

THE PUBLIC HEALTH (MEAT, ABATTOIR AND BUTCHERIES) REGULATIONS [ARRANGEMENT OF REGULATIONS]

PART I GENERAL

Regulation

1. Title
2. Application of Regulations
3. Interpretation
4. No meat to be sold unless marked as fit for consumption
5. Obstruction of authorised officer
6. Onus of proof

PART II MANAGEMENT OF ABATTOIRS

7. Abattoir provided by Local Authority
8. Persons slaughtering animals to comply with First Schedule
9. Dead or dying animals
10. Examination by Veterinary Officer before slaughter
11. Animals awaiting slaughter to be fed and watered
12. Straying animals
13. Animals to be slaughtered without delay
14. Exclusion of animals not intended for slaughter
15. Prevention of fouling of floors
16. Persons slaughtering to cleanse abattoir after use
17. Cleanliness in person and dress

18. Medical examination
19. Communicable diseases
20. Diseased animals
21. Disposal of suspected or diseased carcasses
22. Local Authority to fix days for slaughtering
23. Fees

PART III

INSPECTION AND MARKING OF MEAT

Regulation

24. Exclusion from abattoir of persons convicted of obstruction
25. Meat Inspector to comply with Second Schedule
26. Cutting of carcasses
27. Meat Inspector to comply with Third Schedule
28. Meat Inspector to mark meat passed as fit
29. Meat Inspector to seize meat not passed as fit
30. Unauthorised persons not to interfere with seized carcasses
31. Owner to be notified of seizure
32. Voluntary surrender of seized meat
33. Seized meat not voluntarily surrendered
34. Seized meat found fit for consumption
35. Disposal of seized meat found unfit for consumption
36. No responsibility for loss due to decomposition
37. No compensation for meat lawfully disposed of

PART IV

TRANSPORT OF MEAT

38. Outside slaughter

39. Marking of carcasses brought in from outside
40. Seizure of meat brought in unlawfully
41. Meat to be transported in suitable vehicles
42. Vehicles to comply with Sixth Schedule
43. Owner's name to be shown on vehicle

PART V

BUTCHERIES

44. Butcheries to be approved by Local Authority
45. Conditions to be complied with by butcheries
46. Duties of butchers in respect of butcheries
47. Uncleaned offal
48. Separate butchery for uncleaned offal
49. Prohibition of spitting
50. Prohibition of animals in butcheries
51. Exclusion of persons suffering from communicable disease
52. Occurrence of communicable disease to be reported
53. Medical examination

PART VI

PENALTIES AND REVOCATION

54. Penalties
55. Revocation

FIRST SCHEDULE-Instructions to persons engaged in slaughtering animals or in dressing or handling or preparing carcasses or meat

SECOND SCHEDULE-Instructions to Meat Inspectors as to method of examination of carcasses and meat

THIRD SCHEDULE-Instructions to Meat Inspectors as to action to be taken in the event of evidence of disease or abnormality being found in

any animal

FOURTH SCHEDULE-Notification of seizure of carcass, etc.

FIFTH SCHEDULE-Conditions under which carcasses and meat may be brought into the area of a Local Authority

SIXTH SCHEDULE-Requirements as to vehicles used for the conveyance of meat within or into any area to which the Regulations have been applied

**SECTIONS 82 AND 114-THE PUBLIC HEALTH
(MEAT, ABATTOIR AND BUTCHERIES)
REGULATIONS
Regulations by the Minister**

*Government
Notices*
154 of 1940
213 of 1943
139 of 1946
326 of 1950
172 of 1952
169 of 1954
136 of 1957
291 of 1964
*Statutory
Instrument*
45 of 1966
92 of 1992
Act
51 of 1963
13 of 1994

PART I

GENERAL

1. These Regulations may be cited as the Public Health (Meat, Abattoir and Butcheries) Regulations. Title
2. The Minister may, by statutory notice, declare that on and after a date to be specified in such notice the whole of these Regulations or only such provisions thereof as are mentioned in such notice shall apply to the whole or only such part of the district of any Local Authority as shall Application of Regulations

be defined in such notice.

(As amended by No. 291 of 1964)

3. In these Regulations, unless the context otherwise requires-

Interpretation

"abattoir" means a place provided by the Government or by the Local Authority or approved by the Local Authority for the slaughter of animals intended for sale for the food of man and includes all buildings, lairs, stalls and spaces within the abattoir site;

"animal" means bull, ox, bullock, cow, heifer, steer, calf, sheep, lamb, goat or other quadruped commonly used for the food of man;

"butcher" includes the owner, occupier and manager of a butchery;

"butchery" means any premises in which is carried on any of the processes of or incidental to the selling, storage or preparation of meat or meat products for the use of persons other than those residing on the premises;

"meat" means the flesh or offal or other part used or intended for the food of man derived from any animal as defined above, but does not include canned meat, potted meat, bacon or ham;

"Meat Inspector" means any suitably qualified person employed by any Local Authority to act as Meat Inspector or any other suitably qualified person authorised in writing by the Director of Medical Services to act as such.

"offal" means the skin, head, horns, feet, trotters, stomach and intestines from any animal as defined above;

"cleaned offal" means offal which has been cleaned and skinned or scraped to the satisfaction of the Medical Officer of Health;

"uncleaned offal" means offal which has not been cleaned and skinned or scraped to the satisfaction of the Medical Officer of Health.

(As amended by No. 139 of 1946, No. 169 of 1954, Act No. 51 of 1963 and S.I. No. 42 of 1992)

4. (1) From the commencement of the whole or any part of these Regulations no person shall expose, offer, deposit or accept for sale or for consumption in a restaurant or sell or deliver within any area to which these Regulations apply any meat unless the same has been examined and stamped or branded or otherwise marked as may be approved by the Local Authority as having been passed by the Meat Inspector as fit for use as the food of man.

No meat to be sold unless marked as fit for consumption

(2) For the purposes of this regulation, "restaurant" includes a tea room, hotel or boarding-house and means any premises where any article of food or drink is sold, or is prepared or cooked for sale, for consumption on the premises.

(As amended by Act No. 136 of 1957)

5. No person shall directly or indirectly obstruct or resist the Meat Inspector, the Medical Officer of Health, the Veterinary Officer or other duly authorised officer in the lawful execution of any of the provisions of these Regulations.

Obstruction of authorised officer

6. Where any question shall arise as to whether any carcass or meat was intended for sale or was intended for the food of man, the onus of proof that such carcass or meat was not so intended shall rest upon the owner of such carcass or meat.

Onus of proof

PART II

MANAGEMENT OF ABATTOIRS

7. Where an abattoir is available in the area of a Local Authority, no person shall slaughter any animal the flesh of which is intended for sale for the food of man in any other place within the area of the Local Authority.

Abattoir provided by Local Authority

8. Every person engaged in the work of slaughtering animals the flesh of which is intended for sale as food of man and every person engaged in the dressing of carcasses intended for such purpose or engaged in any

Persons slaughtering animals to

way in the preparation of such carcasses or of meat derived therefrom shall comply with the instructions in the First Schedule. comply with First Schedule

9. No person shall bring any dead or dying animal into any abattoir without first obtaining the written consent of the Veterinary Officer. Dead or dying animals

10. When such is thought necessary by the Meat Inspector and the same is reasonably practicable, an animal intended for slaughter for sale as the food of man shall be examined by a Veterinary Officer before slaughter and for this purpose the Meat Inspector may prohibit the slaughter of any animal until such examination shall have been made, provided that slaughter may not be delayed more than twenty-four hours for this purpose. Examination by Veterinary Officer before slaughter

11. All animals brought into the abattoir shall be fed, watered and treated with due and proper care by the owner or his representative, and such owner or his representative shall not suffer or cause such animals to be without food for more than twenty-four hours nor to be at any time without a sufficient quantity of wholesome water. Animals awaiting slaughter to be fed and watered

12. No animal shall be allowed to stray at large within the abattoir but shall be kept by the owner in the pens provided for that purpose. Straying animals

13. Every person bringing or causing any animal to be brought to the abattoir shall cause the same to be slaughtered and the carcass thereof, if passed, to be removed with the least possible delay, and in no case may any animal be kept in the abattoir awaiting slaughter for a longer period than thirty-six hours. Animals to be slaughtered without delay

14. No person shall bring or keep or suffer to be brought or kept within the abattoir any animal save those intended for slaughter for the food of man. Exclusion of animals not intended for slaughter

15. Every person engaged in the slaughter of any animal or the dressing or preparation of any carcass shall cause the contents of the stomach and entrails of such animal to be emptied with the least possible delay into proper receptacles and shall take every possible care to prevent fouling of the floors. Prevention of fouling of floors

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| <p>16. Every person engaged in slaughtering or engaged in the dressing or handling of any carcass or meat at any abattoir shall as soon as possible after the completion of such slaughtering, dressing or handling remove all blood, manure, garbage, filth or other refuse and shall cause every part of the floor or pavement and the surface of every wall, pillar or other portion of the abattoir on which any blood, manure, garbage, filth or other refuse may have been splashed or deposited, or with which any offensive or noxious matter may have been in contact and every article and appliance which may have been used in slaughtering, dressing or handling, to be thoroughly washed and cleansed immediately after the completion of such slaughtering, dressing or handling, and shall so flush the floor and walls that no dirt or refuse shall remain on them, and all blood, manure, garbage, filth or other refuse removed or washed from the abattoir in accordance with this regulation shall be disposed of as may be directed by the Meat Inspector.</p> | <p>Persons slaughtering to cleanse abattoir after use</p> |
| <p>17. Every person engaged in the slaughtering of animals or the dressing or handling of carcasses or meat shall be clean in person and shall, when dressing or handling carcasses or meat, wear a clean smock or overall over his other garments which shall also be clean to the satisfaction of the Meat Inspector.</p> | <p>Cleanliness in person and dress</p> |
| <p>18. All persons engaged in slaughtering animals or in dressing or handling carcasses or meat shall submit themselves to medical examination by the Medical Officer of Health when called upon to do so by the Medical Officer of Health, Veterinary Officer or Meat Inspector and, if it shall appear to the Medical Officer of Health, Veterinary Officer or Meat Inspector that any person engaged as aforesaid is not in good health, the Medical Officer of Health, Veterinary Officer or Meat Inspector may exclude such person from the abattoir until such person has been examined by the Medical Officer of Health and reported to be in good health.</p> | <p>Medical examination</p> |
| <p>19. No person suffering from any contagious or infectious disease shall enter any abattoir; and no person who has been in contact with any person so suffering or who has any discharge, ulcer or sore shall enter any abattoir without authority from the Medical Officer of Health.</p> | <p>Communicable diseases</p> |
| <p>20. Every person bringing into any abattoir either by himself or by his servants any animal which is diseased or suspected of being diseased</p> | <p>Diseased animals</p> |

shall take the same to the place, if any, set apart for the reception of such animals and, if no special place shall have been so set apart, shall inform the Meat Inspector of having taken to the abattoir an animal diseased or suspected of being diseased and shall immediately take such animal to such place in or part of the abattoir as the Meat Inspector may direct.

21. Any person slaughtering or assisting in slaughtering at any abattoir any animal which after slaughter is found or suspected to be diseased or abnormal shall take the carcass of such animal to the place, if any, set apart for the reception of the carcasses of diseased animals and shall immediately inform the Meat Inspector of having done so. If no special place shall have been set apart as aforesaid, any person slaughtering or assisting in slaughtering at any abattoir any animal which after slaughter is found or suspected to be diseased or abnormal shall immediately inform the Meat Inspector of such finding or suspicion and shall take the carcass of such animal to such place in or part of the abattoir as the Meat Inspector may direct.

Disposal of suspected or diseased carcasses

22. The Local Authority may fix the days on which the slaughtering of animals may be carried out within the abattoir and may fix the time at or before which any animal brought into the abattoir for slaughtering shall be placed in the pen provided for the keeping of such animal. A notice specifying such days and time shall be affixed to the door of the abattoir or posted up in some other conspicuous place within the abattoir.

Local Authority to fix days for slaughtering

(No. 213 of 1943)

23. An inclusive fee for each kilo dressed weight may be charged by a Local Authority or Meat Inspector in respect of each or any combination of the following, namely the slaughtering, examination, stamping, branding, marking, re-examination re-stamping, re-marking of any animal or meat or carcass. Such fee shall become due and payable upon the rendering of an account thereof by the Local Authority or the Meat Inspector.

Fees

(As amended by S.I. No. 92 of 1992)

PART III

INSPECTION AND MARKING OF

MEAT

- 24.** No person shall interfere with or obstruct the Meat Inspector, the Medical Officer of Health, the Veterinary Officer or other duly authorised officer in the course of the duties incidental to the examination and marking of meat as required by these Regulations, and any person convicted of a breach of this regulation may be excluded by the Meat Inspector from the abattoir.
- Exclusion from abattoir of persons convicted of obstruction
- 25.** In the examination of meat intended for sale for the food of man, the Meat Inspector shall inspect the whole carcass with the internal organs and shall comply with the instructions contained in the Second Schedule.
- Meat Inspector to comply with Second Schedule
- 26.** Notwithstanding any restriction as to cutting any carcass or part of a carcass which may be ordinarily imposed upon the Meat Inspector by the last preceding regulation and the instructions therein referred to, the Meat Inspector or the Medical Officer of Health or the Veterinary Officer may, when inspecting carcasses or any part thereof and when the protection of the public health demands such action, cut into any portion of the carcass or part of the carcass, and no liability shall be incurred by reason of such cutting or by reason of anything which such officers may lawfully do for the purposes of inspection and examination of meat.
- Cutting of carcasses
- 27.** In determining the action to be taken in the event of evidence of disease or of abnormality being found in any carcass or in the organs or viscera, the Meat Inspector shall comply with the instructions in the Third Schedule.
- Meat Inspector to comply with Third Schedule
- 28.** The Meat Inspector having examined in accordance with these Regulations the carcass, organs or viscera of any animal intended for sale for the food of man shall brand, stamp or otherwise mark in a manner approved by the Local Authority all meat passed by him as free from disease, sound, wholesome and fit for the food of man.
- Meat Inspector to mark meat passed as fit
- 29.** The Meat Inspector having examined in accordance with these Regulations the carcass, organs or viscera of any animal intended for sale for the food of man and finding or suspecting the same to be diseased or unsound or unwholesome and unfit for the food of man shall, when such action is directed in the Third Schedule, seize the said
- Meat Inspector to seize meat not passed as fit

carcass, part of a carcass, organ or viscera for examination by the Medical Officer of Health or Veterinary Officer.

30. No person save the Medical Officer of Health, Veterinary Officer or a person acting under the instructions of either of them shall remove, cut or in any way interfere with any carcass or part of a carcass, organ or viscera which may have been seized by the Meat Inspector unless and until the same shall have been passed by the Medical Officer of Health or Veterinary Officer.

Unauthorised persons not to interfere with seized carcasses

31. The Meat Inspector shall within six hours of seizing any carcass, part of a carcass, organ or viscera notify in writing to the owner the fact of and the reason for such seizure. The written notice to the owner, which shall be in the form set out in the Fourth Schedule, may be handed to any representative or employee of the owner at the abattoir.

Owner to be notified of seizure

32. Any carcass or meat seized by the Meat Inspector in accordance with regulation 29 may be voluntarily surrendered to the Meat Inspector by the owner, and any carcass or meat so surrendered shall be forthwith dealt with in accordance with regulation 35.

Voluntary surrender of seized meat

33. If any carcass or meat seized by the Meat Inspector is not voluntarily surrendered by the owner, the Meat Inspector shall forthwith notify the Medical Officer of Health or Veterinary Officer who shall, within twenty-four hours of receiving such notice, personally inspect the said carcass or meat.

Seized meat not voluntarily surrendered

34. Any carcass or meat seized by the Meat Inspector which, in the opinion of the Medical Officer of Health or Veterinary Officer, is fit for the food of man shall be forthwith passed and stamped, branded or otherwise marked as provided for in regulation 28.

Seized meat found fit for consumption

35. Any carcass or meat seized by the Meat Inspector which is voluntarily surrendered by the owner or which, in the opinion of the Medical Officer of Health or Veterinary Officer, is diseased or unsound or unwholesome and unfit for use as the food of man shall be condemned and shall be destroyed or rendered unsaleable as food of man or animal or otherwise disposed of in such manner as the Medical Officer of Health may direct.

Disposal of seized meat found unfit for consumption

36. Neither the Local Authority nor the Medical Officer of Health nor the Veterinary Officer nor the Meat Inspector shall be held responsible in any way for any loss which may be suffered by the owner from natural decomposition of meat occurring during the period between slaughter of the animal concerned and inspection by the Medical Officer of Health or Veterinary Officer as provided for in regulation 33.

No responsibility for loss due to decomposition

37. No compensation shall be paid or payable by the Local Authority in respect of any meat which has been lawfully seized, condemned, destroyed or rendered unsaleable or otherwise disposed of in accordance with these Regulations.

No compensation for meat lawfully disposed of

PART IV

TRANSPORT OF MEAT

38. A person shall not introduce for sale into the area of the Local Authority any carcass or meat (other than game) derived from any animal slaughtered outside the area of the Local Authority, unless such animal was slaughtered at a place approved by the Medical Officer of Health and unless the meat was conveyed from the place of slaughter to the area of the Local Authority in a vehicle conforming to the provisions of regulations 41 and 42 and in accordance with the other provisions of this Part.

Outside slaughter

(As amended by No. 136 of 1957 and No. 45 of 1966)

39. Every owner or consignee of any carcass or meat intended for sale for the food of man which may be conveyed or transported into the area of the Local Authority shall submit such carcass or meat for the purpose of examination, stamping, branding or otherwise marking in accordance with regulation 4 at such place and at such hours on any lawful trading day as the Local Authority may from time to time appoint for such purpose:

Marking of carcasses brought in from outside

Provided that-

- (i) no such carcass or meat shall be brought within the area of the

Local Authority except under the conditions prescribed in regulation 38 and in the Fifth Schedule;

(ii) a Local Authority may waive the conditions set out in the Fifth Schedule in respect of meat and offal imported from a recognised place of slaughter when separate from other parts of the carcass.

(As amended by No. 136 of 1957)

40. Carcasses or meat brought within the area of the Local Authority in contravention of either of the last two preceding regulations shall be seized by the Medical Officer of Health, Veterinary Officer or Meat Inspector and shall be disposed of in such manner as the Medical Officer of Health may direct. Seizure of meat brought in unlawfully

41.(1) All meat conveyed within the area of the Local Authority or conveyed into the said area as provided for in regulations 38 and 39 shall be conveyed in suitable vehicles and completely and efficiently protected from dust and from the access of insects, and the said vehicles shall on each occasion be thoroughly cleansed immediately after use and if necessary be again cleansed immediately before subsequent use. Meat to be transported in suitable vehicles

(2) Where uncleaned offal or cleaned offal is so conveyed, it shall be kept in separate watertight vessels of enamelled or galvanised metal, each having a close-fitting lid, so that cleaned offal cannot come into contact with uncleaned offal and so that no offal can come into contact with other meat.

(3) Where all or any of the following parts from any animal, that is to say, the heart, liver, lungs, spleen, tail or tongue, are so conveyed, they shall either-

(a) be kept in a watertight vessel of enamelled or galvanised metal, having a close-fitting lid; or

(b) be wrapped in clean, waterproof material;

so that they cannot come into contact with the floor of the vehicle or with any uncleaned offal, cleaned offal or other meat.

(As amended by No. 45 of 1966)

42. From and after ninety days after the commencement of regulation Vehicles to

41 in the area of any Local Authority, a vehicle used for the conveyance of meat shall not be deemed to be a "suitable vehicle" as required by regulation 41 unless it shall comply with the requirements set out in the Sixth Schedule and be maintained at all times in thoroughly clean condition and in compliance with such requirements. No vehicle used for the transport of meat may be used for any other purpose without the approval of the Local Authority.

comply with
Sixth Schedule

(As amended by No. 136 of 1957)

43. Every vehicle used for the transport of meat shall have the owner's name and address painted on a conspicuous part of the vehicle in letters not less than 5.08 centimetres in height.

Owner's name
to be shown on
vehicle

PART V

BUTCHERIES

44. (1) A butcher shall not carry on business in a butchery unless he is in possession of a valid certificate in writing from the Local Authority that such butchery conforms to the provisions of regulation 45.

Butcheries to be
approved by
Local Authority

(2) Every such certificate shall be exhibited at all times in the butchery to which it relates.

(3) The Local Authority may revoke the certificate at any time on being satisfied that the butchery has ceased to conform to the provisions of regulation 45.

(As amended by No. 326 of 1950)

45. Every butchery shall comply with the following:

Conditions to
be complied
with by
butcheries

(a) The premises shall be constructed of materials approved by the Local Authority. All internal walls are to be rendered with non-absorbent easily cleaned material to a height of at least 6 feet. All floors shall be of non-absorbent material and shall be drained to the satisfaction of the Local Authority;

(b) Every room, with the exception of a room used as a cold store,

must be adequately lighted and ventilated;

(c) All counters and tables upon which meat is placed shall be surfaced with non-absorbent material;

(d) The doors and windows shall be provided with effective fly screens of wire gauze of not less than 144 meshes to the square inch and the said screens shall be maintained in a state of thorough repair. All screened doors shall be so made as to be automatically self-closing;

(e) Every door, window, ventilator or other opening of any butchery shall be so placed as to be at least 6.096 metres from any privy and from the door or window of any stable, and no butchery shall communicate by door or window or otherwise with a sleeping or living room;

(f) A proper and sufficient supply of pure water, free from risk of contamination, and proper and sufficient latrine accommodation, to the satisfaction of the Medical Officer of Health, shall be provided for all persons employed;

(g) A dressing room shall be provided in which the overalls of the employees may be kept in a clean and sanitary condition. Such room shall be separate from any place where meat or meat products or materials are stored or handled and shall be furnished with the necessary lavatory accommodation for employees to wash themselves.

46. Every butcher shall-

(a) at all times maintain his butchery in a state of thorough cleanliness and ventilation;

(b) cause all vessels and utensils and all carts or other vehicles, sacks, baskets or other receptacles used in his business for the preparation, conveyance or storage of meat or meat products to be kept in a clean and wholesome state;

(c) cause all inside walls of his butchery to be painted with three coats of oil paint or varnish to a height of at least 1.8288 metres from the floor and cause all ceilings and all inside walls above the height of 1.8288 metres to be either painted with three coats of oil paint or varnish or to be limewashed.

Where oil or paint varnish is used it shall be renewed at least once in every five years; where limewash is used it shall be renewed at least once in every six months.

The part of the walls which is painted or varnished in accordance with this regulation shall be washed with hot water and soap at least once in every week;

(d) cause all persons employed in his butchery to be clean and

Duties of
butchers in
respect of
butcherries

dressed in clean overalls made of washable materials while so employed;

(e) maintain in the lavatory a sufficient supply of soap, nail brushes and clean towels for the use of his employees;

(f) provide suitable means for protecting all meat and meat products from contamination by dust, dirt or flies while retained in the butchery or by means of closed cases or vehicles when in the course of conveyance through the streets of the district of the Local Authority;

(g) provide a sufficient number of approved vessels or receptacles properly constructed of galvanised iron or other impervious material and furnished with close-fitting covers, for the purpose of receiving or conveying from his butchery all refuse products of the business.

47. No butcher shall keep or permit to be kept or to be sold any uncleaned offal in a butchery in which meat other than uncleaned offal is kept or is sold. Uncleaned offal

(No. 139 of 1946)

48. Uncleaned offal shall be only kept and sold in a separate butchery situated on a site approved by the Medical Officer of Health, and such butchery shall conform to the provisions of regulation 45. Separate butchery for uncleaned offal

(No. 139 of 1946)

49. No person shall spit in any butchery. Prohibition of spitting

50. No butcher shall at any time keep or cause or suffer to be kept or to be in the butchery any dog, cat, pig or other animal, or any fowl, pigeon or any other bird in the live state. Prohibition of animals in butcheries

51. No butcher shall knowingly cause or permit any person (whether himself or another) suffering from any infectious or contagious disease to be employed in or about his butchery or in the delivery of meat or meat products. Exclusion of persons suffering from communicable disease

52. Every butcher shall without delay inform the Medical Officer of Health of the occurrence of any infectious or contagious disease among Occurrence of communicable

any of the persons employed or residing on his premises, and shall comply with any directions the Medical Officer of Health or Health Inspector may give for the purpose of preventing the spread of such disease.

disease to be reported

53. All persons engaged in the handling of meat or meat products shall submit themselves to medical examination by the Medical Officer of Health when called upon to do so by him.

Medical examination

PART VI

PENALTIES AND REVOCATION

54. Any person found guilty of an offence against or contravention of or default in complying with any provision of these Regulations shall be liable on conviction to a fine not exceeding seven hundred and fifty penalty units and, if the offence, contravention or default is of a continuing nature, to a further fine not exceeding ninety penalty units for each day during which the offence, contravention or default continues.

Penalties

(As amended by Act No. 13 of 1994)

55. Whenever these Regulations or any of the provisions thereof shall be applied to the district of any Local Authority or any part thereof, to which district or part thereof the Public Health (Abattoir and Transport of Meat) Regulations apply, the said Public Health (Abattoir and Transport of Meat) Regulations shall cease to apply to such district or part thereof from the date of the application of these Regulations or of any of the provisions thereof to such district or part thereof.

Revocation

FIRST SCHEDULE

(Regulation 8)

INSTRUCTIONS TO PERSONS ENGAGED IN SLAUGHTERING ANIMALS OR IN DRESSING OR HANDLING OR PREPARING CARCASSES OR MEAT

1 Slaughtering shall be carried out only by humane methods approved by the Local Authority.

2. Notice of intention to slaughter an animal for emergency reasons shall be made to the Meat Inspector before slaughter and so far as may be practicable all such animals shall be examined alive by a Veterinary Officer.
3. Evidence of disease or abnormality in a carcass or organ shall not be modified, obscured or obliterated by washing, rubbing, stripping, or in any other manner except under the direct supervision of the Meat Inspector and in accordance with his instructions.
4. In no case other than cases of "back bleeding", "over sticking" or "sticking in" shall any serous membrane be stripped except by direction of the Meat Inspector and in any case of "back bleeding", "over sticking" or "sticking in" in which immediate stripping is necessary to preserve the marketability of the carcass, the membrane shall not be completely detached from the carcass until the membrane has been examined by the Meat Inspector and he has authorised its detachment.
5. No carcass presenting evidence of disease shall be wiped down with a wiping cloth used for healthy carcasses and no cloth which has been used for wiping down a diseased carcass shall again be used until it has been boiled for 15 minutes in water containing soda.
6. Where the carcass is not examined by the Meat Inspector at the time of slaughter, the whole of the organs and viscera shall be so kept or labelled pending such examination as to enable them to be identified with the carcass from which they have been derived.
7. Knives that have been used in cutting any diseased organ, gland or tissue shall not again be used for any purpose until they have been cleansed in boiling water or other disinfectant approved by the Meat Inspector.

SECOND SCHEDULE

(Regulation 25)

INSTRUCTIONS TO MEAT INSPECTORS AS TO METHOD OF EXAMINATION OF CARCASSES AND MEAT

PART I

General Instructions

1. When any abnormal condition is observed or suspected, the nature and significance of which cannot be determined by observation and palpation, the part of the carcass, organ or gland shall be incised and the incisions shall be made in such manner as to avoid soiling or contaminating or unnecessarily depreciating the value of any part of the carcass or organ or viscera which may be passed as fit for human consumption.
2. The lymph glands shall be examined by multiple incisions into their substance.
3. All organs and viscera shall be examined as they are removed from the carcass or in such circumstances as will ensure that they are the organs and viscera of the particular carcass.

4. All organs and viscera together with the associated lymph glands shall be examined by observation and palpation, incision being made when necessary.
5. The carcass shall be examined for (1) condition of nutrition; (2) evidence of bruising, haemorrhage, or discoloration; (3) local or general dropsy (oedema); (4) the efficiency of bleeding; and (5) swellings or deformities of bones or joints, or swellings or other abnormality in the musculature.
6. The sercus membranes (pleura and peritoneum) shall be examined in every case, and in no case shall they be removed nor shall any evidence of disease be modified or obliterated by washing, rubbing, stripping or in any other manner before examination.
7. Where a carcass is split, the sternum, ribs, vertebrae and spinal cord shall be examined.

PART II

Detailed Instructions for Routine Inspection of Carcasses, Organs, and Viscera of Bovines and Swine

1. *Head*-The head, including (a) the surface and substance of the tongue (which shall be loosened but not detached before examination, (b) the palate or roof of the mouth and (c) the lymph glands of the throat (retropharyngeal, submaxillary and parotid), shall be examined; and the cheek muscles shall be examined by a linear incision parallel to the lower jaw.
2. *Abdominal Cavity*.-*(a) Stomach, Intestines and Spleen*.-The inner and outer surface of the stomach and intestines and the surface and substance of the spleen shall be examined, together with the glands of the stomach and bowel (gastro-splenic and mesenteric) and the web (omentum). *(b) Liver*.- The surface and substance of the liver shall be examined, an incision being made into the thick end in the case of cattle. The associated glands (hepatic) shall also be examined and the bile ducts incised. *(c) Kidneys*.-The lymph glands of the kidneys (renal) and the adrenal glands shall be examined before the removal of the kidneys. Thereafter the kidneys shall be removed and the surface examined and, if necessary, the kidneys shall be split by incision and the substance examined. *(d) Uterus and Ovaries*.-The inner and outer surface of the uterus and the substance of the ovaries shall be examined.
3. *Thoracic Cavity*.-The pluck shall be examined in the following manner before the various organs are separated from each other:
 - (a) *Lungs*.-The lungs shall be examined by observation and by palpation and, unless obviously diseased, they shall be incised at the base. The associated lymph glands (bronchial and mediastinal) shall also be examined and, unless obviously diseased, shall be incised.
 - (b) *Heart*.-The heart sac (pericardium) shall be opened; and the walls of the heart shall be incised so as to open the ventricles.
4. *Udder*.-The udder shall be examined by observation and by palpation; incisions shall be made at the base of the teats; and the associated glands (supramammary) shall also be incised.
5. *Testicles and Penis*.-The outer surface and the substance of the testicles and penis and

the superficial inguinal glands shall be examined.

6. Serous Membranes.-The lining (serous) membranes of the chest and abdomen (pleura and peritoneum) shall be examined in every case.

7. The following lymph glands shall be examined as a matter of routine in *all* cases:

- (a) retro-pharyngeal (in bovines) and submaxillary (in swine);
- (b) bronchial and mediastinal;
- (c) hepatic; and
- (d) mesenteric.

PART III

Additional Instructions as to Method of Inspection for Evidence of Tuberculosis in Bovines and Swine

1. All organs and viscera and the associated lymph glands shall be examined for evidence of tuberculosis both in the substance and in the covering membranes (capsules). *The existence of tuberculosis in the lymph gland of an organ shall be held to be evidence of the disease in the organ.*

2. The carcass lymph glands shall be examined in accordance with the following instructions (the glands in every case being exposed before examination, and incised):

- (a) when visible evidence of tuberculosis is found in a carcass or in the organs or viscera, those glands which, having regard to such visible evidence, are least likely to be infected shall be examined first, *e.g.*, if evidence of tuberculosis is found on the pleura, the glands of the hindquarters shall be examined before those of the forequarters;
- (b) if a tuberculous lesion or an abscess is found in any carcass lymph gland, all the other carcass lymph glands shall be examined;
- (c) if evidence of tuberculous disease is found on a serous membrane (pleura or peritoneum), all the carcass lymph glands shall be examined;
- (d) if the throat glands (retro-pharyngeal, submaxillary or parotid) are affected with tuberculosis, the cervical, pre-pectoral and pre-scapular glands shall be examined;
- (e) if the bronchial and/or mediastinal glands are affected with tuberculosis, the pre-pectoral, supra-sternal, pre-scapular, intercostal and xiphoid glands shall be examined;
- (f) if the liver and/or the associated lymph glands (hepatic) are affected with tuberculosis, all the carcass lymph glands shall be examined;
- (g) if the bowel glands (mesenteric) are affected with tuberculosis, the superficial inguinal (or supramammary), the lumbar, renal, iliac and pre-crural glands shall be examined;
- (h) if the uterus is affected with tuberculosis, the iliac pre-crural, lumbar and sacral glands shall be examined;
- (i) if the penis or the testicles are affected with tuberculosis, the superficial inguinal,

iliac, sacral, popliteal and pre-crural glands shall be examined;

(j) if tuberculous lesions are found in the bones, joints, limbs or the spinal cord, all the carcass lymph glands shall be examined;

(k) if the submaxillary gland in a pig is affected with tuberculosis, the carcass shall be split and all the carcass lymph glands shall be examined;

(l) the carcass of a pig in which lesions of tuberculosis are found in any situation or in any degree shall be split and the bones of the vertebrae examined and all the carcass lymph glands shall be examined.

THIRD SCHEDULE

(Regulation 27)

INSTRUCTIONS TO MEAT INSPECTORS AS TO ACTION TO BE TAKEN IN THE EVENT OF EVIDENCE OF DISEASE OR ABNORMALITY BEING FOUND IN ANY ANIMAL

PART I

Evidence of Tuberculosis

1. An organ shall be seized when tuberculosis exists on its capsule, or in its substance, or in the associated lymph glands.

2. The head, including the tongue, shall be seized-

(a) when the retro-pharyngeal, parotid and submaxillary glands, or any two of these, are affected;

(b) when the retro-pharyngeal gland alone in bovines, or the submaxillary gland alone in swine, is affected, unless the lesions are small, inactive and calcareous, and the gland is not enlarged, in which case the head shall be passed, after removal of the glands, the base of the tongue, and the pharynx with the structures in its immediate neighbourhood.

3. The entire carcass, and all the organs and viscera, shall be seized when the following conditions are found:

(a) tuberculosis with emaciation;

(b) generalized tuberculosis.

In determining whether the disease is generalised, the judgment shall be based on the sum of the evidence of disease throughout the entire carcass and organs. The following shall be regarded as evidence of this condition:

(i) miliary tuberculosis of both lungs, with any evidence of tuberculosis elsewhere;

(ii) where lesions are multiple, acute and actively progressive;

(iii) where there is multiple and widespread infection of the carcass lymph glands;

- (iv) where there are diffuse acute lesions of both serous membranes (pleura and peritoneum) and any of the carcass lymph glands are enlarged or contain visible tuberculous lesions;
- (v) where, in addition to the presence of tuberculous lesions in the respiratory and digestive tracts, there are also lesions present in the substance of any two of the following:-spleen, kidney, udder (or uterus or ovary), testicle, brain and spinal cord or their membranes;
- (vi) congenital tuberculosis in calves.

4. All cases of tuberculosis not included in paragraph 3 shall be regarded and treated as localised lesions, and the parts containing the lesions and contiguous thereto shall be seized.

In the application of this paragraph, in cases of widespread infection that do not fall within the category of generalised tuberculosis as laid down in paragraph 3, the rump or rumps shall be seized only when lesions exist in the popliteal gland, and the shoulder blade or shoulder blades shall be seized only when lesions exist in the pre-scapular or brachial glands.

5. If any portion of a carcass, or any organ or viscera, becomes contaminated by tuberculous material, it shall be treated as if it were a case of localised tuberculosis.

PART II

Evidence of other Disease or Abnormality

1. The entire carcass and all the organs and viscera shall be seized if evidence of any of the following diseases is found:

- (1) Actinomycosis, generalised.
- (2) Anaemia (if pronounced).
- (3) Anthrax.
- (4) Blackleg.
- (5) Bruising, general, extensive, and severe, with or without gangrene.
- (6) *Cysticercus cellulosae* (measly pork).

Note.-In the examination of all pig carcasses, the "leaf seam" (sub-peritoneal fat) shall be raised and the inner surface of the abdominal muscles examined for evidence of *Cysticercus cellulosae*.

- (7) Decomposition.
- (8) Dropsy, general.
- (9) Emaciation, general pathological.
- (10) Fever.
- (11) Glanders (or Farcy).

- (12) Immaturity (*i.e.* stillborn or unborn carcass).
- (13) Jaundice.
- (14) Lymphadenitis, caseous (generalised).
- (15) Malignant catarrh.
- (16) Malignant neoplasms-unless localised, in situation and effect, to one organ.
- (17) Mammitis, acute septic or gangrenous.
- (18) Melanosis, generalised-or any generalised pigmentation.
- (19) Metritis, acute septic.
- (20) Odour, associated with disease or otherwise prejudicial to health.
- (21) Pericarditis, septic.
- (22) Pneumonia, septic or gangrenous.
- (23) Pyaemia-including joint-ill, or umbilical pyaemia.
- (24) Rickets, with malnutrition.
- (25) Sarcocysts-if generalised in the musculature and visible to the naked eye.
- (26) Septicaemia, or septic infection.
- (27) Swine erysipelas, acute.
- (28) Swine fever.
- (29) Tetanus.
- (30) Trichinosis.
- (31) Tumours, multiple, in musculature.
- (32) Uraemia.

2. (1) Every Meat Inspector finding evidence of bladderworm disease (measles) in a slaughtered animal during examination shall make the following additional examination of such animal:

- (a) Head-inspection incisions into inner and outer muscle of jaw.
- (b) Tongue-inspection of surface and incisions into the muscles of attachment and tongue proper.
- (c) Pluck-examination of heart and oesophagus.
- (d) Stomach and intestines-examination of the outer surface of stomach and intestines.
- (e) Carcass-inspection incisions into each side of the carcass.

Muscles of shoulder behind the elbow-7 incisions.

Chuck (by which is understood the muscles on the dorsal aspect of the thoracic cavity)-1 incision.

Brisket-1 incision.

Muscular diaphragm-2 incisions.

Fillet-3 incisions.

In addition to such examinations, a large muscular surface exposed by the splitting of the carcass shall be examined and three incisions made into the pillars of the diaphragm.

(2) Every carcass found to be infected with bladderworm disease (measles), together with the viscera, shall be condemned as unfit for human consumption and destroyed or treated and disposed of so as not to endanger health, save where-

- (a) during the examination less than ten bladderworm cysts are disclosed; and
- (b) not more than five cysts are found in the carcass apart from the head, tongue, pluck, stomach and intestines; and
- (c) cold storage is available to the satisfaction and under the control or supervision of the Local Authority, and in which a temperature of not more than minus ten degrees centigrade is continuously maintained; and
- (d) the owner or his agent in charge of the carcass requests that it be placed in such cold storage, and furnishes a written undertaking to the satisfaction of the Local Authority to defray the cost of so doing; and
- (e) the Director of Medical Services has signified his approval of the cold storage facilities specified in sub-paragraph (c).

(3) If the conditions specified in sub-paragraph (2) are complied with, but not otherwise, the carcass, after removal of all obviously diseased portions, may be placed and kept in such cold storage for at least fourteen days, and may thereafter be examined and passed, at the discretion of a Meat Inspector, as fit for human consumption.

(No. 172 of 1952 as amended by Act No. 169 of 1954 and Act No. 51 of 1963)

3. In all cases in which evidence of diseases not enumerated in paragraphs 1 and 2 are found, the organ or portion of the carcass (or organs or portions of the carcass) affected by the disease, and the organs or portions contiguous thereto, shall be seized.

FOURTH SCHEDULE

(Regulation 31)

LOCAL AUTHORITY OF

THE PUBLIC HEALTH (MEAT, ABATTOIR AND BUTCHERIES) REGULATIONS

NOTIFICATION OF SEIZURE OF CARCASS, ETC.

To.....

Take notice that in accordance with regulation 29 of the above-named Regulations I have seized the following for the reasons stated:

Article Seized	Reason for Seizure

If you wish voluntarily to surrender the above articles as provided for in regulation 32, you should sign your name to the following declaration and return this paper to me.

Date.....

Signature of Meat Inspector.....

Being the owner thereof, I voluntarily surrender to the Meat Inspector the seized meat mentioned above.

Date.....

Signature of Owner.....

For use by M.O.H. or V.O. Delete either (a) or (b).

Having examined the above-mentioned seized meat I certify that in my opinion it is:

(a) "Fit for the food of man" (Regulation 34).

(b) "Diseased or unsound or unwholesome and unfit for use as the food of man" (Regulation 35).

Date.....

Signature of M.O.H. or V.O......

FIFTH SCHEDULE

(Regulation 39)

CONDITIONS UNDER WHICH CARCASSES AND MEAT MAY BE BROUGHT INTO THE AREA OF A LOCAL AUTHORITY

1. The carcasses of pigs shall be brought for inspection whole with the head attached and shall be accompanied by all the viscera excepting the stomach, intestines and urinary bladder.
2. The carcasses of calves, sheep, lambs and goats shall be brought for inspection whole, but the head may be detached provided that it be distinctly marked so as to be easily identified with the carcass to which it belongs, and shall be accompanied by all the viscera excepting the stomach, intestines and urinary bladder.
3. The carcasses of bulls, oxen, bullocks, cows, heifers or steers shall be brought for

inspection whole or halved or quartered with the heads detached provided that in every case of halving, quartering or detachment of the head the several portions of each divided carcass are brought for inspection distinctly marked in such a way that they are easily identifiable as having been derived from the same animal and every carcass whether divided or whole shall be accompanied by all the viscera, except the stomach, intestines and urinary bladder.

(As amended by No. 136 of 1957)

SIXTH SCHEDULE

(Regulation 42)

REQUIREMENTS AS TO VEHICLES USED FOR THE CONVEYANCE OF MEAT WITHIN OR INTO ANY AREA OF WHICH THE REGULATIONS HAVE BEEN APPLIED

- 1.** That part of the vehicular body actually used for the conveyance of meat shall be of van type totally enclosed, and braced with iron where necessary to form a rigid whole, and shall be made fly proof, dust proof and weather proof.
- 2.** The interior lining of the floor and walls of the part used to contain meat shall be made of galvanised iron smoothly fitted and soldered at the joints.
- 3.** A proper close-fitting hinged door or doors shall be provided.
- 4.** The side walls or door or doors shall be provided with louvred vents or openings totalling not less than 0.1858 square metres in area. Such opening or openings shall be completely covered with wire gauze of not less than 10 meshes to 2.54 centimetres.
- 5.** A movable duck board or grid shall be provided of the full size of the floor of that part of the vehicle actually used for the conveyance of meat, upon which the meat may rest when the vehicle is loaded.
- 6.** Every vehicle used for the conveyance of offal simultaneously with other meat shall be provided with a sufficient number of watertight vessels of enamelled or galvanised metal, each having a close-fitting lid, within which uncleaned offal and cleaned offal may be separately placed.

(As amended by No. 45 of 1966)