hygiene Officer may require.
- (3) The Chief Hygiene Officer may issue such permit subject to such conditions as he may deem necessary to impose and which shall be specified therein, or in an annexure thereto.
- (4) The Chief Meat Hygiene Officer may refuse the issue of a permit for the importation of a carcass or meat without giving any reason for such refusal.

### 4.

- (1) No carcass or meat shall be admitted into the Republic of South Africa unless –
  - (i) the relative consignment enters the Republic of South Africa through an approved port of entry;
  - (ii) such consignment is accompanied by a meat-inspection certificate in the form as set out in the Sixth Annexure issued by a veterinarian authorized by the government of the foreign country concerned whose name and signature have been previously notified to the Chief Meat Hygiene Officer.
- (2) No Veterinary Meat Inspector at an approved port of entry shall accept a certificate unless it is signed by an authorized veterinarian whose name has been circularized by the Chief Meat Hygiene Officer and whose authority to sign certificates has not been revoked.

- (3) The foreign meat-inspection certificate required by this regulation to accompany each consignment containing any carcass or meat shall be delivered by the consignee or his agent in the Republic of South Africa, to the Veterinary Meat Inspector at the place of inspection. and inspection of the carcass or meat will not be commenced prior to such delivery.
- (4)
- (i) An importer shall make application, verbally or in writing, for inspection to the Veterinary Meat Inspector, if one be stationed at the port where the carcass or meat is to be offered for importation, or if there is no Veterinary Meat Inspector at such port, to the Chief Meat Hygiene Officer, as long as possible in advance of the anticipated arrival of each consignment.
  - (ii) Each application shall state the approximate date on which the consignment is due to arrive in the Republic of South Africa, the name of the ship, aircraft or vehicle transporting it, the name of the country from which the consignment was shipped or carried, the place of destination, and the quantity and kind of meat.
  - (iii) A person knowingly giving incorrect information in regard to an application in terms of this regulation shall be guilty of an offence.
5. No meat in pieces too small to permit of adequate inspection upon arrival at the place of inspection shall be admitted into the Republic of South Africa, except if frozen, wrapped and packed in marked containers as specified by the Chief Meat Hygiene Officer.
6. No inedible grease, inedible tallow, or other rendered inedible fat possessing the physical characteristics of an edible product shall be admitted into the Republic of South Africa for industrial use unless it has first been denatured or otherwise destroyed for food purposes in a manner specified by the Chief Meat Hygiene Officer and the containers have been conspicuously marked with the word "INEDIBLE" in letters not less than 2 inches high.
7. The Chief Meat Hygiene Officer may specify the construction of the compartment or holding area of a vehicle, aircraft or ship in which a carcass or meat is imported into the Republic of South Africa, its facilities for the hanging, stacking or spacing therein of such carcasses or meat, and the temperature thereof.
8. The consignee or his agent shall furnish such facilities and shall provide such assistants for the handling and marking of carcasses or meat, or the containers thereof, offered for importation at the place of inspection as the Veterinary Meat Inspector may require.
- 9.
- (1) The Veterinary Meat Inspector may take, free of charge from each consignment offered for importation, samples of a carcass or meat for inspection or further examination.

- (2) If such inspection or examination indicates that a carcass or meat offered for importation into the Republic is unfit for human or animal consumption, a thorough inspection of the whole consignment from which the samples were taken shall be made.
- (3) A carcass offered for importation from which the peritoneum, pleura or body lymph glands have been partially or totally removed, shall be refused entry.
- (4) A carcass or meat offered for importation which is found upon inspection to be unfit for human or animal consumption, or to contain any substance referred to in Regulation 3(1) of Part V, shall be condemned and destroyed under supervision of the Veterinary Meat Inspector.

**10.**

- (1) A carcass or meat submitted for inspection which is found to comply with these regulations and to be fit for consumption shall be passed and admitted into the Republic of South Africa.
- (2) A carcass or meat imported into the Republic of South Africa which is found upon inspection not to comply with the provisions of any relevant regulation, or to be unfit for consumption, shall be condemned and dealt with as specified by the Chief Meat Hygiene Officer.

**11.**

- (1) Any person who slaughters for own consumption and import fresh meat into the Republic of South Africa from the Republic of Namibia is, subject to the provisions of subregulation (3) and (4), exempted from the prohibition on the importation of any carcass or meat in terms of regulation 1;
- (2) Any person who slaughters for own consumption is, subject to the provisions of subregulation (3), not effected by the prohibition in terms of regulation 2;
- (3) Any person may slaughter for own consumption in terms of subregulations (1) and (2) hereto, and import fresh meat into the Republic of South Africa from the Republic of Namibia, if-
  - (i) such person is the owner of agricultural land in the Republic of Namibia;
  - (ii) the slaughter for own consumption takes place on the agricultural land mentioned in subparagraph (i);
  - (iii) the consignment of fresh meat which is imported does not exceed the mass prescribed in subregulation (4); and
  - (iv) such person is in relation to each consignment of meat in possession of a veterinary movement permit in terms of the Animal Diseases Act, 1984 (Act No. 35 of 1984);
- (4) Fresh meat that is thus imported may not in terms of the following species, exceed the prescribed mass:



- (i) Bovine: 250 kg;
- (ii) members of the equine family: 300 kg;
- (iii) pigs: 200 kg;
- (iv) calves [*sic*] : 120 kg;
- (v) sheep: 80 kg;
- (vi) goats: 80 kg;
- (vii) rabbits: 25 kg; and
- (viii) poultry: 25 kg.

*(Regulation 11 of Part XX added by regulation 3 of GNR 894 of 1994)*

## **PART XXI**

### **COLD STORAGE FACILITIES**

1. At an abattoir where ten or more cattle units are slaughtered in a day, or where carcasses are intended to be deboned, the carcasses shall immediately after slaughter be placed in and shall not within a period of sixteen hours be removed from, a refrigerated room designed, constructed, equipped and operated in accordance with the following requirements –
  - (i) the refrigeration machinery for the cold storage installation shall have been designed and shall be operated in accordance with the provisions of the Factories, Machinery and Building Works Act, 1941 (No. 22 of 1941) with specific reference to regulation C43;
  - (ii)
    - (a) a refrigerated room used for initial chilling of "warm" carcasses, sides or quarters, shall be maintained at temperatures below 7°C and the mean air speed over the carcasses, sides or quarters shall be maintained at a value above 0.75 metres per second. In the terminal stages of chilling the air temperature shall be maintained at a value between -1 and 2°C. In the case of meat, e.g. poultry, packed in cartons or trays, room temperatures shall be maintained below 3°C and the mean air speed over the product shall be maintained above 0.75 metres per second;
    - (b) a refrigerated room used for the storage of chilled carcasses, sides, quarters or portions shall be maintained within the range -1° to 5°C and the mean air speed over the product shall be maintained above 0.5 metres per second. The relative humidity shall be maintained

below 95 %. If the product is stored for longer than 72 hours, the relative humidity should be maintained below 90%;

- (c) a refrigerated room used for the storage of offal shall be maintained at a temperature below -2°C. If the offal is stored for longer than 72 hours the temperature should be maintained below -10°C.

(d)

- (i) a refrigerated room used for slow freezing of a carcass or meat shall be operated at temperatures below -18°C to freeze such carcass or meat within a period not exceeding 48 hours;
- (ii) a blast freezer used to freeze a carcass or meat within a period not exceeding 24 hours shall be maintained at a temperature below - 25°C and the mean air speed over the carcass or meat shall be maintained at a value exceeding 2.5 metres per second;
- (iii) freezing by immersion in liquid shall be carried out at temperatures below -15°C;

- (e) a refrigerated room used for the storage of a frozen carcass, side, quarter or portion, shall be maintained at a temperature below -18°C provided that if the storage period is less than 3 months, the refrigerated room shall be maintained at a temperature below -10°C.

(iii)

- (a) the defrost arrangements for a frozen meat room or meat freezer shall be effective in preventing the build-up of frost or ice on the evaporator coil surfaces to levels where the general temperature condition in the room is affected thereby. In cases where the frozen meat, room or meat freezer contains any meat products during a defrost cycle, defrosting of each evaporator coil shall be completed within 30 minutes. Defrost cycles of longer than 30 minutes duration shall only be allowed in a room which has been unloaded completely. Drain connections of ample size shall be provided from the drip trays of air cooling units to the outside near ground level;
- (b) a refrigerated room shall have a plate fixed to the outside of the door supplying information on the following factors upon which the capacity of the refrigeration plant for that particular room is based –
  - (i) the cubic capacity of the room;
  - (ii) the type of product which may be chilled, frozen or stored therein;
  - (iii) the maximum permissible product loading in kilograms for that room;

- (iv) in the case of a chiller or freezer room, the mean product temperature reduction in °C and the *minimum* period of time, in hours, which is necessary for this temperature reduction to occur; and
  - (v) in the case of a chilled or frozen meat storage room, the *maximum* permissible mean temperature value at which a product can be introduced into it. Under no circumstances shall the product loading within a refrigerated room be permitted to exceed the indicated value on the nameplate without the written permission of the Chief Meat Hygiene Officer;
- (c) carcasses, sides, quarters or offal shall be suspended, or, if packed in containers or trays, stacked in such a manner as to ensure adequate air circulation.
- (iv)
- (a) a refrigeration plant and premises shall be maintained and operated under proper hygienic conditions, free from vermin (including flies and rodents), mould and bacterial growths and odours which may be absorbed by a carcass or meat;
  - (b) a refrigerated room shall be defrosted and the entire room cleaned as frequently as may be necessary, but not less than once a year in the case of rooms operated at temperatures below -1°C, and twice a year in the case of rooms operated at temperatures above -1°C. The Veterinary Meat Inspector may require a room to be defrosted and cleaned: Provided that a room operated at a temperature below -10°C and used exclusively for the storage of frozen meat packed in sealed wrappings and further packed in closed containers shall not be subject to routine annual cleaning. Prior to cleaning, the refrigerated room shall be emptied and the walls, floors, ceilings and fixtures washed and scrubbed with hot water, or a suitable detergent, or both;
  - (c) the inner surfaces of a refrigerated room shall have a smooth finish that can be easily cleaned;
  - (d) the floor of a refrigerated room shall be suitably sloped and drained to permit easy washing down, and the drainage system shall be maintained free of blockages;
  - (e) the ceiling height of a chilling or chilled storage room shall be at least three feet above the maximum height to which the carcass or meat will be suspended. Furthermore, a free space of at least six inches shall be provided along the walls. Freezing and frozen storage rooms shall be so loaded as to allow circulation of air around, above and below the load;
  - (f) utensils of a portable nature, such as meat hooks, barrows, conveyors, etc., used on the premises and which come into direct contact with the meat, shall be kept in a clean and

hygienic condition, and provision for the cleaning and sterilizing of such utensils shall be made;

- (g) a person engaged on the premises in the handling of meat shall be in possession of a medical certificate declaring him free of any contagious disease, including the carrier state of typhoid and food poisoning;
- (h) a person employed in a refrigeration plant shall be supplied with suitable protective clothing, which shall be maintained in a clean and hygienic condition. Such clothing shall be retained on the premises except for the purposes of cleaning and sterilizing;

(v)

- (a) the building structure shall be specifically designed to prevent moisture accumulation within the walls, floors and ceilings of a refrigerated room due to condensation of vapour and / or the penetration of rain;
- (b) the thermal insulation of a refrigerated room shall be of adequate thickness. Through-paths of thermal conduction shall be minimized by the use of fibre or plastic sleeves extending from the interior surface through to the exterior surface, with special seals at the vapour barrier to prevent moisture ingress;
- (c) the thermal insulation shall be adequately protected by means of waterproof coatings and / or vapour barriers on the outer "warm" face of the building structure;
- (d) in the case of the ceiling, floor and outer walls of the building structure the overall permeance to vapour flow of materials on the "cold" face of the thermal insulation shall be higher than the overall permeance to vapour flow of materials on the "warm" face of the thermal insulation;
- (e) the thermal insulation shall be of a material which is not subject to fungal, bacterial or autolytic deterioration and free from odours;

(vi)

- (a) a chilling or freezing room shall be equipped with at least two thermometers, namely, a graduated liquid-in-glass thermometer suspended at a convenient height within the room and a dial thermometer of the remote bulb type. The indicating dial of the latter thermometer shall be –
  - (i) at least 3 ins. in diameter;
  - (ii) suitably mounted immediately outside the room at a height between 5 and 7 ft. above floor level;

- (iii) have scale graduations of not more than 1°C; and
- (iv) be clearly marked at the desired temperature condition to be maintained within the room;
- (b) the sensing elements of all thermometers within chilling or freezing cold rooms shall be positioned to give a reasonably accurate indication of the average temperature condition within the room. The indicating stem or dial of the thermometers shall be positioned in well-lighted areas to permit easy reading of the thermometers;
- (c) a thermometer shall be adequately protected against damage due to impact;
- (d) records of all thermometer readings shall be kept in a log book, which shall be available to the Meat Inspector or Veterinary Meat Inspector for examination. At least two dial thermometer readings shall be taken daily of each room in use, at intervals not exceeding four hours. Liquid-in-glass thermometer readings shall be taken in respect of each room in use not less than twice a week, and each reading shall be compared with that of the corresponding dial thermometer;
- (vii) no carcass, meat or animal product not fit for human consumption or which is in such condition as to have a detrimental effect on other carcasses, meat or animal products shall be stored in a chilling or freezing room other than a chilling or freezing room reserved for that purpose. A carcass, meat or animal product in such a room shall be removed immediately it attains a condition which has a detrimental effect on other carcasses, meat or animal products therein.

**2.**

- (1) No carcass, meat or animal product derived from an equine animal shall be stored in a chilling or freezing room which contains or caters for the storage of carcasses, meat or animal products derived from other animals.
- (2) No uncleaned offal shall be stored in any room which contains carcasses or cleaned offal.

- 3.** The Superintendent of a refrigeration installation in which ammonia is used as the refrigerant shall ensure that at least two members of his staff at that particular refrigeration installation are fully acquainted with the first aid treatment of persons overcome by ammonia gases.

**4.**

- (a) The Superintendent of a refrigerated room or other facility or anyone of his employees or agents shall on request furnish the Meat Inspector with any personal assistance and information which he is capable of furnishing to enable that Meat Inspector to inspect all carcasses, meat or animal products stored on the premises.

- (b) The Superintendent of a refrigerated room or other facility shall maintain accurate records of carcasses, meat and animal products placed in and removed from such refrigerated room or facility.
  - (c) The Superintendent shall make such record available at all times for inspection by the Meat Inspector or Veterinary Meat Inspector.
  - (d)
    - (i) The Superintendent of a refrigerated room or other facility shall notify the Meat Inspector of each consignment of carcasses, meat or animal products from sources other than an abattoir under his control in sufficient time to enable the Meat Inspector to inspect such consignment on arrival.
    - (ii) The Superintendent shall maintain in respect of such consignments the following records-
      - (a) nature, quantity and distinguishing marks;
      - (b) dates of receipt and disposal;
      - (c) place of origin and mode of transport;
      - (d) consignor;
      - (e) consignee or destination;
- and such records shall be available for inspection by the Meat Inspector or Veterinary Meat Inspector.

## **PART XXII**

### **CLEANING AND DISINFECTION**

1. All machinery, conveyors, tables, etc., in every room of an abattoir in which a carcass, meat or animal product is handled, processed or otherwise dealt with shall be so arranged and spaced away from walls and other machinery so as to be accessible for easy cleaning, and shall be cleaned at the close of each day's operation or more often if required by the Meat Inspector.
2. All utensils used in an abattoir shall be kept clean and properly protected when not in use.
3. Equipment such as fillers, cookers, autoclaves, digesters and blending tanks shall, when not in use, be kept in a condition sufficiently cool to prevent growth of thermophilic spoilage organisms.

4.

- (1) Utensils shall be carefully scraped or pre-rinsed to remove gross meat and fat particles before washing.
- (2) Where washing machines are used, utensils shall be so stacked in the racks or trays as to avoid overcrowding and to permit the wash and rinse water to reach all surfaces of every utensil being treated.
- (3) Equipment and utensils shall be thoroughly cleaned after use and an ample and constant supply of steam or running water shall be available. Detergents and other cleansing agents, hoses, brushes and other adjuncts necessary for the proper cleaning of equipment and utensils shall be available whenever required. Metal brushes or steel wool shall not be used. Cloths shall not be used for drying.

5. After cleansing, all utensils and surfaces of equipment coming into contact with meat or animal products shall be effectively subjected to one or more of the following methods of treatment:

- (i) *Hot water* - immersion or contact for at least 2 minutes in clean, hot water at a temperature of at least 82°C, or for ½ minute in boiling water;
- (ii) *Chlorine Solution* - immersion for not less than 2 minutes in a freshly prepared lukewarm chlorine bath containing 200 parts per million of available chlorine. Utensils shall be thoroughly cleaned and be free of alkali or soap prior to the chlorine treatment. It is essential to maintain the chlorine concentration at the level specified, and chlorine solutions shall be renewed at least once daily and more frequently if necessary;
- (iii) *Steam* - exposure for not less than 30 minutes to saturated steam in a steam cabinet (equipped with an indicating thermometer located in the coldest zone). Steam cabinets shall also be provided with a valve to permit the discharge of cold air when steam is admitted, and to ensure uniformity of temperature throughout the cabinet;
- (iv) any other method of treatment specified by the Chief Meat Hygiene Officer.

Walls, floors and equipment too large to be immersed shall be thoroughly washed with water and shall then be subjected to treatment by one or more of the following methods -

- (i) with live steam from a hose, in the case of equipment in which steam can be confined;
- (ii) by a boiling water rinse;
- (iii) by the application of chlorine or other disinfectant of a strength specified by the Chief Meat Hygiene Officer and immediately thereafter a clean-water rinse;
- (iv) by washing and flushing with hot water under high pressure; or

(v) by any other method of treatment specified by the Chief Meat Hygiene Officer.

7. No polish or other material containing a cyanide preparation or other poisonous substance shall be used for the cleaning or polishing of utensils.

8.

(1) A lairage which is used for holding a calf or pig shall be washed and hosed daily.

(2) A lairage which is used for holding an animal, other than a calf or pig, shall be cleaned daily.

(3) The Veterinary Meat Inspector may at any time require the thorough washing, hosing and disinfection of a lairage or part thereof.

9. Disinfection of an abattoir, or utensils or equipment contaminated with a disease or agent infective to man or animal shall be carried out in a manner and with a disinfectant specified by the Chief Meat Hygiene Officer.

## **PART XXIII**

### **EXEMPTION FOR RESEARCH**

1.

(1) No person shall carry out any investigation, experiment or research in connection with any disease, or involving the feeding or other administration of, or subjection to, an experimental biological product, drug or chemical, or carry out any investigation, experiment or research in the slaughter or dressing of an animal intended for human consumption without the prior authority of the Minister.

(2) Application for authority to carry out such investigation, experiment or research shall be made direct to the Chief Meat Hygiene Officer, for transmission to the Minister.

(3) The applicant shall submit such details of the proposed investigation, experiment or research as the Chief Meat Hygiene Officer may require.

(4) The applicant may be required to satisfy the Chief Meat Hygiene Officer that the use of such biological product, chemical drug or method used will not render the carcass or meat of such an animal unfit for human consumption.

2.

(1) No person shall at an abattoir submit for slaughter for human consumption an animal which has been subjected to such investigation, experiment or research unless written approval of the Chief Meat Hygiene Officer has first been obtained.



- (2) The meat of such an animal shall not be passed for human consumption unless approval has been obtained from the Chief Meat Hygiene Officer and subject to such conditions and tests as he may require.
3. The Minister may at any time withdraw his permission granting authority to carry out an investigation, experiment or research referred to in subregulation (1) of regulation 1.

## **PART XXIV**

### **LABORATORY SERVICES**

1. Pathological (microbiological, biochemical and cytological), laboratory services will be provided by the Department Agricultural Technical Services at the following laboratories –
  - (1) The Veterinary Diagnostic Laboratory, Stellenbosch, C.P.
  - (2) The Veterinary Diagnostic Laboratory, Pietermaritzburg, Natal.
  - (3) The Veterinary Diagnostic Laboratory, Middelburg, C.P.
  - (4) The Veterinary Research Institute, Onderstepoort, Transvaal.
  - (5) The State Veterinarian, East London. C.P.
  - (6) The State Veterinarian. Bloemfontein, O.F.S.
  - (7) The State Veterinarian. Pietersburg, Transvaal.
2. The owner of or operator at a particular abattoir shall provide such laboratory or other facilities at that abattoir for the purpose of enabling or facilitating the carrying out of tests to determine whether or not an animal, meat or animal product is diseased or anything is infected or any meat is unfit for human consumption, as the Chief Meat Hygiene Officer shall specify.
3. Laboratory tests shall be carried out by the techniques detailed in Schedule 6, or by such other techniques as the Chief Meat Hygiene Officer may specify.
4. A monetary contribution made by the Minister in terms of section 22 of the Act shall be subject to the following conditions:
  - (i) The Laboratory shall be equipped to carry out the tests and techniques detailed in Schedule 6.

- (ii) Laboratory tests for the diagnosis of diseases named in Schedule 1 shall be carried out free of charge.
- (iii) Fees for laboratory services other than the diagnosis of a disease named in Schedule I will be as prescribed in Part XXX.
- (iv) No expenditure shall be incurred for carriage or postage of specimens forwarded to the laboratory for diagnosis.
- (v) The officer in charge of a laboratory may decline to re-examine or retest any specimen, if he considers such action unnecessary.

## **PART XXV**

### **EXAMINATION FOR MEAT INSPECTOR'S CERTIFICATE**

1. A person desiring to obtain a certificate to the effect that he is competent to inspect a carcass, meat, or animal product intended for human or animal consumption and to maintain prescribed standards of Hygiene at an abattoir, may present himself for an examination held for Meat Examiners by the Department of Higher Education.
2. ....

*(Regulation 2 of Part XXV deleted by GNR 1501 of 1970)*

## **PART XXVI**

### **QUALIFICATIONS, APPOINTMENT AND DUTIES OF VETERINARY MEAT INSPECTORS, MEAT INSPECTORS AND MEAT EXAMINERS**

1.
  - (1) A person may, for the exercising of such powers, performance of such functions and carrying out of such duties as are by the Act conferred upon, assigned to or imposed upon inspectors appointed under section 19(1)(a) or 21(1)(a) of the Act be appointed –
    - (a) as a Veterinary Meat Inspector if he –
      - (i) is registered or deemed to be registered in terms of the Veterinary and Para-Veterinary Professions Act, 1982 (Act 19 of 1982), to practice a veterinary profession as defined in section 1 of the said Act; or

- (ii) holds a veterinary qualification approved by the Minister on recommendation of the Chief Meat Hygiene Officer: Provided that the appointment of such person shall be valid for three years only whereafter his further appointment shall be subject to him being registered as contemplated in subparagraph (i);

(b) as a meat inspector if he has obtained-

- (i) the National Diploma in Meat Hygiene of the Department of National Education;
- (ii) the National Diploma in Meat Technology of the Department of National Education;
- (iii) the National Diploma for Health Inspectors of the Department of National Education;
- (iv) the Health Inspector's Certificate and the Certificate of a Meat and Foods Inspector, both of the Royal Society of health; or
- (v) such other qualification as the Minister on recommendation of the Chief Meat Hygiene Officer may approve;

(c) as a meat examiner if he has obtained –

- (i) the Meat Examiner's Certificate of the Department of National Education; or
- (ii) such other qualification as the Minister on recommendation of the Chief Meat Hygiene Officer may approve.

- (2) A person may be authorised under section 19(1)(b) or 21(1)(b) of the Act, and an officer may be designated under section 21(1)(c) of the Act to exercise the powers, perform the functions and carry out the duties conferred upon, assigned to or imposed upon such authorized person or designated officer in terms of the Act, if such person or officer complies with the applicable requirements referred to in subregulation (1)(a), (b) or (c).

*(Regulation 1 of in Part XXVI substituted by regulation 4 of GNR 1629 of 1984)*

2. ....

*(Regulation 2 of in Part XXVI deleted by regulation 5 of GNR 1629 of 1984)*

3. ....

*(Regulation 3 of in Part XXVI deleted by regulation 5 of GNR 1629 of 1984)*

4. Subject to the laws governing the Public Service the Minister may at any abattoir in respect of which no person has been or can be appointed or authorized by a local authority, or in respect of which a

determination has been made in terms of Sub-Article 19(6) of the Act, designate an officer to exercise such powers, perform such functions and carry out such duties as the Minister may require.

5. A Veterinary Meat Inspector, a Meat Inspector or a Designated Officer may also exercise such powers, perform such functions and carry out such duties not connected with the abattoir in respect of which he has been appointed, authorized or designated as may be conferred upon, entrusted to or imposed upon him under this Act.

6.

- (1) A Veterinary Meat Inspector may, subject to reservations stated hereunder, exercise powers, perform functions and carry out duties required of him by the following Articles of the Act:
- (i) Article 8: provided that he has been appointed or authorized in terms of Article 21 of the Act;
  - (ii) Article 25;
  - (iii) Article 27;
  - (iv) Article 30(1), (2) and (3); and
  - (v) Article 30 (5): provided that he has been appointed or authorized in terms of Article 21.
- (2) It shall be the duty of a Veterinary Meat Inspector to ensure that the provisions of this Act are complied with by the owner of, the operator at an abattoir or whosoever is responsible for the performance in a prescribed manner of any function whatsoever under this Act.

7.

- (1) Subject to the provisions of subregulations (2) and (3), a meat inspector and a meat examiner shall –
- (a) exercise the powers, perform the functions and carry out the duties conferred upon, assigned to or imposed upon an inspector, authorized person or designated officer under sections 25, 27(a) and (b)(ii) and 30(1) and (2) of the Act; and
  - (b) ensure that the functions at the abattoir at which he is appointed or in relation to which he is authorized, are performed in the manner intended by the Act:

Provided that a meat inspector may, in respect of the abattoir at which he is appointed or in relation to which he is authorized, also exercise the powers, perform the functions and carry out the duties conferred upon, assigned to or imposed upon an inspector, authorized person or designated officer under section 30(3) of the Act whenever he is authorized thereto by the Chief Meat Hygiene Officer.

- (2) A power, function or duty referred to in subregulation (1) shall only be exercised, performed or carried out by a meat examiner under the supervision of a meat inspector.
- (3) Unless otherwise directed by the Chief Meat Hygiene Officer, a meat inspector or meat examiner shall whenever a power is exercised, function is performed or duty is carried out by him in terms of subregulation (1)(b) which does not relate to a power, function or duty referred to in subregulation (1)(a), report to the Veterinary Meat Inspector concerned in writing full particulars of the exercising, performance or carrying out of such first-mentioned power, function or duty.

*(Regulation 7 of in Part XXVI substituted by regulation 6 of GNR 1629 of 1984)*

8. A Designated Officer shall exercise any power, perform any function and carry out any duty entrusted to him in his letter of designation.

## **PART XXVII**

### **GENERAL**

1. The Chief Meat Hygiene Officer may specify the form and wording in which a certificate by a Veterinary Meat Inspector who is a veterinarian relating to any particular class or consignment of carcasses, meat or animal products, shall be issued to indicate that such carcasses, meat or animal products are fit for human consumption or conform to any other requirements.
2. Where an outbreak of food poisoning in humans is suspected of having originated in an abattoir, the Superintendent shall immediately report such outbreak to the Chief Meat Hygiene Officer, who shall thereafter immediately cause an investigation and bacteriological examination to be carried out in accordance with the procedure and method specified by him.

## **PART XXVIII**

### **RECORDS, REPORTS AND RETURNS, ETC.**

1. A Superintendent shall cause records to be kept, in respect of the abattoir under his control, or –
  - (1) arrivals of animals;
  - (2) arrivals of carcasses, meat or viscera;
  - (3) animals slaughtered;
  - (4) animals condemned; and
  - (5) carcasses, meat or viscera condemned or conditionally passed.

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2. Such records shall be available for inspection at all reasonable times by the Veterinary Meat Inspector, Designated Officer or a State Veterinarian, and shall not be destroyed within a period of two years.
3.
  - (1) A Superintendent of an abattoir shall submit to the Chief Meat Hygiene Officer by the 15th of each month a return in respect of the previous month in the form of Schedule 8.
  - (2) A Superintendent of a poultry abattoir shall similarly submit a return in the form of Schedule 9.

## **PART XXIX**

### **FEES**

1. Fees for inspections and services rendered by the Department at an abattoir in terms of the Act shall not exceed those indicated for each specific type of inspection or service in Schedule 10.
2. Any fee levied in terms of regulation 1 shall be payable to the Superintendent –
  - (i) in respect of an animal slaughtered in an abattoir owned by a local authority, by the person on whose behalf the animal is slaughtered;
  - (ii) in respect of an animal slaughtered in a privately-owned abattoir by the owner or operator of that abattoir;
  - (iii) in any other case, by the person who submits the carcass, meat or dead animal for inspection;and such fee shall forthwith be transferred to the Department by the Superintendent within 30 days of receipt.
3. A fee due to a Superintendent of an abattoir by virtue of these regulations shall be recoverable by him summarily as a civil debt.
4. Every application for a certificate of approval submitted by the owner of an abattoir to the Chief Meat Hygiene Officer shall be accompanied by the fee prescribed in Schedule 10.

## **PART XXX**

### **PENALTIES**

1. A person who fails to comply with any requirement or direction of any of these regulations shall be guilty of an offence and liable upon conviction to a fine not exceeding five hundred rand or imprisonment for a period not exceeding six months, unless otherwise provided for in the Act.
2. The court convicting a person of an offence may, upon the application of the prosecutor, declare any animal, meat or animal product in respect of which the offence has been committed, to be forfeited to the State.
3. An animal, meat or animal product forfeited shall be destroyed or otherwise dealt with as the Chief Meat Hygiene Officer may direct.

## **PART XXXI**

### **TITLE AND DATE OF COMMENCEMENT**

These regulations shall be known as the Standing Animal Slaughter, Meat and Animal Products Hygiene Regulations, and shall come into force on date of publication hereof.

#### *Footnote:*

Attention is drawn to the provisions contained in section 42 of the Act, that is –

#### **42.**

- (1) The Minister may by notice in the *Gazette* exclude from the operation of any or all of the provisions of this Act –
  - (a) any area specified in the notice or any area other than an area so specified;
  - (b) any abattoir so specified or any abattoir other than an abattoir so specified or any class or grade of abattoir so specified; or
  - (c) any animal or kind or class of animal either generally or in respect of any area specified in the notice or any area other than an area so specified.
- (2) The Minister may by notice in the *Gazette*, and subject to such conditions as he may determine, exempt any person (including any owner of or operator at an abattoir) or class of persons specified in the notice, either generally or under such circumstances or in respect of such animals or kind or class of animals as may be specified in the notice, from compliance with any or all of the provisions of this Act.
- (3) The Minister may at any time by notice in the *Gazette* amend or repeal any notice issued in terms of this section.

## **SCHEDULES**

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## **SCHEDULE 1**

### **DISEASE REQUIRING REPORT**

1. African virus disease of pigs (African swine fever)
2. Anthrax
3. Bacillary white diarrhoea
4. Bovine contagious pleuro-pneumonia
5. Brucellosis in cattle, sheep, goats and pigs
6. Corridor or Buffalo disease (*Gonderia lawrencei*)
7. Dourine
8. East Coast fever
9. Epizootic lymphangitis
10. Equine infectious anaemia
11. Foot and mouth disease
12. Fowl cholera
13. Fowl Typhoid
14. Glanders and Farcy
15. Infectious laryngo-tracheitis
16. Johne's disease
17. Lumpy skin disease
18. Mange in cattle
19. Mange in equines
20. Mange in goats (Sarcoptic and Chorioptic)
21. Mange in pigs (Sarcoptic)
22. Mange in sheep (Chorioptic)
23. Nagana
24. Newcastle disease
25. Psittacosis (Ornithosis)
26. Rabies
27. Rinderpest
28. Scab in sheep
29. Swine Erysipelas
30. Swine Fever
31. Tuberculosis
32. Scrapie

## **SCHEDULE 2**

### **INSPECTION OF CARCASSES, VISCERA, ETC.**

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## SECTION 1

### ROUTINE INSPECTION

#### *Examination of the head:*

1. In examining the head of any bovine, pig or equine animal, the Meat Inspector shall –
  - (i) examine the surface and substance of the tongue;
  - (ii) inspect the skin, lips, gums, palate and roof of the mouth, examine and incise by multiple incisions the *Ln. mandibularis*, *Ln. parotideus*, and except in pigs, the *Ln. retropharyngeus medialis* of both sides;
  - (iii) examine the masticatory muscles of a bovine and pig by making two deep linear incisions in the *M. masseter*, and a linear incision in the *M. pterigoideus medialis*, which shall all be made parallel to the lower jaw, on both sides and in the case of a horse make a similar examination if he considers it necessary;
  - (iv) inspect the eyes.

*Footnote:* Names of lymph nodes and muscles according to the "Nomina Anatomica Veterinaria" of the World Association of Veterinary Anatomists.

2. In examining the head of a sheep or goat, the Meat Inspector shall examine, as far as is practicable, the skin, lips, gums and tongue.

#### *Examination of the abdominal cavity and viscera:*

3. In examining the abdominal cavity of an animal, the Meat Inspector shall –
  - (i) examine the visceral and parietal peritoneum and *Lnn. iliaci mediales et laterales* on both sides in every case;
  - (ii) examine the outer, and if he considers it necessary, the inner surface of the stomach and intestines, and examine the surface and substance of the spleen and the surface of the omentum; the examination of the inner surfaces of the stomach and intestines shall however be conducted in a separate room with separate equipment;
  - (iii) examine and incise by multiple incisions the *Lnn. lienales* and *Lnn. mesenterici craniales* in the case of pigs, and the latter whenever they appear abnormal, in other animals;

- (iv) examine the surface and substance of the liver and incise the bile ducts by a transverse incision in the portal region, and in addition incise the thick end of the liver of any adult bovine;
- (v) examine and incise the *Ln. hepaticus* in all cases;
- (vi) examine the *Ln. renalis* and adrenal gland on both sides and in all cases expose the kidneys and, if he considers it necessary, incise the kidneys;
- (vii) examine the substance and outer surface and, if he considers it necessary, the inner surface of the uterus, the latter examination to take place in a separate room with separate equipment;
- (viii) inspect the ovaries.

*Examination of the thoracic cavity and viscera:*

4. In examining the thoracic cavity and viscera of an animal, the Meat Inspector shall –

- (i) examine the visceral and parietal pleura;
- (ii) examine the lungs by palpation as well as by observation, and incise them at the base of the bronchi parallel to to *[sic]* the mediastinum unless he is satisfied, without doing so, that they are diseased;
- (iii) examine and incise by multiple incisions the *Ln. bronchiales* on both sides and in ruminants, the *Lnn. Mediastinales* unless he is satisfied, without doing so, that they are diseased;
- (iv) open the pericardium and examine the serous surfaces and heart muscle, and open the heart by a single incision through the left ventricle and make further incisions into the heartwall if considered necessary;
- (v) inspect the outer surface of the oesophagus and trachea.
- (vi) except in the case of sheep and goats, make two incisions into the muscular part of the diaphragm on each side of the carcass, the incisions being approximately one inch apart, and move the peritoneal layer to expose the muscle for inspection purposes.

*Examination of the udder:*

5. The Meat Inspector shall –

- (i) examine the udder of every female animal, and if he considers it necessary, make such incisions into its substances as he requires;

- (ii) examine and, in the case of cows and sows, incise by multiple incisions the *Lnn. inguinales superficiales* of both sides.

*Examination of the testicles and penis:*

6. In examining the testicles and penis of an animal, the Meat Inspector shall –
- (i) examine the outer surface of the scrotum and sheath by observation, and if considered necessary, make incisions into the testicles and penis;
  - (ii) examine and incise by multiple incisions the *Lnn. inguinales superficiales* of a bull or boar;
  - (iii) if he considers it necessary, examine and incise the *Lnn. inguinales superficiales* of any other male animal.

*Examination of the feet:*

7. The Meat Inspector shall examine the feet of a slaughtered animal.

*Additional examinations:*

8. Where the carcass has been split, the sternum, ribs, vertebrae and spinal cord shall be examined. The muscles with appertaining fat and connective tissue as well as bones and joints shall be examined and, if considered necessary, incisions shall be made.
9. In a bovine the *Ln. subiliacus* and *Ln. cervicalis superficialis* of both sides shall be examined by palpation.
10. In a bovine and pig a deep transverse incision shall be made across the fibres of the *M. triceps brachii* at the junctions of its middle and distal thirds: Provided that this incision may be omitted in the inspection of bacon pigs if –
- (i) incisions are made through the right and left ventricles of the heart and into the interventricular septum; and
  - (ii) no cysticerci are found elsewhere in the carcass or viscera.

## SECTION II

### ADDITIONAL EXAMINATION WHERE EVIDENCE OF TUBERCULOSIS IS FOUND, OR A PYAEMIC CONDITION IS SUSPECTED

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11. A Meat Inspector finding evidence of tuberculosis or suspecting a pyaemic condition in a slaughtered animal during examination, in accordance with the provisions of Section I of this Schedule, shall detain such animal for further inspection by the Veterinary Meat Inspector who shall make the following additional examination thereof –

- (i) in the case of a bovine or adult pig, require the carcass to be split and examine the vertebrae, ribs, sternum, spinal cord and, if he considers it necessary, the brain, and if a lesion of a kidney is visible or suspected, incise the kidney;
- (ii) in the case of the carcass of a bovine or horse, examine and incise by means of multiple incisions the following lymph nodes (being nodes not already examined by him in accordance with the provisions of Section I of this Schedule), namely, the *Lnn. cervicales profundi caudales*, *Lnn. sternalis craniales et caudales*, *Ln. axillaris proprius*, *Lnn. intercostales*, *Ln. cervicales superficiales*, *Lnn. inguinales superficiales*, *Lnn. iliaci mediales et laterales* and the *Lnn. lumbales aortici* and, if considered necessary, the *Ln. subiliacus* and *Ln. popliteus* shall be exposed and examined by incisions.

Those lymph nodes which, having regard to visible evidence, are least likely to be infected, shall be examined first, e.g. if evidence of tuberculosis is found on the pleura, the nodes of the hindquarter shall be examined before those on the forequarter;

- (iii) in the case of the carcass of a pig, examine and incise by multiple incisions the following lymph nodes (being nodes of both sides not already examined by him in accordance with the provisions of Section I of this Schedule), namely, the *Lnn. cervicales superficiales*, *Lnn. inguinales superficiales*, *Lnn. intercostales*, *Lnn. lumbales aortici*, *Lnn. iliaci mediales et laterales* and *Ln. subiliacus* and, if he considers it necessary, the *Ln. popliteus*;
- (iv) in the case of the carcass of a sheep or goat, examine by palpation as well as by observation such of the lymph nodes as are readily accessible, and unless obviously diseased, incise by multiple incisions the following lymph nodes (being nodes of both sides not already examined by him in accordance with the provisions of Section I of this Schedule), namely, the *Ln. cervicalis superficialis*, *Ln. subiliacus*, *Lnn. inguinales superficiales*, and *Lnn. iliaci mediales et laterales*, and, if considered necessary, the *Ln. popliteus* shall be exposed and examined.

### SCHEDULE 3

#### DISEASES OR CONDITIONS REQUIRING TOTAL CONDEMNATION

If an animal, upon either ante- or post-mortem inspection, is found to be suffering from any of the following diseases or conditions, such animal, or the carcass thereof, and all meat, viscera and blood removed or collected therefrom, shall be condemned by the Veterinary Meat Inspector:

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1. Acute equine influenza  
Anaplasmosis (acute or with icterus)  
Anaemia, advanced  
Anasarca  
Anthrax  
Azoturia  
Blackquarter (quarter evil)  
Cachexia  
East Coast fever  
Fever  
Foot-and-mouth disease  
Glanders  
Horsesickness  
Icterus  
Infectious equine anaemia  
Infectious equine encephalomyelitis  
Ketosis (advanced)  
Leptospirosis (acute and clinical)  
Leukaemia  
Malignant catarrhal fever (snotsiekte)  
Malignant oedema  
Moribund state  
Purpura haemorrhagica  
Pyæmia  
Rabies  
Redwater or Babesiosis, acute and clinical  
Residues (antibiotic, chemical biological, if present in greater amounts than allowed by legislation)  
Rift Valley fever  
Salmonellosis  
Septicæmia  
Swine fever  
Tetanus  
Theileriosis (acute and clinical)  
Toxaemia  
Trichinosis  
Uraemia
2. The carcass of any foetus or any stillborn or immature animal together with any offal or blood removed or collected therefrom, shall be condemned by the Veterinary Meat Inspector.

For the purpose of this paragraph, a carcass shall be deemed immature if –

- (i) it is oedematous, or where the muscles are loose, flabby, tear easily, and can be perforated with the fingers; or
- (ii) it is greyish-red in colour; or
- (iii) it is lacking in muscular development as a whole, especially noticeable on the upper shank of the leg where small serous infiltrations or oedematous patches may be present between the muscles; or
- (iv) the tissue which later develops as the fat capsule of the kidneys is oedematous, dirty-yellow, or greyish-red, tough and intermixed with islands of fat; or
- (v) the kidneys are dark blueish-green in colour (so-called kidney icterus); or
- (vi) the intestine contains meconium.

**3.**

- (1) Blood from an animal shall be condemned by the Veterinary Meat Inspector if –
  - (i) it has been taken from a slaughtered animal, the carcass of which has not been inspected by or has been condemned by the Veterinary Meat Inspector; or
  - (ii) it is contaminated by stomach content or any other extraneous matter; or
  - (iii) it has been defibrinated by the hands of a person; or
  - (iv) the receptacle used for the collection or storage of blood intended for human consumption is not clean and equipped with a closely fitting cover which has been approved for this purpose by the Veterinary Meat Inspector. Such receptacle shall be so retained that it is readily identifiable with the carcass from which the blood it contains has been taken. A receptacle used for the purpose of holding or storing blood for human consumption shall not be used for any other purpose, and shall bear such markings as will clearly identify the purpose for which the container is to be used.

**SCHEDULE 4**

**DISEASES OR CONDITIONS WHICH REQUIRE TOTAL OR PARTIAL CONDEMNATION OR  
CONDITIONAL PASSING**

- 1. If an animal, upon either ante- or post-mortem inspection, is found to be suffering from any of the diseases or conditions mentioned in this Schedule such animal, carcass, meat and viscera shall be

detained for further examination by the Veterinary Meat Inspector, who, after due consideration of all the evidence, and the result of any laboratory examination in terms of Schedule 6 shall –

- (1) decide whether such animal shall be condemned forthwith or be subjected to emergency slaughter; or
  - (2) where the condition is extensive, multiple or generalized, or the disease is acute or severe or advanced, or where there is evidence of fever or persistent odour, or where the condition renders the carcass, meat or viscera aesthetically objectionable totally condemn such carcass meat or viscera; or
  - (3) where the condition or disease is such that total condemnation is not required in terms of subparagraph (2) and no serious or generalised abnormality exists, remove the affected portion with the surrounding clean sound tissue and –
    - (i) pass the rest of the carcass, meat or viscera unconditionally, or
    - (ii) pass the rest of the carcass, meat or viscera conditionally subject to the provisions of Schedule 5.
- 2.** During the post-mortem inspection of an emergency slaughtered animal the Veterinary Meat Inspector shall –
- (i) pay particular attention to the colour of the carcass, the blood content of the intercostal veins and of the small vessels beneath the serosa of the abdominal wall and in the retroperitoneal fat in the walls of the pelvis;
  - (ii) split the carcass, examine all visible lymph nodes, loosen a shoulder and open an acetabulum from the medial aspect to observe the exposed connective tissue, fat, lymph nodes and articular surface;
  - (iii) examine the condition of the musculature, with regard to, amongst other things, the presence of abnormal odours;
  - (iv) decide whether such carcass, meat or viscera should be submitted to laboratory examination in terms of Schedule 6 to determine whether it is fit to be passed, or conditionally passed subject to heat-sterilization in terms of Schedule 5, or whether it should be condemned.
- 3.** Where –
- (i) emergency slaughter has been performed, and no veterinary certificate or opinion concerning the pre-slaughter condition and treatment of the animal is available; or
  - (ii) exsanguination has been incomplete and unsatisfactory; or

- (iii) abnormal or septic conditions of the female genital tract occur including prolapse, torsion or rupture of the uterus, dystokia or retained afterbirth; or
- (iv) a condition or disease is present which may have caused septicaemia, or may result in soiling or contamination of the carcass, meat or viscera, such as –

extensive burns

healing erythema and/or chronic arthritis following swine erysipelas

osteomyelitis

peritonitis

pleuritis

scrotal sepsis

verrucose endocarditis

the Veterinary Meat Inspector shall either–

- (a) condemn the carcass, meat or viscera; or
- (b) conditionally pass the carcass, meat or viscera subject to heat sterilization as prescribed in Schedule 5; or
- (c) detain the carcass, meat or viscera for laboratory examination as prescribed in Schedule 6.

4. Where the slaughter of an animal is due to very recent external injury, fracture or the like, which is uncomplicated by infection, the Veterinary Meat Inspector shall decide whether to pass or condemn the carcass, meat or viscera or whether to submit such carcass, meat or viscera to laboratory examination in terms of Schedule 6 to determine whether it is fit to be passed or conditionally passed subject to heat sterilization, or whether it should be condemned.

5. The provisions of Regulation 1 shall apply to the following diseases and conditions –

Abscesses

Actinomycosis

Actinobacillosis

Arthritis

Besnoitiosis

Bluetongue

Botulism

Bruising

Caseous lymphadenitis



Contamination, smear or stain (pus, inflammatory exudate, ingesta, faeces, rail grease, etc.)

Cysticercosis

Decomposition

Degeneration

Demodeciosis

Emaciation (pathological)

Fistulae

Echinococcosis

Enteritis

Gangrene

Gastritis

Inflammation

Injury

Lactating udders (condemn organ only)

Liver lesions or conditions such as liver fluke, parasitic nodules, Stilesia infestation, cirrhosis, telangiectasis and similar conditions affecting the liver (condemn organ or affected portion only)

Malformations

Mange

Mastitis

Metritis

Milk fever

Neoplasms

Nephritis

Odour

Oedema

Omphalophlebitis

Pericarditis

Peritonitis

Pigmentation (abnormal)

Pleurisy

Pneumonia

Pleuropneumonia contagiosa

Rickets, osteomalacia and osteodystrophy

Sarcosporidiosis

Strangles

Swine erysipelas

Transit tetany

Tuberculosis, subject to the provisions of paragraph 7.

6. Where contamination is the result of staining or external Boiling which cannot satisfactorily be removed, the carcass, meat or viscera may be passed subject to heat-sterilization in terms of Schedule 5, or be condemned.

7. The Meat Inspector finding evidence of tuberculosis in a slaughtered bovine or pig by the examination prescribed in Sections I and II of Schedule 2, shall detain such carcass, and the Veterinary Meat Inspector shall pass, conditionally pass or condemn the meat in accordance with the following –
- (i) the method of spread of the disease, the character and age of the tuberculosis lesion, the extent of the disease and the condition of the animal shall be taken into consideration. The existence of tuberculosis in the lymph node of an organ shall be held to be evidence of the disease in that organ;
  - (ii) the entire carcass and all the organs shall be condemned where there is –
    - (a) tuberculosis associated with fever or emaciation;
    - (b) evidence of active generalization, e.g. acute miliary tubercles in the lungs or widespread active lesions;
    - (c) any congenital tuberculosis of suckling animals;
    - (d) tuberculosis in intermuscular lymph nodes, bone, joints, central nervous system or muscular tissue;
  - (iii) the entire carcass and organs shall be condemned, or the visibly affected portions and organs shall be removed and condemned and the remainder conditionally passed subject to sterilization by heat in terms of Schedule 5, where there is –
    - (a) active caseous change and inflammatory hyperaemia in any organ or lymph node;
    - (b) any acute extensive exudative tuberculosis of pleura, peritoneum, pericardium or meninges;
    - (c) any massive caseous or extensive organ tuberculosis;
  - (iv) subject to the provisions of subparagraph (v) and (vi), all tuberculous organs and their lymph nodes shall be removed and condemned, and the rest of the carcass passed, when –
    - (a) the disease is localized and no longer active; or
    - (b) generalization appears only in the form of a few old processes of limited size in the organs;  
or

- (c) multiple tuberculosis of the liver of swine has clearly not extended beyond the liver into the systemic circulation;
- (v) the serosa, the cavity wall and the associated lymph nodes shall be condemned where the disease is localized and provided the total area of affected serosa does not exceed the size of a hand;
- (vi) for purposes of condemnation of portions of the carcass, meat or viscera, the following shall serve as a guide –
  - (a) care should be taken not to contaminate surrounding healthy tissue, or any adjoining sound carcass or edible offal;
  - (b) where an organ or its lymph node is tuberculous, both shall be condemned;
  - (c) where the *Lnn. mesenterici* are affected, the mesentery, stomach and intestines shall be condemned;
  - (d) in tuberculosis of the lungs or pulmonary lymph nodes, the lungs, heart, diaphragm, oesophagus and associated lymph nodes shall be condemned;
  - (e) where there are chronic non-extensive pleural lesions of tuberculosis in cattle, the affected part of the thoracic wall and underlying ribs together with the *Lnn. sternales*, *Lnn. intercostales* and *Ln. axillaris proprius* shall be removed and condemned;
  - (f) in cases of chronic non-extensive peritoneal tuberculosis, the peritonium and underlying fatty tissue as well as the thin flanks and the diaphragm, together with the *Lnn. iliaci laterales*, shall be removed and condemned.

**8.**

- (1) A carcass, meat or viscera found to be infested with *Cysticercus bovis* or *Cysticercus cellulosae* ("Measles") shall be detained by the Meat Inspector, and the Veterinary Meat Inspector shall –
  - (i) make two additional incisions into each *M. triceps brachii*, parallel and proximal to the original incisions; and
  - (ii) where one or more cysticerci are found on the majority of the cut surfaces regard the infestation as excessive and condemn the carcass, meat and viscera; or
  - (iii) where the infestation is not excessive conditionally pass the carcass, meat or viscera subject to compliance with subparagraph (2).

- (2) When a carcass, meat or viscera, referred to in subparagraph (1)(iii) above, has been conditionally passed such carcass, meat or viscera after removal of all obviously diseased portions shall be identified by roller marking in red ink along its entire side with the letter "M" being ½ inch in height and all portions, organs and viscera shall be appropriately identified by "M" tags, and shall thereafter be treated by freezing, sterilization by heat or by pickling according to the methods prescribed in Schedule 5.
9. If the Veterinary Meat Inspector finds in a carcass, meat or viscera evidence of a disease or parasitic infestation, not mentioned in this Schedule, he shall remove and condemn the whole or such portion of the carcass, meat or viscera as is in his opinion unfit for human consumption.

## **SCHEDULE 5**

### **HANDLING AND TREATMENT OF CONDITIONALLY PASSED CARCASSES, MEAT AND VISCERA**

1. Where facilities exist to the satisfaction of the Chief Meat Hygiene Officer, detained carcasses, meat or viscera may be passed by the Veterinary Meat Inspector conditionally upon being subjected to the treatment prescribed in Schedule 4 in respect of the disease or condition responsible for the detention of such carcass, meat or viscera: Provided that the owner of the carcass, meat or viscera, or his agent, authorizes any necessary laboratory examination or treatment and bears all expenses connected therewith.
2.
  - (1) A carcass, meat or viscera detained pending the result of a laboratory examination shall be held in a room, maintained for this purpose only, until condemned or submitted to the prescribed treatment.
  - (2) Such room shall be equipped with suitable drainage for satisfactory cleaning and disinfection and provided with adequate locking devices.
  - (3) No carcass, meat or viscera shall be moved into, through, or out of such room except with the permission of the Veterinary Meat Inspector.
3. *Sterilization by Heat:*
  - (1) A carcass or portion thereof to be subjected to sterilization by heat shall be deboned under supervision of the Veterinary Meat Inspector and the meat cut into pieces not greater than six inches in thickness whereafter it shall be-
    - (a) steamed under moderate pressure (7 p.s.i. (0.49 kg/cm.<sup>2</sup>) in an autoclave for a period of not less than one hour; or
    - (b) boiled in a closed or open vat at a temperature of 95-100°C for a period of not less than 2½ hours; or

- (c) rendered by a process which entails cooking for a time sufficient to render animal fat effectively into lard or tallow, as the case may be, provided it is heated to a temperature not lower than 95-100°C for a period of not less than 30 minutes.

- (2) All tools, utensils and fittings which have come in contact with meat which has been cut up for sterilizing shall be forthwith cleaned and sterilized to the satisfaction of the Veterinary Meat Inspector.
- (3) Heat treatment shall be carried out during regular hours of work under the direct supervision of the Veterinary Meat Inspector.

#### 4. *Sterilization by Freezing:*

- (1) A carcass or portion thereof to be sterilized by freezing shall not be cut up or deboned except under the supervision of the Veterinary Meat Inspector.
- (2) Such carcass or portion thereof, or any container in which cut up meat or viscera is to be frozen shall be marked or tagged with the letter "M" and the date of introduction into the freezing chamber.
- (3) Such carcass, meat or viscera or container –
  - (a) shall be placed in a freezing chamber maintained continuously at or below minus 10° C, and shall be held therein under lock and key under the supervision of the Veterinary Meat Inspector for a period of not less than 10 days; or
  - (b) shall be cooled as prescribed in Part XXI of these Regulations and shall directly thereafter be frozen for a period of 72 hours at a temperature of minus 18° C or lower.

*(Paragraph 4(3) of Schedule 5 substituted by GNR 1809 of 1973)*

- (4) The Superintendent shall maintain and shall preserve for a period of at least six months-
  - (i) records of all carcasses, meat or viscera placed in such freezing chamber for sterilization; and
  - (ii) records of thermometer readings of the temperatures in such freezing chamber,

and shall make such records available for inspection.

#### 5. *Sterilization by Pickling:*

Whenever a carcass, meat or viscera is subjected to sterilization by pickling the following shall be complied with-

- (i) the storage room in which such meat is to be dealt with, treated and held, shall be kept under lock and key under the supervision of the Veterinary Meat Inspector;
  - (ii) the carcass shall be deboned and the meat cut into pieces not greater than six inches in thickness, under the supervision of the Veterinary Meat Inspector. All obviously diseased portions shall be removed and condemned;
  - (iii) such deboned meat shall be totally immersed in a clear aqueous solution of sodium chloride (NaCl) (having a specific gravity of not less than 1.197 at 15.5°C) in vats or other corrosion-resistant, non-toxic containers for a period of at least 21 days at a temperature of not less than 8°C or exceeding 12°C;
  - (iv) such vats or containers shall be appropriately identified by tags bearing full particulars of the meat and viscera contained by them;
  - (v) a record of every carcass so dealt with shall be kept for a period of at least six months from the date on which such meat was removed from the pickle and such record shall be available for inspection.
- 6.** A carcass, meat or viscera conditionally passed at an abattoir and sterilized in terms of Schedule 5 shall not be released or sold except with the permission of the Veterinary Meat Inspector.
- 7.** Meat sterilized by heat or pickling shall not be sold otherwise than in accordance with the following provisions-
- (i) the premises and facilities used for the sale of such meat shall be approved by the local authority for the purpose;
  - (ii) no meat or meat product of any kind other than such meat shall be sold or offered for sale in such premises;
  - (iii) such meat shall be sold by retail, in quantities not exceeding 3 kg. in weight to any one customer at any one transaction;
  - (iv) no person shall purchase such meat for the purpose of resale, either as meat or as part of a meal.
- 8.** Cooked meat or viscera should be sold within 4 hours after sterilization provided that the Veterinary Meat Inspector may extend this period to 24 hours if such meat is stored at a temperature not exceeding 4°C.
- 9.** Pickled meat shall be held until sold at a temperature between 8° - 12°C.

10. A carcass, meat or viscera, affected with a disease or condition and conditionally passed may be treated by such other method as may be approved by the Minister for the purpose of making it fit for human consumption.
11. A conditionally passed carcass, meat or viscera which has not been subjected to one of the treatments prescribed in this Schedule, or to any other treatment approved by the Minister for purposes of this, Schedule, or which in the opinion of the Veterinary Meat Inspector has been improperly treated shall be condemned.

## SCHEDULE 6

### SECTION I

#### LABORATORY METHODS OF EXAMINATION

##### 1. Samples

- (1) Where bacteriological examination is required the following samples should be sent to a laboratory, approved by the Chief Meat Hygiene Officer for purposes of these regulations, for examination-
  - (i) the spleen (intact whenever possible);
  - (ii) a piece of muscle covered by intact fascia (at least 250 g), preferably taken from the extensor muscles of the forearm. In pigs and sheep the whole forearm should be cut off as close to the elbow as possible;
  - (iii) two intact carcass lymph nodes (*Ln. cervicalis superficialis*, *Ln. subiliacus*, *Ln. popliteus* or *Ln. ischiaticus*);
  - (iv) one kidney;
  - (v) a piece of liver ( $\pm 500$  g) from the hilar region and including the empty gall bladder (where present);
  - (vi) where special pathological findings make it advisable to have any other lesion included in the examination, a fairly large piece of the affected organ, including its intact lymph nodes, should be sent with the routine samples;
  - (vii) prepared smears on glass slides of suspected infected material for staining and direct microscopic examination.
- (2) Where other examinations are required, the appropriate specimens should be forwarded after reference to paragraph (1). In the case of cysticercosis and trichinosis the muscle specimens should not be frozen

before dispatch. In all instances, however, the specimens should be so dispatched as to ensure that decomposition does not take place before arrival at the laboratory.

## **2.    *Precautions in Taking of Samples***

The samples must be taken as soon after slaughter as possible, using clean and sterilized (scalded) instruments. No incisions should be made in lymph nodes, and the samples must be protected against contamination throughout.

## **3.    *Packing and Dispatch (where examination cannot be locally performed)***

After each sample has been placed and sealed in a new separate sterile plastic bag, and the first bag has been placed in a second sterile bag, the samples must be effectively cooled by refrigeration. After cooling, the samples should be packed in insulated (but not airtight) wooden, metal or other suitable containers.

The samples must be accompanied by a written form stating the ante-mortem findings (body temperature; symptoms, if any; duration of disease; medicinal treatment), post-mortem findings, the exact hour of killing, the identification number of the carcass, and the identity number of the abattoir of origin.

Transmission to the laboratory must be by the fastest means available and where by postal service, should comply with the postal regulations. Any charges for carriage or postage must be prepaid.

## **4.    *Judgement***

Final judgement must be withheld until the results of the laboratory findings have been received. Before a carcass is finally passed the Veterinary Meat Inspector must re-inspect it and re-evaluate the state of fitness of the meat for human consumption.

# **SECTION II**

## **LABORATORY TECHNIQUES**

### **A.    BACTERIOLOGICAL EXAMINATION**

This examination is performed by cultivating tissue transferred aseptically from the samples into various enriching, selective and non-selective media. The purpose of the examination is to provide information on the bacteriological status of the carcass, meat and certain organs.

#### **1.    *Inoculation of Culture Media***



The surface of the tissue specimen through which incisions are to be made must be sterilized by means of searing with a flame or by means of a redhot iron spatula. Knives and scissors must be sterilized by boiling or flaming. Pieces of the tissue, 1 to 2 g, must be removed aseptically from the interior layers of the tissue and transferred to the various media. Extreme care should be taken to ensure that no contamination of tissue material occurs during the transfer from the sample to the culture media.

Media must be inoculated as follows –

(a) muscle, spleen and lymph nodes-

- (i) two blood agar plates,<sup>1</sup> one for aerobic and one for anaerobic incubation, must be streaked with each tissue specimen;
- (ii) one block of each tissue specimen must be streaked across the bottom of a sterile petri dish and thereafter embedded in tryptone-glucose extract agar<sup>2</sup> at 45°C;
- (iii) a composite sample obtained from all the above tissues must be inoculated into selenite-brilliant green or tetrathionate broth.<sup>2</sup>

(b) liver and gall bladder –

scraping of liver tissue and the mucosa of the gall bladder must be inoculated into selenite-brilliant green or tetrathionate broth.<sup>2</sup>

## 2. *Incubation and Subculture*

All cultures must be incubated at 37-38°C. One blood agar plate should be incubated in an anaerobic jar. Plates are read after 18-24 hours, and incubated for a further 24 hours if no growth is initially observed. A few loops of tetrathionate<sup>2</sup> or selenite-brilliant green broth are then transferred to Salmonella-Shigella (SS)-agar<sup>2</sup> after 24 hours, and the SS-agar again incubated for 24 hours. Smears must be made from T.G.E. agar tissue blocks even if no growth is observed.

Colonies on SS-agar which morphologically resemble salmonella must be stabbed and streaked onto triple sugar iron agar<sup>3</sup> and may also be subinoculated into urea-broth<sup>3</sup> to exclude urease-positive organisms.

## 3. *Identification of Positive Cultures*

The identification must be based on colonial morphology, haemolysis on blood agar, fermentation reactions in the triple sugar iron tubes, plus microscopic examination of drops and/or smears prepared and stained in accordance with generally accepted bacteriological methods for the identification of micro-organisms.<sup>4</sup> The triple sugar iron slants are valuable for rapid presumptive identification of various

Gram-negative -bacteria. When anthrax is suspected, the Ascoli test should be applied to extract of the tissues.<sup>4</sup>

#### 4. *Interpretation of Results*

- (1) Detained carcasses, from which samples of lymph nodes, muscle and/or spleen show any bacterial growth (excluding known contaminants), shall be declared unfit for human consumption.
  - (2) Detained carcasses, from which salmonella organisms have been isolated from the liver specimen, shall also be declared unfit for human consumption.
  - (3) In all other cases the pH of the muscle sample should be determined and, if considered necessary, the boiling and frying test should be undertaken, and provided these tests are satisfactory the carcass concerned may be passed as fit for human consumption.
1. Medical Microbiology. Ed. R. Cruikshank, 1965. 11th Edition, S & S Livingstone, Edinburgh & London.
  2. Standard Methods for the Examination of Dairy Products. 9<sup>th</sup> Edition, American Public Health Association, New York.
  3. Diagnostic Microbiology. W. R. Bailey & E. G. Scott, 1962. 1<sup>st</sup> Edition, C. V. Mosby Co., St. Louis, U.S.A.
  4. Where further identification of organisms is required, the methods and procedures in Bergey's Manual of Determinative Bacteriology, Bailliere, Tindall & Cox Ltd., London, must be used.

### B. MEASUREMENT OF pH OF MUSCLE

#### 1. *Methods*

##### (1) *Immediate pH determination*

The following methods may be employed:

Callow's Method. This technique can be applied to freshly slaughtered cattle, sheep, goats and pigs. Remove about 10 grammes of muscle tissue, free from fat or blood, from the inside of a muscle, e.g. *M. adductor femoris*, *longissimus dorsi* or *triceps brachii*. Place the tissue in a white porcelain dish and cut with scissors into smaller pieces and crush to liberate tissue fluids. Add chloroform water (4 drops to 40 ml. aq. dest.) and leave for 60 minutes before proceeding with the pH test according to Schonberg (below), or by direct electrometric means. The chloroform converts all available glycogen immediately into lactic acid, avoiding the normal enzymatic conversion which requires 24 hours.

##### (2) *Ultimate pH determination*

The following tests may be employed but must not be applied until at least 24 hours after the slaughter of the animal. For the determination of the pH, material may be taken from the same muscle specimen as that used for bacteriological examination.

(a) *Electrometric Method*

This method makes use of a potentiometer (glass electrodes). By means of a knife, about 10 g. of muscular tissue must be scraped from the internal layers of the muscle. The material is then transferred to a beaker and mixed with approximately an equal quantity of distilled water. After standing for about 10 minutes at room temperature, the mixture is ready for pH measurement. The electrodes are placed directly into the water-meat mixture.

Alternatively the combined potentiometer (glass electrodes) can be introduced directly into a fresh incision in the muscle for immediate reading.

(b) *Schönberg's Colorimetric Method*

*Reagent.* An aqueous solution of nitrazine-yellow indicator, 1/10,000.

*Procedure.* The yellow indicator solution is poured into a small, shallow white porcelain dish, and a small piece of muscular tissue must then be placed in the dish. The tissue must be pressed and squeezed with a knife, and some tissue fluid will escape to mix with the indicator solution.

Reference to standard colour cards is necessary for reliable estimates of the pH.

## 2. *Interpretation of Results*

pH readings above 6.1 in the case of horses, 6.3 for cattle, sheep and goats, and 6.4 for pigs are considered as evidence of a low keeping-quality of the meat, and the Veterinary Meat Inspector will have to re-evaluate the state of freshness of the carcass. Provided the bacteriological tests are negative such meat, carcasses or viscera may be passed or "conditionally passed" by the Veterinary Meat Inspector.

## C. **BILE-PIGMENT DETERMINATION**

Examination for bile-pigments should be conducted in cases where the fat and connective tissue show an abnormal yellow colour. The test for bile-pigments should be performed as soon as possible after slaughter of the animal.

(1) *Phase Test*

Differentiation between icterus and the normal yellow colouration of fat may be established by the generalized systemic colouration in icterus, and further confirmation may be obtained by the following test :-

Place 2 g. of fat in a test tube and add 5 ml. of a 5 per cent solution of caustic soda. Boil for 1 minute, shaking frequently, then cool under a tap until comfortably warm to the hand. Add an equal volume of ether, shake with care, and allow phases to separate. If bilirubin is present it forms a water-soluble sodium salt in the lower layer which is then coloured a greenish-yellow. In physiological yellow colouration of the fat due to plant pigments the upper ether layer is coloured yellow, while if both pigments are present the upper layer is yellow and the lower layer greenish-yellow. Physiological yellow fat does not warrant condemnation of the carcass.

(2) *Hijmans-van den Bergh Test*

One part of blood-free fat is shaken in a flask with about two parts of methanol until a smooth suspension is obtained. Alternatively, blood-free aorta may be extracted in methanol by maceration with pestle and mortar. Add 1 ml. of reagent mixture to 4 ml. of alcoholic extract, and a rose-red to red-violet colour indicates the presence of bilirubin.

*Reagent*

A. Sulphanilic acid: ..... 1 g.  
 25 per cent Hydrochloric acid:.....15 g.  
 Make up to 1,000 ml. with distilled water.

B. 0.5 per cent aqueous solution of Sodium nitrite.  
 (Note: This solution should not be kept for more than three weeks.)

Mix A and B just prior to use in proportion of 25 ml to 0.75 ml.

**D. THE BOILING AND FRYING TEST FOR ABNORMAL ODOUR AND TASTE**

The boiling and frying test for abnormal odour should not be carried out on meat until a period of 24 hours after slaughter has elapsed. Where bacteriological examination is performed on the carcass, the boiling and frying test should be postponed until the bacterial examination has been found to be negative.

**E. VIABILITY TESTS FOR CYSTICERCI**

- (1) Place the cysticerci in a petri-dish. Add a small quantity of ox-bile or pig-bile diluted with an equal amount of physiological saline and incubate at a temperature of 37°C-40°C for an hour or so. Examine with a magnifying glass or microscope and determine whether excystation and movement occurs.

- (2) Immerse the cysticerci in a fresh solution of 1 per cent pepsin and 0.5 per cent hydrochloric acid in physiological saline for 1 hour and incubate at 38°C. Transfer the cysticerci to a solution of 0.1 per cent trypsin and 0.5 per cent bile salts in physiological saline and incubate at 38°C. Observe every 5 minutes for excystation and movement.

## F. EXAMINATION FOR TRICHINOSIS

### 1. *Direct Examination*

Seven portions of flesh, the size of an oat grain, must be snipped from each pillar of the diaphragm where the muscle ends at the tendinous insertion. This tissue is then compressed between two glass-slides and examined microscopically under a magnification of 30 to 40, or by means of a trichinoscope.

### 2. *Digestion Technique*

- (1) The muscle sample free from tendon, fat or other material which does not digest, must be subjected to a solution of 1 per cent pepsin and 0.5 per cent hydrochloric acid for 12 to 24 hours at 38°C. The sediment may then be passed through a Baermann apparatus using a screen of appropriate apertures (approximately 0.5 mm. gauge sieve) to hold back debris. Larvae migrate into the funnel of the Baermann apparatus where they can be removed and spread on a slide and examined microscopically.
- (2) Where large numbers of pigs are slaughtered and speed of examination becomes important the following method is advocated.

Collect one 10 g. sample from each animal from the following muscles, in order of preference: (a) pillar of the diaphragm, (b) external masseter muscle, (c) internal portion of the tongue.

The samples can be treated individually, or lumped together to form a composite sample for each batch of pigs.

Mince the sample through a clean mincing machine. Add 1 L digestive fluid (1 per cent pepsin and 0.5 per cent hydrochloric acid in distilled water) at 42°C, to 30-100 gm. meat sample and run for ½ minute in a blender. Place the mixture in a glass jar, suitably identified, and place in an incubator at 40°C for 1½ hours. Remove the sample and run it once more in a blender for 1 minute at high speed. Incubate again for another ½ hour before sieving and flushing with water at 60°C to kill any infective larvae. Flush material gently from sieve into a counting dish and examine microscopically.

## G. DETECTION OF ANTIBIOTICS IN URINE

About 1 ml. of a broth culture of a standard *B. subtilis* is spread over the surface of an agar plate and 1 cm. discs of filter paper, saturated in the urine of the animals to be tested, must be pressed on to the surface of the agar after allowing the surface to become dry. Incubate for 18-24 hours at 37°C and examine.

A disc surrounded by a distinct zone of inhibition of bacterial growth indicates that the urine under test contains an inhibitory substance, e.g. antibiotic, and thus it is reasonable to suppose that the flesh of the animal also contains residues of such therapeutic substance.

Where urine is not available, an extract of kidney tissue, or thin slices of kidney tissue, may be used instead.

The carcass of any slaughtered animal that is known to have been treated with antibiotic or similar preparation, or is suspected of having been so treated within a week prior to slaughter, should be tested for the presence of residues in this way.

A carcass containing antibiotic or similar residues shall be declared unfit for human consumption.

## H. HISTOLOGICAL EXAMINATION

Specimens should be forwarded in 10 per cent formalin. A block of the tissue is frozen and sections cut 10 microns in thickness. These are put in a 0.25 per cent solution of methylene blue for one to two minutes, washed several times in clear water floated onto a coverslip, inverted on a glass slide and examined microscopically. Sections may also be stained by any other histological staining method.

The presence of bacterial "nests", and any advanced degree of autolysis of the tissue, is sufficient evidence of decomposition.

Adulteration of meat products with tissues from prohibited organs can also be detected by this method.

## SCHEDULE 7

The Assistant Chief:

Veterinary Services .....

Local authority / owner .....

Abattoir identity No ..... (In terms of Act 87 of 1967)

1. Disease(s) reported in terms of Part IV, Regulation 12 to ..... during the month of .....
2. Details of the report:

Disease(s)	Animal	Number Affected	Remarks

Prepared by:

--	--	--	--

Date .....

.....

*Veterinary Meat Inspector*

.....

*Abattoir Superintendent*

**SCHEDULE 8 SUMMARY OF CONDEMNED AND CONDITIONALLY PASSED CARCASSES, MEAT, VISCERA, ETC.**

**LOCAL AUTHORITY/OWNER .....**

**ABBATTOIR IDENTITY NUMBER. .... (IN TERMS OF ACT 87 OF 1967)**

**MONTH OF**

**..... 19 .....**

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CONDEMNED FOR DISEASE OR CONDITION	BOVINES											CALVES										
	Carcasses	Portions (weights)	Heads	Tongues	Lungs	Hearts	Livers	Kidneys	Tripes	Intestines	Spleens	Skirts	Tails	Carcasses	Portions (weights)	Heads	Lungs	Hearts	Livers	Kidneys	Stomachs	Intestines
<i>Degenerative &amp; Dropsical Conditions:</i>																						
Emaciation																						
Fatty degeneration																						
Necrosis																						
Oedema																						
<i>General Conditions:</i>																						
Anaemia																						
Blood splashing																						
Bruising																						
Contamination																						
Fever																						
Icterus																						
Inefficient bleeding																						
Immaturity																						
Milkfever																						
Moribund																						
Multiple haemorrhages																						
Offensive odour																						
Over scalding (pigs)																						
Rickets																						
Telangiectasis																						
Uraemia																						
<i>Infectious Diseases:</i>																						
Actinomycosis																						
Anaplasmosis																						
Babesiosis																						
Besnoitiosis																						
Caseous lymphadenitis																						
Lumpy skin disease																						
Tuberculosis																						
Salmonellosis																						
<i>Inflammatory Conditions:</i>																						
Arthritis																						
Cirrhosis																						
Enteritis																						
Foreign-body fasciculitis																						
Gastritis																						
Hepatitis																						
Mastitis																						
Metritis																						
Myositis																						
Nephritis																						
Omphalophlebitis																						
Pericarditis																						
Peritonitis																						
Pleuritis																						
Pleuritis and Peritonitis																						
Pneumonia																						
<i>Parasitic Conditions:</i>																						
Cysticercosis																						
C. tenuicollis infestation																						
Fascioliasis																						
Hydatidosis																						
Mange																						
Milkspots																						
Oesophagostomiasis																						
Sarcosporidiosis																						
Stilesia hepatica infestation																						
<i>Septic Conditions:</i>																						
Abscesses																						
Gangrene																						
Pyæmia																						
Scrotal sepsis																						
Septicaemia																						
<i>Neoplasms:</i>																						
Melanomata																						
Warts																						
Tumours (others)																						
<i>Pigmentary Conditions:</i>																						
Melanosis																						
Xanthosis																						
<b>TOTALS</b>																						
Total Animals Slaughtered: Bulls	Oxen	Cows	Sheep	Goats	Calves	Pigs	Equine Animals															

Total Animals Slaughtered: Bulls \_\_\_\_\_ Oxen \_\_\_\_\_ Cows \_\_\_\_\_ Sheep \_\_\_\_\_ Goats \_\_\_\_\_ Calves \_\_\_\_\_ Pigs \_\_\_\_\_ Equine Animals \_\_\_\_\_



		Carcasses	SHEEP AND GOATS	MONTH OF _____ 19____	PASSED CARCASSES, MEAT, VISCERA, ETC.
		Portions (weights)			
		Heads			
		Lungs			
		Hearts			
		Livers			
		Kidneys			
		Stomachs			
		Intestines			
		Carcasses	PIGS		
		Portions (weights)			
		Heads			
		Lungs			
		Hearts			
		Livers			
		Kidneys			
		Intestines			
		Skins			
		Carcasses	EQUINES		
		Portions (weights)			
		Heads			
		Tongues			
		Lungs			
		Hearts			
		Livers			
		Kidneys			
		Intestines			
		Cattle	CONDITIONALLY PASSED		
		Calves			
		Sheep and goats			
		Pigs			
		Equines			
		Method			

### ADDENDUM TO SCHEDULE 8

Formula for estimating weights of condemned material.

*Carcass Weight:*

Bovine 500 lb.; Calf 50 lb.; Sheep, Goat, Lamb 35 lb.; Pig 120 lb.; Equine animal 350 lb.

<i>Bovine:</i>	complete offal	150 lb.
	head	35 lb.
	tongue.	6 lb.
	pluck	24 lb.
	lungs	10 lb.
	heart	4 lb.
	liver	10 lb.
	tripe	16 lb.
	intestines	20 lb.
	tail	2.5 lb.
	bible (omasum)	8 lb.
	spleen.	2.5 lb.
	feet (set)	20 lb.

Prepared by:

	skirt	3 lb.
	hide	58 lb.
	kidney.	10 oz.
<i>Calf:</i>	complete offal	15 lb.
	head	7 lb.
	pluck	4 lb.
	lungs	2.5 lb.
	liver	1.5 lb.
	feet (set)	4 lb.
	skin	6 lb.
	kidney	3 oz.
<i>Sheep and goats:</i>	complete offal	15 lb.
	head	5 lb.
	pluck	2.5 lb.
	heart	0.5 lb.
	liver	1 lb.
	tripe	2 lb.
	intestine	2 lb.
	trotters	2 lb.
	skin	7 lb.
	kidney:	2 oz.
<i>Pig:</i>	complete offal	12 lb.
	head	as weighed
	pluck	6 lb.
	lungs and heart	2.5 lb.
	liver	3.5 lb.
	intestines	6 lb.
	kidney	4 oz.
<i>Equine Animal:</i>	complete offal	95 lb.
	head	28 lb.
	tongue	3 lb.
	pluck	23 lb.
	lungs	8 lb.
	heart	5 lb.
	liver	10 lb.
	stomach	3 lb.
	intestines	14 lb.
	feet	24 lb.
	hide	34 lb.
	kidney	1.5 lb.

## SUMMARY OF INSPECTED AND CONDEMNED POULTRY, ETC.

### SCHEDULE 9.

Month of ..... 19 .....

Local Authority/Owner .....

Abattoir Identity Number..... (in terms of Act 87 of 1967).

Condemned for	Fowls		Ducks		Geese		Turkeys		.....		.....	
	Carcases	Portions	Carcases	Portions	Carcases	Portions	Carcases	Portions	Carcases	Portions	Carcases	Portions
	No.	Weight	No.	Weight	No.	Weight	No.	Weight	No.	Weight	No.	Weight
Bruising												
Cadavers												
Contamination												
Decomposition												
Neoplasms												
Overscald												
Parasites												
Septicaemia												
Toxaemia												
<i>Inflammatory conditions</i>												
<i>Infectious diseases</i>												
Conditionally passed												
Total condemnations												
Total slaughtered	Fowls		Ducks		Geese		Turkeys		.....		.....	

Date. ....

.....

*Superintendent*

.....

*Veterinary Meat Inspector*

Prepared by:

## SCHEDULE 10

### FEES

1. The fees for meat inspection services rendered by the Department shall be inclusive of ante mortem and post mortem inspections and shall be as follows:

- (i) *Carcases*

Per bovine or a portion thereof	R2.54 each
Per calf with a mass exceeding 40 kg, or a portion thereof	R2.54 each
Per calf with a mass of 40 kg or less, or a portion thereof	R1.27 each
Per pig or a portion thereof	R1.27 each
Per sheep, lamb, goat or a portion thereof	R0.36 each
Per animal of the equine family or a portion thereof	R2.54 each
Per head of poultry or a portion thereof	R0.03 each
Per ostrich or a portion thereof	R1.27 each
Per animal declared by the Minister to be an animal for the purposes of the Act, and not specified above	R0.01 per kg of the carcass mass

- (ii) *Deboned meat*

Beef, mutton, goat's meat, veal and pork	R0.01 per kg or portion of a kg
--	---------------------------------

*(Table in Schedule 10 substituted by GNR 1272 of 1988)*

*(Table in Schedule 10 substituted by GNR 2226 of 1990)*

The above fees shall be paid to the Department before the 8th day of each month following and shall accompany the monthly return in terms of Schedule 8 or Schedule 9, as the case may be: Provided that the Minister may enter into an arrangement with any person liable to pay fees under these regulations for the payment by that person of a lump sum in respect of any period in satisfaction of the fees payable by such person in respect of that period. Subject to such person making payment of the amount so arranged, the Minister may waive the excess over the amount so paid of the fees payable by that person under these regulations in respect of the period covered by the arrangement.

2. Every application for a certificate of approval submitted by the owner of an abattoir to the Chief Meat Hygiene Officer shall be accompanied by a fee of R5,00. The fee which shall accompany an application for the renewal of an existing certificate of approval shall be R1,00 if submitted prior to the date of expiry, and R5,00 if submitted after date of expiry.
3. Fees for laboratory services rendered by the Department shall be as specified by the Chief Meat Hygiene Officer from time to time in consultation with the Treasury.

4. The fees payable for an appeal against a decision or direction of the director amounts to R250,00 per appeal.

*(Paragraph 4 of Schedule 10 inserted by GNR 447 of 1994)*

*(Schedule 10 substituted by regulation 2 of GNR 599 of 1986)*

*(Schedule 10 substituted by GNR 940 of 1987)*

## **FIRST ANNEXURE**

### **ANIMAL SLAUGHTER, MEAT AND ANIMAL PRODUCTS HYGIENE ACT (NO. 87 OF 1967)**

#### **APPLICATION FOR CERTIFICATE OF APPROVAL**

Name of Abattoir .....

Address of Abattoir .....

Magisterial district ..... Erf or Farm No .....

Township .....

Name of Owner of Abattoir .....

Address of Owner .....

.....

.....

Postal Address .....

.....

Name of Person in charge of abattoir .....

Average Daily Slaughterings. Cattle .....

Calves ..... Sheep and Goats .....

Pigs ..... Other .....

Usual time and duration of slaughter .....

I the undersigned hereby apply for a Certificate of Approval of the abovementioned abattoir, in terms of Section 4 of Act No. 87 of 1967.

Signature.....

**OWNER OF ABATTOIR**

Date .....

**SECOND ANNEXURE**

**REPUBLIC OF SOUTH AFRICA  
DEPARTMENT OF AGRICULTURAL TECHNICAL SERVICES**

Grade

.....

Certificate No .....

**CERTIFICATE OF APPROVAL**

I hereby certify that the abattoir/poultry abattoir /rabbit abattoir described hereunder is an approved / conditionally approved abattoir in terms of section 4 of the Animal Slaughter, Meat and Animal Products Hygiene Act, 1967 (Act 87 of 1967), and that Identification No. .... has been allotted thereto in terms of section 5 of the said Act.

Name of abattoir: .....

Name of owner .....

Address of abattoir .....

*Note.-This abattoir must at all times comply with the requirements laid down in the Animal Slaughter, Meat and Animal Products Hygiene Act, 1967 (Act 87 of 1967) except in so far as exemption has been granted in terms of section 42 of the said Act, and then only for the duration of such exemption.*

This certificate is not transferable and lapses if for any reason whatsoever ownership of the abattoir changes. (The validity of this certificate expires on ..... )

Conditions of issue .....

.....  
.....  
.....  
.....  
.....  
.....

Date .....

Place .....

.....

**Chief Meat Hygiene Officer**

*(Second Annexure substituted by GNR 813 of 1973)*

Prepared by:

**THIRD ANNEXURE**

**THE ANIMAL SLAUGHTER, MEAT AND ANIMAL PRODUCTS HYGIENE ACT, 1967 (NO. 87 OF 1967)**

**APPLICATION FOR REGRADING OF ABATTOIR**

I, (full name) .....

of (address) .....

in whose name a Certificate of Approval was issued in respect of:

Name of Abattoir .....

Insignia ..... Date of Certificate .....

do hereby apply to have such abattoir regraded in terms of Section 11 of the Act, on the following grounds:

.....

.....

.....

.....

(If insufficient space, attach separate statement of reasons)

I enclose the prescribed deposit of R100.

Signature.....

**APPLICANT**

Date .....

**FOURTH ANNEXURE****CERTIFICATE OF CONDEMNATION OR DETENTION****LOCAL AUTHORITY/OWNER** .....**ABATTOIR IDENTITY NO** ..... (In terms of Act 87 of 1967)

I hereby certify that .....

Number	Description	Weight	Disease

consigned to .....  
 and represented as being from .....  
 were

- \*(i) condemned as unfit for human consumption;
- (ii) detained for further examination;
- (iii) conditionally passed subject to

.....  
 .....

in terms of the Animal Slaughter, Meat and Animal Products Hygiene Act, No. 87 of 1967, and the regulations published thereunder.

.....  
**VETERINARY MEAT INSPECTOR**

Date .....

\* Delete those inapplicable.



## FIFTH ANNEXURE

### APPLICATION FOR A PERMIT TO INTRODUCE CARCASSES OR MEAT INTO THE REPUBLIC OF SOUTH AFRICA

The Animal Slaughter, Meat and Animal Products Hygiene Act (Act No. 87 of 1967)

TO:

The Chief Meat Hygiene Officer,  
Private Bag 138,  
PRETORIA.

1. Applicants name and address (in capital letters) .....  
.....  
.....
2. Nature of Product to be introduced (attach specimen of label if applicable) .....  
.....  
.....
3. Method of Preparation .....  
.....  
.....
4. Abattoir and country of origin .....  
.....
5. Port of entry into the Republic .....  
.....
6. Mode of conveyance (rail, motor, air, etc.) .....  
.....
7. Name and address of Consignee .....  
.....  
.....
8. Purpose of importation .....  
.....
9. Facilities for handling product at destination .....  
.....  
.....  
.....  
.....  
.....

Signature.....

APPLICANT

Date .....

Prepared by:

**SIXTH ANNEXURE****OFFICIAL FOREIGN MEAT INSPECTION CERTIFICATE****ADDRESS**

Place .....

Date .....

**TO WHOM IT MAY CONCERN****MEAT INSPECTION CERTIFICATE**

I hereby certify that the carcasses or meat herein described are derived from cattle / sheep / pigs / goats / poultry, which received ante-mortem and post-mortem veterinary inspection at the time of slaughter, and that such carcasses or meat are sound, wholesome, and fit for human consumption, and that said carcasses or meat have been handled and carried in a hygienic manner.

NATURE OF PRODUCT	NUMBER OF PACKAGES	WEIGHT (LBS.)
.....	.....	.....
.....	.....	.....
.....	.....	.....

Identification marks on carcasses, meat or packages.

.....

Consignor .....

Address .....

Abattoir of origin .....

Consignee .....

Destination .....

Shipping marks .....

(SIGNATURE) .....

(Official title)

Name in block letters .....

(Official veterinarian of foreign government authorized to issue inspection certificates for carcasses or meat to the Republic of South Africa).

NOTE: Nothing in this Certificate gives exemption from any prohibition or restriction upon imported food imposed by the Food, Drugs and Disinfectants Act (Act No. 13 of 1929) and any regulations made thereunder with special reference to adulteration or false description.

Prepared by:

### ORDER IN TERMS OF SECTION 30 OF THE ACT

- \*(v) order that the person named hereunder shall immediately leave the abovementioned abattoir or place, and that he/she shall not re-enter until his/her return has been authorized by me:

.....

- \* Delete whichever not applicable.

Date .....

Place .....

**VETERINARY MEAT INSPECTOR**

**STATE VETERINARIAN**

**DESIGNATED OFFICER**

The Chief Meat Hygiene Officer,  
Private Bag 138,  
PRETORIA.

Copy for your information. My report in the above connection is attached.

**VETERINARY MEAT INSPECTOR**

**STATE VETERINARIAN**

**DESIGNATED OFFICER**

**EIGHTH ANNEXURE****ANIMAL SLAUGHTER, MEAT AND ANIMAL PRODUCTS HYGIENE ACT (ACT NO. 87 OF 1967)****PARTICULARS OF PERSONS EMPLOYED BY A LOCAL AUTHORITY ON MEAT INSPECTION DUTIES  
IN AN ABATTOIR**

Name of Local Authority .....

Name of Abattoir(s) .....

Identity No. ....

Name of person	Date of Birth	Qualifications	Date of first appointment	Present salary	Salary scale	Number of days per week met inspection carried out	Percentage of working hours per day spent on meat inspection
1. Veterinary Meat Inspectors							
2. Meat Inspectors							

Prepared by: