

THE FOOD (CONTROL OF QUALITY)(TRANSPORT OF MEAT) REGULATIONS 1993

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Food (Control of Quality) (Transport of Meat)

GOVERNMENT NOTICE No. 84 published on 25/3/94

FOOD (CONTROL OF QUALITY) ACT, 1978
(No. 10 of 1978)

REGULATIONS

Made under Section 33

THE FOOD (CONTROL OF QUALITY)(TRANSPORT OF MEAT) REGULATIONS, 1993

- Citation** 1) These Regulations may be cited as the Food(Control of Quality(Transport of Meat) Regulations 1993.
- Interpretation** 2) In these Regulations unless the context otherwise requires:-
- "carrier" means any vehicle, aircraft, ship, boat, canoe, cart, bicycle, train or any motorized or hand driven transport system in or on which meat may be carried by or on behalf of the holder of a licence to any place whether for sale or otherwise;
- "container" means any box, detachable compartment or container, receptacle or any other arrangement in which meat may be carried by or on behalf of the holder of a licence, to any place whether for sale or otherwise;
- "licence" means a valid licence issued under regulation 4;
- "potable water" means water fit for human consumption, the standard of which should not be lower than those contained in the latest edition of the "International Standards for Drinking Water", by World Health Organization;

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"meat Inspector" means a properly trained officer appointed by the Minister for the purpose of meat inspection and control of hygiene;

"meat" means the edible part of a slaughtered animal or poultry that has been inspected by a meat inspector and found fit for human consumption;

"protective clothing" means special garments intended to prevent the contamination of meat and used as outer wear by person in an abattoir and includes head and footwear;

"poultry" means any bird that is commonly used as food.

Restriction 3. No person shall transport, or cause any meat to be transported unless such person holds a licence to transport meat.

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of meat

Application 4. (1) An application for a licence to transport meat shall be made in the Form prescribed in Part I of the First Schedule of these Regulations after paying the prescribed application and inspection fee;

(2) On receipt of an application for a licence, the authorized officer shall inspect the carrier or container if it complies with the requirements of Part IV, V and VI of the First Schedule, and upon payment of such fees issue a licence in the Form prescribed in the First Schedule;

(3) A licence shall remain valid for one year from 1st May of every year and shall expire on 30th April of the following year.

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| 5. Any carrier or container may be inspected by an authorized officer whenever he deems it necessary to do so. | Power to inspect carrier or container |
| 6. Any holder of a licence who uses a carrier or container which does not comply with the standard specifications as set out in Part V of the First Schedule of these Regulations shall be guilty of an offence. | Holder of licence to comply with specifications |
| 7. Any meat consignment intended for transportation shall be accompanied by a meat movement permit in the Form prescribed in Part III of the First Schedule, which shall be signed by the meat Inspector incharge of the abattoir where the meat is originating from, and shall, be embossed with a meat inspection stamp. | Permit of Transport to accompany meat |
| 8. (1) Any person who uses, permits or causes to be used a carrier or container, which does not conform in all respects to the hygienic standards prescribed in the First Schedule shall be guilty of an offence.
(2) Notwithstanding the provisions of regulation 8(1) an authorized officer may withdraw licence, take legal action or any other action he deems fit to any holder of a licence who uses a carrier or container which does not comply with the standard specifications made under these Regulations. | Restriction to observe hygienic standards |
| 9. Any person who contravenes any of these Regulations, or who fails to comply with any notice, regulation or prohibition issued under these Regulations, may have his licence withdrawn by an authorized officer and upon conviction shall be liable to a fine not exceeding fifty thousand shillings or to imprisonment for a term not exceeding twelve months or to both such fine and imprisonment. | Penalty |

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FIRST SCHEDULE

PART I:

**UNITED REPUBLIC OF TANZANIA
NATIONAL FOOD CONTROL COMMISSION**

FORM FOR APPLICATION FOR LICENCE TO TRANSPORT MEAT

(Regulation 4(1))

To: The Authorized Officer.....District/Town/City Municipal.

I hereby apply for a Licence to Transport Meat under the
Food (Control of Quality) (Transport of Meat) Regulations 1993.

Name of applicant.....

(Name of Person, Firm, Company, etc. to be inserted)

Full names of Partners, Directors or Officer of Company responsible for
transport of meat.....

Description (Type and capacity) of carrier.....

Registration No. of carrier.....

Postal Address of Applicant.....

Date.....

Application fees paid.....

Date of Receipt.....

.....

Signature of Applicant

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PART II: UNITED REPUBLIC OF TANZANIA

MEAT TRANSPORT LICENCE

(Regulation 4(2))

To: Meat Transport Licence No.....
Name and address of the owner.....
.....
This licence is issued in respect of.....
.....
(Description and registration marks of the carrier and container)
Date of Issue.....
Fees paid..... Receipt No..... of 19.....
This licence expires on the.....
Signed by.....
AUTHORIZED OFFICER

PART III: UNITED REPUBLIC OF TANZANIA

MEAT MOVEMENT PERMIT

(Regulation 7 and 8)

Permission is hereby granted/not granted to transport meat described below:-

Type.....
Quantity/No.....
.....

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From..... to.....
Meat Transport Licence No.....
No. of carriers permit Reg. No. of carrier.....
Name of Driver.....
Names of Attendants.....
Date and time of departure.....
Date of Issue.....

.....
AUTHORIZED OFFICER

PART IV:

STANDARD OF HYGIENE IN THE TRANSPORT OF MEAT

(Regulation 8)

1. No other products except those listed in Part III of this Schedule shall be transported, in a carrier or container in which meat is transported.
2. Livestock, live animals and dead or slaughtered carcasses not flayed and eviscerated shall not be transported in a carrier or container in respect of which a permit has been issued.
3. Meat shall be placed in such a manner that it shall not be in direct contact with the floor of a carrier.
4. Organs, such as liver, heart, brains, lungs, kidneys and clean tripe shall be transported in receptacles, which are water tight and which can be easily cleaned and disinfected unless they are frozen, in which case they may be transported in cartons or heavy paper wrapping or plastic bags or other approved pecking materials.

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5. Rough tripe intestines or other parts of an animal which may contaminate other meat or may have an offensive odour shall be transported in receptacles which are water tight and are easily cleaned and disinfected and which have close fitting lids so secured as not to fall off during transportation.
6. Any person who, during any loading or unloading of meat, handles meat, shall before such handling, wash his hands and other exposed parts of his body in clean disinfectants, and shall during loading or unloading be wearing clean protective clothing which covers the parts of his body with the exception of his hands which may come into contact with the meat, and the said clothing must not be worn during the actual transport by either the driver or any attendant.
7. No person shall be allowed to stay in the compartment where meat is kept during transport.
8. Any carrier or container shall, before it is loaded with meat be thoroughly washed using an approved detergent and shall thereafter be rinsed with clean potable water.
9. Meat handling equipments and container, such as hooks, shelves, racks and receptacles shall be thoroughly washed in detergent and rinsed in clean potable water.
10. The following detergents are approved for use in carriers or containers:-
 - a) Sodium Bicarbonate;
 - b) Sodium Carbonate (soda ash);
 - c) Trisodium Phosphate;
 - d) Soap; or
 - e) Synthetic Detergents (wetting agents).

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11. The following sanitizing agents in the following maximum concentrations are approved for use in the carrier or containers as a rinsers:-
 - a) Quaternary ammonium compounds..... 50ppm
 - b) Aqueous solution of Iodine..... 50ppm
 - c) Sodium hypochlorite..... 50ppm
 - d) Chloramine T..... 50ppm
12. The engine of a carrier shall not be allowed to run whilst loading or unloading is in process and all doors and lids shall be securely closed before the engine is started.
13. Fuelling of carriers shall not take place whilst the doors or the lids of a carrier are open.

PART V:

GENERAL REQUIREMENTS OF CONSTRUCTION OF CONTAINER

(Regulation 6)

1. The walls, ceiling and floor, of the compartment in which the meat is kept shall be made from smooth, crack and corrosion resistant material, which is impermeable to water and be of a light colour and easily cleaned and disinfected.
2. The compartment in which the meat is carried shall be dustproof and watertight and its doors and lids be fitted so as to be dustproof and watertight.
3. Ventilation inlets and drainage outlets of the space of the carrier in which meat is contained shall be equipped with dust filters.
4. (1) For the transportation of carcass meat, whether in whole, carcass sides, quarters or boned out meat, rails and shelves shall be used and constructed as follows:-
 - a) rails - the hooks shall be of such a construction as to prevent the meat from falling down during transportation; minimum rail spacing for hindquarters and boned out meat shall be 40 centimetres and for forequarters 35 centimetres; minimum space between rails shall be 60cm. Hanging meat shall have a minimum clear space of 5cm.

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- b) Shelves or racks - these shall be made from rust and corrosion resistant material and be easy to dismantle and clean; the lowest shelf or rack shall not be less than 5 cm. from the floor and there shall be a free space of not less than 5cms. between the meat in a fully loaded shelf or rack and the next shelf or rack or the ceiling respectively; the shelves or racks shall not extend nearer to any wall than 5cms.
- (2) Other meat shall be transported in accordance with paragraph 3 and 4 of Part IV of this Schedule.
5. Frozen meat, packed in cartons or boxes, may be stacked on top of each other; and frozen carcasses meat may, if properly packed in suitable packing material, be stacked.
6. Carriers or containers used for the transport of meat shall be painted and marked as follows:-
- Vehicle - the entire vehicle shall be painted white and there shall be red strip, of width of 30 cms. painted along the centre line of the vehicle on both sides and the rear and shall be displayed in red the legend MEAT or the Swahili translation NYAMA in block letters not less than 20 cms. high. Other legends in the form of advertising, name of proprietor or other labels may be displayed on the carriers if it is placed not nearer than 60 cms. to the word MEAT or NYAMA.

PART VI:

SPECIFIC REQUIREMENTS FOR TRANSPORT OF MEAT

(Regulation 4(2))

1. Meat shall be transported in less than 50 kms. or two hours duration in non-insulated vehicles provided that they are fitted with sub protection in the form of a double roof, the components of which shall be not less than 4 cms. apart. Carriers of this type shall be fitted with a roof-top rotating ventilator and air outlets to provide for adequate ventilation.
2. Meat shall be transported in less than 200kms. or four hours duration in insulated carriers, the insulation being such as to allow only maximum increase in meat temperature of 1°C per hour.

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3. Meat shall be transported in more. or more than four hours duration in insulated carriers equipped with mechanical refrigeration or otherwise being refrigerated sufficiently to maintain the chilling temperature of 4 C .
4. Meat may be transported in containers in the form of detachable compartments, boxes or other receptacles constructed according to Part V. Such containers shall at all times be protected from direct sunlight and be placed on the vehicle in such a fashion that other products carried on the same carrier can under no circumstances contaminate the contents of the container when this is open.

PART VII:

LICENCE AND INSPECTION FEES FOR MEAT CARRIERS

(Regulation 4(I))

<u>Service</u>	<u>Fees to be charged</u>
1) Licence	5,000/= per annum
2) Inspection of carriers	a) 200/= per day for carriers with tonnage of one ton or above. b) 100/= per day for carriers below one ton including hand driven carts.

Dar es salaam

.....28.1.....1994

A.H.MAYAGILA
MINISTER FOR HEALTH