

GOVERNMENT NOTICES GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE DEPARTEMENT VAN LANDBOU

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MEAT SAFETY ACT (ACT No.40 OF 2000)

POULTRY REGULATIONS

The Minister of Agriculture has, under section 22 of the Meat Safety Act, 2000 (Act No. 40 of 2000), made the regulations in the Schedule:

SCHEDULE

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PART 1
GENERAL

Definitions

1. In these regulations any word or expression to which a meaning has been assigned in the Act shall have that meaning and –

- (a) **“Act”** means the Meat Safety Act, 2000 (Act No. 40 of 2000);
- (b) **“approved meat”** means meat passed by a registered inspector;
- (c) **“bird”** means, as used in these regulations, a fowl, duck, pheasant, guinea fowl, goose, turkey, pigeon, partridge, quail, baby fowl (petit pouson);
- (d) **“carcass”**- means the dressed carcass derived from a bird after the feathers, internal organs, head and feet have been removed;
- (e) **“clean areas”** include the evisceration area, second inspection point, recovery area, areas where dressed carcasses and red offal are handled, washed, chilled, frozen, carcasses portioned, packed and dispatched, areas where cleaning and sterilising of utensils and equipment are done as well as the ablution and eating facilities of personnel working in these areas and, where provided, washing facilities for meat transport trucks, laundry, offices and laboratory;
- (f) **“condemned material”** means a bird or parts of a bird inspected and judged, or otherwise determined, to be unacceptable for human and animal consumption and requiring sterilizing or destruction;
- (g) **“condemnation area or room”** means an area or room dedicated to keeping condemned material;
- (h) **“cutting”** means deboning of carcasses;
- (i) **“dirty areas”** include reception and offloading of live birds, ante mortem inspection, post mortem inspection area, stunning, bleeding, scalding, de-feathering, first meat inspection point, head and feet removal, pre-evisceration carcass wash, areas where inedible material, condemned material and rough offal are handled, washing facilities for trucks transporting live birds as well as the ablution and eating facilities of personnel working in these areas.
- (j) **“dressing”** means the progressive separation of a bird into a carcass, other edible parts and inedible material;
- (k) **“eviscerate”** means the removal of the contents of the thoracic and abdominal cavities;
- (l) **“forbidden substance”** means a forbidden substance as contemplated in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);
- (m) **“in contact material”** means any wrapping material that makes direct contact with meat;
- (n) **“inedible material”** means parts of a bird unsuitable for human consumption but not requiring destruction;
- (o) **“meat inspection service”** means the performance of ante-mortem and meat inspections by a registered inspector who may be employed by an assignee and may include hygiene management and regulatory control as agreed on with the provincial executive officer for each abattoir and includes reporting of non-conformances to the provincial executive officer;
- (p) **“passed”** means when used in conjunction with the inspection of meat, that **such** meat has been approved for human and animal consumption and are stamped on the packaging material, wrapping or label with a stamp bearing the word “PASSED” and bearing the abattoir identification number;
- (q) **“processing”** means altering of the meat, other than cutting and portioning, dicing and mincing to enhance the meat;
- (r) **“protocol”** means a particular procedure or specific measures intended to minimise risk in a particular situation, that have been agreed to by the parties concerned and approved under these regulations by the provincial executive officer;
- (s) **“red offal”** means gizzards, hearts, livers, spleens and necks;
- (t) **“registered inspector”** means a person contemplated in section 11(1)(c) of the Act who is registered by the provincial executive officer under regulation 84 to do a meat inspection service in a particular abattoir;
- (u) **“Requirements for Food Premises under the Health Act”** means General Hygiene Requirements for Food Premises and the Transport of **Food**, published in Government Notice No. 918 of 30 July 1999 under the Health Act, 1977 (Act No. 63 of 1977);
- (v) **“rough offal,”** includes the intestines, heads and feet; and

- (w) **"unit"** in relation to a quantity standard for determining throughput for poultry, means one fowl or duck or pheasant or guinea fowl with the understanding that –
- (i) one goose equals two units;
 - (ii) one turkey equals four units;
 - (iii) four pigeons or two partridges or twelve quails or three baby fowls (petit pousons) equals one unit.

Application for registration certificate [Section 8(1)(a)]

2. (1) Before an abattoir is erected the design drawings of such proposed construction must be submitted to the provincial executive officer for evaluation and approval.
- (2) The manner in which an application for registration of a slaughter facility must be submitted, as contemplated in section 8(1)(a) of the Act, is that the owner of the facility must submit to the provincial executive officer in whose area the facility is situated –
- (a) a properly completed application form obtainable from the provincial executive officer: and
 - (b) a complete set of design drawings of the facility, if it is not a new structure as contemplated in regulation 2(1).

The manner of serving instruction [Section 10(2)(b)]

3. The manner in which an instruction must be served on the owner of an abattoir as contemplated in section 10(2)(b) of the Act is –
- (a) to hand it to the owner personally;
 - (b) to post it by registered post to the postal address of the owner; or
 - (c) to fax, e-mail, or by other electronic means, to the owner provided that the original document is delivered to the owner within 7 days of sending the notification.

PART II

**REQUIREMENTS FOR THE REGISTRATION OF
POULTRY ABATTOIRS**

[Section 11. (1)(a)]

A. Throughput and other requirements for grades

Requirements for rural poultry abattoirs

4. Considering the requirements set out in Part II B ~~(1)~~ for an abattoir to be graded as a rural poultry abattoir –
- (a) the throughput: may not exceed fifty units per day;
 - (b) the premises must be fenced and provided with a gate to control access of people and animals;
 - (c) a roofed offloading and holding area for live birds must be provided;
 - (d) it must consist of at least one room, equipped with a dressing rail, in which all the functions regarding the slaughtering and dressing of poultry can be performed hygienically;
 - (e) if windows are not glazed fly screens must be provided;
 - (f) doors must be provided –
 - (i) where birds enter the abattoir;
 - (ii) where carcasses and offal are dispatched; and
 - (iii) above mentioned may be the same door if the process is separated by time;
 - (g) the abattoir must be provided with conveniently placed boot wash and hand wash facilities;
 - (h) a sterilizer adjacent to a hand wash-basins must be provided:
 - (i) toilet and hand wash facilities must be provided;
 - (j) facilities to store items needed in the daily slaughter process must be provided;
 - (k) the design of the abattoir must **allow** for future upgrading of the facility; and
 - (l) chilling facilities to accommodate at least the daily throughput must be provided and the proximity of these facilities must be such as not to compromise hygiene standards and be acceptable to the provincial executive officer.

Requirements for low throughput poultry abattoirs

5. Considering the requirements set out in Part II B(1) and (2), for an abattoir to be graded as a low throughput poultry abattoir –

- (a) a maximum throughput of two thousand units per day may not be exceeded, provided that the provincial executive officer may determine a lower maximum throughput for an abattoir on grounds of the hourly throughput potential relative to available equipment and facilities as well as chilling capacity;
- (b) premises must be fenced and provided with a gate to control access of people and animals;
- (c) roofed facilities for offloading and holding of live birds must be provided;
- (d) a facility where poultry transport trucks must be sanitized after offloading must be provided;
- (e) an equipped room must be available, but if throughput exceeds 100 units per day separate rooms inter-connected by means of hatches only must be available, where –
 - (i) poultry is stunned, bled, scalded, defeathered, heads and feet are removed, rough offal is dispatched and meat inspection is done;
 - (ii) carcasses are eviscerated, washed, meat inspection is done and where separate facilities must be provided for further inspection and recovery;
 - (iii) carcasses are portioned, packed and chilled and meat and red offal are dispatched provided that where the daily throughput is less than 300 birds, this function may be done in the room mentioned in (ii) and where the throughput exceeds 500 birds the air temperature of this room may not exceed 12°C;
 - (iv) rough offal is handled, provided that this may be done in a separate area in (ii):
- (f) facilities must be provided where feathers and inedible products can be kept under hygienic conditions prior to removal from the abattoir, unless it is removed on a continuous basis;
- (g) separate chillers and freezers must be provided for the daily throughput of –
 - (i) carcasses, red offal; and
 - (ii) washed rough offal;
- (h) a personnel entrance to the clean areas of the abattoir must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the abattoir need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;
- (i) change room, shower, toilet as well as hand wash-facilities must be provided on the premises for persons working at the abattoir;
- (j) dining facilities must be provided with tables and chairs and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest periods;
- (k) a storage facility or room for items needed in the daily slaughter process must be provided;
- (l) if an office is required by the owner, a separate room must be provided;
- (m) rooms or facilities must be provided for –
 - (i) storage of cleaning equipment and materials;
 - (ii) cleaning and sterilization of fixed and movable equipment; and
 - (iii) sterilization of product crates and storage thereof; and

Requirements for high throughput poultry abattoirs

6. Considering the requirements set out in Part II B (1) and (2) for an abattoir to be graded as a high throughput poultry abattoir –

- (a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the hourly throughput potential relating to available equipment and facilities as well as chiller capacity;
- (b) the premises must be fenced to control access of people and animals and provided with separate gates for clean and dirty functions;
- (c) the abattoir and premises must be designed to separate dirty and clean areas and functions;
- (d) roofed facilities for off-loading and holding live birds must be provided;
- (e) a facility where poultry transport trucks must be sanitised after offloading must be provided;

- (f) rooms with clean functions and those with dirty functions may only be interconnected by means of hatches and/or chutes;
- (g) the stunning and bleeding area must be physically separated from any other work areas;
- (h) separate rooms, where applicable, inter-connected by means of hatches only, must be provided where –
 - (i) poultry is scalded, defeathered, heads and feet are removed and meat inspection is done;
 - (ii) feathers are collected, placed in containers and kept till removal;
 - (iii) dry de-feathering and down recovery is performed if so required;
 - (iv) wax is recovered and stored if so required;
 - (v) carcasses are eviscerated, red offal is cleaned and meat inspection is done;
 - (vi) rough offal is handled, washed, packed, chilled and loaded;
 - (vii) carcasses are detained for further inspection and recovery, where no separate and approved areas exist in (v) to carry out such functions;
 - (viii) condemned carcasses and material are kept before removal from the abattoir, provided that if the condemned material is removed on a continuous basis during production or a separate dedicated chiller is available for condemned material, such a room is not required;
 - (ix) separate hand wash, boot wash and apron wash facilities directly connected to the condemnation area, must be provided for persons who handle condemned products referred to in subparagraph (viii);
 - (x) carcasses are portioned, cut and meat, including red offal, is wrapped;
 - (xi) in-contact wrapping material, for daily use, is stored;
 - (xii) wrapped meat is packed;
 - (xiii) packing material (cartons), for daily use, is stored;
 - (xiv) cleaning equipment for the daily operation of the abattoir is stored; and
 - (xv) meat and red offal are sorted and dispatched and the air temperature in this area must not be more than 12°C when meat is handled and dispatched and the dispatching doors must be such that the doors of the vehicles will only be opened after docking;
- (i) separate chillers must be provided, for the daily throughput, for –
 - (i) chilled or frozen carcasses and poultry meat products as well as red offal; and
 - (ii) chilled or frozen rough offal if required;
- (j) a personnel entrance to the clean areas of the abattoir must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the abattoir need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;
- (k) change room, shower, toilet as well as hand wash facilities must be provided on the premises for persons working at the abattoir and separate facilities must be provided for clean and dirty areas;
- (l) dining facilities must be provided separately, for clean and dirty areas, with tables and chairs or benches and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest periods;
- (m) office accommodation and ablution facilities must be available for meat inspection personnel;
- (n) a store room must be provided for items needed in the daily slaughter process;
- (o) office facilities must be separate from bleeding and dressing areas;
- (p) suitably equipped rooms and facilities must be provided for sterilization of movable equipment;
- (q) a room or rooms for bulk storage of cleaning equipment and chemicals must be provided;
- (r) separate bulk storage facilities must be provided for wrapping material and packing material, if both materials are kept;
- (s) a storage room for cleaned crates must be provided adjacent to a crate receiving and cleaning facility and directly interconnected to the rooms and areas where needed;

- (t) a facility where meat transport trucks must be sanitized must be provided; and
- (u) access to a laboratory must be possible.

Requirements for high throughput cutting plants producing for the export market

[See also regulation 31 to 36]

7. Considering requirements set out in Part II B (1), to be graded as a high throughput cutting plant –
- (a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the capacity of the holding chillers, hourly throughput potential relating to available equipment and facilities as well as chiller or freezer capacity;
 - (b) the premises must be fenced and provided with a gate to control access of people and animals;
 - (c) if meat is intended for sale to the public, separate facilities must be provided as required by the provincial executive officer.
 - (d) separate equipped rooms must be provided for –
 - (i) receiving of unwrapped carcasses and meat intended for cutting;
 - (ii) receiving of cartoned meat intended for cutting;
 - (iii) removal of meat from cartons and wrapping and thawing where applicable;
 - (iv) cutting and wrapping at an air temperature below 12 °C;
 - (v) packing, marking and labelling at an air temperature below 12 °C;
 - (vi) making up of new cartons used for packing meat;
 - (vii) dispatching of wrapped and packed meat at an air temperature below 12 °C;
 - (viii) dispatching of unwrapped carcasses and meat at an air temperature below 12 °C; and
 - (ix) washing and sterilizing of equipment;
 - (e) separate bulk storage facilities or rooms must be provided for –
 - (i) wrapping material; and
 - (ii) packing material;
 - (f) separate storage facilities or rooms must be provided for items in daily use, such as –
 - (i) hand equipment;
 - (ii) wrapping material;
 - (iii) clean protective clothing; and
 - (iv) cleaning materials and chemicals;
 - (g) separate chillers or freezers must be available for –
 - (i) unwrapped carcasses and meat;
 - (ii) packed meat;
 - (iii) holding frozen meat if required; and
 - (iv) blast freezing meat if required;
 - (h) ablution facilities and toilets must be provided and the access routes to the cutting room must be under roof;
 - (i) a personnel entrance to the clean areas of the plant must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the plant need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;
 - (j) sterilizers with water at 82 °C must be provided or, as an alternative, a valet system where handheld equipment are collected on a regular basis and sterilized in a central sterilizing facility may be used, with the understanding that strategically placed emergency sterilizers are still required;
 - (k) extraction facilities for vapour control must be provided; and
 - (l) further processing must comply with the requirements set in the Requirements for Food Premises under the Health Act.

B. Structural requirements for abattoirs, cold storage units and export approved cutting plants

General

8. Premises must be of such design, construction and finish and must be **so** equipped, in such condition and **so** located that they can be used at all times for the purpose for which they were designed, equipped and appointed –

- (a) without creating a health hazard; and
- (b) in such a manner that meat –
 - (i) can be handled hygienically on these premises or with equipment on the premises; and
 - (ii) can be protected by the best available method against contamination or spoilage by poisons, offensive gasses, vapours, odours, smoke, soot deposits, dust, moisture, insects or other vectors or by other physical, chemical or biological contamination or pollution.

Premises

9. (1) All areas on the premises must be rendered dust and mud free.
- (2) Provision must be made for storm water drainage.
- (3) The abattoir must be equipped with an enclosed drainage system for the disposal of effluent and sewerage.
- (4) Vehicle loading and off loading areas for dispatching and receiving of meat must be curbed, paved, drained and roofed.

Cross flow

10. The premises and buildings must be designed to ensure that –
- (a) clean and dirty areas and functions are separated;
 - (b) no cross flow between clean and dirty areas and functions occurs;
 - (c) inedible or condemned material can easily be removed on a continuous basis from areas where edible material is handled; and
 - (d) detained meat can be examined without contaminating passed meat.

Requirements for *interior of building* and *rooms*

11. In the abattoir where meat and poultry products are handled and in dining facilities, change rooms and toilets -

- (a) all rooms must be of such sizes as not to compromise hygiene;
- (b) floors and stairways must be –
 - (i) smooth, impervious, resistant to wear and corrosion and not slippery; and
 - (ii) free of cracks and open joints;
- (c) floor drainage design and construction –
 - (i) must ensure that floors are sloped at a gradient of not less than 1:60 towards drainage points or channels;
 - (ii) must ensure that channels drain from clean to dirty areas;
 - (iii) must be such that drainage channels are smooth, impervious, washable and provided with grates or covers; and
 - (iv) must provide all drain inlets with solid traps as well as mechanisms to prevent access of vermin and obnoxious odours into the abattoir;
- (d) interior wall surfaces, partitions, and pillars must be –
 - (i) smooth, impervious, washable and light coloured;
 - (ii) rounded at floor to wall as well as wall to wall, junctions with a minimum radius of 50 mm.; and
 - (iii) rounded on top in case of walls and partitions which are not ceiling height;
- (e) interior roof structures or ceilings, must be smooth, impervious, light coloured and washable;
- (f) doors and doorframes must be smooth, impervious, vermin proof, light coloured and corrosion resistant;
- (g) personnel entrances must have self-closing doors and be provided with hand wash-basins, boot wash and apron wash facilities and apron hooks;
- (h) hatches, where provided, must have an inclined bottom edge sloping towards the dirtier side and self closing flaps must be provided when applicable;

- (i) chutes must –
 - (i) be smooth, light coloured and corrosion resistant;
 - (ii) open at least 300 mm above the floor;
 - (iii) be sanitizable along its entire length; and
 - (iv) be separate for meat, inedible material and condemned material, respectively:
- (j) windows –
 - (i) must have light coloured, corrosion resistant frames and must be glazed;
 - (ii) must be fitted with fly screens when used for ventilation;
 - (iii) must have window sills that slope at 45°; and
 - (iv) may not be opened if it interconnects clean and dirty areas;
- (k) all working areas must –
 - (i) be well ventilated; and
 - (ii) have artificial or natural lighting at an intensity of at least –
 - (aa) 540 lux where meat is inspected; and
 - (bb) 220 lux in work areas:
- (l) all light fittings must be equipped with covers or splinter protectors;
- (m) all electrical fittings must be waterproof; and
- (n) all wall mounted equipment, structures and fittings must have a clearance of at least 50 mm from the wall.

Requirements for equipment

12. (1) Equipment –
- (a) must be corrosion resistant and non-toxic and may not taint or stain meat;
 - (b) must have surfaces which are smooth, impervious and free of holes, cracks and sharp corners and be sterilizable; and
 - (c) may not contaminate meat with lubricants.
- (2) containers used to hold meat must comply with sub regulation (1) and if sides and bottoms are constructed with openings it must be designed so that meat cannot protrude through the openings or make contact with the floor.

Requirements for toilets and change room

13. (1) Toilets and urinals must be situated in a separate room and may not be an integral part of a change room.
- (2) All toilets must be provided with toilet paper holders and toilet paper, hand wash-basins, soap dispensers with germicidal liquid soap and hand drying facilities.
- (3) Change rooms and toilets may not have direct access into an area or room where meat is handled.
- (4) Workers must be provided with lockers in which to store private clothes separately from protective clothing, ensuring that private clothes and clean protective work clothes do not make contact.
- (5) Workers must be provided with separate fly proof facilities in which to keep food.

Sterilizers

14. (1) Sterilizers must be readily accessible and must –
- (a) be placed on dressing platforms and within three meters of workstations, adjacent to hand wash-basins in rooms and areas where –
 - (i) birds are bled, defeathered and dressed;
 - (ii) carcasses, meat and offal are detained;
 - (iii) condemned material is handled; or
 - (iv) meat is otherwise handled:
 - (b) be corrosion resistant and capable of sterilizing hand utensils and equipment, such as cutters and saws, at a minimum water temperature of 82°C during slaughter; and
 - (c) have an inlet, overflow and outlet and must drain through a down pipe directly into a closed drainage system or into an open channel, but such drainage water may not flow over the floor across areas where personnel traffic occurs.
- (2) Any other method of sterilization must be approved by the provincial executive officer.

Hand Wash-basins

15. Hand wash-basins must be readily accessible and be –
- (a) placed on dressing platforms and within 3 m of workstations in rooms and areas where –
 - (i) birds are slaughtered;
 - (ii) carcasses, meat and offal are detained;
 - (iii) condemned material is handled; or
 - (iv) meat is otherwise handled;
 - (b) corrosion resistant;
 - (c) provided with taps that are not hand or elbow operated;
 - (d) supplied with warm running water at not **less** than 40 °C;
 - (e) provided with an inlet, overflow and outlet and must drain through a down pipe directly into a closed drainage system or into an open channel, but such drainage water may not flow over the floor across areas where personnel traffic occurs; and
 - (f) fitted with a dispenser for liquid germicidal soap as well as hand drying facilities, unless the drying of hands is not necessary in the area where the basin is situated.

Apron-on wash-cabinets

16. Apron-on wash-cabinets, required at low and high throughput abattoirs, must **be** installed near **work** stations and be constructed so as to contain splashing from personnel washing their aprons while wearing it and must drain directly into a drainage system.

Water supply

17. (2) Water must be under pressure and must conform to at least Class II according to SANS 241 standard for drinking water.
- (2) Water points must be provided with –
- (a) cold water;
 - (b) water at 40°C and equipped with hose pipes for **sanitising** all areas of the abattoir; and
 - (c) hose reels to store hoses away from the floor unless vertical (drop) hoses are provided.

Containers for inedible, condemned and refuse material

18. (1) Sufficient theft and leak proof containers with tight fitting lids, complying with regulation 12, must be provided to keep and transport condemned material and they must **be** clearly marked "CONDEMNED".
- (2) Containers must be provided to collect and hold inedible material until disposal.
 - (3) Facilities to collect and hold blood prior to disposal must be provided.
 - (4) Refuse containers must be provided for the collection of general refuse at various points on the premises.
 - (5) Areas where waste or refuse containers are kept prior to removal must be impervious, curbed and drained and the containers must be enclosed or fitted **with** tight fitting lids.

Holding and offloading

19. Offloading facilities for live birds must include a roofed and well ventilated area for –
- (a) trucks waiting to offload; and
 - (b) crates with birds which have been offloaded and are awaiting slaughter.

Stunning and bleeding

20. (1) Facilities for stunning birds must be provided –
- (a) in case of hand lines, a manual electrical stunning apparatus; and
 - (5) in case of mechanical lines, a separate stunning and bleeding line which **conveys** the birds through an electrified water bath.
- (2) A bleeding tunnel in the case of mechanical lines, bleeding cones in the case of hand lines as well as containers, tanks for storage of blood prior to removal and disposal, must be provided.

Scalding and defeathering

21. (1) Facilities must be provided for scalding of carcasses by immersion of the entire carcass in hot water prior to defeathering –
- (a) in case of manual lines, facilities with a capacity of at least **20 litres** of hot water; and
 - (b) in case of mechanical lines, a system which moves the carcasses through a scalding tank with hot water and the design of the scalding tank must provide for continuous addition of hot water at a flow of at least 1 litre per bird.
- (2) Mechanical defeathering machines must be provided for removing feathers.
- (3) If feathers are removed dry, a separate room must be provided which –
- (a) is adequately ventilated and closed off to avoid feather dust from entering the evisceration area; and
 - (b) is equipped with facilities to receive and handle feathers.
- (4) A **carcass** washer, using water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, **1972** (Act No. **54** of **1972**) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health, must be available to wash carcasses before evisceration.

Meat inspection

22. (1) Equipment required for the first meat inspection point must be provided.
- (2) At the second inspection point, after evisceration, containers to transport partially condemned carcasses to the recovery area must be provided
- (3) Marked, leak proof and theft proof containers or other means to handle and hold condemned and inedible material prior to removal must be provided.

Evisceration

23. (1) An evisceration line with shackles must be provided to enable evisceration in a hanging position.
- (2) Evisceration trays or a trough or conveyor belt must be provided beneath the carcass line to receive intestines and be equipped to facilitate continuous rinsing.
- (3) Mechanical evisceration equipment must –
- (a) be capable of eviscerating carcasses without rupturing the intestines;
 - (b) be continuously self-cleaning; and
 - (c) be capable of adjusting to different carcass sizes.
- (4) Hand evisceration facilities must comprise of –
- (a) eviscerating spoons capable of removing intestines without rupturing intestines;
 - (b) hand wash facilities within reach of operators; and
 - (c) line space for the number of operators required.

Recovery

24. Facilities for recovering usable portions from detained carcasses must be provided, if required, and must include –
- (a) hand wash-basins;
 - (b) sterilizer for equipment;
 - (c) equipment for cutting and **recovery** of portions;
 - (d) equipment for washing with water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, **1972** (Act No. **54** of **1972**) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health or other approved washing method for recovered portions; and
 - (e) marked, leak proof and theft proof containers or other means to handle and hold condemned and inedible material prior to removal.

Final wash

25. Equipment for the inside and outside wash of the carcasses, after evisceration, which must be with water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, **1972** (Act No. **54** of **1972**) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health, must be provided.

Primary Carcass chilling

26. (1) Pre-chilling or in-process chilling facilities must be capable of chilling carcasses to below 10 °C.
- (2) Separate chilling facilities must be provided to pre-chill recovered portions to below 10 °C.

Portioning and packing

27. Equipment must be provided for portioning and packing of carcasses as required by the Provincial Executive Officer.

Chilling and freezing

28. Sufficient chillers and freezers must be provided for final chilling, freezing and storage of packed products –

- (a) Chilled poultry at 4 °C; and
- (b) Frozen poultry at minus 12 °C

C. Hygiene management practices and related matters**(1) Offal handling****Red Offal**

29. (1) Consists of the neck, cleaned gizzard, liver, spleen and heart.
- (2) Must be washed, packed and chilled without delay –
- (a) to reach a temperature of 4°C or less within 12 hours of evisceration: but
- (b) it need not be chilled at the abattoir if dispatched on a continuous basis to the chilling facilities, the proximity of which must not compromise hygiene standards and be approved by the provincial executive.
- (3) When small spin chillers are used for the washing of red offal, the level must be maintained by adding water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health, at a temperature not more than 4 °C at a rate of 1 litre per kilogram.
- (4) Bile contamination must be avoided when removing gall bladders from livers.
- (5) No red offal may be stored with or come into contact with rough offal.
- (6) Where red offal is packed in cartons, containers or plastic bags for dispatch, chilling or freezing –
- (a) it may only be done in a separate area or room and equipment must be provided for this function;
- (b) storage facilities for clean empty bags or containers, for a day's use, must be provided; and
- (c) bulk storage facilities must be provided for packing material.
- (7) If any red offal is to be included in a chilled carcass, it must be wrapped and chilled to not more than minus 2 °C before inserting into the carcass.
- (8) Gizzards must be opened, emptied, the mucosal lining removed and washed under running water without contaminating the surrounding area and products.
- (9) Cartoned offal may not be stored in the same chiller as carcasses or uncartoned offal.

Rough offal

30. (1) Rough offal consists of the head, feet and intestines.
- (2) After evisceration and meat inspection, the intestines must be removed from the evisceration area.
- (3) Intestines intended for human consumption must be washed, packed and chilled without delay, to minus 2 °C within 12 hours of evisceration but it need not be chilled at the abattoir if dispatched on a continuous basis to the chilling facilities, the proximity of which must not compromise hygiene standards and be approved by the provincial executive:
- (4) Heads and feet must be washed.
- (5) Wrapped, packed and chilled rough offal must be stored at minus 12 °C if not dispatched within 72 hours.
- (6) Rough offal must be dispatched in leak proof containers.
- (7) No rough offal may be stored or come into contact with red offal.

- (2) Cutting procedures at cutting plants producing *for* the export market.
[See also regulation 7; 86; 87; 88]

General

31. (1) Only carcasses or meat that was inspected and passed may be presented for cutting.
(2) If carcasses or meat is received from a source other than the abattoir on the premises, the registered inspector must verify that –
(a) documentation pertaining to the origin of such meat is available;
(b) meat inspection was done on such meat and that it was passed; and
(c) the cold chain was maintained and that the core temperature is 4°C or less.
(3) All meat presented for cutting must be free of contamination.
(4) No meat that exhibits signs of spoilage may be cut.
(5) A registered inspector may at any time require any packed meat to be re-opened for inspection, and may authorize the resealing of any such opened container or carton.
(6) A linear production flow must be followed by avoiding cross flow, backtracking and accumulation or congestion of meat at any stage of the production process.

Cutting

32. (1) All the cutting, dicing or mincing must be so arranged that the hygiene of all the operations is assured.
(2) Bones derived from cutting procedures must be removed continuously to a suitable room or container provided specifically for this purpose.
(3) Meat that has been cut must be chilled, or freezing started, within one hour of cutting;
(4) Meat obtained from cutting and found unfit for human and animal consumption must be collected in properly marked containers or facilities and removed from the premises in accordance with Part VIII.
(4) Meat may be cut after the dressing process and primary chilling if –
(a) meat is transferred directly from the slaughter room to the cutting room in a single operation, the dressing room and cutting room being in close proximity;
(b) cutting is carried out immediately after transfer; and
(d) a protocol approved by the provincial executive officer is adhered to.

Wrapping

33. (1) Wrapping materials may not be kept in a cutting room in quantities greater than the daily requirement, and must be so stored and handled as to maintain them in a clean condition up to the moment of use.
(2) Exposed meat may not come into contact with cartons, unless waxed cartons are used.

Temperature control

34. (1) The air temperature of a room where meat is cut and packed, must be maintained at or below 12°C.
(2) Cut poultry meat must be subjected to uninterrupted chilling to reduce the core temperature of the meat to 4°C within 12 hours in the case of chilled meat and meat that is being frozen may not be dispatched before a core temperature of minus 12°C has been reached.

Sanitation

35. (1) Sanitizing and sterilizing of hand and other equipment must be done on a continuous basis during working hours.
(2) The cleaning and sterilization procedure of portable and other equipment must comply with Part II C (5).

Further processing

36. Further processing must comply with the requirements set in the Requirements for Food Premises under the Health Act, 1977 (Act No. 63 of 1977).

- (3) Chilling and freezing at abattoirs
[See also regulations 26, 28; 29; 30; 31; 32(4); 34; 46; 53(n); 71]

Requirements

37. (1) All chilling, freezing and cold storage facilities for meat must comply with the Structural Requirements for all abattoirs contained in Part II B(1).
(2) Chillers and freezers must be equipped with dial thermometers or where required by the provincial executive officer, continuous thermo-recorders, to give an accurate indication of the air temperature within the room.

Temperature capability

38. (1) A chiller used for final chilling of poultry meat must be capable of providing uninterrupted cooling to reduce the core temperature of the meat to 4 °C within 42 hours.
(2) Meat, carcasses and portions being frozen may not be removed from the freezer before a core temperature of minus 12 °C has been reached.
(3) (a) The defrost mechanisms for freezers and chillers must prevent the build-up of ice on the chilling coil surfaces to levels detrimental for temperature maintenance;
(b) Where a chiller or freezer contains meat during a defrosting cycle, defrosting of each chilling coil must be completed within 30 minutes; and
(c) Drainage connections of ample size must be provided from drip trays of air cooling units and must lead to ground level outside of the room or directly into the drainage system.
(4) A chiller or freezer must have a visible permanent notice fixed to the outside stating –
(a) the cubic capacity of the room;
(b) the type of product which may be chilled, frozen or stored in it;
(c) the maximum permissible product load in kilograms for that room;
(d) the final temperature required for the meat in degrees Celsius and the minimum period of time, in hours, which is necessary for this temperature to be achieved; and
(e) in the case of a storage chiller or freezer, the maximum permissible mean temperature value at which meat may be introduced.

Loading practices for chillers and freezers

39. (1) Meat must be packed so as to ensure adequate air circulation while being chilled.
(2) No meat may be stacked directly on the floor.
(3) Warm carcasses may not be loaded into a chiller containing chilled meat except in cases of in-line chilling or where the provincial executive officer may determine otherwise.
(4) (a) No carcass or meat which is unfit for human consumption or may have a detrimental effect on other meat may be stored in a chiller or freezer containing edible products; and
(b) A carcass or meat must be removed immediately if it deteriorates to such a state as determined by the registered inspector.
(5) No exposed meat may be stored in a freezer or chiller containing cartoned products.
(6) Rough offal may not be stored in a holding freezer which contains carcasses, meat or red offal, unless all these products, including the rough offal, are wrapped and packaged.
(7) No item or product other than meat may be stored in a chiller or freezer except in the case of holding freezers, where approval has been granted by the registered inspector.

Ice

40. (1) The use of ice as a coolant in an abattoir is subject to prior approval of the system by the provincial executive officer.
(2) Ice, incorporated in any system or equipment which is utilized for the chilling of meat, must be made from potable water.
(3) Equipment or systems incorporating ice as coolant for meat must be designed and operated in such a manner that water melting off the ice will not adversely affect the product or adjacent areas.

Sanitation and vermin control

41. (1) Equipment used in chillers, freezers or **cold** storage facilities, that may come into direct contact with the meat, must be kept in a clean and hygienic condition, and provision must be made for cleaning and sterilizing such utensils directly after use.
- (2) Ice formation in freezers must be prevented and freezers must be defrosted and sanitized as frequently as may be required by the registered inspector.
- (3) Chillers and freezers must be free from vermin, mould and bacterial growths.
- (4) Chillers, freezers and **cold** storage facilities must be free from odours, which may be absorbed by meat.
- (5) Chillers in regular use must be sanitized immediately after dispatching of all meat.

Records

42. (1) Thermo-control records must be available on request by the provincial executive officer or national executive officer.
- (2) Checks must be done according to the requirements of the Hygiene Management System in practice.

(4) Loading of carcasses and meat for transport**Loading and transport in general**

43. (1) A vehicle used for the transport of meat must comply with the requirements set in the Requirements for Food Premises under the Health Act.
- (2) Rough offal may not be loaded in the same loading space as carcasses, portions or red offal, unless such rough offal is kept in clean, waterproof containers with tight fitting lids complying to specifications for equipment as set in Part II B(1).
- (3) No cartoned products may be loaded in the same loading space as exposed meat.
- (4) No unwrapped meat may be loaded directly onto the floor.
- (5) Where required by the provincial executive officer, the driver of a vehicle transporting meat must provide the name, address and contact details of the owner of the vehicle.
- (6) Meat returned to an abattoir or **cold** storage facility may be received only after re-inspection by the registered inspector, and may only be sorted and salvaged for human consumption under conditions determined by the registered inspector.
- (7) Loading of meat by informal traders must be regulated by a protocol approved by the provincial executive officer but without compromising hygiene or safety standards.

(5) Sanitation

[See also regulation 14 - 17; 41; 53(h)]

Water and equipment

44. (1) There must be available for sanitation purposes –
- (a) potable or drinking water;
 - (b) hot water at not lower than 82°C in sterilizers for disinfecting hand equipment;
 - (c) water at not lower than 40°C at hand wash basins for washing of hands; and
 - (d) water at not lower than 40°C for general cleaning purposes.
- (2) The abattoir owner must supply all the necessary equipment and material for the sanitation process.

Sanitation programmes

45. (1) Sanitation programmes must be approved by a registered inspector.
- (2) A detailed post slaughter sanitation programme must be in place containing –
- (a) a list of all areas and rooms to be cleaned;
 - (b) the frequency of cleaning;
 - (c) step by step cleaning procedures for each area, room or equipment including ablution facilities, meat transport vehicles and off loading areas;
 - (d) technical sheets of the chemicals used must be available with reference to accredited approval for use in meat plants, active ingredients, dilution rates and applications;
 - (e) results, including microbiological monitoring, to be obtained as the objective of the sanitation programme; and
 - (9) job descriptions and a training programme for all cleaners.

- (3) Programmes must be in place for continuous cleaning during –
 - (a) work periods;
 - (b) breaks; and
 - (c) shift changes.
- (4) Sanitation must commence immediately after production for the day or shift has ended, but no sanitation may commence in any area before all edible meat and products have been removed, to prevent contamination.
- (5) A new shift may not commence before all areas, rooms and equipment have been cleaned and disinfected and an effective pre-production monitoring programme must be in place to ensure cleanliness of all facilities before production commences.

Chillers and Freezers

- 46. (1) Chillers must be sanitized before a fresh load of meat is loaded.
- (2) Chillers may not be sanitized if it contains meat.
- (3) Freezers must be defrosted and thoroughly sanitized at least once a year or more often if required by a registered inspector.

PART III

HYGIENE MANAGEMENT AND EVALUATION SYSTEMS

[Section 11(1)(e)]

Hygiene Management Systems (HMS)

- 47. The owner of an abattoir must –
 - (a) provide the provincial executive officer with a documented Hygiene Management System (HMS) containing detailed information on measures or programmes required to monitor identified control points, including the methods of monitoring or checking these control points, for approval;
 - (b) provide relevant records of observations, checks, measurements or results;
 - (c) provide sampling programmes for laboratory analyses, as well as names of laboratories to do the required analyses;
 - (d) provide written accounts of decisions relating to corrective actions when taken; and
 - (e) assess the hygiene status of the abattoir by means of the Hygiene Assessment System (HAS) and provide results to the provincial executive officer for verification as frequently as he or she may require.

Document management system

- 48. A document management system must provide for –
 - (a) the accessibility of documents relating to an identified slaughter batch;
 - (b) the recording of each slaughter batch containing information regarding date of slaughter, mass, quantities, identification and destination for carcasses as well as cut meat, and
 - (c) a documented product recall procedure approved by the provincial executive officer.

Schematic plan of abattoir

- 49. The owner must provide a schematic plan of the abattoir which must include details of –
 - (a) all the different areas on each level;
 - (b) all the different rooms in each area identified, indicating the process or operation including the capacities or rates of operation that takes place in such rooms;
 - (c) the flow of the product;
 - (d) ancillary structures on the premises;
 - (e) the required temperature and capacity of each room where temperature is controlled;
 - (f) the different ablution facilities for workers in clean and dirty areas as well as the personnel entrances to the different areas;
 - (g) all entrances to rooms, areas and buildings; and
 - (h) boundaries indicating entrances and exits to and from premises.

Flow diagram of slaughter process

50. The owner must provide a flow diagram of the slaughter process which must include –
- (a) all steps involved in the process, including delays during or between steps, from receiving of the birds to placing of the end product on the market; and
 - (b) details and technical data including equipment layout and characteristics, sequence of all steps, technical parameters of operations, flow of products, segregation of clean and dirty areas, hygienic environment of the abattoir, personnel routes and hygienic practices, product storage and distribution procedures.

Potential hazards

51. The owner must provide a list of all potential biological, chemical or physical hazards that may occur at each step of the process, including –
- (a) unacceptable contamination of a biological, chemical or physical nature;
 - (b) unacceptable survival or multiplication of pathogenic micro-organisms; and
 - (c) unacceptable production or persistence of toxins or other undesirable products of microbial metabolism.

Prevention of hazards

52. The Owner must provide written Hygiene Management Programmes (HMP) for approval by the provincial executive officer, to prevent, eliminate or reduce hazards mentioned in regulation 51 to acceptable levels and must –
- (a) ensure that control programmes for each hazard is implemented;
 - (b) establish critical limits for control points;
 - (c) establish a monitoring or checking system for each control point; and
 - (d) prepare written corrective actions that must be taken without hesitation when a deviation is observed and such corrective action must specify –
 - (i) the persons responsible to implement the corrective action;
 - (ii) the means and action required for each hazard;
 - (iii) the action to be taken with regard to the meat having been processed during the period when the process was out of control; and
 - (iv) that written record of measures taken must be kept.

Hygiene Management Programmes (HMP)

53. The owner of an abattoir must maintain –
- (a) a HMP for ante-mortem inspection, including measures to –
 - (i) ensure that all birds which for some reason or other cannot be processed into safe meat are identified and handled in accordance with Part VIII;
 - (ii) identify birds with diseases and abnormal conditions of which symptoms may not be visible during post-mortem meat inspections;
 - (iii) identify birds with zoonotic diseases;
 - (iv) identify birds with contagious diseases or diseases controlled under the Animal Diseases Act, 1984 (Act No. 35 of 1984);
 - (v) identify birds that pose a high contamination risk such as those with septic conditions or birds that are excessively soiled; and
 - (vi) ensure that injured birds in obvious pain are presented for emergency or preferential slaughter;
 - (b) HMP for slaughter and dressing, including –
 - (i) measures to ensure that no contamination of meat and edible products occur from –
 - (aa) the external surface and feathers of the birds slaughtered;
 - (bb) wind and dust;
 - (cc) the contents of hollow organs;
 - (dd) persons working with edible products; or
 - (ee) contact with unclean objects;
 - (ii) slaughter and dressing procedures which must limit any contamination to the absolute minimum;
 - (iii) training of all workers in correct slaughter techniques including principles of hygiene practices which must be monitored; and

- (iv) a programme for the daily checking of carcasses for soiling to provide for regular checking of a representative sample of carcasses throughout the production period on a random basis and to determine the levels of contamination of carcasses;
- (c) a HMP for meat inspection, in terms of which the supervisory registered inspector must monitor meat inspection by means of implementation of written measures to ensure –
 - (i) that meat inspection is done according to Part VI;
 - (ii) the competency of the meat inspection personnel;
 - (iii) the personal hygiene of the meat inspection personnel;
 - (iv) that heads, red and rough offal are correlated to the carcasses of origin until meat inspection has been done;
 - (v) the security of detained carcasses and organs;
 - (vi) the security of condemned material; and
 - (vii) the implementation of standard operational procedures (SOP's) for –
 - (aa) preferential slaughter;
 - (bb) provisional slaughter;
 - (cc) dropped meat;
- (d) HMP for personal Hygiene of workers in terms of which –
 - (i) a general code of conduct for personnel, approved by a registered inspector, for personnel and in particular for workers who come into direct contact with meat and edible products, must be available;
 - (ii) a training programme, as well as registers of attendance, for all personnel to apply the principles of the code of conduct referred to in subparagraph (i) must be available; and
 - (iii) records of surveillance and supervision including records of disciplinary action in cases of repetitive misconduct or non-compliance must be available;
- (e) a HMP for medical fitness of workers in terms of which –
 - (i) records of initial medical certification that workers are fit to work with meat and edible products, prior to employment, must be available; and
 - (ii) records of daily fitness checks including corrective actions applied in cases of illness and injury, must be available;
- (f) a HMP for the temperature of water in sterilizers and maintenance of sterilizers in terms of which measures to ensure the continuous availability and accessibility of sterilizers in good working order at water temperatures of 82 °C, including registers for daily checks indicating frequency of checks as well as corrective action procedures in cases of non-compliance, must be available;
- (g) a HMP for the availability of liquid soap and soap dispensers, toilet paper, and disposable towels in terms of which measures to ensure the continuous availability and accessibility of liquid soap and soap dispensers for hand-washing purposes, toilet paper and disposable towels at pre-identified points must be available;
- (h) a HMP for sanitation and continuous cleaning including a cleaning schedule providing–
 - (i) a list of all the areas to be cleaned;
 - (ii) a list of all the rooms that have to be cleaned within every area;
 - (iii) the name of the person responsible for cleaning of each area, section or room;
 - (iv) for each room within a particular area, a detailed description of the cleaning of each structure, including –
 - (aa) the frequency of cleaning;
 - (bb) step by step methods of cleaning;
 - (cc) data of the chemicals which are used, such as registration data, safeness, dilutions and application prescriptions;
 - (dd) the correct application of the detergents such as dilution, temperatures and contact times;
 - (ee) the rinsing off of applied chemicals; and
 - (ff) the results to be obtained as an objective of the cleaning programme.

- (v) an addendum for each room in which the cleaning of each structure is described in detail including aspects such as method, frequency and target results:
 - (vi) for the training of cleaning teams will in the execution of these programmes:
 - (vii) for control over the storage of detergents to prevent contamination of edible products;
 - (viii) a detailed description for continuous cleaning on the dressing line during slaughter, which must include –
 - (aa) a list of all the actions in this programme including the **cleaning** of moving equipment and crates; and
 - (bb) a step by step description of each action:
 - (ix) for these programmes to be approved by a registered inspector; and
 - (x) for laboratory checks as control of efficiency of the cleaning programmes to be instituted and documented;
- (i) a HMP for availability and quality of water in terms of which –
- (i) the owner of the abattoir must account for the source **of** water supply and the status of such water;
 - (ii) the owner must be able to demonstrate the water distribution system within the abattoir and provide an updated schematic plan of the water distribution on the premises;
 - (iii) a sampling programme must be followed to ensure that all outlets, including water hoses are checked on a continuous basis within an allotted period of time, and the sampling procedure must be described; and
 - (iv) the owner is responsible to ensure that water used in the abattoir **is** potable and the records of microbiological and chemical water test results are available:
- (j) a HMP for vermin control in terms of which the owner of the abattoir must provide a written control programme for each vermin type for approval by **the** provincial executive officer, and such programme must include –
- (i) schematic drawings indicating the position of bait stations;
 - (ii) a poison register, including specifications for the use of different poisons;
 - (iii) training programmes for persons working with poisons: and
 - (iv) routine controlling of bait stations.
- (k) a HMP for waste disposal, including condemned material, in terms of which –
- (i) the owner of the abattoir must provide a written control programme for the removal of each different category of waste material including general refuse removal for approval by the provincial executive officer; and
 - (ii) security arrangements to prevent condemned material from entering the food chain must be described;
- (l) a HMP for in contact wrapping and packing materials in terms of which –
- (i) the owner **of** the abattoir must provide a written control programme addressing the suitability as well as the storage and handling **of all** in contact wrapping and packing material;
 - (ii) measures to prevent contamination in store rooms must be provided; and
 - (iii) measures *to* prevent contamination of wrapping materials must be provided;
- (m) a HMP for maintenance, providing for the owner of the abattoir to provide **a** document addressing the routine maintenance of all equipment and structures: and
- (n) a HMP for thermo control in terms of which –
- (i) a map must be provided that indicates the layout of all **the** chillers, freezers and production rooms where temperature control of the rooms is required including –
 - (aa) each temperature controlled room or area;
 - (bb) the number of the room or area;
 - (cc) the temperature requirement of each room: and
 - (dd) the throughput of each room;

- (ii) each room must be equipped with a recording thermograph, or equivalent means of monitoring and recording must be used, that indicates the temperature measurements in the room on a continuous basis;
- (iii) the graphs or data must provide the actual time and temperature as well as the correct date;
- (iv) annual calibration and certification to this effect must be available;
- (v) records in respect of regular testing of digital thermographs and meters against a certified fluid in glass thermometer, done by the owner, must be available;
- (vi) placing of the thermo-sensors within rooms must be representative of the temperature in the room;
- (vii) if a centralized computer system is used for this purpose all the relevant temperatures must be recorded on an ongoing basis at least every 30 minutes;
- (viii) the temperature status of every room must be checked at least every 12 hours by the owner to ensure maintenance of temperatures and all deviations must be accounted for;
- (ix) checks by the owner must be recorded on the temperature control records;
- (x) any deviations from the required temperature must receive immediate corrective attention;
- (xi) the hygiene manager must be notified immediately in every case where a temperature breakdown has occurred;
- (xii) records must be available for inspection by the national executive officer or provincial executive officer; and
- (xiii) the hygiene manager must indicate daily control checks by way of signature on the records.

PART IV

HYGIENE REQUIREMENTS FOR PERSONS ENTERING ABATTOIRS

[Section 11(1)(f)]

Persons entering an abattoir

[See also regulation 53(b),(d),(e),(g)]

54. All persons entering an abattoir including management, visitors and maintenance personnel must be issued, by the owner, with clean suitable protective clothing complying to sub regulation 57(1).

Medical records of employees

- 55.** (1) Before employment at an abattoir or its cutting plant, medical certification must confirm that a person is –
- (a) healthy and physically able to work as a meat handler; and
 - (b) not a carrier of, or suffering from, a communicable disease.
- (2) All medical records pertaining to medical examinations and daily fitness checks must be available to the provincial executive officer or the registered inspector.

Health checks

- 56.** The owner must ensure that all personnel –
- (a) are examined daily, before starting work, for adverse health conditions such as suppurating abscesses, sores, cuts and abrasions which may pose a food safety risk, and persons so affected may not work with edible products unless such conditions are covered with a firmly secured waterproof dressing so that the risk of contamination is excluded; and
 - (b) who were ill for three days or longer, present medical certificates to indicate that they are now fit to handle foodstuffs.

Protective clothing

- 57.** (1) Protective clothing must be light coloured, clean, in good repair and must include safety hats, hair nets, beard nets, head and shoulder capes, white gumboots and safety boots compliant with hygiene requirements and waterproof aprons as required by the work situation.
- (2) At the start of each working day or shift, the owner must provide personnel with protective clothing.
- (3) The owner must ensure that such clean protective clothing is stored so that it does not make contact with private clothes.
- (4) Private clothes must be kept in a locker that is reserved for that purpose only.

- (5) Protective clothing must be changed or cleaned when it becomes contaminated by obnoxious matter or becomes dirty.
- (6) The workers in the clean and dirty areas must wear distinctive protective clothing, respectively.
- (7) Protective clothing must completely cover all private clothing.
- (8) Personnel may change into protective clothing only in appropriate change rooms and items of protective clothing left in the abattoir working areas may only be placed or hung in areas designated for these items.
- (9) Personnel may not sit or lie on the ground in their protective clothing during rest periods and may never wear protective clothing outside the premises.
- (10) The abattoir owner must provide laundry facilities or make use of a laundry service and personnel must not be allowed to take protective clothing home to be washed.

Injuries

58. (1) All cuts and minor injuries must be covered with a durable waterproof dressing, surgical gloves or rubber finger guards.
- (2) Personnel must immediately report any injury to the owner.

Showering and washing of hands

59. Personnel who handle foodstuffs must —
- (a) shower before assuming duties; and
 - (b) wash hands and fore arms with a liquid germicidal soap and running water immediately after they become soiled or after having used a toilet or when entering a working area.

Prohibitions

60. (1) Jewellery, including traditional objects, may not be worn in an area where edible products are handled.
- (2) Fingernails must be short, clean and free of nail varnish.
- (3) Eating, drinking or using or handling tobacco are not allowed in any area where meat is handled.
- (4) Drugs, liquor or any intoxicating substance may not be brought into any part of the premises and a drugged or intoxicated person may not be allowed to enter any part of a meat handling plant.
- (5) Personnel must refrain from any contaminatory actions.

Training

61. All personnel must be trained in hygiene procedures and personal hygiene matters by the owner, and training records must be kept.

PART V**HUMANE TREATMENT OF POULTRY
AND SLAUGHTER PROCESS**

[Section 11. (1)(h)]

Catching and loading

62. (1) Catching of poultry on the farm and transport to the abattoir must be done considering the Animal Protection Act 1962 (Act no. 71 of 1962).
- (2) Feed may be withdrawn 9 to 12 hours prior to slaughter.

Requirements for vehicles and containers

63. (1) Vehicles and crates must be designed such that sufficient shelter, shade and ventilation are provided for birds in transit.
- (2) Crates used to transport poultry must —
- (a) not be used for different species of poultry at the same time;
 - (b) not be overloaded, enabling all birds to rest on the floor of the crate at the same time;
 - (c) be high enough to allow poultry to move their heads in a normal upright manner when sitting on the floor;
 - (d) have a lid that can be secured to prevent the birds from escaping;
 - (e) be constructed to prevent protrusion of the head, wings, legs, feet and toes;
 - (9) be manufactured free of sharp edges or any features which could cause any injuries; and

- (g) be manufactured of such material and design to ensure easy cleaning.
- (3) Tying of legs during transport is not allowed.

Offloading

[See also regulation 4(c); 5(c); 6(d); 19]

64. (1) Vehicles waiting to offload live poultry, and crates with live poultry after offloading, must be parked or put in a shaded area while maintaining ventilation through crates.
- (2) Crates with live poultry must be handled with care in such a manner as to avoid unnecessary suffering, injury, pain and excitement of birds.
- (3) Birds received in crates must be slaughtered within four hours of arrival at the abattoir and may not be kept overnight.
- (4) Birds that are seen to be moribund, excessively injured or unfit for slaughter at offloading, must be euthanized without delay and destroyed.
- (5) Birds that are injured while awaiting slaughter must be preferentially slaughtered.
- (6) The owner of a vehicle must ensure that the vehicle used to transport poultry to an abattoir is kept in a clean and hygienic condition.

Hanging

65. Where live birds are hung on shackles on a moving conveyor line, care must be taken to avoid injury and stress and birds must be handled humanely and without the use of undue force when hooking the legs into the shackles.

Stunning [See also regulation 20]

66. All poultry must be rendered unconscious humanely by means of –
- (a) electrical stunning before bleeding and the abattoir owner must ensure that the electrical stunning apparatus is in a good state of repair and is used according to the methods approved by the national executive officer; or
 - (b) any other method approved by the provincial executive officer.

Bleeding

67. Bleeding must be done in the following manner:
- (a) Throat slitting must be done within ten seconds after stunning using a sharp knife suited for the purpose.
 - (b) The spinal cord must not be severed during throat slitting and must be kept intact until the bird has transpired.
 - (c) The bleeding knife must be washed and sterilized and sharpened frequently using a multiple knife exchange system.
 - (d) A minimum of 90 seconds bleeding time is required.
 - (e) Birds not bled must be totally condemned.
 - (9) The killing rate must facilitate humane handling of birds as well as allow for effective stunning and complete bleeding and must correlate with the rate of dressing.

Scalding and defeathering [See also regulation 21]

68. (1) The temperature of the water and the time needed for soaking must be so that no part of a carcasses becomes over scalded (cooked).
- (2) Scalding tanks must be emptied and cleaned after each shift, provided where two shifts are worked per day, the scalding tanks may be cleaned at the end of the second shift.
- (3) Where wax is used the temperature of the wax must be such as to avoid cooking any part of the carcass.
- (4) Feather plucking wax must be replaced when soiled.
- (5) Sufficient containers must be provided for feathers and wax.
- (6) Techniques or procedures used must ensure complete removal of feathers.

Removal of heads and feet and pre-evisceration wash

69. (1) Heads and feet must be removed from the carcass after meat inspection at the first inspection point and the carcass must be washed, before entering the evisceration area.
- (2) Feet must be cut off to expose the hock joints.

Evisceration [See also regulation 23; 25]

70. (1) During evisceration, intestines may not be ruptured.
 (2) In the case of hand-operated lines, evisceration spoons must be used.
 (3) Organs may not be separated from carcasses prior to inspection.
 (4) Evisceration must be done completely so that no remnants of organs remain in the carcass.
 (5) After evisceration, the inside and outside of the carcasses must be washed with cold water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health.

Chilling [See also regulation 26; 28; 37; 38; 39]

71. (1) Air chillers, used for primary or in-process chilling, must be loaded correctly and utilized at the correct line speed to ensure proper air movement around carcasses at the specified air temperature to obtain a deep breast muscle temperature of not more than 10 °C at exit.
 (2) Water immersion chillers, used for primary or in-process chilling, must –
 (a) utilize a system of mechanically propelling carcasses through chilled water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health;
 (b) continuously replace the chilled water at a rate of 1 litre of water per bird;
 (c) be of sufficient capacity to maintain the specified hourly throughput of the plant;
 (d) chill birds to a deep breast muscle temperature not exceeding 10 °C when leaving the chiller;
 (e) be operated so that the amount of water absorbed by a carcass passing through the water immersion chiller will not exceed 8% of the body weight of such carcass; and
 (f) be emptied and cleaned after each shift, provided where two shifts are worked per day, the chiller may be cleaned at the end of the second shift.
 (3) All poultry carcasses must be chilled to a temperature of not more than 10 °C before wrapping, packing or portioning and cutting may take place.
 (4) Chilled meat must have a temperature of not be more than 4 °C before it may be dispatched.
 (5) Frozen meat must have a temperature of not be more than minus 12 °C before it may be dispatched.
 (6) In Rural and low throughput abattoirs warm wrapping and packing of whole carcasses may be done provided that –
 (a) wrapped, warm carcasses must be chilled immediately after wrapping; and
 (b) the deep breast temperature of the wrapped poultry is not more than 4 °C after overnight chilling.

PART VI

MEAT INSPECTIONS

[Section 11(1)(f)]

A. Ante-mortem inspection

Health declaration

72. (1) No poultry may be submitted for slaughter in an abattoir without a declaration of health and origin having been submitted by the owner of the poultry –
 (a) in the case of a low throughput abattoir, on the day of slaughter; and
 (b) in the case of a high throughput abattoir, 72 hours prior to slaughtering.
 (2) Such health declaration must contain information regarding –
 (a) date of delivery;
 (b) name and address of owner, farm(s) and fowl house number;
 (c) number of birds and specie(s);
 (d) average weight of birds;
 (e) health status of the flock(s) including mortality rate; and
 (g) medication, if given as well as withdrawal periods and dates.

- (3) The abattoir owner must record the information in sub-regulation (2).
- (4) There must be a standard procedure to convey the information supplied by the owner of the poultry to the registered inspectors at the different inspection points in the abattoir.

Ante-Mortem Inspection

73. (1) The registered meat inspector must do ante-mortem inspections of poultry on the day of slaughter.
- (2) Poultry may not be slaughtered if it is suspected that antibiotics, coccidiostats or any other substance that may render the carcass, viscera or organs unfit for human consumption by reason of residues remaining therein, has been administered to it, been implanted in it; contaminated it or been eaten by it.
- (3) Poultry with, or suspected of suffering from a controlled disease, referred to in the Animal Diseases Act, 1984 (Act No.35 of 1984), must immediately be reported to the local provincial state veterinarian.
- (4) Poultry with, or suspected of suffering from a controlled disease, referred to in the Animal Diseases Act, 1984 (Act No.35 of 1984), may only be presented for slaughter or transported if accompanied with a red cross permit issued by the state veterinarian in the area of origin.
- (5) The slaughtering of poultry, affected by a controlled disease, may not be carried out without the prior permission of the registered inspector.
- (6) In the event of an abattoir being declared a prohibited or restricted area under the Animal Diseases Act, 1984 (Act No.35 of 1984), the provincial executive officer may instruct the owner to slaughter a bird under conditions laid down by that officer.
- (7) Vehicles that transported birds suffering from a controlled disease must be washed and disinfected as determined by a state veterinarian before leaving the abattoir premises.
- (8) No bird suffering from any disease or abnormal condition that may adversely affect the meat may be slaughtered.
- (9) A poultry batch affected by disease, excessive soiling, varying bird size, or any other condition that may lead to contamination of other birds must be slaughtered at the end of the shift.

Handling of dead birds

74. (1) Dead on arrivals, must be disposed of as condemned material in terms of Part VIII.
- (2) No carcass or part thereof that has been condemned may be brought into any part of the abattoir containing edible products.
- (3) If post-mortem examinations are performed on birds that are dead on arrival, to establish the cause of death, it must be performed in a special room or area with adequate facilities.

Guidelines

75 A registered inspector must acquaint him or her-self of all further guidelines issued by the national executive officer regarding ante-mortem inspections.

B. Meat Inspection

General

76. (1) The provincial executive officer may determine the number of registered inspectors required at an abattoir after having considered the abattoir design, number of inspection stations, line speed, structural and managerial aspects and at high throughput abattoirs the services of a registered inspector who is a veterinarian must be available.
- (2) All relevant information, including ante-mortem and health records must be taken into consideration when doing meat inspection.
- (3) No carcass, rough or red offil may be cut, sold or dispatched from an abattoir unless inspected and approved by a registered inspector.
- (4) No person may remove, cut or further process a carcass or meat until it has been inspected and approved by a registered inspector.
- (5) No person may remove any sign or evidence of any disease, abnormal condition or contamination in a carcass or its viscera before meat inspection has been done.
- (6) Evisceration must be such as to expose the organs and the body cavity for proper examination by the registered inspector.

- (7) No viscera or any part thereof may be removed from any dressed poultry, prior to inspection.
- (8) The registered inspector must inspect the carcass and viscera by viewing, palpation and, if necessary, incision.
- (9) Organs must be correlated with the carcass of origin until the final inspection is completed.

First inspection point

77. (1) Meat inspection must take place at the first inspection point, situated just after defeathering and prior to removal of heads and feet and pre-evisceration wash.
- (2) Inspection procedures at the first inspection point must be such as to ensure that –
- (a) inspection of the whole carcass, including the head and feet is done;
 - (b) no trimming of carcasses is permitted at the first inspection point and only carcasses that are totally condemned are removed from the line;
 - (c) where trimming has to be done, carcasses must remain on the line and trimming may be done after evisceration at the recovery area;
 - (d) carcasses coming into contact with re-circulated, contaminated water used for the conveyance of feathers, are totally condemned; and
 - (e) carcasses accidentally coming into contact with the floor may be recovered by rinsing the carcass under running water containing a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health.
- (3) The registered inspector must, when inspecting a carcass and its organs, give special attention to –
- (a) state of nutrition;
 - (b) completeness of bleeding;
 - (c) trauma;
 - (d) evidence of disease or abnormal condition;
 - (e) colour;
 - (f) odour;
 - (g) consistency;
 - (h) conformation; and
 - (i) any other abnormalities.

Second inspection point

78. (1) Meat inspection must be done at the second inspection point situated after evisceration has taken place but before the intestines are separated from the carcass.
- (2) Inspection procedures at the second inspection point must be such as to ensure –
- (a) hock joints and skin surface are observed;
 - (b) the back of each carcass is observed;
 - (c) the wings, legs, thighs and breast are observed;
 - (d) the body cavity, air sacs, lungs, heart, liver, spleen, gizzard, intestines, cloaca and bursa are inspected by observation; and
 - (e) affected carcasses are removed for further inspection.
- (3) Depending on the finding, the carcass, organ or meat may be –
- (a) approved for human or animal consumption;
 - (b) partially approved; or
 - (c) totally condemned.

C. Recovery

Recovery of detained carcasses

79. (1) Where carcasses require partial condemnation as a result of a minor localized lesion and this condition is of such a nature that it holds no meat safety risk, the registered inspector may do the necessary trimmings and partial condemnation at the portioning section and approve the rest of the carcass.
- (2) Carcasses that require removal from the line due to abnormal conditions that hold a meat safety risk and renders it unsafe for human or animal consumption, must be kept separate from healthy carcasses.

- (3) Trimming and recovery of portions that can be approved for human and animal consumption, must be –
 - (a) done in a separate room or area, approved by the provincial executive officer; and
 - (b) done by a registered inspector;
- (4) The recovered portions must be –
 - (a) washed under running water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health;
 - (b) chilled; and
 - (c) utilized as frozen products only.

Products returned to the abattoir (Returns)

80. Inspected and approved chilled poultry carcasses that have left the abattoir may be returned to the abattoir for re-inspection and re-packaging, provided that –

- (a) only wrapped and packed whole carcasses and portions are to be accepted;
- (b) no frozen blocks of intestines, gallbladders and heads and feet are accepted except for sterilization;
- (c) a room or facility approved by the provincial executive officer is available for the handling of returned products;
- (d) the re-introduced product is examined by the registered inspector on arrival, and must be found free of any signs of contamination or spoiling and be unconditionally fit for human consumption;
- (e) any poultry carcasses, parts thereof or offal included in whole birds, brought into an abattoir and found to be contaminated, spoiled or unsafe for human consumption, must be condemned;
- (f) the wrapping still bears the original marking of the abattoir of origin;
- (g) on receipt, the product temperature does not exceed 4°C and is not less than minus 1°C;
- (h) the provincial executive officer may impose any additional hygiene requirements in respect of facilities and procedures of cutting-up, packing, freezing, storage and transportation;
- (i) it is only utilized for frozen products; and
- (j) no poultry that originated from another abattoir may be handled without the written approval of the provincial executive officer.

Criteria for meat inspection and judgements

81. (1) The entire carcass and organs must be condemned if –
- (a) any disease is accompanied by emaciation, and or dehydration;
 - (b) advanced pathological changes are observed;
 - (c) an abnormal condition has so spread that affected portions or organs cannot easily be separated from the rest of the carcass;
 - (d) a disease is per acute, acute, severe or advanced;
 - (e) the condition of the carcass, meat or viscera is aesthetically unacceptable; or
 - (f) the carcass is contaminated and it cannot be trimmed off effectively.
- (2) Portions of the carcass and organs must be condemned if –
- (a) affected by an abnormal condition;
 - (b) contaminated;
 - (c) severely bruised; or
 - (d) in any other way rendered unsafe for human consumption.
- (3) Portions of poultry may be approved where removal and condemnation of affected parts or organs can be done.
- (4) The owner of an abattoir must keep record on a daily basis of the number of birds that have been slaughtered and the number of carcasses and portions that have been condemned and their condemned weight.
- (5) The provincial executive officer may specify the maximum throughput of the abattoir and the hourly rate at which poultry on a particular line may be slaughtered.

Guidelines

82. A registered inspector must acquaint him or her-self of all further guidelines issued by the national executive officer regarding poultry meat inspections.

D. GENERAL REQUIREMENTS FOR PERSONS DOING MEAT INSPECTIONS***Required qualifications for other persons doing meat inspection at poultry abattoirs***

83. The other duly qualified persons to perform meat inspection services as contemplated in section 11(1)(d) of the Act are –

- (a) persons having an appropriate bio-scientific qualification as approved by the national executive officer; and
- (b) if required by the national executive officer, a certificate for Poultry Meat Examiners or Poultry Meat Inspectors which are approved by the national executive officer and accredited by South African Qualifications Authority (SAQA).

Registration as registered inspector with provincial executive officer

84. Persons contemplated in section 11(1)(c) of the Act wishing to do meat inspection must register with the provincial executive officer in order to do meat inspection at a specified abattoir.

PART VII
MARKS AND MARKING
[Section 11.(1)(m)]

Specifications for marks

85. (1) The following marks of approval for meat are required for high, low and rural throughput poultry abattoirs:



(Rural)



(Low throughput)



(High throughput)

- (2) The mark must contain the following information:
 - (a) The abattoir registration number; and
 - (b) The wording shown in sub-regulation (1) which must be in at least **two** official languages, one of which must be English.
- (3) The marks must be printed on the wrapping and packing or on labels of each individual carcass or cut portions in sizes to suit particular circumstances to the approval of the provincial executive officer.

Wrapping, packing and labelling

86. (1) All labels used on carcasses and meat must –
- (a) be printed on food grade paper or plastic printing material and treated in the same hygienic way as in contact wrapping material; and
 - (b) include the mark in regulation 85 (1) and information required in regulation 85(2) as well as any other information required by the provincial executive officer.
- (2) A wrapping bearing the mark of approval may not be re-used after opening.
- (3) The provincial executive officer may by protocol exempt marking of poultry carcasses, at an abattoir, in cases where consignments of carcasses are dispatched from an approved poultry abattoir to an approved cutting and processing plant, subject to the following conditions:
- (a) The cutting and processing plant belongs to the same owner as the abattoir.
 - (b) The carcasses are not individually wrapped, are conveyed in bulk in containers and transported in vehicles complying with these regulations.

- (c) The loading space of the vehicle or container is locked and sealed.
 - (d) The dispatch office as well as receiving cutting premises maintains a record of the amount, type and destination of consignments.
 - (e) Carcasses and cut portions are marked as required in regulation 85(3) before leaving the cutting plant.
- (4) Bulk packing, containers or cartons must be clearly marked on both ends with the mark of approval clearly visible and of readable size and provide information required by the Agricultural Products Standards Act, 1990 (Act no. 119 of 1990), as well as –
- (a) the name, address and registration number of the establishments in which the meat was packed;
 - (b) the net weight of the contents;
 - (c) an accurate description of the contents;
 - (d) the date packaged or a code which enables the packaging date to be determined; and
 - (e) directions regarding the temperature at which the product must be stored.

Security

87. (1) The stamp of approval or wrapping and packing material on which a stamp of approval is printed, must never be used at an abattoir where the abattoir number **differs** from the number on such stamp.
- (2) The registered meat inspector must satisfy himself or herself regarding the security of wrapping and packing material or labels on which the stamp of approval is printed.

General

88. (1) No person may, in an abattoir, place a stamp of approval on, or remove such mark from, any carcass, part thereof, meat or a wrapping, packing or container, except under the supervision of a registered inspector.
- (2) The registered inspector may at any time re-inspect a carcass or meat, in an abattoir, notwithstanding that it may already have been passed for consumption and, if upon re-inspection he or she is of the opinion that it is no longer fit for human or animal consumption, he or she must remove the stamp of approval, and such meat must be condemned.

**PART VIII
TREATMENT OF CONDEMNED MATERIAL**

[Section 11. (1)(r)]

Handling of condemned material

89. (1) Carcasses, portions thereof or any edible products in an abattoir, which cannot be passed for human or animal consumption must be –
- (a) placed in a theft proof container which has been clearly marked "CONDEMNED", in letters not less than 10 cm high, or conspicuously marked with a stamp bearing the word "CONDEMNED", using green ink;
 - (b) kept in a holding area or a room or dedicated chiller provided for the purpose, except if removed on a continuous basis; and
 - (c) removed from the abattoir at the end of the working day or be secured in a dedicated chiller or freezer at an air temperature of at least minus 2 °C.
- (2) No person may remove a carcass, part thereof or any edible product which has been detained or condemned from an abattoir, except with the permission of a registered inspector who is a veterinarian and subject to such conditions as he or she may impose.
- (3) The abattoir owner is responsible for complying with the legal requirements or conditions relating to the safeguarding and disposal of any carcass, part thereof or any edible product which cannot be passed for human or animal consumption.

Disposal of condemned material

90. Any condemned material must be disposed of by –
- (a) total incineration;
 - (b) denaturing and burial of condemned material at a secure site, approved by the provincial executive officer and local government, by –
 - (i) slashing and then spraying with, or immersion in, an approved obnoxious colourant; and

- (ii) burial and immediate covering to a depth of at least 60 cm and not less than 100 m from the abattoir, providing such material may not deleteriously affect the hygiene of the abattoir; or
- (c) processing at a registered sterilizing plant; and
- (d) any other method for which a protocol has been approved by the provincial executive officer.

Requirements for sterilizing plants

91. (1) A sterilizing plant must comply with the general requirements for premises, structures and equipment set out in regulations 8 to 18.
- (2) The premises of a sterilizing plant must be fenced and secured so as to prevent the entry of unauthorized persons, vehicles and animals, and must include-
- (a) unclean areas, comprising the rooms in which material is received, stored or prepared for sterilizing as well as the entrance to the sterilizing apparatus; and
 - (b) clean areas, comprising the rooms in which the sterilized material is dried, milled or otherwise prepared, packed, stored or dispatched.
- (3) A solid wall must separate the unclean and clean areas, and there may be no direct contact between these areas.

Unclean area

92. (1) Material of animal origin may only be received in the unclean area of a sterilizing plant and no such material may be removed from this area otherwise than through the operations of the sterilizing equipment.
- (2) Foot-baths with disinfectants must be provided at all exits, as well as a wheel bath for vehicles at the unclean receiving area.
- (3) The floors, walls and equipment of the unclean area of a sterilizing plant must be sanitized daily after the cessation of operations.
- (4) Workers employed in the unclean area must -
- (a) wear distinctively marked overalls and rubber boots;
 - (b) wash their hands and disinfect their boots before leaving the unclean area; and
 - (c) change from soiled protective clothing and footwear and clean themselves with soap and water before leaving the premises.
- (5) A person who has entered the unclean area may not enter the clean area or any area where any edible products are handled in the abattoir unless he or she has cleaned and changed as contemplated in sub regulation (4)(c).

Product

93. (1) A person may not sell the products of a sterilizing plant unless they conform with the specifications set by the Registrar in terms of the Fertilisers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No.36 of 1947).
- (2) Any material produced by processing or treatment under the provisions of this Part and intended for animal consumption or as a fertilizer must be subjected to such examination and tests as the said Registrar may specify.

Vehicles for condemned material

94. (1) A vehicle used for the transport of condemned material may not be used for any other purpose, but after cleaning and disinfection the vehicle may be used for the transport of inedible material.
- (2) A vehicle may only be used for the transport of condemned material if the -
- (a) load space is lockable, theft proof and seal-able;
 - (b) internal surface is leak proof and constructed of durable material: and
 - (c) floor is provided at its lowest point with a drain pipe capable of being securely closed by a screw valve.
- (3) The load space of a vehicle used for transporting material to a sterilizing plant must be cleaned and disinfected to the satisfaction of a registered inspector at the end of each delivery, at a place specially constructed for the purpose.

Specimens

95. (1) The registered inspector may authorise, in writing, the removal of specimens of condemned material and animal parasites from an abattoir for research and teaching purposes, and must state in the authorisation –
- (a) the name of the organisation or individual conducting the research, or making the collection;
 - (b) the name of the abattoir of origin;
 - (c) the kind and amount of material removed;
 - (d) the purpose of collection; and
 - (e) how the material must be disposed of after the intended use, where applicable.
- (2) The approval of the owner of the plant is required for the arrangements for the collection of specimens.

PART IX**EXPORT REGULATIONS**

[Section 22(1)(h)]

Exportation of meat

[Also see section 14 of the Act]

96. (1) Meat may only be exported from abattoirs or plants that are graded as high throughput or, in the case of low throughput plants comply with all the requirements as required for high throughput abattoirs, and are registered as export establishments.
- (2) The owner who wants to export meat must apply for the registration of his or her abattoir or plant as an export establishment with the national executive officer.
- (3) Meat intended for export must be marked according to the requirements of the importing country.
- (4) The reefer in which meat is to be exported must be sealed at the time of its loading with a seal bearing a unique seal number.

PART X**IMPORT REGULATIONS**

[Section 22(1)(h)]

Importation of meat

[Also see section 13 of the Act]

97. (1) (a) The manner in which an application for an import permit must be made by an importer is to complete the official application form obtainable from the national executive officer and to submit it to him or her together with a fee as approved and announced by the Minister in the Government Gazette.
- (b) Any person who knowingly provides false information on an application form for an import permit is guilty of an offence.
- (2) The manner in which imported meat that has been off loaded in the Republic must be stored as contemplated in section 13(6)(d) of the Act is –
- (a) that the imported meat must be stored in such a way as to ensure –
 - (i) that no contamination, soiling or deterioration thereof in any way may take place; and
 - (ii) such meat cannot possibly contaminate other products in the cold store;
 - (b) that security measures must be in place to prevent any part of the consignment being removed before final release thereof; and
 - (c) that all documentation relevant to a consignment must be held by the owner of the cold store for inspection by the national executive officer.
- (3) The veterinary procedures to be performed while the meat is stored as contemplated in sub regulation (2) are to –
- (a) confirm a positive link between the meat and the import permit as well as all other documentation pertaining to the inspection;
 - (b) examine the maintenance of the temperature of the meat during transportation;
 - (c) confirm that no soiling, contamination or deterioration of the meat in any way took place during transportation prior to storage;
 - (d) remove samples for examination;
 - (e) examine test results pertaining to samples taken from the consignment;

- (9) confirm that all other conditions stated on the import permit have been complied with: and
- (g) conduct any other action necessary to ensure that the meat is safe and suitable for human consumption and poses no threat of transmitting a contagious animal disease.

PART XI

SLAUGHTER OF POULTRY FOR OWN CONSUMPTION AND FOR RELIGIOUS AND CULTURAL PURPOSES

[Section 22(1)(c)][Section 7(2)(a),(b)]

Slaughter of poultry, not in an abattoir, for own consumption

98. (1) A person may not in a 14 day period for own consumption slaughter more than twenty five units of poultry.
- (2) A person may only slaughter as contemplated in sub regulation (1), on land of which he or she –
- (a) is the legally registered owner;
 - (b) is the lawful tenant or occupier; or
 - (c) otherwise has the right of control, management or use.
- (3) Any other legal provisions regulating the keeping and slaughtering of poultry on land referred to under sub regulation (2), must be complied with in addition to the provisions of the Act and these Regulations.
- (4) Only healthy birds may be slaughtered.
- (5) The parts of birds slaughtered that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of Part VIII of these regulations or according to health requirements of the relevant local authority.

Slaughter of poultry, not in an abattoir, for religious purposes of the Muslim faith

99. (1) Slaughtering for purposes of the Muslim faith may only be performed by persons –
- (a) authorized thereto, in writing, by Islamic religious authorities; and
 - (b) who has the necessary knowledge, physical ability and equipment to execute the bleeding incision in a humane manner.
- (2) A person contemplated in sub regulation (1) must –
- (a) obtain prior written permission thereto from the local authority of the area where such a slaughtering will take place; and
 - (c) ensure that only healthy stock are slaughtered.
- (3) The parts of the slaughtered bird that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of Part VIII of these regulations or according to health requirements of the relevant local authority.
- (4) Meat obtained from slaughtering under this regulation may only be distributed as prescribed by Islamic Law.
- (5) Any other legal provisions regulating the keeping and slaughtering of poultry on land mentioned in sub regulation (2)(b) must be complied with in addition to the provisions of the Act and these Regulations.

Slaughter of poultry, not in an abattoir, for indigenous religious or cultural purposes

100. (1) A person who slaughters for indigenous religious or cultural purpose must –
- (a) obtain written permission thereto from the owner of the land where such slaughtering will take place: and
 - (b) ensure that only healthy stock are slaughtered.
- (2) The parts of the slaughtered bird that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of Part VIII of these regulations or according to health requirements of the relevant local authority.
- (3) Any other legal provisions regulating the keeping and slaughtering of poultry on land referred to in sub-regulation (1)(b), must be complied with in addition to the provisions of the Act and these Regulations.

Ritual slaughter of *poultry* in abattoirs

101. Ritual slaughter in abattoirs may be undertaken if the person performing the slaughter –
- (a) has been authorised in writing by the abattoir owner, after his or her nomination by the religious community; and
 - (b) has the knowledge and physical ability to use the required and approved facilities to execute the bleeding incision in a humane manner.

PART XII

FINAL PROVISIONS

[Section 18(2)]

Appeals

102. Any person who wants to appeal under section 18(1) of the Act, must –
- (a) clearly state the decision that is appealed against and the grounds of the appeal;
 - (b) lodge the appeal with the Minister or the MEC, as the case may be, within 30 days of being informed of the decision; and
 - (c) include a fee with the appeal as approved and announced by the minister in the Government gazette.

Penalties

103. Any person who contravenes or fails to comply with any provision or requirement of these regulations shall be guilty of an offence and on conviction shall be liable to a fine or imprisonment –
- (a) in the case of a first conviction, for a period not exceeding one year; and
 - (b) in the case of a second or subsequent conviction, for a period not exceeding two years.

Short title and date of commencement

104. These regulations are called the Poultry Regulations and will commence on the date of publication hereof..