

THE FOOD (CONTROL OF QUALITY) (SLAUGHTERHOUSES, SLAUGHTERING
AND INSPECTION OF MEAT) REGULATIONS 1993

TABLE OF CONTENTS

Regulation

1. Citation
2. Interpretation
3. Construction and facilities of an abattoir
4. Hours of slaughter
5. Fees
6. Records
7. Inspection and slaughter
8. Restriction on animals and admission of carcasses to abattoirs
9. Restriction on entry of persons into abattoirs
10. Protective clothing
11. Clothes, knives and hooks
12. Separation of equipment and utensils
13. Handling of meat or meat products
14. Use of abattoir
15. Restriction on hygienic conduct
16. Restriction on peaceful conduct
17. Inspection procedure
18. Detailed bacteriological examination
19. Carcase to be examined complete
20. Backbleeding
21. Evidence of disease
22. Restriction on removal of carcase or part thereof from abattoir
23. Detention and seizure
24. Separation and disposal
25. Branding of carcase

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

26. Anthrax
27. Injured or moribund animals
28. Pig carcasses and other carcasses dressed with hide on
29. Restriction to attach or remove tags, token or mark from animal,
meat or carcase.
30. Penalty.

F I R S T S C H E D U L E

List of Export Slaughterhouses

S E C O N D S C H E D U L E

Fees to be charged

T H I R D S C H E D U L E

Inspection Procedure

Part I

Part II

Part III

Part IV

Part VI

Part VII

F O U R T H S C H E D U L E

Duties of a Meat Inspector

F I F T H S C H E D U L E

Part I - Site, Accessibility and Construction

Part II - Equipment and Instruments for
Slaughter houses

S I X T H S C H E D U L E

Details of Records to be kept at an abattoir.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

GOVERNMENT NOTICE No. 86 published on 25/3/94

THE FOOD (CONTROL OF QUALITY) ACT, 1978

(No. 10 OF 1978)

REGULATIONS

Made under section 31

**THE FOOD (CONTROL OF QUALITY) (SLAUGHTERHOUSES, SALUGHTERING AND
INSPECTION OF MEAT) REGULATIONS 1993**

1. These Regulations may be cited as the Food (Control of Quality)(Slaughterhouses, Slaughtering and Inspection of Meat), Regulations 1993. **Citation**

2. In these Regulations unless the context otherwise requires;- **Interpretation**
 - "abattoir" means premises approved and registered by the Commission, to be used for the slaughter of animals for human consumption and shall include slaughterhouses, slaughterslabs and export slaughterhouses;
 - "animal" means animal used as food and includes cattle, goats, pigs, sheep and game animals commonly used as food such as buffalo, zebra, wilde beast, antelope, hare, warthog, impala, kudu etc.;
 - "carcass" means the body of any slaughtered animal after bleeding and dressing;
 - "brand" means any mark or stamp approved by the Commission and includes any tag or label bearing such mark or stamp;
 - "cleaning" means the removal of objectionable matter;
 - "detained" means under the control and security of the meat Inspector pending final judgement;

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

"disinfection" means the application of hygienically satisfactory chemical and/or physical agents and processes to cleaned surfaces with the intention of eliminating microorganisms;

"dressed or dressing":

- i) in relation to slaughtered animals except for pigs, sheep, lambs, goats and kids, means the removal of head, hide or skin, viscera (including or not including kidneys), genital organs, urinary bladder and feet up to the carpal and tarsal joints, and udders of lactating animals, animals that have given birth or are in advanced pregnancy;
- ii) in relation to slaughtered pigs means the removal of hair and bristles or skin claws (including or not including the kidneys), eyelids, viscera, genital organs, urinary bladder, udders in the case of lactating animals or of animals that have farrowed or are in advanced pregnancy and the external acoustic form of cleaning is carried out;
- iii) in relation to sheep and lambs, goats and kids means the removal of the head (except in the case of young lambs and young kids), the pelt or skin, including that of the head, viscera (including or not including the kidneys), genital organs, urinary bladder and feet up to the carpal and tarsal joints and udders of lactating animals or that have given birth or are in advanced pregnancy; and
- iv) in relation to cattle, pigs and solipeds includes where necessary splitting of the carcass lengthwise on the medial line;

"emergency slaughter" means necessary slaughter of any animal which has recently suffered accident or injury or which is affected by a disease which does not necessarily call for total condemnation at meat inspection, but is likely to deteriorate unless slaughter takes place immediately;

"export slaughterhouse" means any premise where animals are slaughtered or the carcasses thereof are processed for export for human consumption and includes those abattoirs listed in the First Schedule to these Regulations and any other abattoir, as the Minister may by notice in the Gazette direct;

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

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

"Minister" in relation to these Regulations means Minister for the time being responsible for health;

"offal" in relation to slaughtered animals means any edible or non edible part of the animal other than carcase;

"viscera" means the organs of the thoracic and abdominal cavity;

"authorized officer" means for the purpose of these Regulations the meat Inspector;

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

"occupier" shall include owner or manager or person in charge of an abattoir;

"potable water" means water fit for human consumption, the standard of which should not be lower than that contained in the latest edition of the "International Standards for Drinking Water", by World Health Organization.

3(1) No premises shall be used as an abattoir, unless they have been approved and constructed in accordance to the requirements of the Fifth Schedule of these Regulations with plans previously approved in writing by the Commission for that purpose.

**Construction
and facilities
of an abattoir**

(2) The occupier of any abattoir shall be required by the Commission to provide all or any of the following facilities:-

- a) adequate drinking facilities for animals awaiting inspection prior to slaughter;
- b) adequate natural or artificial light for the inspection of carcasses and viscera at all times;

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- c) adequate holding accommodation for animals awaiting inspection prior to slaughter with separate pens for injured animals or those suspected of being diseased;
- d) a detention room or space in which all carcasses or viscera or parts thereof marked "detained" may be placed until dealt with by a meat Inspector;
- e) a condemnation room or space in which carcasses or viscera or parts thereof marked "condemned" may be placed;
- f) adequate space for the emptying and cleaning of stomachs and intestines away from other parts of the abattoir;
- g) adequate and separate space for the storage of edible and inedible matter;
- h) adequate washing facilities including hot and cold water liquid soap and cleansers for persons engaged in work in the abattoir;
- i) adequate latrines and changing room for the use of persons working in the abattoir;
- j) adequate facilities for the sterilization or disinfection of knives, saws, cloths and other equipment used at the abattoir;
- k) adequate office accommodation, washing facilities and latrines for the use of meat Inspectors;
- l) adequate facilities for the incineration, burial or sterilization of seized carcasses and viscera;
- m) adequate facilities for the preparation by drying or other processes of hides and skins derived from animals slaughtered therein;
- n) adequate drainage and sewage systems to remove and dispose of wash water and effluent;
- o) adequate water supply of stated purity and supplied at required pressure; and
- p) poles or any facilities for hoisting carcass and meat during dressing and inspection.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

(3) The meat Inspector may order the closure of any abattoir in respect of non compliance of any directive given by him under this regulation, and may revoke such order upon satisfactory compliance.

(4) Any person who uses any premises as an abattoir which has not been approved or constructed in accordance with plans previously approved by the Commission, or of which the meat Inspector has ordered the closure shall be guilty of an offence and shall be liable upon conviction to a fine not exceeding fifty thousand shillings or to three years imprisonment or to both such fine and imprisonment.

4. The occupier or the owner of an abattoir shall fix the hours during which slaughtering may take place therein and shall post a notice of such hours on some conspicuous part of the abattoir. **Hours of Slaughter**
5. (1) The fees set out in the Second Schedule hereto shall be payable by the owner of the animal, carcase, hide or skin in respect of a service or inspection carried out by or on behalf of the Government. **Fees**
(2) The Minister may waive, remit or change any fee payable to Government under the provisions of this regulation.
6. (1) Every occupier of an abattoir shall keep or cause to be kept records of all animals slaughtered and of all carcasses and viscera inspected, seized and detained at the abattoir in accordance with the details provided in the Sixth Schedule hereto. **Records**
(2) Every occupier of an abattoir shall within ten days from the last day of the month deliver to the Commission a monthly return in the form of paragraph 6(1).

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- Inspection & slaughter** 7. (1) Every slaughter animal shall undergo ante mortem inspection before slaughter and post mortem inspection after slaughter as provided in Part I and II of the Third Schedule of these Regulations.
- (2) The method of slaughter shall be as humane as possible and shall ensure complete bleeding.
- (3) No animal shall except with the consent of the meat inspector be slaughtered unless it shall have been within the abattoir for at least twelve hours.
- (4) Notwithstanding the provision of sub paragraph (3) above an animal may be slaughtered elsewhere than in an abattoir in the case of illness, accident or other emergency of such nature as to render that course necessary.
- (5) Duties of a meat Inspector shall be as provided for under the Fourth Schedule to these Regulations.
- Restriction on animals and admission of carcasses to abattoirs** 8. (1)(a) No animal whatsoever whether or not of a kind defined in regulation 2 other than an animal so defined and intended for slaughter, shall be permitted within any part of an abattoir;
- (b) All abattoirs shall be adequately provided with walls, doors, windows and fences to prevent the ingress of any animal or bird; or
- (c) No bird whatsoever shall be permitted.
- (2) No carcase of an animal nor any part thereof shall be admitted to any part of a public abattoir unless:-
- (a) It is accompanied by the certificate of a meat inspector that it has been inspected in accordance with the provisions of these regulation and passed as fit for human consumption; or
- (b) It is accompanied by the certificate of a veterinary surgeon that the animal has not died of any disease notifiable under the provisions of the Animal Disease Ordinance; or

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- (c) Such carcase is admitted in accordance with regulation 7(4) of these Regulations and after animals intended for slaughter on that day shall have been slaughtered.
- (3) No carcase of an animal or any part thereof shall be admitted to any part of an export slaughterhouse which is used in the production of meat products unless the animal was slaughtered:-
- (a) In an abattoir, the operation of which is governed by the provisions of these Regulations; or
- (b) in an abattoir expressly approved for that purpose by the commission.
- (4) (a) No animal in a febrile condition or showing symptoms of disease shall be slaughtered for human consumption in any abattoir;
- (b) Except with the specific authority of a meat inspector no such animal shall be slaughtered until all animals intended for slaughter on that day shall have been slaughtered.
- (5) Where an animal is found to be suffering from a disease (other than anthrax) listed and not stated otherwise in Part V of the Third Schedule to these Regulations, it shall be slaughtered immediately after all other animals intended to be slaughtered on that day, and incinerated or buried in quick time not less than six feet below the surface of the ground or at the discretion of the meat Inspector may be used in the manufacture of meat products which are not for human consumption.
- (6) Where an animal is found dead in the holding pen or lairage of an abattoir or in any vehicle which is transporting the animal to the abattoir, then if in the opinion of the meat Inspector it has died from a disease (other than anthrax) listed in Part IV of the Third Schedule to these Regulations, the carcase shall be treated in the manner provided by paragraph (5) and the floor of the holding pen, lairage or the inside of the

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

vehicle shall be disinfected to the satisfaction of the meat Inspector and cost thereof and of the disposal of the carcass may be recovered by the occupier or owner of the abattoir from the owner of the dead animal.

(7) All bedding, fodder, dung or other material found near to the carcass of any animal found dead in the holding pen or lairage of an abattoir or in any vehicle, shall be burned or buried not less than six feet below the level of the ground.

Restriction on entry of persons into abattoirs 9. No person shall enter any abattoir unless he is:-
a) employed therein; or
b) an officer of the Government or of a local authority acting in the course of his duty; or
c) a person having legitimate business therein.

Protective clothing 10. (1) Every meat Inspector shall while inspecting carcasses and viscera wear a waterproof wrap-around apron covering the body from neck to knee, a pair of waterproof boots and a washable cap.
(2) Every person employed in an abattoir in the slaughter of animals or the handling of carcasses, viscera or meat products shall wear a waterproof wrap-around apron covering the body from neck to knee a washable cap, and waterproof gumboots.
(3) Every person employed in an abattoir, coldstore or carcass and/or meat conveying vehicle in carrying carcasses shall wear a waterproof wrap-around apron covering the body from neck to knee, a waterproof cover covering the neck and shoulders a washable cap, and waterproof gumboots.
(4) It shall be the duty of employers of persons working at an abattoir, or coldstore, to provide the prescribed protective clothing for his employees.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

(5) All such protective clothing shall be kept as clean as is consistent with the performance of the wearers duties and it shall be the duty of employers to provide facilities for the washing of such clothing.

11.(1) A cloth which has been used for wiping down a diseased carcass shall not again be used until it has been boiled in water at not less than 85°C for at least fifteen minutes. **Clothes, knives and hooks**

(2) All clothes used for wiping down carcasses shall be boiled at such temperature for not less than fifteen minutes at the end of each day.

(3) Knives and hooks 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 boiled in water at not less than 85°C for fifteen minutes or disinfected in another manner approved by the meat Inspector.

12. Equipment and utensils used for inedible or condemned materials shall be so identified and shall not be used for edible products. **Separation of equipment and utensils**

13. No person engaged in the handling of meat and meat products shall allow meat to come into contact with a floor or ground. **Handling of meat or meat products**

14. (1) No part of an abattoir shall be used for any purpose other than the slaughter of animals, the production of meat, meat products, hides and skins and purposes necessarily auxiliary thereto. **Use of abattoir**
(2) No occupier shall allow any part of an abattoir to be used as a sleeping or living room except in so far as quarters are specifically provided for the use of night watchman.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- (3) No part of an abattoir other than the changing rooms shall be used for deposit of personal effects or clothing.
- Restriction on hygienic conduct** 15. No occupier or employee of an abattoir shall cause contamination of meat or meat products by eating, use of tobacco, in any form of chewing or smoking in any part of an abattoir.
- Restriction on peaceful conduct** 16. No employee of an abattoir or any person having legitimate business therein shall conduct himself in a manner likely to obstruct or hinder the meat Inspector from performing his normal daily duties.
- Inspection procedure** 17. (1) Where carcasses and viscera of animals which have been slaughtered are inspected under provisions of section 38 of the Act, the inspection procedure prescribed in Parts III, VI and VII of the Third Schedule shall be followed.
- (2) Where an animal is slaughtered under the provisions of regulation 8 of these Regulations the person slaughtering such animal shall forth-with give notice to a meat Inspector of:-
- a) the time and place at which the slaughter has occurred or will occur;
 - b) The type of animal slaughtered or to be slaughtered; and
 - c) The reasons which render the slaughter necessary.
- (3) The meat Inspector shall inspect within four hours the carcass and viscera of an animal slaughtered under the provisions of regulation 7 and shall deal with them in every respect as though the animal had been slaughtered in a public abattoir.
- (4) The lungs, liver and heart of an animal slaughtered in pursuance of the provisions of regulation 8 of these

Regulations shall not be severed from the carcase within four hours of the giving of such notice as aforesaid, or within four hours of the slaughter whichever is the latter, unless the carcase shall first have been inspected by a meat Inspector.

(5) The carcase of any animal slaughtered under the provisions of regulation 7 of these Regulations shall be marked in accordance with the provisions of section 38(2) of the Act and shall be ribbed and quartered before release for human consumption.

(6) Any person who receives for sale for human consumption the carcase or viscera of any animal which to his knowledge has been slaughtered elsewhere than in abattoir and has not already been inspected in accordance with these Regulations, shall forthwith inform the meat Inspector who, on being so informed, shall take steps to have the same inspected in accordance with these Regulation.

18. (1) All carcase lymph nodes and organs shall be examined in detail in carcasses derived from animals marked "SUSPECT" during ante-mortem inspection and in carcasses derived from and emergency slaughter.

**Detailed
bacteriological
examination**

(2) No carcase derived from an animal judged "SUSPECT" during ante-mortem inspection or slaughtered in emergency shall be passed for human consumption unless it has been proved by bacteriological examination to be free from organisms causing meat-borne diseases or any other diseases and conditions established during ante-mortem and post-mortem inspection and listed under Part IV of the Third Schedule to these Regulations.

(3) Carcasses from which samples have been taken for bacteriological examination shall be "RETAINED" under lock and key until a final decision is reached.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- Carcase to be examined complete** 19. (1) No carcase shall be inspected unless the whole carcase with all organs and viscera, is presented together for inspection.
(2) Any carcase submitted for inspection with any of the glands removed or the pleura or peritoneum stripped shall be condemned.
- Backbleeding** 20. No serous membrane shall be stripped except by or under the direction of a meat Inspector.
Provided that where in a case of "backbleeding" immediate stripping is necessary to preserve the marketability of the carcase, the membranes may be partially stripped provided that they shall not be entirely detached from the carcase until it has been examined by a meat Inspector.
- Evidence of disease** 21. No person except with the permission of a meat Inspector shall, prior to the inspection of any carcase being completed, remove any serous membranes or any other part of the carcase; or modify or obliterate any evidence of disease in the carcase or organ by washing, scrapping, trimming, stripping or otherwise treating the carcase, or remove any mark or identification from the carcase, head or viscera until the meat Inspector has completed his inspection and given his decision.
- Restriction on removal of carcase or part thereof from abattoir** 22. (1) No person shall remove any carcase or part thereof from any abattoir unless such carcase or part thereof has been inspected by a meat Inspector.
(2) Such removal made in accordance with paragraph (2) of this regulation shall have the consent of and be in accordance with instructions of a meat Inspector.
- Detention and seizure** 23. (1) Where a meat Inspector detains a carcase or part thereof he shall mark or label such carcase or part thereof in a conspicuous manner with the word "detained".
(2) Where an authorized officer seizes a carcase or viscera

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

or part thereof under the power conferred by section 22(1) of the Act he shall cut it deeply with a knife throughout its substance and mark or label it in a conspicuous manner with the word "condemned".

24. (1) All detained carcasses of viscera or part thereof shall be promptly removed to the detention room or space where they shall remain until inspected by a meat Inspector. **Separation and disposal**
- (2) All seized carcass or viscera or parts thereof shall be placed in special trucks and removed to a place of disposal where they shall be disposed by-
- a) incineration
 - b) being buried, after being rendered obnoxious, or
 - c) processing to make product other than for human consumption in the discretion of the meat Inspector provided that, where a carcass or viscera has been seized by reason only that it is infected with cysticercus bovis it may, notwithstanding the provisions of this regulation be treated in accordance with the provisions of Part VII of the Third Schedule.
25. (1) Carcasses, heads, organs and viscera which as a result of ante-mortem and post-mortem inspection are passed as fit for human consumption without further restrictions shall be appropriately branded. **Branding of carcass**
- (2) Any meat, heads, organs and viscera which require treatment by heat or freezing to render them fit for human consumption shall be suitably branded and kept under supervision of a meat Inspector until the necessary treatment has been concluded and the carcass can be passed as fit for human consumption.
- (3) (i) All foetuses; or
- (ii) All carcasses, parts of carcasses, organs and viscera which as a result of ante- and post-mortem inspection are found to be unfit for human consumption, shall be held securely to the satisfaction of the meat Inspector

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

until they are branded, stained, rendered, denatured or otherwise destroyed so excluding them from human food purposes.

- Anthrax** 26. Notwithstanding the provisions of regulation 26, where a carcass which in the opinion of a meat Inspector shows lesions of anthrax has been seized:-
- (1) The carcass and all other parts of the animal including the hide, hooves, horns, viscera, intestinal contents, fat and blood shall immediately be incinerated or buried in quick lime not less than six feet below the level of the ground.
- (2) The stand where the animal was slaughtered and any other place which in the opinion of the meat Inspector requires to be disinfected shall be washed down with water and disinfected with 2% solution of caustic soda, or 4% solution of sodium carbonate or 5% lysol or 10% dettol or flame with the hot flame of a blow lamp or other such instrument.
- (3) All knives, hooks, chains and other instruments which have been in contact with the animal at the time of or since slaughter shall be disinfected by boiling in water at 85°C for not less than twenty minutes.
- (4) All ropes for securing the animal or carcass shall be burned.
- Injured or moribund animals** 27. Where an injured or moribund animal is admitted to or found in an abattoir, the occupier of the abattoir shall without delay notify a meat Inspector or if there is none a meat Inspector.
- Pig carcasses and other carcasses dressed with hide on** 28. (1) All 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.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

(2) Where the carcass of any animal other than a pig is to be dressed with the skin or hide left on the requirements of subsection (1) of this regulation shall apply.

No person, other than a meat Inspector shall attach to or remove from any animals, carcass or meat or alter or cause to be attached to or removed from, the alteration of any tags, token or mark used in the process of inspection.

**Restriction
to attach or
remove tags,
token or mark
from animal,
meat or carcass**

Any person who contravenes any of these Regulations, or who fails to comply with any notice or prohibition under these Regulations, shall be liable to a fine not exceeding fifty thousand shillings or to imprisonment for a term not exceeding three years or to both such fine and imprisonment.

Penalty

FIRST SCHEDULE

(Regulation 2)

LIST OF EXPORT SLAUGHTERHOUSES:

Tanganyika Packers Ltd., - Mos Salaam
Tanganyika Packers Ltd., - Mbeya
Tanganyika Packers Ltd., - Shinyanga
Kongwa Abattoir - Mwapwa

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)
G.N. No. 86 (contd.)

<u>Service</u>	<u>SECOND SCHEDULE</u>		
	(Regulation 5)		
	<u>FEEES TO BE CHARGED:</u>		
	<u>Fees</u>		
	Cattle other than a calf under 6 months old.	Pig other than a sacking pig	Sheep, goat, calf under 6 months or sacking pig
1) For inspection of animals to be slaughtered (antemortem inspection)	<u>300/=</u>	<u>150/=</u>	<u>100/=</u>
2) For slaughter of animals at an abattoir	Set by local authorities		
3) For Inspection of carcase	<u>200/=</u>	<u>100/=</u>	<u>50/=</u>
4) For dressing and/or drying of hides and skins at an abattoir	Set by local authorities		
5) For inspection of vehicles intended for the conveyance of meat or meat products	Set by local authorities		

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

THIRD SCHEDULE

Inspection Procedure and Duties of meat Inspector

(Regulation 7)

Part I - **ANTE-MORTEM INSPECTION**

1. All (Cattle, sheep, swine and goats) animals shall be inspected ante-mortem at arrival in the export slaughterhouse immediately before slaughter except in case of emergency.
2. No animal which has entered the yards or lairages shall be removed therefrom, whether for slaughter or otherwise, unless permission in writing has been granted by the meat Inspector.
3. The ante-mortem inspection shall be carried out (if possible) on the unloading ramp and in the lairages. Ample light must be available for the inspection.
4. During the inspection the following details shall be noted:-
 - a) disease symptoms which may influence the general health of the animal or depreciate the meat;
 - b) The presence of notifiable infectious disease or symptoms which may suggest that such disease is developing;
 - c) Species, sex, colour, age, behaviour and body temperature.
5. In particular attention shall be paid to the following:-
 - a) (condition) state of nutrition;
 - b) manner of standing and walking;
 - c) reaction to environment;
 - d) hide, skin and hair;
 - e) digestive system (lips, mouth, anus, rumination, quality of faeces and appetite);
 - f) vulva, vagina and mammary gland;
 - g) respiratory system (nasal openings and respiration).
6. Every animal suspected on ante-mortem inspection shall be set apart and tagged "SUSPECTED" and slaughtered either in the casualty block or when the killing of the normal animals has been carried out.
7. Any inspecting officer carrying out ante-mortem inspection shall notify in writing the officer in charge or the inspecting officers (on the killing floors) conducting post-mortem inspection of the reason why the animals have been classed as "SUSPECTED".

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)
G.N. No. 86 (contd.)

8. Any animal showing on ante-mortem inspection a disease or condition that would necessitate condemnation of the carcass on post-mortem inspection shall be tagged "CONDEMNED".
9. Any swine having a temperature of 106°F or higher and any cattle, sheep or goats having a temperature of 105°F or higher shall be marked "CONDEMNED". In case of doubt as to the cause of the high temperature, or when for other reasons such action appears warranted, any such animals may be held for a reasonable time, under the supervision of an inspecting officer, for further observation and taking of temperature before final disposition of such animals is determined.
10. Animals tagged "CONDEMNED" shall, if not already dead, be killed in the post-mortem room only, and shall not be conveyed into any department of the establishment used for edible products.

Part II - GENERAL PROVISION FOR POST-MORTEM INSPECTION:

ORGANS AND VISCERA

1. a) 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.
b) All organs and viscera together with the associated lymph nodes shall be examined by observation and palpation.
2. a) The carcass shall be examined for-
 - i) (condition) state of nutrition
 - ii) evidence of bruising, haemorrhage, injuries or discoloration
 - iii) efficiency of bleeding
 - iv) local or general dropsy (oedema)
 - v) swelling or deformities of bones or joints, or swelling or other abnormalities in the musculature.
 - vi) the serous membranes (pleura and peritoneum) shall be examined in every case and in no case shall they be removed, nor shall any evidence in any other manner before examination.
b) Lymph nodes shall be examined by palpation and deep multiple longitudinal incisions and if required they shall be removed for detailed inspection.
c) The carcass muscles shall be inspected by viewing and incision.
d) Blood shall be inspected for colour, clotting, staining ability and presence of foreign matter.

- e) Where a carcass is split, the sternum, ribs, vertebral and spinal cord shall be examined.

Part III - DETAILED INSTRUCTION FOR ROUTINE INSPECTION CARCASS AND VISCERA:

1. THE HEAD

The head including-

- a) the palate or roof of the mouth and the gums; and
b) the lymph nodes of the throat (retropharyngeal submaxillary 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 masseter muscles on both side 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 pterigoid muscles on each side;
 - iv) Numerous longitudinal incisions shall be made into the muscles on each side;
 - v) The surface of the tongue shall be examined and an incision shall be made on the ventral side.

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 (gastrosplenic and mesenteric) and the web (omentum).

b) Liver:

The liver shall be visually inspected, palpated and incised (an incision shall be made across the thin left lobe and into the thick end in case of cattle, sheep and goats). The associated glands (hepatic) shall also be examined and, unless obviously diseased, shall be 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 may be removed and the surface examined and, if necessary, the kidney may be split by incision and the substance examined.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

d) Uterus and ovaries:

The pluck shall be examined in the following manner before the various organs are separated from each other:-

i) Lungs-

The lungs shall be examined by observation and palpation and if necessary may be incised at the base in order to open the branch. The associated lymph glands (bronchial and mediastinal) shall also be examined and unless obviously diseased shall be incised. The trachea shall also be examined and incised when necessary.

ii) Heart-

Visual inspection of the heart after opening of pericardium and an incision into the heart muscle shall be made from the base to the apex (further incisions shall be made if cysticerous bovis is suspected.

iii) Oesophagus:

Careful visual and manual inspection of the oesophagus shall be made.

3. UDDER

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 be incised.

4. TESTICLES AND PENIS

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

5. SEROUS MEMBRANES

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

6. The following lymph nodes shall be examined as a matter of routine in all cases:-

- a) Retropharyngeal (in cattle, sheeps and goats) and submaxillary (in pigs)
- b) Bronchial and mediastinal
- c) Hepatic
- d) Messenteric
- e) The prescapular, external and internal iliac, external inguinal supramammary, ischatic and renal lymph nodes shall be incised.

7. MUSCULATURE

Visual inspection of the muscles exposed during splitting of the carcass.

8. Any portion of the musculature of a carcass may be incised in the manner set out in paragraph 10 below if disease is suspected.
9. When any portion of the musculature is incised in accordance with the foregoing para. the following method shall be used:-
- a) Two incisions 2.5cm. to 4cm. apart and each of length of 10cm. to 12.5cm. shall be incised laterally by two similar incisions to produce a gridiron pattern.
 - b) These incisions must be made having due regard to the subsequent marketability of the carcass.

10. SHOULDER (TRICEPS BRACHII) MUSCLE

Three incisions shall be made into the muscles of the shoulder proximal to the elbow joint.

11. DIAPHRAGM

Incisions shall be made into the muscles of the diaphragm.

12. CALVES

In addition to foregoing, the navel and the joints shall be examined by observation and if necessary, the carpal and tarsal joints shall be incised; the presence, consistency and colour of the fat around the kidneys shall be noted, the skeletal muscles shall be viewed to ascertain their colour and consistency; visual inspection and if necessary incision of all parts known to be predilection sites for cysticercus bovis regardless of the age of the calf; shall be made visual inspection of viscera surface of the liver.

13. SHEEP AND GOATS

The lips, gums, tongue and nasal cavities shall be examined; the prescapular superficial inguinal/supramammary and precrural lymph nodes shall be examined in detail. The lungs shall be viewed, palpated and their basal lobes incised, the liver shall be viewed and palpated and an incision shall be made into the thickest portion of the organ or across the thin left lobe, the mammary glands shall be examined by observation and palpation.

14. PIGS

The carcass of baconers and heavier pigs shall be split before inspection and the backbone and tail inspected; the submaxillary and retropharyngeal

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

lymph nodes shall be exposed and incised, the lips and gums shall be viewed; the tongue shall be detached from the head bones, palpated viewed and incised the pericardium shall be opened up and the heart visually inspected; and incised by one cut stretched from the base to the apex the leaf fat shall be detached and the kidney exposed. The lungs shall be viewed palpated and their basic lobes incised in order to open the diaphragm; the prescapular, iliac, superficial inguinal and supramammary lymph nodes shall be examined by palpation and if necessary incised; the gastroplenic and mesenteric lymph nodes shall be incised; incisions into shoulder muscles may be omitted.

Examination for *Trichinella spirallis*-

- i) One piece of muscle of about thirty grammes shall be taken from the thick fleshy part of the diaphragm.
- ii) Using scissors either four (trichuriscopes) or twelve (microscopes) grain sized pieces shall be cut out longitudinally to the muscle fibres as near as possible to the tendons and placed in a compressory and examined.
- iii) In case salted or smoked samples shall be examined, shall first be put in boiling hot water for 20 minutes and shall be treated with two to five per cent solution sodium hydroxide immediately before examination.
- iv) In case *Trichinellae* are found, six new samples should be taken from different parts of the pig and examined in the same way.
- v) All boars, pows and gilts which have been used for breeding, all pigs with a cold Dressed Weight of more than 90kg. and every fifth pig out of every mob shall be examined.

Part IV: DISEASES AND CONDITIONS THAT REQUIRE DETAIL

BACTERIOLOGICAL EXAMINATION

- a) sheep pox erysipelas, swine fever: or
- b) bone fractures (with perforation of hide or skin); external injuries (without affecting the general health); foreign body in the oesophagus (with perforation); prolapse of the uterus bladder or rectum provided slaughter has taken place immediately after the incident and no complication or fever was recorded; or

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (cond.)

- c) delay in evisceration after killing of more than 45 minutes in cattle or 30 minutes in calves, pigs, sheep and goats; or
- d) Presence of diffuse chronic pleuritis and peritonitis.

Part V: ADDITIONAL INSTRUCTION AS TO THE ACTION TO BE TAKEN IN THE EVENT OF CARCASE AND VISCERA FOUND TO BE AFFECTED WITH OR SHOWING THE FOLLOWING LESIONS:

- i) Actinomycosis and actinobacillosis, generalized
- ii) Anaemia (if pronounced)
- iii) Abscesses, multiple
- iv) Anaplasmosis and redwater, save where the carcass is in good condition
- v) Blackleg or blackquarter
- vi) Botulism
- vii) Bruising, general, extensive or severe, with or without gangrene
- viii) Brucellosis in goats, sheep, buffaloes and pigs
- ix) Cystercercosis, localized and generalized (c. cellulose)
- x) Cystercercosis, generalized, (c. bovis)
- xi) Cystercercosis, localized and generalized (c. bovis)
- xii) Caseous lymphadenitis, if the carcass is in poor condition or the lesions are either multiple, acute and actively progressive, or inactive but widespread.
- xiii) Decomposition, generalized
- xiv) Dropsy, generalized
- xv) Emaciation, pathological or in connection with dropsy
- xvi) Enteritis in young animals regardless of casual agent
- xvii) Erysipelas, acute
- xviii) East coast fever save where the carcass is in good condition and not feverish.
- xix) fever
- xx) foot and mouth disease
- xxi) Heartwater save where the carcass is in good condition and not feverish
- xxii) Immaturity, unborn and stillborn carcasses
- xxiii) Jaundice, if discoloration of the carcass is still present after 24 hours of cooling, or if the carcass is in poor condition, or

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- dropsical, or if unpleasant taste or smell is noted when carrying out the boiling or frying test.
- xxiv) Mellanosis generalized
 - xxv) Pericarditis, acute, septic
 - xxvi) Peritonitis acute, septic
 - xxvii) Odour, associated with disease or otherwise prejudicial to health
 - xxviii) Rinderpest
 - xxix) Rabies
 - xxx) Tetanus
 - xxxix) Pneumonia, septic, gangrenous or any form of acute pneumonia
 - xxxii) Transit fever acute stage
 - xxxiii) Swine erysipelas, acute
 - xxxiv) Swine fever
 - xxxv) Sarcocyst, if generalized in the musculature and visible
 - xxxvi) Rickets with malnutrition
 - xxxvii) Trichinosis
 - xxxviii) Tumour, multiple in musculature and malignant tumours
 - xxxix) Uraemia
 - xl) Generalized Tuberculosis
 - xli) Septicæmiasis
 - xlii) Pyaemia
 - xliii) Toxaemia
 - xliv) Umbilical infection with systematic involved
 - xlv) Encephalitis and meningitis, acute
 - xlvi) Brain abscess due to pyaemic condition
 - xlvii) Verrucose endocarditis with disturbance in lungs or live recent infiltration, general debility, etc.
 - xlviii) Multiple pulmonary abscesses
 - xliv) Enteritis, septic, crupons, dipthecic or haenorhagic
 - 1) Abscess of the liver embolic abscesses associated with recent umbilical infections, traumatic abscesses in the spleen, etc.
 - li) Nephritis (including parasitic nephritis) accompanied by odour of urine, uremia, hydraemia; colinephritis cuppurative or embolic.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- lii) Pyelonephritis (in cattle) with uraemia

- liii) Cystitis, exudative form accompanied with fever, odour of uring or urigenenous pyelonephritis.

- liv) Rapture of urinary bladder or urethra in cases or urinogenous peritonisis, odour of uring, or urinary cellulitis.

- lv) Prolapse, torsion, rapture of the uterus accompanied by fever or peritonitis.

- lvi) Fracture, infected and accompanied by symptoms indicating generalized infections.

- lvii) Osteomyelitis, gangrenous or euppurative, accompanied by metastatis
- lviii) Burns, accompanied by extensive oedema, fever or other symptoms
- lxi) Arthritis including tandinitis, acute infections
- lx) Infected wound accompanied by extensive fever, metastatis or sepsis
- lxi) Erythema and acute dermatitis accompanied by fever or other general symptoms.
- lxii) Psoropticiscab in sheep with superative process in the skin
- lxiii) Toxoplasmosis, acute
- lxiv) Besonoitacis, generalized
- lxv) Braxy
- lxvi) Salmonellosis in septicaemic or clearly diagnosable form
- lxvii) Listeriosis
- lxviii) Haemorrhagic septicaemia (Pastenurella multocida)
- lxix) Calf diphthenia (Necrobacillosis), generalized
- lxx) Q-fever, clinical menifestation

- lxxi) Vesicular exanthema of swine

- lxxii) Blue tongue, acute

- lxxiii) Rift valley fever, clinically affected

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- lxxiv) Tick paralysis

- lxxv) Antibiotic or chemotherapeutic residues detected

- lxxvi) Ascitis or chronic mycotoxicosis detectable clinically or morphologically at ante-mortem or post-mortem inspection.

- lxxvii) Nairobi sheep disease

- lxxviii) Leptospirosis

- lxxix) Leukosis

- lxxx) Mammitis, acute, septic
- lxxxii) Metritis acute, septic
- lxxxiii) Naval ill
- lxxxiv) Paratyphus in pigs
- lxxxv) Pig paralysis
- lxxxvi) Parturient paresis; carcass judged according to its merit
- lxxxvii) Pleurisy, acute, diffuse septic
- lxxxviii) Peritonitis acute, septic
- lxxxix) Pericarditis acute, septic.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (cond.)

2. Blood shall be unfit for human consumption when:-
 - (i) the carcase and organs are condemned; or
 - (ii) the carcase or organs are found to be affected with any infectious disease; or
 - (iii) it is contaminated by stomach contents or other extraneous matter.

3. An organ or part of a carcase shall be condemned and shall be unfit for human consumption if affected with or showing lesions of the following disease conditions:-
 - (i) tuberculosis;
 - (ii) sarcocystosis; the affected muscles only shall be condemned provided the infestation is localized and the meat normal;
 - (iii) liverfluke, tapeworm cysts, roundworms, tapeworms, etc. provided that the affected parts shall not be rejected when the lesions are slight and not numerous and that adequate trimming can be carried out.
 - (iv) ectoparasites, tapeworm infection; provided that the affected parts shall not be rejected when the lesions are slight and not numerous and the part is not changed in structure or appearance and that the carcase is in good condition and adequate trimming can be carried out.
 - (v) abscesses, abrasions, bruises, tumours, etc. provided that the affected parts together with the surrounding tissues shall be removed if the lesions are localized or encapsulated and the regional lymph nodes or the general system does not show lesions indicating spread or secondary infection.
 - (vi) pleuro-pneumonia; the lungs and pleura shall be condemned;
 - (vii) actinomycosis and actinobacillosis; the affected parts and the corresponding lymph nodes shall be condemned;
 - (viii) inflammation, the diseased part only shall be condemned if the area is small and localized and the regional lymph nodes or general system is not involved;
 - (ix) malformations; the affected parts shall be condemned;

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- (x) diamond skin lesions, the whole skin shall be stripped and condemned and haemorrhages in the fat shall be trimmed and condemned;
 - (xi) degeneration; the affected organ shall be condemned. The whole carcass shall be condemned in case degeneration of the ham and back muscles show advanced and extensive degeneration.
 - (xii) pigmentation, calcification, infiltration, haemorrhagic or watery, the affected parts shall be condemned.
 - (xiii) contamination; the contaminated part together with the surrounding tissues shall be condemned;
 - (xiv) decomposition superficial, moulds superficial, maggots etc. the affected part together with the surrounding tissues shall be condemned;
 - (xv) arthritis; the affected part shall be condemned.
4. All lungs of pigs which have been submerged in scalding tank shall be condemned.
5. Lactating mammary glands and diseased mammary glands of cattle, sheep, pigs and goats shall be removed without opening the milk ducts or sinuses. If pus or the objectionable material comes in contact with the carcass the parts of the carcass thus contaminated shall be removed and condemned.
6. All cases of disease which are notifiable under the Animal Diseases Ordinance must be reported to the nearest Veterinary Office.

Part VI - ADDITIONAL INSTRUCTIONS AS TO THE METHOD OF INSPECTION FOR EVIDENCE OF TUBERCULOSIS

1. All organs and viscera and the associated lymph nodes shall be examined for evidence of tuberculosis both in the substance and in the covering membranes [capsules]. The existence of tuberculosis in the lymph nodes of any organ shall be accepted as evidence of the disease in the organ.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

2. The carcase lymph nodes shall be examined in accordance with the following instructions [the lymph node in every case being exposed before examination and incision]:-
- (a) When visible evidence of tuberculosis is found in carcase, organs or viscera, those lymph nodes which, having regard to such visible evidence, are least likely to be infected shall be examined first eg. if evidence of tuberculosis is found in the pleura, the lymph nodes of the hindquarters shall be examined before those of the forequarters.
 - (b) If a tuberculosis lesion or abscess is found in any carcase lymph node, all the carcase lymph nodes shall be examined.
 - (c) If evidence of tuberculosis is found on a serous membrane [pleura or peritoneum] all the carcase lymph nodes shall be examined.
 - (d) If the thoracic lymph nodes [retropharyngeal submaxillary or parotid] are affected with tuber-culosis, the cervical, prepectoral and prescapular lymph nodes shall be examined.
 - (e) If the bronchial or mediastinal lymph nodes are affected with tuberculosis, the prepectoral, suprasternal, prescapular, intercostal and xiphoid lymph nodes shall be examined.
 - (f) If the liver or associated lymph nodes [hepatic] are affected with tuberculosis, all the carcase lymph nodes shall be examined.
 - (g) If the bowel lymph nodes [mesenteric] are affected with tuberculosis, the superficial inguinal [or supramammary], the lumbar, renal, iliac and precrural lymph nodes shall be examined.
 - (h) If the uterus is affected with tuberculosis, the iliac, sacral, lumbar and precrural lymph nodes shall be examined.
 - (i) If the penis or the testicles are affected with tuberculosis the superficial inguinal, iliac, sacral popliteal and precrural lymph nodes shall be examined.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- (j) If tuberculosis lesions are found in the bones, joints, limb or the spinal cord, all the carcase lymph nodes shall be examined.
- (k) If the submaxillary lymph nodes in a pig is affected with tuberculosis, the carcase shall be split and all the carcase lymph nodes shall be examined.
- (l) The carcase of a pig in which lesions of tuberculosis are found in any degree, shall be split, and the bones of the vertebrae examined and all the carcase lymph nodes shall be examined.
- (m) An organ shall be condemned when tuberculosis exists in its capsule or in its substance or in the associated lymph nodes.
- (n) The head including the tongue, shall be condemned when:-
 - (a) The retropharyngeal, parotid and submaxillary lymph nodes or any two of these are infected;
 - (b) The retropharyngeal, lymph nodes alone in cattle, sheep and goats or the submaxillary lymph nodes alone in pigs is affected, unless the lesions are small, inactive and calcareous and the lymph node is not enlarged, in which case the head shall be passed after removal of the lymph node, the base of the tongue and the pharynx with the structure in their immediate neighbourhood.
- (o) The entire carcase and all the organs and viscera shall be seized when the following conditions are found:-
 - (a) Tuberculosis with emaciation; or
 - (b) Generalized tuberculosis

In determining whether the disease is generalized, judgment shall be based on the sum of the evidence of the disease throughout the entire carcase and viscera.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

The following shall be accepted as evidence of this condition:-

- (i) Miliary tuberculosis of both lungs with any evidence of tuberculosis, elsewhere.
- (ii) Where there is multiple and widespread infection of the carcass lymph nodes.
- (iii) Where lesions are multiple, and acute actively progressive.
- (iv) Where there are diffuse active lesions of both serous membranes [pleura and peritoneum] and any of the carcass lymph nodes are enlarged or contain visible tuberculosis 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, uterus, ovary testicles brain, and spinal cord or their membranes.
- (vi) Congenital tuberculosis in calves.
- (p) All cases of tuberculosis not included in the para. m, n & o above shall be regarded and treated as localized lesions and the parts containing the lesions and contiguous there to shall be condemned. The limb or rump shall be condemned only where lesions exist in the prescapular or bronchial glands.
- (q) If any portion of a carcass or viscera becomes contaminated by tuberculosis material, it shall be treated as if it were a case of localized tuberculosis.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

Part VII - ADDITIONAL INSTRUCTIONS AS TO THE METHOD OF EXAMINATION AND ACTION TO
BE TAKEN IN THE EVENT OF EVIDENCE OR INFECTION WITH CYSTICERCUS BOVIS

1. Every meat inspector 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 | - | Inspection incisions of heart, liver and oesophagus. |
| Stomach and Intestines | - | Examination of outer surface of stomach and intestines. |
| Carcase | - | The following inspection incisions shall be made into each side of the carcass:-

(i) muscles of shoulder behind the elbow, three incision.
(ii) chuck [by which is meant the muscles of the sternal aspect of the thoracic cavity] one incision.
(iii) brisket - one incision.
(iv) fillet - one longitudinal incision.
(v) muscular diaphragm - two incision.
(vi) each rump - two incision.
(vii) the large muscular surface exposed by splitting the carcass shall be examined and three incisions made into the pillars of the diaphragm. |

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

2. Every carcase found to be infected with *cysticercus bovis* shall together with the viscera be seized and destroyed, otherwise judged conditionally fit for human consumption under the following conditions:-
- (a) any carcase showing one to five cysts shall be retained for a minimum of ten days in a temperature not above minus ten degrees centigrade or sterilized by meat treatment through steaming, or boiling in the following manner:-
- (i) steaming - which entails heating by steam under a pressure of not less than seven pounds per square inch for a period of not less than one hour;
 - (ii) boiling which entails heating in a closed or open vat at a temperature of not less than 77°C for a period of not less than 2½ hours.
 - (iii) all the heat treatment outlined above shall be carried out during regular working hours under direct supervision of meat Inspector.
- (b) any carcase showing six to twenty cysts shall be detained and treated in accordance with sub para. (a) of this para, but released conditionally as contract meat only, meaning that the meat can only be sold to specified users or retailers.
- (c) any carcase of which the head, or tongue or thoratic abdominal viscera, are infected with one or more cysts shall be detained and treated and released in accordance with sub-para (a) of this paragraph.
- (d) Any carcase showing more than twenty cysts shall be considered as generalized and shall be condemned.

FOURTH SCHEDULE

Duties of Meat Inspector

1. All regulations regarding hygiene and sanitation set forth in these Schedules shall whenever applicable be observed by meat Inspector.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

2. Every meat Inspector shall possess at least two knives, which shall be kept in clean condition; and knives which are soiled by diseased matter shall not be used until they have been properly cleaned and disinfected.
3. Every meat Inspector shall incise all the organs and parts of a carcass, as provided herein; and if the routine incisions are not sufficient to reach a diagnosis the meat Inspector may include other parts or demand the cutting up of the carcass.
4. When incising diseased parts, every meat inspector shall avoid contaminating the healthy parts of the carcass or organs, and the floor and other parts or the premises.
5. Any carcass, organ or part detained for further inspection or bacteriological examination shall be marked by the meat Inspector with a label stating "DETAINED".
6. The carcass organ or part marked "DETAINED" shall be removed to a detention room, where it shall remain until a final decision has been reached.
7. The identity of every such detained carcass, organ or part shall be maintained until the final inspection has been completed.
8. Where a slaughtered animal is found by the meat Inspector to be free from disease or other conditions which may be injurious to the consumers of the meat, well nourished and in sound and wholesome condition, the carcass shall be passed as fit for human consumption, and shall be stamped by the inspecting officer with the official mark of approval.
9. The official mark of approval shall consist of either an ink brand, burning brand or like device using such ink, design or size as the Commission may require. The stamps shall be placed on such parts of the carcass, organs and parts as the Commission may require.
10. Each meat Inspector shall be given a number. Every meat Inspector shall, when conducting final inspection, stamp every carcass on both sides with an

inspection mark; every meat Inspector is personally responsible that the stamp with his individual number is kept under lock when not in use.

FIFTH SCHEDULE

**Equipment and Instruments for
Slaughterhouse
[Regulation 3]**

Part I - SITE, ACCESSIBILITY AND CONSTRUCTION

1. A slaughterhouse shall be located in an area which is reasonably free from objectionable odours, smoke and dust. Adequate dust proof access-ways connecting the slaughterhouse with public roads shall be available. The slaughterhouse must be completely separated from any other building used for industrial, commercial, agricultural, residential or other purposes.
2. If a retail business is carried on within the official premises of a slaughterhouse, customers shall have access only to the rooms where such business is conducted and shall be excluded from the rest of the slaughterhouse.
3. The following minimum requirements shall be maintained in the construction of a slaughterhouse:-
 - (a) properly built lairages capable of holding one and a half days maximum slaughter should be erected not less than ten metres from the slaughterhouse and be equipped with adequate facilities for suspect animals;
 - (b) separate room for the stunning and bleeding of animals with arrangements for bleeding the animals in a hanging position.
 - (c) slaughterhall with facilities for flaying on the rail and evisceration, trimming, inspection, etc. with the animals in a hanging position.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- (d) chill-rooms or freezers of adequate size for the purposes of the designated slaughterhouse;
- (e) distribution room of adequate size;
- (f) separate room for the cleaning and treatment of intestines and stomachs;
- (g) separate room for the storage, disposal and treatment of inedible;
- (h) separate room for the storage, disposal and treatment of inedible and condemned animals, carcase and meat;
- (i) material used shall be impervious, easily cleaned and resistant to wear and corrosion;
- (j) floors shall be constructed of dense, acid resistant, water-proof concrete and have a wood float finish;
- (k) walls shall be constructed so that they are smooth and flat and made of smooth-surface Portland Cement Plaster or other non-toxic, non-absorbent material applied to a suitable base, walls should be provided with sanitary bumpers to prevent damage by movable and other equipment;
- (l) ceilings shall be of good height and, as far as structural conditions permit, be smooth and flat and be constructed of Portland Cement Plaster or other acceptable impervious material. If the ceiling has exposed hoists, these must be at least 60 centimetres on centre and be designed so that they are easy to keep clean;
- (m) coves with sufficient radi to promote good sanitation shall be installed at the juncture of floors and walls in all rooms;
- (n) window-sills shall be at least 150 centimetres wide from the floor and be sloped 45 degrees;

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- (o) doorways, must be at least 150 centimetres wide and the doors must be made of rust-resistant metal having tight soldered or welded seams. Door jambs shall be covered with rust-resistant metal;
 - (p) all windows, doorways and other openings that would admit insects shall be equipped with effective insect and rodent screens;
 - (q) the buildings shall be sufficiently rodent-proofed;
 - (r) dressed timber shall be used for all exposed interior wood work, and it shall be painted with a good non-toxic oil or plastic base paint, treated with linseed oil or with a clean wood sealer;
 - (s) all parts of floors where wet operations are conducted shall be well drained, with at least one drainage inlet provided for each 35 square metres of floor space. The inlets shall be placed under the dressing rails if necessary in conjunction with drainage valleys, not less than 7.5 centimetres wide, with a slope of the floor towards the drainage valleys or inlets of at least 2.5 on centimetres per metre;
 - (t) drains for pauch and stomach contents shall be at least 20 centimetres in diameter;
 - (u) the waste disposal system must be of adequate size and comply with general and local regulations;
 - (v) arrangement for the safe disposal of pauch contents, lairage manure, blood and condemned carcasses and meat must be made and drawings and specifications must indicate how this will be accomplished.
4. Drawings and specifications for construction and alteration of slaughterhouses shall be furnished to the commission for approval in advance of application for designation of the slaughterhouse.
- The drawings shall be complete with specifications and consist of floor plans showing the location of features such as principal pieces of equipment, floor drains, principal drainage lines, hand-washing basins and hose connections.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

They shall further show roof plans elevations, showing such features as principal pieces of equipment, heights of ceilings, rails and character of floors and ceilings. Further shall be submitted a plot plan showing such features as the limits of the slaughterhouse premises, locations in outline of buildings on the premises, cardinal points of the compass and railways serving the slaughterhouse, all properly drawn in scale.

With the drawings shall be submitted a plan of the proposal functioning of the slaughterhouse indicating such feature as estimated throughout, capacity and quality of water supply, power and heating arrangements, storage, chilling and freezing capacity, drainage and sewage system for disposal of inedible and condemned carcasses and meat.

SANITATION

5. Each slaughterhouse shall provide the following amenities:-
 - (a) an ample - minimum 1,500 litres per head of livestock of potable water with conveniently placed outlets;
 - (b) an ample supply of hot water at not less than 85°C shall be furnished and used for the cleaning of equipment, floor and the like, which are subject to contamination by the dressing of diseased carcass;
 - (c) sufficient natural and abundant artificial light [Not less than 500 lux] at all places for proper conduct of the work.

6. Adequate sanitary facilities and accommodation shall be furnished by every slaughterhouse, specifically required are the following:-
 - (a) dressing rooms, toilet rooms and urinals in sufficient numbers, ample in size and conveniently located;
 - (b) modern lavatory accommodations with hot and cold water, soap and towels or other equipment for drying hands and their use shall be supervised;

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

- (c) toilet rooms and urinals shall have separate drainage;
 - (d) properly located facilities for cleansing and disinfecting utensils and hands of personal handling carcasses and meat.
7. Equipment and utensils used for preparing, processing or otherwise handling carcasses and meat shall be of such material as will make them easily cleaned, and disinfected and shall, except for chopping blocks and handles of utensils, be made of metal or other durable material;
 8. A sufficient number of suitable receptacles, if necessary with close-fitting covers, shall be furnished for collection or removal from the slaughterhouse of blood, offals, stomachs and intestines and for removal of garbage, filth and refuse.
 9. Suitable and sufficient bandages, dressing, including water-proof dressing, and antiseptic shall be provided and maintained for first-aid treatment in every slaughterhouse premises, in a readily accessible position for use of persons engaged in the slaughterhouse.

FIFTH SCHEDULE

**Equipment and Instruments for
Slaughterhouse**

Part II:

1. Adequate and well-equipped areas reserved for the exclusive of the inspecting officers shall be provided.
2. No slaughterhouse shall be operated except under the supervision of an inspecting officer.
3. No carcass or meat shall be removed from a slaughterhouse until after due notice has been given to the meat Inspector.

Food (Control of Quality) (Slaughterhouses, Slaughtering and Inspection of Meat)

G.N. No. 86 (contd.)

4. The following facilities, equipment, and conditions and such others as may be essential to efficient conduct of inspection and maintenance of sanitary conditions shall be provided by each slaughterhouse:-
 - (a) Satisfactory lairages, equipment and assistants for conducting ante-mortem inspection and for separating and holding apart from passed animals those marked "SUSPECT" and "CONDEMNED".
 - (b) Sufficient natural and abundant artificial lighting in all places and at such times of the day when natural light may not be adequate for proper conduct of inspection.
 - (c) Racks, receptacles or other suitable devices for retaining such parts as the head, tongue, tail, thymus gland viscera and all parts and blood until after the post-mortem inspection is completed in order that they may be accurately indentified in case of condemnation of the carcase.
 - (d) Tables, benches or the equipment on which inspection is performed of such design, material and construction as to enable inspecting officers to conduct their inspection in a ready, efficient and hygienic manner.
 - (e) Watertight receptacles for holding and handling condemned carcases and parts, so constructed as to be easily cleaned such receptacles to be marked in conspicuous lettering with the word "CONDEMNED" in letters not less than 5 centimetres high and shall, if so required, be equipped with facilities for locking or sealing.
 - (f) A separate room or special open place, to be known as "final inspection place", for final inspection of detained carcases. This place shall be adequate in size and so constructed and situated as to prevent carcases passed for human food from being contaminated by contact with detained or condemned carcases.

SIXTH SCHEDULE

(Regulation 6)

DETAILS OF RECORDS

Details of Records to be kept at abattoir:-

1. Number of various species and classes of animals slaughtered
2. Number of various species and classes of animals inspected
3. Number of entire carcasses of various species and classes condemned with all the organs and the disease for which they are condemned.
4. Number of various species and classes of animals condemned partially and of organs condemned, the disease for which they are condemned and the names of portions and organs condemned.
5. The weight of meat condemned.
6. Method of disposal of condemned carcass, meat or organs i.e. whether by burning, burial, processing in digesters or meters, sterilization, sale or otherwise.

THE UNITED REPUBLIC OF TANZANIA

National Food Control Commission
CERTIFICATE FOR SEIZURE/CONDEMNATION* OF CARCASES
OF SLAUGHTERED ANIMALS OR PARTS THEREOF
(Section 23 of Food (Control of Quality) Act 1978)

Date.....

.....

(Name and address of Owner of carcass)

You are hereby notified that the following carcass/part thereof/organ*

described as

.....

.....

.....

identified by

said to have originated at

and said to be owned by

is seized/condemned pending disposal. This action has been taken because of
the following observations

.....

.....

This carcasses or parts thereof is restricted for sale, removal or to be death
with in any manner without the written permission from a meat inspector.

Name and

Signature of

recipient of above notice

Name and

Signature of

Meat inspector

*Delete whichever is inapplicable

Dar es Salaam

..... 1993

A.H. MAYAGILA

Minister for Health