

MEAT INSPECTION AND CONTROL OF PUBLIC ABATTOIRS
AND EXPORT SLAUGHTER HOUSES REGULATIONS

(under section 3)

(14th September, 1954)

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G.N. 41, 1954,
G.N. 71, 1954,
HMC Order 1, 1963,
S.I. 8, 1975,
S.I. 17, 1983.

1. Citation

These Regulations may be cited as the Meat Inspection and Control of Public Abattoirs and Export Slaughter Houses Regulations.

2. Application

The regulations mentioned in the second column of the Third Schedule shall apply to the area or place specified in the first column thereof.

3. Interpretation

In these Regulations, unless the context otherwise requires-

"butchery" means the premises of a person who is the holder of a fresh produce licence under section 7 of the Cap. 43:02 Trade and Liquor Act;

"carcass" means the body of an animal excluding the organs and viscera thereof;

"cattle" or "bovine" means a bull, cow, ox, heifer, calf, sheep or goat but does not include a pig;

"cold store" means any place used for the purpose of storing or preserving any meat or meat food product intended for sale for human consumption, and in which the atmosphere is kept at a low temperature by any means whatsoever;

"detention officer" means any person holding both the Royal Sanitary Institute Certificate and the Royal Sanitary Meat and Other Food Certificate, or any person who has received special training in the works of meat inspection and is appointed by the President;

"Director" means the Director of the Veterinary Services;

"export slaughter house" means any slaughter house where cattle or pigs are slaughtered and processed for export;

"meat inspector" means any veterinary officer, medical officer of health or medical officer, or any person certified as competent by the Director and appointed by the President;

"meat product" means any article of food intended for sale for human consumption and derived or prepared in whole or in part from the carcass or the organs or viscera of cattle or swine;

"pig" or "swine" includes boar, sow or hog;

"proprietor" means the owner of an export slaughter house;

"public abattoir" means any abattoir, shambles or slaughter house provided by a local authority;

"seize", in relation to meat inspected in accordance with these Regulations, means seize as being diseased or unsound or unfit for human consumption, and seizure shall be construed accordingly.

4. Qualification of detention officer

No person shall be qualified to act as a detention officer under these Regulations unless he has had such experience and training as the Director or his deputy may consider necessary to enable him to recognize any departure from the normal in the carcass, organs or viscera of an animal.

5. No animal to be slaughtered outside public abattoir or export slaughter house

(1) No bovine or swine intended for sale within a township or municipality or for export for human consumption shall be slaughtered in any place other than a public abattoir or export slaughter house, except on account of accident, illness or other emergency of such an exceptional nature as to render that course necessary; and where in any such emergency any bovine or swine is slaughtered in any such place, the person ordering or authorizing the slaughter of that animal shall forthwith give notice to the meat inspector setting forth particulars of-

(a) the time and place at which the slaughter has taken or is to take place;

(b) the animal slaughtered or to be slaughtered;

(c) the reasons for the emergency.

(2) The meat inspector shall inspect or cause a detention officer to inspect within the period of four hours mentioned in this subregulation the carcass, organs and viscera of the bovine, or swine, and shall deal with them in every respect (including the keeping of records in accordance with regulation 23) as though it had been slaughtered in a public abattoir and for the purpose of such inspection the lungs, liver and heart shall not be severed from the carcass until four hours after the notice aforesaid has been delivered or received, or until four hours after slaughter, whichever is later, unless the carcass has, prior to the expiration of that period, been inspected and passed by a meat inspector or detention officer.

(3) Every carcass dealt with under this regulation shall be ribbed and quartered before it is released as fit for human consumption.

(4) Any person who receives for purposes of sale for human consumption the carcass or viscera of any animal that to his knowledge has been slaughtered elsewhere than in a public abattoir or export slaughter house shall, unless he knows that such carcass or viscera have already been inspected in terms of these Regulations, forthwith notify the meat inspector or detention officer who, on being so notified, shall immediately take steps to have the same inspected in accordance with these Regulations.

6. Admission of animals

No animal other than an animal intended for slaughter shall be allowed in a public abattoir or export slaughter house and the local authority or the proprietor, as the case may be, shall make proper provision as regards all walls, doors, windows and fencing to prevent any ingress thereto.

7. Prohibition of admitting sick animals

(1) Any animal showing clinical signs of illness of any kind shall not be allowed to enter a Botswana Meat Commission's abattoir.

(2) Where any live animal within the premises of a Botswana Meat Commission's abattoir shows any sign of illness of any kind, such animal shall not be slaughtered but shall be destroyed forthwith and the carcass disposed of in the bye-products plant at the abattoir.

8. Admittance of carcass

(1) The body of a dead animal or the carcass or the organs or viscera of an animal shall not be admitted into a public abattoir or export slaughter house unless accompanied by-

(a) a certificate by a meat inspector or detention officer that it has been inspected in accordance with these Regulations and passed by him as fit for human consumption;

(b) a certificate by a veterinary officer that the animal has not died of any disease notifiable under the provisions of the Cap. 37:01 (Sub. Leg.) Diseases of Stock Regulations.

(2) On any moribund animal being admitted into a public abattoir or export slaughter house the person in charge or proprietor shall immediately notify the veterinary officer, or if there is no veterinary officer, then the medical officer of health, medical officer or detention officer.

9. Time of admittance of animals

Every animal intended for slaughter in a public abattoir shall be brought to the public abattoir not later than 12 hours before the time when it is intended to be slaughtered.

10. Rules for meat inspection

(1) Every meat inspector and every detention officer shall, when inspecting the carcass, organs and viscera of cattle or pigs intended for human consumption, comply with the provisions of Parts I, II and III of the instructions set out in the First Schedule, and every person engaged in the work of handling cattle or pigs in a public abattoir or export slaughter house or of dressing the carcasses, organs or viscera of such animals shall comply with the provisions of Part I "A" and "B" of the said instructions so far as the same are applicable to such person or to such work, and every meat inspector and detention officer shall, in determining the action to be taken in the event of any evidence of disease being found in a

carcass or in the organs or viscera, comply with the provisions of Parts IV and V of the said instructions.

(2) The part or parts of sound meat coming into contact with diseased meat or with a place where diseased animals were slaughtered or with the implements used in the slaughter thereof, before thorough disinfection of such place and implements has been accomplished or with any other contaminated objects, may be condemned.

11. Disposal of condemned meat

Where meat is seized in accordance with these Regulations the following procedure shall be adopted-

(a) condemned meat shall be marked conspicuously by cutting deeply with a knife, and labelled;

(b) all parts, including hides, hooves, horns, viscera, intestinal contents, fat and blood of animals the carcasses of which show lesions of anthrax shall be condemned and immediately incinerated or otherwise rendered completely sterile; and the stand on which the animal was killed shall be disinfected with a 1:1,000 solution of bichloride of mercury, and all knives, saws and other instruments which have come into contact with the carcasses shall be disinfected; and in other cases of infectious or contagious diseases thorough disinfection of the place where the diseased animal has been slaughtered and the instruments used in connection with killing and dressing shall be accomplished immediately after removal of the diseased carcass;

(c) all condemned carcasses shall promptly be removed to the condemned room or space or shall be placed in special trucks reserved for that purpose and removed to a place of burial or of burning or for processing in digesters or melters.

12. Marketing of carcasses

(1) Where a local authority has made suitable arrangements for slaughtering cattle and swine, and meat inspectors or detention officers have been appointed by the President for the inspection at the time of slaughter of cattle or swine slaughtered at the public abattoir, the local authority shall provide a distinctive mark so devised as to indicate the identity of the local authority and of the meat inspector.

(2) The meat inspector or detention officer shall affix or impress the mark to or on any carcass or part of the carcass of an animal slaughtered for human consumption in accordance with the requirements of these Regulations, in any case in which he has inspected the whole carcass with all the organs and viscera at the place of slaughter, and when such carcass or part has appeared to him to be free from disease, sound, wholesome and fit for human consumption, and the mark shall not be used otherwise.

(3) The local authority may charge any sum not exceeding 50 thebe for each carcass or part of a carcass examined in the public abattoir or marked in terms of this regulation.

(4) No person other than a meat inspector or detention officer authorized as aforesaid shall make use of a mark adopted and approved as aforesaid, and no person shall make use of any similar mark with intention to deceive.

(5) The Director shall provide distinctive marks for all export slaughter houses.

(6) Meat inspection marks shall be affixed or stamped in a series of well distributed marks on the hindquarter and on the forequarter on each side of the carcass

13. Accommodation at public abattoirs and export slaughter houses

(1) The local authority, in the case of a public abattoir, and the proprietor in the case of an export slaughter house, shall, if so required by the Director, provide rent-free proper office accommodation for the meat inspector including lighting, washing facilities and heating of the office subject to the approval of the Director.

(2) The local authority and the proprietor, shall provide the following facilities to ensure the efficient ante-mortem and post-mortem inspection of all stock slaughtered in a public abattoir or export slaughter house-

(a) adequate holding accommodation for ante-mortem inspections of stock and adequate pens for animals suspected of disease and waiting for further inspection;

(b) sufficient natural light in the slaughter rooms and artificial light at times of the day when natural light is inadequate, to ensure a proper inspection of the carcasses;

(c) in every export slaughter house, the rooms and compartments used for the storage of edible products shall be separate and distinct from those used for inedible products except when such products are stored in sealed containers;

(d) every precaution shall be taken to ensure that the slaughtering place is kept as free as possible from flies, and no material which constitutes a breeding ground therefor shall be permitted to remain in any slaughtering place;

(e) sufficient accommodation and facilities for the employees to wash themselves and their protective clothing and headgear;

(f) in every public abattoir or export slaughter house there shall be set apart special rooms, compartments or spaces, one to be known as the detention room or space in which all carcasses or portions thereof marked "Detained" shall be placed until finally inspected or dealt with; the other room or space shall be known as the condemned room or space in which shall be placed all carcasses or portions thereof marked "Condemned"; both rooms or spaces shall be well lighted and constructed or situated in such a way that they may be easily cleaned and disinfected; the doors of which shall be so fitted that they may be locked, and meat inspectors or detention officers shall retain charge of such locks and keys; if, after final inspection in the detention room or space of any carcass or portion thereof marked "Detained" it is found fit for human consumption, the "Detained" tag shall be removed and the carcass or portion stamped as required; and any carcass or portion thereof marked "Detained" and which on final inspection is found to be unfit for food shall be marked with the "Condemned" tag and removed at once to the condemned room or space or shall be placed in the condemned tank or digester or melter or be otherwise destroyed.

14. No unauthorized entry

No person shall enter any public abattoir or export slaughter house without the permission of the local authority or the proprietor, as the case may be.

15. Hours of slaughtering

The local authority may in its discretion fix hours at which slaughtering shall be performed in a public abattoir.

16. Inspection of export slaughter house and public abattoir

(1) A medical officer or a health inspector may visit all portions of export slaughter houses and cold stores and public abattoirs at any time to ensure that the premises are maintained in a sanitary condition.

(2) For the purposes of this regulation "premises" includes the employees' dining, dressing and lavatory and privy accommodation.

17. Powers of veterinary officers

Any veterinary officer shall at all reasonable times be entitled to enter and inspect any public abattoir or export slaughter house or cold store and to examine any carcass, organs or viscera or meat food products therein.

18. Provision of protective clothing

The local authority or proprietor shall provide his employees free of charge with protective clothing and headgear which shall be of material which can be readily cleaned, and only clean protective clothing and headgear shall be worn.

19. Wearing of protective clothing

All persons engaged in the inspection of meat, all grading officers and all detention officers shall at all times wear protective clothing which shall be of a material which can be easily cleaned, and only clean protective clothing and headgear shall be worn.

20. Slaughter equipment

The local authority and proprietor and Director shall ensure that all persons employed in a public abattoir or export slaughter house shall at all times keep all slaughter equipment in a clean state.

21. Reporting disease amongst employees

Every local authority, proprietor and holder of a butcher's licence shall without delay inform the medical officer of health or medical officer should there be an occurrence or suspected occurrence of any of the diseases named in regulation 22 among the employees working in a public abattoir, export slaughter house or butchery, and shall comply with any directions which the medical officer of health or medical officer may give for the purpose of preventing the spread of any such disease.

22. Contagious diseases

(1) No licensee of a butchery and no local authority or proprietor shall allow any person who is suffering from any infectious or contagious disease, including the carrier state of typhoid fever or paratyphoid fever, food poisoning, venereal disease or any condition which, in the opinion of a medical officer, is considered to cause a risk of contamination to meat and meat products, to work in or about any butchery, public abattoir or export slaughter house nor to handle or assist in the handling of meat or meat products intended for human consumption.

Every such licensee, local authority or proprietor shall ensure that every person so engaged shall be certified as free from these conditions annually or at such intervals as the Director of Medical Services may direct.

23. Records to be kept

(1) Every local authority that has provided or established a public abattoir or the Director shall keep or cause to be kept detailed daily records of the matters set forth in the Second Schedule.

(2) The records to be kept by authorities shall be in the form set out in the Second Schedule and shall be open to inspection by the Director or any person nominated by him, and copies of the records or such extracts therefrom or such returns or reports with reference thereto as may be required by him shall be supplied to the Director monthly, by the 15th day of the month succeeding that to which they relate.

24. Transport of meat

(1) No meat or fresh meat products from an export slaughter house or a public abattoir intended for sale for human consumption shall be conveyed in any vehicle except cold storage trucks of the railway, unless such vehicle has been approved, in writing, by the Director in the case of an export slaughter house, or by the local authority in the case of a public abattoir.

(2) The local authority or the Director, as the case may be, may in its or his discretion refuse to approve any vehicle which is not covered and which has no proper provision for preventing the meat from being exposed to contamination.

(3) If at any time the local authority or Director is of the opinion that any vehicle approved under subregulation (1) is not being maintained in a satisfactory sanitary condition or has otherwise ceased to be suitable for carrying meat, it or he may revoke the approval of the vehicle.

(4) No person, live animal, nor any material or thing shall be conveyed in the body of the vehicle or cold storage truck of the railway at the same time as meat, meat products or meat product containers.

(5) No person engaged in the handling or transport of meat or meat products from or at a public abattoir or export slaughter house shall permit any part of the meat or meat products to come into contact with the ground.

(6) A person engaged in the handling or transport of meat or meat products from or at a public abattoir shall take all precautions which, in the opinion of the local authority, are reasonably necessary to prevent the exposure of meat and meat products to contamination.

(7) A person engaged in the handling or transport of meat or meat products from or at an export slaughter house shall take all precautions which, in the opinion of the Director or person authorized by him, are reasonably necessary to prevent the exposure of meat and meat products to contamination.

(8) Every person who employs a person to carry meat in or about an export slaughterhouse or a public abattoir or to or from a vehicle or railway cold storage truck shall cause such person while so occupied to wear a clean and washable head covering and protective clothing:

Provided that this subregulation shall not apply to the carriage of any meat which is packed in hampers or other impervious cases or is adequately wrapped in fabric.

25. Storage of meat

No person shall keep or store in any stable, byre or other premises in which animals are kept, or in any room or apartment that is used as a living room or a sleeping room or any premises that are not kept in a clean or sanitary condition, any meat or meat products intended for sale for human consumption.

26. Responsibility of owners

Every proprietor of an export slaughter house and every licensee of a butchery shall be responsible for the due observance on his premises of the provisions of these Regulations, and any breach thereof committed by an agent, servant or any employee of the proprietor or licensee shall be deemed to be a breach by the proprietor or the licensee, as the case may be.

27. Penalties

(1) Any person who contravenes any provision of these Regulations shall be guilty of an offence and be liable to the penalties set out hereunder:

(a) for a breach of regulations 5, 6, 8, 13, 17, 22, a fine not exceeding P200 or, in default of payment, to imprisonment for a term not exceeding one year.

(b) for a breach of regulations 20, 21, 23, 24, a fine not exceeding P400 or, in default of payment, to imprisonment for a term not exceeding two years.

(2) Any person convicted of an offence against these Regulations shall, if no penalty is specially provided therefor, be liable to a fine not exceeding P400 or to imprisonment for a term not exceeding three months.

FIRST SCHEDULE

INSTRUCTIONS WITH REFERENCE TO INSPECTION

PART I

GENERAL INSTRUCTIONS

"A"

ANTE-MORTEM INSPECTION

1. Ante-mortem inspection of all animals shall include-

(a) examination of the unloading bay or yards of any public abattoir or export slaughter house for dead or dying animals;

(b) examination for any evidence of cruelty to animals by over-trucking, overdriving or by any other act;

(c) examination for the detection of animals in an emaciated condition or affected with disease in any form.

2. No animal in a febrile condition or showing symptoms of disease shall be slaughtered for human consumption in any slaughtering place.

3. Unless with the specific authority of a meat inspector, no animal showing ante-mortem symptoms of disease shall be slaughtered until all other animals, intended to be slaughtered at that abattoir or export slaughter house, as the case may be, on the same day, have been slaughtered.

4. All cases of cruelty to animals shall be reported by the meat inspector or detention officer verbally to the manager of the public abattoir or export slaughter house, as the case may be, and in writing to the Director.

5. All animals found to be suffering from a disease as defined in section 2 of the Cap. 37:01 Diseases of Animals Act shall be slaughtered after all other animals intended to be slaughtered on that day have been slaughtered and immediately incinerated or buried at not less than 2 m from the surface and shall be covered with quick lime, and the costs not exceeding P6 may be charged to the owner of each animal for the disposal of the carcass.

6. All animals found to be crippled and not suffering from any disease shall be slaughtered at the earliest opportunity.

7. In the event of an animal being found dead in a holding pen or in a truck or other vehicle and which has died from any disease defined in the Cap. 37:01 Diseases of Animals Act the carcass shall be treated as provided for in the said Act and the regulations made thereunder and the floor of the truck or the floor of the holding pen thoroughly disinfected to the satisfaction of the Director and in the case of anthrax shall be disinfected with a 1/1,000 solution of bichloride of mercury.

"B"

GENERAL INSTRUCTIONS FOR MEAT INSPECTION

1. Pig carcasses shall be thoroughly washed and cleaned and all hair and hooves removed before any incision is made for the purpose of evisceration or inspection.

2. If any other carcasses are to be dressed with the skin or hide left on, the skin or hide shall be thoroughly washed and cleaned before incision.

3. No bovine or swine carcass shall be examined if the viscera of the carcass are not identifiable.

4. Any carcass submitted for inspection with any lymph glands removed or the pleura or peritoneum stripped shall be rejected.

5. The carcass and the organs and viscera of an animal that is free from disease in the carcass and in the organs and viscera, and that is well nourished shall be passed as fit for human consumption.

6. If disease is found in any part of a carcass or in any organ or in the viscera, or if there is any appreciable departure from the normal, the carcass, organs and viscera shall be detained for further inspection by the meat inspector.

7. When a carcass, organs or viscera or any of them have been detained the detention officer shall notify the meat inspector.

8. Evidence of disease shall not be modified or obliterated by washing, rubbing, stripping or in any other manner until the carcass, organs and viscera have been examined by the meat inspector.

9. In no case other than cases of "back bleeding" shall the serous membranes be stripped except by or under the direction of the meat inspector; and in any case of "back bleeding" in which immediate stripping is necessary to preserve the marketability of the carcass, the membranes shall not be entirely detached from the carcass until it has been examined by a meat inspector.

10. A cloth that has been used for wiping down a tuberculous carcass shall not again be used until it has been boiled for 15 minutes in water containing sodium carbonate.

11. Knives that have been used for cutting or incising any diseased organ, gland or tissue shall not again be used for any purpose until they have been disinfected in boiling water for 15 minutes or any other disinfectant approved by the Director.

12. When any abnormal condition is observed, the nature and significance of which cannot be determined by observation and palpation, the organ or gland, or both, shall be incised, and the incision shall be made in such a manner as to avoid soiling or contaminating any part of the carcass or organs or viscera that may be passed as fit for human consumption.

13. The lymph glands shall be examined by multiple incisions into their substance.

"C"

ORGANS AND VISCERA

1. 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.

2. All organs and viscera together with the associated lymph glands shall be examined by observation and palpation.

Carcass

3. The carcass shall be examined for-

- (a) condition of nutrition;
- (b) evidence of bruising, haemorrhage or discolouration;
- (c) local and general dropsy (oedema);
- (d) the efficiency of bleeding; and
- (e) swellings or deformities of bones or joints or swellings or other abnormality in the musculature.

4. The serous 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.

5. 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

The Head

1. 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 (retopharyngeal, sub-maxillary and parotid),

shall be examined; and-

- (i) the cheek muscles shall be examined by a linear incision parallel to the lower jaw;

(ii) two long and parallel incisions shall be made into the massiter muscles on both sides of the face in an upward direction to sever completely the parotid gland below the ear;

(iii) two long incisions shall be made into the pterygoid muscles on each side;

(iv) numerous longitudinal incisions shall be made into the muscles of the attachment of the tongue;

(v) the surface of the tongue shall be examined and if one or more cysticercae are found in the carcass the tongue should be examined by incisions.

Abdominal Cavity

2. 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).

3. Liver: the surface and substance of the liver shall be examined by palpation and thereafter, an incision may be made into the thick end in the case of cattle and the associated glands (hepatic) shall also be examined and, unless obviously diseased, shall be incised.

4. Kidneys: the lymph glands of the kidneys (renal) and the adrenal glands shall be examined before the removal of the kidneys and thereafter, the kidneys may be removed and the surface examined and, if necessary, the kidneys shall be split by incision and the substance examined.

5. Uterus and Ovaries: the inner and outer surface of the uterus and the substance of the ovaries shall be examined.

Thoracic Cavity

6. 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 if necessary may be incised at the bone and 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 examined.

(c) Oesophagus: careful manual examination shall be made of the oesophagus.

Udder

7. The udder shall be examined by observation and palpation; incisions shall be made at the base of the teats, and the associated glands (supra mammary) shall also be incised.

Testicles and Penis

8. The outer surface and the substance of the testicles and penis and the superficial inguinal glands shall be examined.

Serous Membranes

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

Lymph Glands

10. The following lymph glands shall be examined as a matter of routine in all cases, viz.-

(a) retropharyngeal (in bovines) and sub-maxillary (in swine);

(b) bronchial and mediastinal;

(c) hepatic;

(d) mesenteric.

Musculature

11. Any portion of the musculature of a carcass may be incised if disease is suspected and the cut surfaces of all muscle exposed when the carcass is cleft shall be examined.

Diaphragm

12. Incisions shall be made into the muscles of the diaphragm.

PART III

ADDITIONAL INSTRUCTIONS AS TO METHOD OF INSPECTION FOR EVIDENCE OF TUBERCULOSIS IN BOVINES AND SWINE

1. (1) All organs and the viscera and the associated lymph glands shall be examined for evidence of tuberculosis both in the substance and in the covering membranes (capsules).

(2) The existence of tuberculosis in the lymph glands of any 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 incision)-

(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 in the pleura, the glands of the hindquarters shall be examined before those of the forequarters;

(b) if a tubercular lesion or abscess is found in any carcass lymph gland, all the other carcass lymph glands shall be examined;

(c) if evidence of tubercular disease is found on a serous membrane (pleura or peritoneum) all the carcass lymph glands shall be examined;

(d) if the throat glands (retropharyngeal, sub-maxillary or parotid) are infected with tuberculosis, the cervical, prepectoral and prescapular glands shall be examined;

(e) if the bronchial or mediastinal glands or both are infected with tuberculosis, the prepectora, supra-sternal, pre-scapular, intercostal and xiphoid glands shall be examined;

(f) if the liver or the associated lymph glands or both (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 supra-mammary), the lumbar, renal, iliac and pre-crural glands shall be examined;

(h) if the uterus is affected with tuberculosis, the iliac, sacral, lumbar and pre-crural 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 tuberculosis lesions are found in the bones, joints, limbs or the spinal cord, all the carcass lymph glands shall be examined;

(k) if the sub-maxillary 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.

PART IV

INSTRUCTIONS AS TO ACTION TO BE TAKEN IN THE EVENT OF EVIDENCE OF TUBERCULOSIS BEING FOUND IN BOVINES AND SWINE

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

2. The head, including the tongue, shall be seized-
- (a) when the retropharyngeal, parotid and sub-maxillary gland or any two of these are affected;
 - (b) when the retropharyngeal gland alone in bovines or the sub-maxillary 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.
4. (1) In determining whether the disease is generalized the judgment shall be based on the sum of the evidence of the disease throughout the entire carcass and organs.
- (2) The following shall be regarded as evidence of this condition-
- (a) miliary tuberculosis of both lungs with any evidence of tuberculosis elsewhere;
 - (b) where lesions are multiple, acute and actively progressive;
 - (c) where there is multiple and widespread infection of the carcass lymph glands;
 - (d) 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 tuberculosis lesions;
 - (e) 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;
 - (f) congenital tuberculosis in calves.

5. (1) All cases of tuberculosis not included in the immediate foregoing instructions shall be regarded and treated as localized lesions and the parts containing the lesions and contiguous thereto shall be seized.

(2) In the application of this instruction, in cases of widespread infection that do not fall within the category of generalized tuberculosis as laid down in Instructions 3 and 4 of this Part, the rump or rumps shall be seized only where lesions exist in the popliteal gland and the shoulder or shoulder blades shall be seized only where lesions exist in the pre-scapular or brachial glands.

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

7. Disposal of meat infected with tuberculosis: all meat infected with tuberculosis shall be rendered completely unsuitable for human consumption or shall be buried or burnt or shall be treated by processing in a manner approved by the meat inspector.

PART V

INSTRUCTIONS AS TO ACTION TO BE TAKEN IN THE EVENT OF EVIDENCE OF OTHER DISEASE BEING FOUND IN CARCASSES OR IN ORGANS OR VISCERA OF BOVINES OR SWINE

1. The entire carcass and all the organs and viscera shall be seized if evidence of any of the following diseases or conditions are found-

- (i) Actinomycosis, generalized.
- (ii) Anaemia (if pronounced).

(iii) Anthrax (cases of this disease must be notified in terms of the Diseases of Stock Regulations).

(iv) Blackleg or Blackquarter (cases of this disease must be notified in terms of the Diseases of Stock Regulations).

(v) Bruising, general or extensive or severe, with or without gangrene.

(vi) Cysticercus cellulosae (measly pork).

Note: In the examination of all pig carcasses the subperitoneal fat shall be raised and the inner surface of the abdominal muscles examined for evidence of cysticercus cellulosae.

(vii) Decomposition.

(viii) Dropsy, generalized.

(ix) Emaciation, generalized pathological.

(x) Fever.

(xi) Glanders (cases of this disease must be notified in terms of the Diseases of Stock Regulations).

(xii) Immaturity (i.e. stillborn or unborn carcasses).

(xiii) Jaundice.

(xiv) Lymphadenitis, caseous (generalized).

(xv) Malignant catarrh (cases of this disease must be notified in terms of the Diseases of Stock Regulations).

(xvi) Malignant neoplasma-unless localized in situation and effect to one organ.

(xvii) Mammitis, acute septic and gangrenous.

(xviii) Melanosis, generalized-or any generalized pigmentation.

(xix) Metritis.

(xx) Odour, associated with disease or otherwise prejudicial to health.

(xxi) Pericarditis, septic.

(xxii) Pneumonia, septic or gangrenous.

(xxiii) Pyaemia-including joint-ill, or umbilical pyaemia.

(xxiv) Ricketts, with malnutrition.

(xxv) Sarcocysts-if generalized in the musculature and visible to the naked eye.

(xxvi) Septicaemia, or septic intoxication.

(xxvii) Rift Valley Fever (cases of this disease must be notified in terms of the Diseases of Stock Regulations).

(xxviii) Swine erysipelas, acute.

(xxix) Rinderpest (cases of this disease must be notified in terms of the Diseases of Stock Regulations).

(xxx) Swine fever (cases of this disease must be notified in terms of the Diseases of Stock Regulations).

(xxxi) Foot-and-mouth disease (cases of this disease must be notified in terms of the Diseases of Stock Regulations).

(xxxii) Tetanus.

(xxxiii) Botulism.

(xxxiv) Trichinosis.

(xxxv) Theileriosis or goderiosis (cases of this disease must be notified in terms of the Diseases of Stock Regulations).

(xxxvi) Tumours, multiple, in musculature.

(xxxvii) Blue Tongue.

(xxxviii) Uraemia.

(xxxix) Redwater.

2. In all cases in which evidence of diseases not enumerated in Instructions 1, 3 and 4 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.

3. *Cysticereus Bovis*: (a) Method of Examination-Every meat inspector finding evidence of bladderworm disease ("measles") in a slaughtered animal during examination shall make the following additional examination thereof:

Head: Inspection incisions into the inner and outer muscles of the jaw.

Tongue: Inspection of surface and incisions into the muscles of attachment and tongue proper.

Pluck: Examination of heart and oesophagus.

Stomach and Intestines: Examination of the outer surface of the stomach and intestines.

Carcass: The following inspection incisions shall be made into each side of the carcass.

Muscles of the shoulder behind the elbow: Seven incisions.

Chuck (by which is understood the muscles of the dorsal aspect of the thoracic cavity): One incision.

Brisket: One incision.

Muscular diaphragm: Two incisions.

Fillet: Three incisions.

Apart from the foregoing, the large muscular surface exposed by the splitting of the carcass shall be examined and three incisions made into the pillars of the diaphragm.

(b) Action to be taken in the event of evidence of infection with *Cysticereus bovis*-

Where during examination in accordance with subparagraph (a)-

(i) five or more bladderworm cysts are found in any head, tongue, pluck, liver or stomach and intestines, the part so infested shall be condemned as unfit for human consumption;

(ii) one or more bladderworm cysts are found on the majority of the cut surfaces of the carcass musculature then the carcass so infested together with the viscera shall be condemned as unfit for human consumption; or

(iii) evidence of infestation with *Cysticercus bovis* is found to a lesser degree than that stated in subparagraph (i) or (ii), then the carcass, together with its viscera, shall be condemned as unfit for human consumption, unless;

(a) subjected to cold storage to the satisfaction and under the control of the Director or local authority, and in which cold storage the carcass and viscera is subjected, for a period of 14 continuous days, to a continuously maintained temperature of or below minus 10 degrees centigrade;

(b) subjected to being frozen, to the satisfaction and under the control of the Director or local authority, in a blast freezing tunnel in such a manner that the temperature at the thermal centre of the carcass or viscera is reduced to not more than minus 15 degrees centigrade within 24 hours of the commencement of the blast freezing and that immediately thereafter the carcass and viscera are retained in cold storage at a temperature of not more than minus 10 degrees centigrade for a continuous period of not less than 72 hours;

(c) subjected to boiling until a uniform grey colour is observed on a fresh cross-section; or

(d) subjected to sterilisation by heat in hermetically sealed cans.

4. Caseous Lymphadenitis: (a) Method of Examination:

(i) All carcasses and viscera shall be examined by visual examination and by palpation of the accessible lymphatic glands.

(ii) The pre-spacular, superficial-inguinal, supra-mammary and precrural lymphatic glands of sheep shall be incised and examined as a routine; these glands in lamb carcasses need only be incised if evidence of disease is found or disease is suspected in the course of visual examination and palpation.

(b) Action to be taken in the event of evidence of infection:

(i) An organ shall be condemned when caseous lymphadenitis exists on its surface, or in its substance, or in the associated lymphatic glands.

(ii) The entire carcass and all the organs and viscera shall be condemned when the following conditions are present-

(a) Emaciation associated with caseous lymphadenitis.

(b) Generalized caseous lymphadenitis.

The following shall be regarded as evidence of generalization:

(i) The presence of multiple lesions which are acute and actively progressive; or

(ii) the presence of multiple lesions which are inactive, but widespread.

(iii) All infections not included in paragraphs (i) and (ii) of (b) above shall be regarded as localized, and only the lesion and the surrounding part shall be condemned. The size of the part condemned should depend on the age and degree of activity of the lesion. Old lesions which are firmly encapsulated may be regarded as inactive.

SECOND SCHEDULE

RECORDS TO BE KEPT WITH REGARD TO ANIMALS SLAUGHTERED AND CARCASSES, ORGANS AND VISCERA INSPECTED AND SEIZED AT PUBLIC ABATTOIRS AND EXPORT SLAUGHTER HOUSES

1. Numbers of various species and classes of animals slaughtered, i.e. oxen, bulls, cows, heifers, calves, sheep, goat, pig, equines.

2. Number of various species and classes of animals inspected.

3. Numbers of entire carcasses of various species and classes of animals seized with all the organs and viscera, and the diseases for which they are seized.

4. Numbers of carcasses of various species and classes of animals seized partially, or of organs and viscera seized, or both, the diseases for which they are seized and the portions, organs or viscera, or both seized.

5. Weight of meat seized.

6. How seized meat is disposed of, i.e. whether by destructor or melter, by treatment with disinfectants, by sale, burial or otherwise

THIRD SCHEDULE

APPLICABLE REGULATIONS FOR MEAT INSPECTION AND THE CONTROL OF PUBLIC ABATTOIRS, EXPORT SLAUGHTER HOUSES AND BUTCHERIES (Regulation 2)

Lobatse Applicable	Area	Regulations
Within a radius of 4,8 km from the Lobatse Post Office	All	
Francistown		
Within a radius of 4,8 km from the Francistown Post Office		18 and 19
Mahalapye		
Within a radius of 1,6 km from the Mahalapye Post Office	18 and 19	

Serowe	Within a radius of 3,2 km from the Serowe Post Office	18 and 19
Gaborone	Within a radius of 4,8 km from the Gaborone Camp Post Office	18 and 19
Molepolole	Within a radius of 3,2 km from the Molepolole Post Office	18 and 19
Kanye	Within a radius of 4,8 km from the Kanye Post Office	18 and 19
Ghanzi	Within a radius of 1,6 km from the Ghanzi Post Office	18 and 19
Machaneng	Within a radius of 1,6 km from the Machaneng Post Office	18 and 19
Palapye	Within a radius of 1,6 km from the Palapye Post Office	18 and 19
Tshesebe	Within a radius of 1,6 km from the Tshesebe Post Office	18 and 19
Maun	Within a radius of 6,4 km from the Maun Post Office	18 and 19
Mochudi	Within a radius of 4,8 km from the Mochudi Post Office	18 and 19
Pilane	Within a radius of 1,6 km from the Pilane railway station	18 and 19