DEPARTMENT OF AGRICULTURE

No. 1072 **17 September 2004**

MEAT SAFETY ACT, 2000
(ACT No. 40 OF 2000)

RED MEAT REGULATIONS

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

SCHEDULE

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PART I

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) "**carcass**" means the dressed carcass derived from an animal after the hide or skin (or hair in the case of pigs), the entrails, the pluck, the shanks and head (in the case of cattle, sheep, goats), the tail (in the case of cattle), the diaphragm and lactating udders have been removed;

(d) "**clean areas**" include the dressing room, areas where dressed carcasses and red offal are handled, chilled and dispatched, as well as the ablution and eating facilities of personnel working in these areas and where provided, washing facilities for meat transport vehicles, laundry, offices and laboratory;

(e) "**condemned material**" means an animal or parts of an animal inspected and judged, or otherwise determined, to be unacceptable for human and animal consumption and requiring sterilising or destruction;

(f) "**condemned area or room**" means an area or room dedicated to keeping condemned material;

(g) "**cutting**" means deboning and portioning of carcasses;

(h) "**detained meat**" means a carcass and organs or parts thereof suspected by the inspector, during primary inspection, to be unacceptable for human consumption and held for secondary inspection;

(i) "**dirty areas**" include lairages, washing facilities for livestock transport vehicles, stunning area, bleeding area, dehairing room in the case of pigs, areas where inedible material, condemned material and rough offal are handled as well as the ablution and eating facilities of personnel working in these area;

(j) "**dressing**" means the progressive separation, in the dressing room or area, of an animal into a carcass (or sides of a carcass), other edible parts and inedible material;

(k) "**dressing room**" means a room or area, separate from the bleeding room or area, where a carcass is dressed by removing the feet, head and skin, and evisceration is done;

(l) "**eviscerate**" means the removal of the contents of the thoracic and abdominal cavities;

(m) "**forbidden substance**" means a harmful substance as contemplated in regulations under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

(n) "**in contact material**" means any wrapping material that makes direct contact with meat;

(o) "**inedible material**" means parts of an animal unsuitable for human consumption but not requiring destruction;

(p) "**meat inspection service**" means the performance of ante-mortem, primary and secondary 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;

(q) "**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 with a stamp bearing the word "PASSED";

(r) "**primary meat inspection**" means the inspection, by a registered inspector, of a carcass and organs directly after flaying and evisceration in terms of Part VI B:

(s) "**processing**" means altering of the meat, other than cutting and portioning, dicing and mincing to enhance the meat;

(t) "**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;

(u) "**red offal**" means the lungs, heart, liver, diaphragm, spleen, tongue and demasked head of the slaughtered animal;

(v) "**registered inspector**" means a person contemplated in section 11(1)(c) of the Act who is registered by the provincial executive officer under regulation 111 to do a meat inspection service in a particular abattoir;

(w) "**requirement 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);

(x) "**rough offal**" means the stomach, intestines, feet and skin-on head of the slaughtered animal except in the case of pigs where the head and feet are part of the carcass;

(y) "**secondary meat inspection**" means the inspection, by a registered veterinarian, of a carcass and organs detained during primary meat inspection in terms of Part VI C; and

(z) "**unit**" in relation to a quantity standard for determining throughput for red meat, means -

(i) one cow, ox or bull or two calves;

(ii) one horse;

(iii) six sheep or goats; or

(iv) four small pigs (porkers) or two bacon pigs or one sausage pig.

Application for registration certificate [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 not a structure as contemplated in 2(1) above.

The manner of serving instruction [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 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 RED MEAT ABATTOIRS

[Section 11(1)(a)]

A. Throughput and other requirements for grades

Requirements for rural red meat abattoirs

4. Considering the requirements set out in Part II B(1), for an abattoir to be graded as a rural red meat Abattoir –

(a) the throughput may not exceed two units per day;

(b) the premises must be fenced and provided with a gate to control access of people and animals;

(c) an offloading facility for the humane offloading of livestock must be provided;

(d) pens must be provided to accommodate livestock at the discretion of the provincial executive officer in each case;

(e) a crush which can also serve as a stunning pen situated adjacent to the bleeding area, must be provided;

(f) it must consist of a room where bleeding and dressing is done;

(g) if windows are not glazed, fly screens must be provided;

(h) facilities to bleed an animal in a hanging position must be provided;

(i) curbed and drained areas must be provided adjacent to the abattoir -

(i) for handling, washing and keeping rough offal; and

(ii) to hold containers with inedible products prior to removal;

(j) doors must be provided -

(i) where animals enter the abattoir;

(ii) where carcasses and red offal are dispatched;

(iii) the door where animals enter the abattoir may be used for dispatching if the processes are separated in time; and

(iv) between the dressing room and adjacent area mentioned in paragraph 4(i);

(k) hand washing facilities must be provided in the abattoir;

(l) a sterilizer adjacent to a hand washbasin must be provided;

(m) toilet and hand wash facilities must be provided;

(n) facilities to store items needed in the daily slaughter process must be provided;

(o) the design of the abattoir must allow for future upgrading of the facility;

(p) 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; and

(q) where freezing facilities are not provided for treatment of conditionally passed measly carcasses at the abattoir, such facilities must be arranged elsewhere with the approval of the provincial executive officer.

Requirements for low throughput red meat abattoirs

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

(a) a maximum throughput of 20 units per day may not be exceeded, but if only one species is slaughtered per day, the maximum throughput is–

(i)	cattle, horses or sausage pigs larger than 90 kg	– 20 units;
(ii)	sheep or goats	– 40 units; or
(iii)	pigs	– 30 units;

provided that the provincial executive officer may determine a lower maximum throughput for an abattoir on grounds of the capacity of the lairages, hourly throughput potential relative to available equipment and facilities including hanging space and chiller capacity;

(b) the premises must be fenced and provided with a gate to control access of people and animals;

(c) facilities to off-load animals humanely and from different vehicle levels must be provided;

(d) a facility where livestock transport vehicles must be sanitized after off loading must be provided;

(e) lairages and pens must be available to accommodate at least the throughput of one day;

(f) separate areas must be provided where stunning, bleeding and dressing can be done with the understanding that the stunning area is also under roof and adjacent to the bleeding area;

(g) a crush connecting the lairages to the restraining area must be provided;

(h) a separate entrance must be provided to receive animals presented for emergency slaughter;

(i) separate entrances and facilities for restraining and stunning must be provided for cattle, sheep or goats and pigs, respectively;

(j) facilities for shackling stunned animals and bleeding in a hanging position must be provided;

(k) a dressing rail must be provided;

(l) the landing, shackling, bleeding and dressing areas must be separate areas except where eight or less units are slaughtered per day;

(m) a side rail or hooks for carcasses and containers for offal, must be provided for condemned or detained carcasses and organs requiring secondary meat inspection;

(n) a room must be provided where hides, skins, hair, heads, feet and inedible material are kept prior to removal, unless these parts are removed on a continuous basis;

(o) a room where paunches and intestines are emptied, washed and kept must be provided;

(p) the rooms mentioned in paragraphs (n) and (o) must –

(i) be separate and adjacent to the dressing room and interconnected by means of a hatch, door or walkway; and

(ii) have exterior doors for the removal of those materials;

(q) separate chillers must be provided for the daily throughput –

(i) of carcasses and red offal, unless the red offal is removed from the abattoir on a continuous basis but within four hours after an animal has been eviscerated, and if separate dispatch facilities have been provided for red offal; and

(ii) of washed rough offal, unless washed rough offal is removed from the abattoir on a continuous basis but within four hours after an animal has been eviscerated;

(r) where freezing facilities are not provided for treatment of conditionally passed measly carcasses at the abattoir, such facilities must be arranged elsewhere with the approval of the provincial executive officer;

(s) a dispatch area equipped to quarter, sort and mark carcasses and red offal as well as a door for dispatching must be provided;

(t) an entrance for personnel 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 and hooks, and a refuse container, and separate facilities must be provided for both clean and dirty areas;

(u) change room, shower, toilet as well as hand wash facilities must be provided on the premises for persons working at the abattoir;

(v) dining facilities must be provided 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;

(w) a storage facility or room for items needed in the daily slaughter process must be provided;

(x) if an office is required by the owner, a separate room must be provided;

(y) rooms or facilities must be provided for –

(i) storage of cleaning equipment and materials;

(ii) cleaning and sterilization of movable equipment; and

(z) a facility where meat transport vehicles must be sanitized must be provided.

Requirements for high throughput red meat abattoirs

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

(a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the capacity of the lairages, hourly throughput potential relative to available equipment and facilities including hanging space, chiller capacity as well as rough offal handling and chilling capacity;

(b) the abattoir and premises must be designed to separate dirty and clean areas and functions;

(c) the premises must be fenced to control access of people and animals and provided with separate gates for clean and dirty functions;

(d) facilities to off-load animals humanely and from different vehicle levels must be provided;

(e) a facility where livestock transport vehicles must be sanitized after off loading must be provided;

(f) lairages and pens must –

(i) accommodate at least the throughput of one day;

(ii) include restraining facilities for the examination of individual animals; and

(iii) include isolation pens, for sick animals, that are constructed so that waste and effluent from them cannot contaminate adjacent pens or passageways;

(g) a crush connecting the lairages to the restraining area must be provided;

(h) a room must be provided for restraining, stunning, shackling and bleeding animals;

(i) separate entrances and facilities for restraining and stunning must be provided for cattle, sheep or goats and pigs, respectively;

(j) a separate entrance must be provided to receive animals presented for emergency slaughter;

(k) a dry landing area must be provided for shackling stunned animals before bleeding;

(l) a bleeding rail leading to a bleeding area and facilities for bleeding animals in a hanging position as well as a return rail for bleeding chains must be provided;

(m) a room separated from the bleeding room, equipped with dressing rails separate from the bleeding rail, must be provided where dressing can be done;

(n) a separate room must be provided for de-hairing, singeing, de-clawing and pre-evisceration wash of pigs;

(o) separate rooms must be provided for –

(i) handling and holding of hides, skins, hair and inedible material prior to removal; and

(ii) handling and holding of skin-on heads and feet;

(p) a room where paunches and intestines are emptied, washed and kept must be provided;

(q) the rooms referred to in paragraphs (o) and (p) must –

(i) be separate and adjacent to the dressing room and interconnected by a closable hatch only; and

(ii) have an exterior door for the removal of these materials;

(r) separate chillers must be provided for the daily throughput –

(i) of carcasses and red offal, unless the red offal is removed from the abattoir on a continuous basis but within four hours after an animal has been eviscerated, and if separate dispatch facilities have been provided for red offal; and

(ii) of washed rough offal, unless washed rough offal is removed from the abattoir on a continuous basis but within four hours after an animal has been eviscerated;

(s) where freezing facilities are not provided for treatment of conditionally passed measly carcasses at the abattoir, such facilities must be arranged elsewhere with the approval of the provincial executive officer;

(t) separate equipped and secure rooms must be provided to –

(i) handle and keep detained carcasses, portions and organs;

(ii) keep condemned carcasses and material before removal from the abattoir, but if the daily throughput is less than 100 units or the condemned material is removed on a continuous basis during slaughter or a dedicated chiller is available for condemned material, such a room is not required; and

(iii) provide hand wash, boot wash and apron wash facilities directly connected to the room mentioned in subparagraph (ii) for persons who handle condemned material;

(u) a dispatch area must be provided, equipped –

(i) to quarter, sort and mark carcasses and red offal;

(ii) with a door for dispatching which is such that the doors of the vehicles will only be opened after docking; and

(iii) to ensure that the air temperature in this area is not more than 12°C when carcasses are handled and dispatched;

(v) an entrance for personnel 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 and hooks, and a refuse container, and separate facilities must be provided for both clean and dirty areas;

(w) a 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;

(x) dining facilities must be provided, 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;

(y) office accommodation and ablution facilities must be available for meat inspection personnel;

(z) a storeroom must be provided for items needed in the daily slaughter process;

(aa) office facilities must be separate from bleeding and dressing areas;

(bb) suitably equipped rooms and facilities must be provided for sterilization of movable equipment;

(cc) a room or rooms for storage of cleaning equipment and chemicals must be provided;

(dd) facilities must be provided for wrapping, packing and cartoning (where applicable);

(ee) separate storage facilities must be provided for wrapping material and packing material, if both materials are kept;

(ff) access to a laboratory must be possible; and

(gg) a facility where meat transport vehicles must be sanitized must be provided.

Requirements for high throughput cutting plants producing for the export market
[See also regulations 33 – 38]

7. Considering the requirements set out in Part II B (1) and (2), to be graded as a export 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 as required by the provincial executive officer must be provided;

(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 ^{o}C;

(v) packing, marking and labelling at an air temperature below 12 ^{o}C;

(vi) making up of new cartons used for packing meat;

(vii) dispatching of wrapped and packed meat at an air temperature below 12 ^{o}C;

(viii) dispatching of unwrapped carcasses and meat at an air temperature below 12 ^{o}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) an entrance for personnel 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 and hooks, and a refuse container, and separate facilities must be provided for both clean and dirty 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; and

(k) extraction facilities for vapour control must be provided.

B. Structural requirements

(1) Requirements for all abattoirs as well as export approved cutting plants and cold storage units

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 kept and examined without contaminating passed meat.

Requirements for interior of building and rooms

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

(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^{o}; 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 must be sterilizable; and

(c) may not contaminate meat with lubricants.

(2) containers used to hold meat must comply with sub regulation (1) and if the sides and bottoms are constructed with openings they must be designed so that meat cannot protrude through the openings or make contact with the floor.

Requirements for toilets and change rooms

13. (1) Toilets and urinals must be situated in a separate room with separate entrances from the change rooms.

(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 clothing 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) animals are slaughtered;

(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 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 three meters of workstations in rooms and areas where –

(i) animals 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 ^{o}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 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 in 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. (1) Water must be under pressure, and must conform to at least Class II according to the SANS 241 standard for drinking water.

(2) Water points must be provided with –

(a) cold water;

(b) water at not less than 40°C and equipped with hose pipes for sanitizing 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 14, 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.

(2) Additional requirements for low and high throughput red meat abattoirs

Offloading ramps [See also regulation 66]

19. Offloading ramps, movable or stationary –

(a) must be so constructed to avoid injury of animals during offloading and provide a stable area to facilitate the free movement of animals;

(b) may not have open spaces between the offloading ramp and the vehicle;

(c) must be at the same height of the vehicle for which it is used.

(d) must have guide rails;

(e) must have permanent non-slippery floor at a slope of not more than 20^{o};

(f) may not have sharp protruding edges or any other features that may cause injury; and

(g) must have adequate artificial lighting if animals are offloaded at night.

Lairages and holding pens [See also regulations 67; 68]

20. Lairages and holding pens –

(a) may not be closer than six meters from, and not be situated higher than, the abattoir;

(b) must be constructed of cleanable, non-absorbent and durable material;

(c) must be so constructed and maintained to avoid injury of animals;

(d) must have sides not less than 1.8 m in height for cattle and horses and one meter for sheep, goats and pigs;

(e) must have permanent floors that are curbed and drained;

(f) must be so constructed to render the floors and drain covers non-slippery;

(g) must be fitted with gates which are a minimum of 800 mm wide for sheep, goats, calves and pigs and 1800 mm for cattle and horses;

(h) must be roofed where pigs and sheep or goats are kept;

(i) must be equipped with cold water sprayers for pigs;

(j) must be fitted with water troughs at a height of 900 mm for cattle and horses and 300 mm for sheep, goats or pigs or water nipples for pigs;

(k) must have well drained manure slabs for kraal manure prior to removal except if manure is removed directly into a vehicle;

(l) must be provided with wash points, hoses and reels; and

(m) used to isolate suspect animals must in addition to above have solid walls and gate and must not drain across other pens or pose any other contamination risk.

Feeding animals

21. Where animals are fed in a lairage or pen –

(a) a hay rack or food trough which may be removable must be provided;

(b) hay racks must be free from the floor; and

(c) feed must be kept in a storeroom that is vermin proof, specifically provided for this purpose if feed is to be stored on the premises.

Lairage capacity

22. (1) The number of animals per lairage or pen must be limited so as to allow a minimum floor space of –

(a) 1.75m² per cow or horse;

(b) 0.75m² per heavy pig or calf; and

(c) 0.50m² per smaller pig, sheep or goat.

(2) Lairages must be provided with permanent notices indicating the capacity per species of each pen.

Lairage passages [See also regulation 69]

23. Passages in lairages and pens –

(a) must have permanent floors that are curbed and drained in a manner conducive to free movement of animals;

(b) must be so constructed to render the floors and drain covers non-slippery;

(c) may not be less than 1.8 m wide for cattle, horses and at least 1.0 m wide for sheep, goats and pigs; and

(d) must be well maintained and kept free of loose objects.

Crushes or races

24. (1) Crushes or races must be well maintained and kept free of loose objects.

(2) Must be so constructed to render the floors and drain covers non-slippery.

(3) Crushes for herding animals between lairages and the stunning area must have an inner width of not more than 0.9 m.

(4) Crushes must be designed so that the stunning pen is not visible from the crush or lairages.

(5) The section of the crush or race that leads directly into the stunning box must have solid sides.

Stunning, hoisting and bleeding [See also regulations 72; 73; 74; 75]

25. (1) For humane restraining of all species immediately prior to stunning there must be provided –

(a) a stunning box, approved by the national executive officer, to restrain cattle and horses;

(b) a restraining pen of 2m x 2m or, preferably, a crowding pen provided with a hinged gate to facilitate floor space reduction for sheep, goats and pigs;

(c) a restraining pen or stunning box must be provided for large, difficult boars and sows; and

(d) any other means of restraining approved by the provincial executive officer.

(2) For stunning of animals there must be provided –

(a) a silenced captive bolt stunner;

(b) an electrical stunning apparatus; or

(c) any other stunning apparatus approved by the national executive officer.

(3) The operational parameters for stunning must be displayed on the stunning apparatus or in the stunning area.

(4) Equipment must be provided to shackle and hoist stunned animals into position, for bleeding.

(5) Facilities for collecting and storing of blood in closed containers prior to removal and disposal must be provided.

(6) The minimum clearance for rails and equipment in bleeding areas –

(a) for cattle bleeding, from rail to floor in the case of a crawl beam is 4.8 m and a fixed rail is 4.4m; and

(b) for sheep bleeding, from rail to floor is 2.3 m.

Dressing and evisceration facilities

26. (1) The minimum clearance for rails and equipment in dressing areas –

(a) for cattle dressing, from rail to floor is 3.4 m; and

(b) for sheep dressing, from rail to floor is 2.2m.

(2) The clearance between equipment and dressing rails must in all cases be such that carcasses do not touch equipment and is at least 1000 mm from walls.

(3) Rails with hooks fixed to a wall must be 400 mm from the wall, and meat hanging from such hooks may not touch the floor or wall.

(4) Rails must be at least 700 mm from columns, pillars or the side of a doorway through which carcasses must pass.

(5) Separate bleeding and dressing areas must be provided in an abattoir if more than one species of animal is slaughtered at the same time.

(6) Dehairing of pigs, including finishing and pre-evisceration wash, may only be done in the pig dehairing area.

Meat inspection facilities

27. (1) Containers, racks and platforms and any other equipment required for meat inspection must be provided in an abattoir.

(2) Marked, leak proof and lockable containers or other means to handle and hold condemned and inedible material prior to removal, must be provided.

Chillers

28. (1) Chillers must be provided to hold at least the daily slaughter throughput.

(2) The minimum clearance for rails in chillers and freezers –

(a) for cattle and horses or sheep or goats on cradles with extension rods, is 1000 mm from the wall and 900 mm between overhead carcass rails; and

(b) for sheep, goats and pigs, if hung separately, is 330 mm from the wall and between overhead carcass rails.

(3) Spacing of units on the line should be such as to ensure airflow between carcasses or sides with a minimum of 660 mm length of rail per unit.

Dispatch areas

29. Dispatch areas must be equipped for –

(a) quartering, marshalling and loading of carcasses;

(b) collection and transport, avoiding cross or contra flow, of used roller-hooks to the sanitation facility; and

(c) sterilization of saws and other cutting utensils.

C. Hygiene management practises and related matters

(1) Offal handling

Red Offal

30. (1) Red offal must be washed with clean running water, hung on hooks or placed in containers and chilled in a red offal or carcass chiller, to reach a core temperature less than 7° C within 16 hours, 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 officer and on condition that a separate route for dispatch is provided.

(2) Red offal may not be stored, or come into contact, with rough offal.

(3) Further separation, cutting and packing of red offal must be done in a separate area or room.

(4) 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.

(5) Cartoned offal may not be stored in the same chiller as carcasses or uncartoned offal.

Washing of rough offal

31. (1) Rough offal must be removed from the dressing room to the offal room directly adjacent and connected thereto, after being passed, where paunches and intestines must be –

(a) separated and emptied of its contents;

(b) washed with clean running water; and

(c) hung on hooks for cooling and drip drying before and during chilling.

(2) Equipment must be provided for the emptying of rumens and intestines and the ruminal and intestinal content must be removed continuously.

(3) Where washed paunches or intestines are packed in containers or plastic bags for dispatch, chilling or freezing, a storage facility for clean bags or containers, for a day's use, must be provided.

(4) Edible washed rough offal must be stored in a chiller at an air temperature not exceeding minus 2 ° C, 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 officer.

Cleaning of rough offal

32. (1) The process as well as the equipment used to clean offal must be approved by the provincial executive officer.

(2) A room which is so large and so arranged that the hygiene of the operation is assured, must be provided to clean paunches.

(3) Separate containers must be used for pre-scalded paunches, and those that have been cleaned.

(4) Cleaned offal must be removed after cleaning.

(5) Separate rooms must be provided for –

(a) dehairing of cattle hooves and sheep heads and feet; and

(b) skinning, defleshing and splitting of heads and the recovery and packing of brains.

(6) Where clean products derived from the heads are packed in containers or plastic bags for dispatch, chilling or freezing –

(a) it may only be done in a separate room or area and equipment must be provided for this function; and

(b) a storage facility for clean bags or containers, for a day's use, must be provided.

(7) Where cleaned rough offal is packed in containers or plastic bags for dispatch, chilling or freezing –

(a) it may only be done in a separate room or area and equipment must be provided for this function; and

(b) a storage facility for clean bags or containers, for daily use, must be provided.

(8) Cleaned offal and clean head meat must be stored in a chiller at an air temperature not exceeding minus 2 ^{o}C, 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 officer.

(2) Cutting procedures at cutting plants producing for the export market
[See also regulation 7]

General

33. (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 meat core temperature is 7 °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 with meat.

(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

34. (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 regularly to a suitable room or container provided specifically for this purpose.

(3) 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) Despite regulation 36 (2), meat may be cut while warm if –

(a) meat is transferred directly from the dressing room to the cutting room in a single operation, the cutting room being in the same building or on the same premises as the dressing room;

(b) cutting is carried out immediately after transfer;

(c) meat that has been cut is chilled, or freezing starts, within one hour; and

(d) this procedure is done according to a protocol approved by the provincial executive officer.

Wrapping

35. (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, except where waxed cartons are used.

Temperature control

36. (1) The air temperature of a room where meat is cut and packed must be maintained at or below 12 ^{o}C.

(2) During cutting, wrapping, portioning and packing the core temperature of unfrozen meat must be maintained at or below 7 ^{o}C.

(3) Meat that is packed for freezing must be placed in a freezer within one hour of being packed. The freezer must be capable of reducing the temperature of the meat to at least minus 12 ^{o}C within 24 hours and must thereafter be maintained at or below that temperature and frozen meat may not be dispatched at core temperatures higher than minus 12 ^{o}C.

Sanitation

37. (1) The cleaning and sterilization procedure of portable and other equipment must comply with Part II C. (5).

(2) Sanitizing and sterilizing of hand and other equipment must be done during working hours.

Further processing

38. Further processing must comply with the requirements set in the Requirements for Food Premises under the Health Act.

(3) Chilling and freezing at abattoirs

[See also regulations 28; 30(1); 31(4); 32(8); 33(2)(c); 36; 55(n); 105]

Requirements

39. (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

40. (1) A chiller used for chilling warm carcasses, sides, quarters or portions must be capable of providing uninterrupted cooling to reduce the core temperature of the meat to 7 ^{o}C before dispatching.

(2) Meat, carcasses, portions and offal being frozen may not be removed from the freezer before a core temperature of minus 12 ^{o}C has been reached.

(3) (a) The defrost mechanisms for freezers and chillers must prevent the build-up of ice on the evaporator coil surfaces to levels detrimental for temperature maintenance.

(b) Where a chiller or freezer contains meat during a defrosting cycle, defrosting of each evaporator coil must be completed within 30 minutes.

(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 or number of carcasses 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 practises for chillers and freezers

41. (1) Meat must be chilled in a hanging position ensuring air circulation or, if packed in containers, stacked so as to ensure air circulation.

(2) No meat may be stacked directly on the floor.

(3) Warm carcasses may not be loaded into a chiller containing chilled meat.

(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.

(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 packed.

(7) No non-food 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

42. (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

43. (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) Freezers and chillers 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

44. (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 practise.

(4) Loading of carcasses and meat for transport

Loading and transport in general

45. (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 with 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) Chilled red meat carcasses, sides and quarters must be suspended without touching the floor.

(5) No unwrapped meat may be loaded directly onto the floor.

(6) 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.

(7) 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.

(8) 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 regulations 14 - 17; 55(h)]

Water and equipment

46. (1) There must be available for sanitation purposes –

(a) potable or drinking water;

(b) hot water at a minimum temperature of 82°C in sterilizers for disinfecting hand equipment;

(c) water at 40°C at hand wash basins for washing of hands; and

(d) water at 40°C for general cleaning purposes.

(2) The owner must supply all the necessary equipment needed for sanitation.

Sanitation programmes

47. (1) Sanitation programmes must be approved by a registered inspector.

(2) A detailed post production 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 lairages;

(d) technical sheets of chemicals used must be provided with reference to 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

(f) 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 animal 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

48. (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 System (HMS)

49. The owner of an abattoir must –

(a) provide the provincial executive officer with a documented Hygiene Management System containing detailed information on control 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

50. A document management system must provide for –

(a) the retrieval of documents relating to an identified slaughter batch;

(b) the recording of each slaughter batch containing information regarding date of slaughter, species slaughtered, 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

51. The owner must prepare an updated schematic plan of the abattoir to 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 take place in such rooms;

(c) the flow of the product;

(d) ancillary structures on the premises;

(e) the required temperature as well as the 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 building; and

(h) boundaries, indicating entrances and exits to and from premises.

Flow diagram of slaughter process

52. The owner must prepare 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 animals 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

53. The owner must prepare a list of all potential biological, chemical or physical hazards that may occur at each step of the process, including –

(a) unacceptable contamination or recontamination 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

54. The owner must prepare written hygiene management programmes (HMP) for approval by the provincial executive officer, to prevent, eliminate or reduce hazards mentioned in regulation 53 to acceptable levels and must –

(a) ensure that management 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 a written record of measures taken must be kept.

Hygiene Management Programmes (HMP)

55. The owner of an abattoir must implement –

(a) a HMP for ante-mortem inspection, including control measures to –

(i) ensure that all animals which for some reason or other cannot be processed into safe meat are identified and handled in accordance with Part VIII;

(ii) identify animals with diseases and conditions of which symptoms may not be visible during post-mortem meat inspections;

(iii) identify animals with zoonotic diseases;

(iv) identify animals with highly contagious diseases or diseases controlled under the Animal Health Act, 2002 (Act No. 7 of 2002); and

(v) identify animals that pose a high contamination risk, such as those with septic conditions or animals that are excessively soiled; and

(vi) ensure that injured animals in obvious pain are presented for emergency slaughter or preferential slaughter without undue delay;

(b) a HMP for slaughter and dressing, including –

(i) control measures (CM) to ensure that no contamination of meat and edible products occur from –

(aa) the external surface of the animal 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;

(iv) a programme for the daily checking of carcasses for soiling to provide for regular checking of a representative sample of carcasses throughout the day 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 meat inspector (SMI) assisted by the registered veterinarian must monitor meat inspection by means of implementation of written control measures to ensure –

(i) that meat inspection is done according to Part VI;

(ii) the competency of the meat inspectors and meat examiners;

(iii) the personal hygiene of the meat inspectors and meat examiners;

(iv) that heads, red and rough offal are correlated to the carcasses of origin;

(v) the security of detained carcasses and organs;

(vi) the security of provisionally passed carcasses and organs;

(vii) the security of the stamp of approval;

(viii) the security of condemned material;

(ix) the implementation of standard operational procedures (SOP's) for –

(aa) emergency slaughter;

(bb) preferential slaughter;

(cc) provisional slaughter;

(dd) slaughter of cattle which have reacted positively to Brucellosis and Tuberculosis tests done on the farm and branded with the "C" and "T" brand marks;

(ee) dirty animals; and

(ff) dropped meat;

(d) a HMP for personal hygiene of workers in terms of which –

(i) a general code of conduct , 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 control measures to ensure the continuous availability and accessibility of sterilizers in good working order at water temperatures of 82 ^{o}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 control 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 the 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, 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 must be described in detail including aspects such as method, frequency and target results;

(vi) for the training of cleaning teams 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 processing line during processing, 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 effectiveness 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 repeated consistent 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 that 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; and

(iii) training programmes for persons working with poisons;

(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) control measures to prevent contamination in store rooms must be provided; and

(iii) control 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 plan must be provided that indicates the layout of all the chillers, freezers and processing 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 a room must be representative of the temperature in that 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)]

Visitors entering an abattoir

56. 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 59(1).

Medical records of employees

57. (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

58. 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

59. (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 and handled 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 personal 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

60. (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

61. Personnel who handle foodstuffs must –

(a) shower before assuming duties; and

(b) wash hands and forearms 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

62. (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

63. 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 ANIMALS AND SLAUGHTER PROCESS

[Section 11 (1)(h)]

Requirements for vehicles

64. (1) To transport animals for slaughter at an abattoir –

(a) the floors of the vehicle –

(i) must be solid without openings between different decks that could cause contamination of animals on a lower deck; and

(ii) must be non absorbent and slip free;

(b) sides and partitions –

(i) may not be lower than 1 800 mm for cattle and 750 mm for smaller animals; and

(ii) partitions must be installed at every 3 m of loading space if the vehicle is longer than 4m;

(c) shade must be provided for pigs in transit;

(d) ventilation in the vehicle must be ensured; and

(e) the loading space may not –

(i) have sharp angles, corners, protrusions or holes that may injure animals; or

(ii) have loose objects stored between animals.

(2) Minimum required floor space per animal on a vehicle is –

(a) 1.4 sq. m per adult bovine or equine;

(b) 0.3 sq. m per small calf;

(c) 0.4 sq. m per sheep or goat;

(d) 0.3 sq. m per porker;

(e) 0.4 sq. m per baconer; and

(f) 0.8 sq. m per adult other pig.

(3) There must be partitions on the vehicle to separate –

(a) bulls and cows or heifers;

(b) adult and young animals;

(c) different species;

(d) fractious and normal animals; and

(e) injured or blind and normal animals.

Vehicle Hygiene

65. The owner of a vehicle must ensure that the vehicle used to transport animals to an abattoir is kept in a clean and hygienic condition.

Offloading [Also see regulation 19]

66. (1) Animals arriving at an abattoir must be offloaded immediately by trained personnel.

(2) Animals must be offloaded in a calm manner to avoid excitement, fear, stress and injury.

(3) No electrical prodding of pigs and calves is allowed.

(4) Animals may not be picked up by their heads, fleece, skin, ears, tails, horns or legs neither may animals be forced to jump from different levels or over gaps during offloading.

Rest Periods

67. Animals must rest overnight in lairages before slaughtering, but if a registered inspector is satisfied that they are rested, they may be slaughtered on the day of arrival provided that they have had a rest period of not be less than 1 hour.

Lairaging [Also see regulation 20; 21; 22]

68. (1) Animals awaiting slaughter must be held in lairages and pens.

(2) Lairages must be cleaned after each batch of animals has been removed.

(3) Clean drinking water must be available at all times for animals awaiting slaughter.

(4) Animals may not be kept in a lairage or pen for longer than 72 hours, but in the case of calves and pigs for not longer than 48 hours.

(5) Sub regulation (4) does not apply to Judas goats for which must be provided –

(a) specific roofed pens with suitable bedding sited away from the slaughter area;

(b) sufficient and suitable feed on a daily basis; and

(c) veterinary treatment as required.

(6) Judas goats mentioned above must not be allowed to breed and castrated males must preferably be used.

(7) Animals kept in lairages and pens for longer than 24 hours for monogastrics or longer than 48 hours for ruminants, must be fed.

(8) Unweaned pigs and calves under the age of three months and unweaned lambs under two months awaiting slaughter for a period of 12 hours or more, must be fed with grain in the case of pigs, and with milk or milk substitute in the case of calves, lambs and kids with the understanding that such milk must be fed with a bottle or other method appropriate for such animals.

(9) Where animals are fed in a lairage or pen, feed may only be placed in a hay rack, trough or other suitable container.

(10) The following animals may not be penned together:

(a) bulls and cows or heifers and cows;

(b) any young animals and adults;

(c) animals of different species;

(d) fractious and normal animals; and

(e) cattle with long and short horns.

(11) Animals that gave birth in vehicles or in lairages must be kept in isolation pens together with their young pending a decision of the veterinarian which will include having the young removed from the abattoir or destroyed, subject to quarantine situations, and with the understanding that animals that have given birth may not be slaughtered within three days.

Herding [See also regulations 23; 24]

69. (1) Animals in lairages, pens, passages and crushes must be handled calmly and humanely, without hitting or shouting.

(2) Prodders must be battery operated and may not be used when animals are already moving forward.

Emergency slaughter

70. (1) Animals injured during transportation, off-loading or lairaging must be slaughtered without delay to prevent further suffering by the animal.

(2) Animals which are injured and cannot walk must be shot and bled where it is situated, on the vehicle or in the lairage and transported to the emergency slaughter area.

Isolation [See also regulation 20(m)]

71. Animals suspected of suffering from a condition that may render the meat unsafe for human and animal consumption must be isolated in a separate area and a crush-pen must be provided for further examination by a registered inspector, who is a veterinarian, for approval prior to slaughter.

Stunning [See also regulation 25]

72. At an abattoir animals must be rendered unconscious by a method of stunning referred to in regulation 73, before doing the bleeding incision.

Methods of stunning

73. (1) Animals may be stunned at an abattoir by the –

(a) captive bolt method, subject to the conditions that –

(i) the abattoir owner must ensure that the captive bolt pistol is silenced, in a good state of repair and that it is used according to the methods approved by the national executive officer; and

(ii) the correct grade of cartridge for the type of animal must be used to ensure maximum bolt speed and penetration of the skull;

(b) electrical method, subject to the conditions that –

(i) 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;

(ii) the terminals must be applied to the head of the animal in such a manner that the current passes through the brain; and

(iii) provision must be made for meters to monitor time, voltage and amperage used during stunning to assure that the manufacturers recommendations are adhered to; or

(c) any other method approved by the provincial executive officer.

(2) The rate of stunning must be controlled and be determined by the rate of bleeding and dressing.

Bleeding

74. (1) An animal must be bled within 60 seconds after stunning –

(a) in a hanging position; or

(b) in a horizontal position, provided that the animal is brought into the hanging position immediately after the bleeding incision is made.

(2) An animal must be bled by severing the jugular veins and carotid arteries on both sides of the neck using a sharp knife or, in the case of pigs and cattle, by sticking and severing the anterior vena cava or aorta at the base of the heart.

(3) A separate clean and sterilised knife must be used to bleed each animal.

Bleeding times

75. Animals may only be dressed after having bled for eight minutes for cattle and horses and six minutes for calves, pigs and sheep.

Flaying and evisceration

76. (1) Dressing must commence without delay after bleeding by –

(a) removing the head and feet and presenting them for meat inspection so that these parts correlate with the carcass;

(b) removing lactating udders, intact with the skin on, leaving the *Lnn inguinalis superficialis* on either side intact on the carcass and avoiding spillage of milk on any part of the carcass; and

(c) opening incision lines on a hide or skin with a clean sterile hand knife from the inside to the outside only (spear cuts), but a mechanical flaying knife may not be used for this purpose.

(2) Reproductive organs and any part not utilised commercially must be handled as condemned material and placed in appropriate containers.

(3) All flaying and evisceration equipment making contact with meat must be sterilized after use on each carcass.

(4) During flaying and evisceration of a carcass, contact of the exposed meat with platforms, walls, floor, outer surface of the skin or hide and soiled equipment or other material must be avoided at all times.

(5) Scalding, scraping and pre-evisceration washing of pigs must be completed in the dehairing area before moving to the evisceration area.

(6) Contamination of the carcass, meat or organs with intestinal or ruminal contents, urine, bile or milk during evisceration must be avoided and where contamination does occur, it must be cut away under the supervision of a registered inspector and not washed off with water.

(7) All organs and viscera must be made available for meat inspection and must be identifiable with the carcass of origin.

(8) Carcasses may not be cleaned, wiped or dried with a brush, cloth or any other such implement.

(9) The intestines may not be separated from the stomach or paunch during evisceration.

(10) The stomach or paunch, the intestines, uterus, urinary and gall bladders may not be opened in the slaughter area, and gall bladders may be removed intact in the dressing room or area after meat inspection and approval of livers.

(11) The carcasses of cattle or horses older than three months and pigs heavier than 92 kg must be split lengthways through the spinal column before meat inspection.

Final washing

77. (1) A carcass may be washed with running water under moderate pressure to remove bone chips from the split sternum and vertebrae and to wash off blood after completion of meat inspection.

(2) No person may apply to any carcass, meat or animal product any insecticide or antibiotic substance, or any substance which is intended to prevent the spoilage of the carcass, meat or animal product by inhibiting the activities of insects, or by preventing the development of bacteria or moulds, or for any purpose whatsoever: Provided that this does not apply to a 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.

Quartering

78. A carcass passed by a registered inspector may be quartered in an abattoir before or after chilling, but any further cutting must be done in a cutting room.

PART VI

MEAT INSPECTIONS

[Section 11(1)(j)]

A. Ante mortem inspection

Ante mortem inspections

79. (1) A registered inspector doing ante mortem inspection at a –

(a) rural abattoir, must be at least a meat inspector or, provided exemption has been granted by the provincial executive officer, a meat examiner;

(b) low and high throughput abattoir, must at least be a meat inspector.

(2) A declaration of health and origin must be provided for all animals by the owner of the slaughter stock and recorded by the abattoir owner and such health declaration must contain the following information –

(a) date of delivery;

(b) name and address of owner or farm;

(c) number of animals and specie(s);

(d) health status of the herd(s) including mortality rate; and

(e) medication, if given as well as withdrawal periods and dates.

(3) An animal must be inspected on the day of arrival at the abattoir, and the inspection must be repeated on the day of slaughter if the slaughter is not done within 24 hours of arrival.

(4) There must be a standard procedure at an abattoir to convey the information acquired in the lairages to the registered inspectors in the meat inspection area, and a method of marking specific animals for the attention of a registered inspector should be in place.

Further inspections and findings

80. (1) (a) All animals that in the opinion of a registered inspector, who is not a veterinarian, doing ante mortem inspection as described in regulation 79, are not fit for slaughter must be examined by a veterinarian who is a registered inspector

(b) The veterinarian, must decide whether such animals may be slaughtered, provisionally slaughtered or disposed of;

(2) If the veterinarian decides that an animal mentioned in sub regulation (1)(a) may be slaughtered or provisionally slaughtered, the carcass of such animal is subject to secondary meat inspection in terms of regulation 107.

(3) An animal may not be slaughtered if it is suspected that a forbidden substance has –

(a) been administered to it;

(b) been implanted in it;

(c) contaminated it; or

(d) been eaten by it.

(4) No person may slaughter an animal which is on the point of giving birth or which has given birth in transit or lairage. (see also 68(11))

Handling of dead animals

81. (1) All "dead on arrival" and "dead in pen" animals must be disposed of as condemned material in terms of Part VIII.

(2) Prior to flaying or cutting up for disposal or inspection of such animals, a blood smear to rule out the possibility of Anthrax is required.

(3) No dead or dying animal may be brought into the abattoir premises, unless it is part of a consignment of healthy animals, or may be removed from the abattoir premises.

(4) No carcass or part thereof that has been condemned may be brought into any part of the abattoir containing edible products.

(5) It is the owner's choice to have a post mortem inspection done except where required by a registered inspector or where a controlled disease under the Animal Health Act, 2002 (Act No. 7 of 2002), is suspected in which case a state veterinarian must be notified.

(6) The place and method of flaying dead animals for the purpose of regaining skins must be done according to a protocol approved by the provincial executive officer.

Quarantine

82. (1) All animals suffering from a controlled disease contemplated in the Animal Health Act, 2002 (Act No.7 of 2002), must be moved to the abattoir under cover of a "red cross" permit issued by a state veterinarian at the farm and the arrival of the consignment at the abattoir must be confirmed to such state veterinarian.

(2) If an animal is suffering from or is suspected of suffering from a controlled disease contemplated in the Animal Health Act, 2002 (Act No.7 of 2002), or if any animal has tested positive on the farm for brucellosis or tuberculosis and bears a C or T brand mark, and is not accompanied by a "red cross" permit, a state veterinarian of the Provincial Directorate: Veterinary Services, in whose area the abattoir is situated, must be notified immediately.

(3) In the event of an abattoir being declared a prohibited or restricted area under the Animal Health Act, 2002 (Act No.7 of 2002), the provincial executive officer may instruct the owner to slaughter an animal under conditions laid down by that officer.

(4) Vehicles that transported animals suffering from a controlled disease must be washed and disinfected as determined by a state veterinarian before leaving the abattoir premises.

Guidelines

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

B. Primary meat inspections

Provisions for meat inspection personnel

84. The provincial executive officer may determine the number of meat inspectors or meat examiners required in an abattoir after having considered the abattoir design, number of inspection stations, line speed, different species, structural and managerial aspects.

General

85. (1) No carcass, part thereof, rough or red offal may be sold or dispatched from an abattoir unless inspected and approved by a registered inspector and marked with the "PASSED" mark, as contemplated in Part VII.

(2) All relevant information, including ante mortem and health records, must be taken into consideration when doing meat inspection.

(3) A person may not remove, cut or debone any carcass or meat prior to inspection.

(4) A person may not remove any sign or evidence of any disease, condition, contamination or soiling by washing, trimming or any other manner prior to meat inspection, unless it is done under the supervision of a registered inspector.

(5) No lymph nodes may be removed prior to meat inspection.

(6) Heads, feet, rough and red offal must be identifiable with the carcass of origin until inspection is done.

(7) Any carcass, meat or viscera which, in the opinion of the registered inspector, is not fit for human or animal consumption must be detained for secondary inspection.

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

(1) Cattle

Inspection of cattle carcasses

86. (1) The registered inspector must inspect a carcass by means of observation, palpation, smell and, where necessary, incision and must take into consideration –

(a) its state of nutrition;

(b) its colour;

(c) its odour;

(d) its symmetry;

(e) the efficiency of its bleeding;

(f) any contamination;

(g) its pathological conditions;

(h) any parasitic infestation;

(i) any injection marks;

(j) any bruising and injuries;

(k) any abnormalities of muscles, bones, tendons, joints or other tissues; and

(l) the age and sex of the animal from which it was derived.

(2) When inspecting the hindquarter, a registered inspector must inspect bilaterally –

(a) the parietal peritoneum, by observation;

(b) the *Lnn iliaci mediales et laterales* and the *Lnn subiliacus,* by multiple incisions;

(c) the *Lnn inguinalis superficialis,* by multiple incisions;

(d) the muscular part of the diaphragm, by making two incisions approximately 25 mm apart and removing the peritoneal layer to expose the muscle; and

(e) the kidneys, by exposure or incisions if necessary and the *Lnn. renalis* by incisions if necessary.

(3) When inspecting the forequarter, the registered inspector must inspect bilaterally –

(a) the parietal pleura by observation;

(b) the *Lnn cervicalis superficialis,* by palpation; and

(c) the *M triceps brachii,* by making one deep transverse incision through the distal part of the muscle.

(4) The sternum, ribs, vertebrae and spinal cord must be inspected on carcasses which have been split.

Inspection of cattle heads

87. (1) When inspecting the head the registered inspector must inspect bilaterally –

(a) the *Lnn mandibulares, Lnn parotidei,* and the *Lnn retropharyngiales,* by multiple incisions; and

(b) the external masseters *(M. masseter),* by making two deep linear incisions parallel to the mandible, and the internal masseters (*M. pterigoideus medialis),* by making a single deep linear incision.

(2) The registered inspector must observe and palpate the tongue.

(3) The registered inspector must observe the skin (or external surface of de-masked heads), lips, gums, hard and soft palates, eyes and nostrils.

(4) The tonsils must be removed after inspection as part of the slaughtering process and condemned.

Inspection of feet

88. The feet must be inspected by observation.

Inspection of cattle red offal

89. When inspecting the red offal, the registered inspector must inspect –

(a) the surface of the visceral pleura, by observation;

(b) the liver by palpation and incisions into the gastric surface and the base of the caudate lobe to open the bile ducts;

(c) the hepatic lymph nodes, by multiple incisions into the *Ln. hepaticus*;

(d) the trachea, by a lengthwise incision and the oesophagus by observation;

(e) the lungs, by palpation and an incision in their posterior thirds perpendicular to their main axes to open the main branches of the bronchi;

(f) the *Lnn mediastinales,* by multiple incisions;

(g) the *Lnn bronchiales* bilaterally, by multiple incisions;

(h) the pericardium and the heart, by an incision made lengthwise to cut through the interventricular septum and open the ventricles and two additional vertical cuts into the split septum;

(i) the spleen, by visual inspection and if necessary by incision;

(j) the tail, by observation;

(k) the thyroid gland, by observation;

(l) both sides of the diaphragm, by observation; and

(m) the testes, by observation.

Inspection of cattle rough offal

90. When inspecting the rough offal, the registered inspector must inspect –

(a) the visceral peritoneum as well as the omentum, by observation;

(b) if necessary, the inner surfaces of the stomach and intestines, but this inspection may only take place in the rough offal room or detention area with separate equipment;

(c) the gastric and mesenteric lymphnodes (*Lnn gastrici, mesenterici, cranialis and caudalis*), by observation and, if necessary by multiple incisions.

(2) Sheep and goats

Inspection of sheep or goat carcasses

91. (1) The registered inspector must inspect a carcass by means of observation, palpation, smell and, where necessary incision, and must take into consideration –

(a) its state of nutrition;

(b) its colour;

(c) its odour;

(d) its symmetry;

(e) the efficiency of its bleeding;

(f) any contamination;

(g) its pathological conditions;

(h) any parasitic infestation;

(i) any injection marks;

(j) any bruising and injuries;

(k) any abnormalities of muscles, bones, tendons, joints, or other tissues; and

(l) the age and sex of the animal from which it was derived.

(2) When inspecting the hindquarter, the registered inspector must inspect bilaterally –

(a) the parietal peritoneum, by observation;

(b) the *Lnn iliaci mediales et laterales,* by observation;

(c) the *Lnn inguinalis superficialis, Lnn subiliacus, Lnn popliteus and Lnn analis,* by palpation;

(d) the kidneys, by exposure, observation and palpation and the *Lnn. renalis,* by palpation; and

(e) the muscular part of the diaphragm by visual inspection.

(3) When inspecting the forequarter, the registered inspector must inspect bilaterally -

(a) the parietal pleura and thoracic cavity, by observation; and

(b) the *Lnn cervicalis superficialis,* by palpation;

Inspection of sheep and goat heads

92. The registered inspector must visually inspect the head and when necessary, inspect the throat, mouth, tongue and *Lnn mandibulares, Lnn parotidei,* and the *Lnn retropharyngiales,* making incisions as required.

Inspection of feet

93. The feet must be inspected by observation.

Inspection of sheep and goat red offal

94. When inspecting the red offal, the registered inspector must inspect –

(a) the surface of the visceral pleura, by observation;

(b) the liver, by palpation and incisions into the gastric surface and the base of the caudate lobe to open the bile ducts;

(c) the hepatic lymph nodes, by multiple incisions into the *Ln. hepaticus*;

(d) the lungs, oesophagus and trachea, by observation and palpation;

(e) the *Lnn bronchiales* and *Lnn mediastinales,* by observation and palpation;

(f) the pericardium and the heart, by an incision made lengthwise to open the ventricles;

(g) the spleen, by observation and if necessary palpation;

(h) both sides of the diaphragm, by observation; and

(i) the testes, by observation.

Inspection of sheep and goat rough offal

95. When inspecting the rough offal, the registered inspector must inspect –

(a) the visceral peritoneum as well as the omentum, by observation;

(b) if necessary, the inner surfaces of the stomach and intestines, but this inspection may only take place in the rough offal room or detention area with separate equipment; and

(c) the gastric and mesenteric lymphnodes (*Lnn gastrici, mesenterici, cranialis and caudalis*), by observation.

(3) Pigs

Inspection of pig carcasses

96. (1) The Registered Inspector must inspect a carcass by means of observation, palpation, smell and, where necessary, incision, and must take into consideration –

(a) its state of nutrition;

(b) its colour;

(c) its odour;

(d) its symmetry;

(e) the efficiency of its bleeding;

(f) any contamination;

(g) its pathological conditions;

(h) any parasitic infestation;

(i) any injection marks;

(j) any bruising and injuries;

(k) any abnormalities of muscles, bones, tendons, joints or other tissues; and

(l) the age and sex of the animal from which it was derived.

(2) When inspecting the hindquarter, the registered inspector must inspect bilaterally –

(a) the parietal peritoneum, by observation;

(b) the *Lnn iliaci mediales et laterales,* by multiple incisions;

(c) the *Lnn inguinalis superficialis,* by multiple incisions;

(d) the muscular part of the diaphragm, by making two incisions approximately 25 mm apart and removing the peritoneal layer to expose the muscle; and

(e) kidneys, by exposure or incisions if necessary and the *Lnn. renalis* by incisions if necessary.

(f) The tail and if any signs of necrosis due to tail biting is observed, the carcass must be split and the spine examined.

(3) When inspecting the forequarter, the registered inspector must inspect bilaterally –

(a) the parietal pleura, by observation; and

(b) the *M triceps brachii,* by making one deep transverse incision through the distal part of the muscle. In the case of pigs weighing between 54 kg and 92 kg these incisions may be omitted provided that the heart is inspected and no cysticerci are found elsewhere in the carcass.

(4) Where the carcass has been split, the sternum, ribs, vertebrae and spinal cord must be inspected.

Inspection of pig head

97. (1) When inspecting the head the registered inspector must inspect bilaterally –

(a) the *Lnn mandibulares and Lnn parotidei,* by multiple incisions; and

(b) the external masseters *(M. masseter),* by making two deep linear incisions parallel to the mandible and the internal masseters *(M. pterygoideus medialis)* by making a single deep linear incision.

(2) The registered inspector must observe the tongue, skin, lips, gums, hard and soft palate, eyes and nostrils.

Inspection of pig red offal

98. When inspecting the red offal, the registered inspector must inspect –

(a) the surface of the visceral pleura, by observation;

(b) the liver, by palpation and incisions into the gastric surface and the base of the caudate lobe to open the bile ducts;

(c) the hepatic lymph nodes, by multiple incisions into *the Ln. hepaticus;*

(d) the trachea, by a lengthwise incision and the oesophagus by observation;

(e) the lungs, by palpation and an incision in their posterior thirds perpendicular to their main axes to open the main branches of the bronchi;

(f) the lungs, for contamination with water from the scalding tank and if contaminated such lungs may not be passed;

(g) the *Lnn mediastinales,* by multiple incisions;

(h) the *Lnn bronchiales* bilaterally, by multiple incisions;

(i) the pericardium and the heart, by an incision made lengthwise to cut through the interventricular septum and open the ventricles and two additional vertical cuts into the split septum;

(j) the spleen, by visual inspection and if necessary incision;

(k) both sides of the diaphragm, by observation; and

(l) the testes, by observation.

Inspection of pig rough offal

99. When inspecting the rough offal, the registered inspector must inspect –

(a) the visceral peritoneum as well as the omentum, by observation;

(b) if necessary, the inner surfaces of the stomach and intestines, but this inspection may only take place in the rough offal room or detention area with separate equipment; and

(c) the gastric and mesenteric lymphnodes (*Lnn gastrici, mesenterici, cranialis and caudalis*) by observation and, if necessary by multiple incisions.

(4) Horses

Inspection of horse carcass

100. (1) The registered inspector must inspect a carcass by means of observation, palpation, smell and, where necessary incision, and must take into consideration –

(a) its state of nutrition;

(b) its colour;

(c) its odour;

(d) its symmetry;

(e) the efficiency of its bleeding;

(f) any contamination;

(g) its pathological conditions;

(h) any parasitic infestation;

(i) any injection marks;

(j) any bruising and injuries;

(k) any abnormalities of muscles, bones, tendons, joints or other tissues; and

(l) the age and sex of the animal from which it was derived;

(2) When inspecting the hindquarter, the registered inspector must inspect bilaterally –

(a) the parietal peritoneum, by observation;

(b) the *Lnn iliaci mediales et laterales,* and the *Lnn subiliacus* by multiple incisions; and

(c) the kidneys, by exposure or incisions if necessary and the *Lnn. renalis* by incisions if necessary.

(3) When inspecting the forequarter, the registered inspector must inspect bilaterally –

(a) the parietal pleura, by observation; and

(b) the *Lnn cervicalis superficialis,* by palpation.

(4) Carcasses must be split after which the sternum, ribs, vertebrae and spinal cord must be inspected.

Examination of horse head

101. The registered inspector must –

(a) examine the head by observation;

(b) palpate the tongue; and

(c) observe the skin, lips, gums, hard and soft palate, eyes and nostrils.

Inspection of feet

102. The feet must be inspected by observation.

Inspection of horse red offal

103. When inspecting the red offal, the registered inspector must inspect –

(a) the surface of the visceral pleura, by observation;

(b) the liver, by palpation and incisions to open the bile ducts;

(c) the hepatic lymph nodes, by multiple incisions into the *Ln. hepaticus*;

(d) the lungs, oesophagus and trachea by observation and palpation and an incision into the trachea;

(e) the pericardium and the heart, by an incision made lengthwise to cut through the interventricular septum;

(f) the spleen, by visual inspection and if necessary by palpation;

(g) the tail, by observation;

(h) both sides of the diaphragm, by observation; and

(i) the testes, by observation.

Inspection of horse rough offal

104. When inspecting the rough offal, the registered inspector must inspect –

(a) the visceral peritoneum, by observation; and

(b) the outer surface of the stomach and intestines as well as the omentum, by observation.

(5) Parasitic intermediate stages – additional incisions and treatment

Parasitic intermediate stages and treatment

105. (1) A carcass, head and red offal found to be infested with one or more parasitic intermediate stages, which may be alive or calcified, must be detained and in bovine and pigs, two additional incisions must be made into each *M. triceps brachii,* parallel and proximal to the original incisions.

(2) If one or more parasitic intermediate stages are found on the majority of incision surfaces the carcass must be condemned.

(3) Where the infestation is not excessive the carcass and organs may be passed on condition that it undergoes treatment as described below.

(4) A conditionally passed carcass must be identified by roller marking in red ink along its entire side with the letter “M”, being a minimum of 2 cm in height.

(5) All parts belonging to the carcass to be treated, must be identified by “M” tags.

(6) Carcasses and organs must be treated by freezing –

(a) as sides in a freezer with air temperature at minus 18 °C for 72 hours;

(b) as sides in a freezer with air temperature at minus 10 °C for 10 days;

(c) to reach a deep bone or core temperature of less than minus 6 °C, confirmed by the registered inspector and in accordance with the protocol approved for the specific abattoir by the provincial executive officer;

(d) after deboning, in accordance with a protocol approved by the provincial executive officer and –

(i) the container or carton in which deboned meat is packed must be marked with the letter “M” and the date of introduction into the freezer must be indicated;

(ii) the core temperature of the meat inside the container must be below minus 6 °C before it can be released by the registered inspector.

(e) in portions in a chest type freezer according to a protocol approved the provincial executive officer.

(7) Visible parasitic intermediate stages must be removed from the meat of a carcass that is conditionally passed and treated as described above.

(8) Records of core temperatures, freezer temperatures and batches of containers, carcasses and organs introduced for freezing must be kept by the abattoir owner for at least six months, and must be available for inspection purposes.

C. SECONDARY MEAT INSPECTIONS

General

106. (1) Suspect carcasses found during primary meat inspections in terms of sub part B, must be marked "detained" and must be subjected to secondary meat inspection by a registered inspector who is a veterinarian.

(2) A secondary inspection, on a carcass must reveal the –

(a) species, age and sex;

(b) clotting and staining characteristics of the blood;

(c) organ or part of the carcass affected;

(d) condition or disease and the probable cause thereof;

(e) judgement and the motivation therefore where applicable.

(3) Depending on the said finding, the carcass, organ or meat may be –

(a) passed;

(b) conditionally passed, subject to treatment;

(c) partially passed by removing the condemned part; or

(d) totally condemned.

(4) Where a carcass is not passed, the owner may request a written certificate.

Emergency slaughtered animals

107. (1) The meat of animals which were referred to a veterinarian, who is a registered inspector, during ante mortem inspection, as contemplated in regulation 80, must be examined by such veterinarian who must pay particular attention to –

(a) blood content of intercostal veins, the small vessels beneath the serosa of the abdominal wall and in the retroperitoneal fat in the walls of the pelvis;

(b) all visible lymph nodes after the carcass has been split and examine and loosen a shoulder and open an acetabulum from the medial aspect to observe the exposed connective tissue, fat, lymph nodes and articular surface; and

(c) the condition of the musculature and abnormal odours and colour of the carcass.

(2) If regarded as necessary by the veterinarian, the carcass or meat must be subjected to laboratory examination in order to make a final decision.

Records

108. The results of the ante mortem examination, primary meat inspection and secondary meat inspection must be recorded, and where zoonotic and controlled diseases, contemplated in the Animal Diseases Act, 1984 (Act No. 35 of 1984), are diagnosed, the local state veterinarian must be notified on the day of slaughter.

Guidelines

109. A registered inspector who is a veterinarian, must acquaint him/her-self of all further guidelines issued by the national executive officer regarding secondary meat inspections.

D. GENERAL REQUIREMENTS FOR PERSONS DOING MEAT INSPECTIONS

Required qualifications for other persons doing meat inspection at red meat abattoirs

110. The other duly qualified persons to perform meat inspection services as contemplated in section 11(l)(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 Red Meat Examiners which is approved by the national executive officer and accredited by South African Qualifications Authority (SAQA).

Registration as registered inspector with provincial executive officer

111. Persons contemplated in section 11(l)(c) of the Act wishing to provide meat inspection services must register with the provincial executive officer in order to perform these services at a specified abattoir.

PART VII

MARKS AND MARKING

[Section 11(1) (m)]

Specifications for stamps, marks and ink used

112. (1) All stamps or roller marks used to mark any carcass or meat must be constructed of a non-toxic, non corrosive material and must be so constructed as to be readily cleanable.

(2) The following stamps are required:



(Rural)



(Low throughput)



(High throughput)

(3) The stamps must contain –

(a) the abattoir registration number; and

(b) the wording shown in sub regulation (2) which must be in at least two official languages, one of which must be English.

(4) The minimum sizes of stamps are 60 mm in diameter for the round mark shown in sub regulation (2).

(5) The letters on the stamps must be readable and may not be less than 8 mm high.

(6) Marks printed on wrapping material may be smaller than the sizes stated in sub regulations (4) and (5) to suit particular circumstances provided they are approved by the provincial executive officer.

(7) A purple coloured ink is required where stamps are applied to carcasses or meat and must be manufactured of harmless, edible ingredients approved for use on foodstuffs as described in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(8) The marks must be placed, in case of –

(a) cattle, sheep, pig and horse carcasses, on each quarter of the carcass and for pigs, an additional stamp on the head; and

(b) cattle, calves and horses, on the heads, if skins are removed.

Roller-marking

113. In addition to regulation 112, the owner may use a method of roller marking on red meat carcasses, where such marking contains the words and number stated in regulation 112(3), provided that such roller mark may only be used at abattoirs where meat classification is done.

Wrapping, packing and labelling at export approved cutting plants

114. (1) All labels used on 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 information required by regulation 112(3) as well as any other information required by the provincial executive officer.

(2) Where products are individually wrapped, food grade wrapping material on which the mark of approval is printed or a label, printed with such mark, must be used and wrapping bearing the mark of approval may not be re-used after opening.

(3) In the case of bulk packing, containers or cartons must be clearly marked with a facsimile of the mark of approval clearly visible and of readable size.

(4) A container must be clearly marked on both ends with 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 date of packaging to be determined; and

(e) directions regarding the temperature at which the product must be stored.

Security of stamps

115. (1) The stamp of approval must be kept and used under control of a registered inspector;

(2) when not in use the stamp must be kept in safe custody to the approval of the registered inspector; and

(3) a stamp of approval must never be used at an abattoir where the abattoir number differs from the number on the stamp.

Use of marking equipment

116. (1) Stamps and roller marking equipment must be cleaned and sterilized regularly during use.

(2) All marking equipment must be kept hygienically, away from the floor and other dirty surfaces.

(3) Marks must be applied in such a manner that it is clearly legible on the carcass or meat.

General

117. (1) No person may 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 by trimming, and such meat must be condemned.

PART VIII

TREATMENT OF CONDEMNED MATERIAL

[Section 11(1)(r)]

Handling of condemned material

118. (1) Carcasses, portions thereof or any edible products in an abattoir, which cannot be passed for human or animal consumption, must be –

(a) portioned and 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 not more than 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

119. 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 obnoxious colorant approved for the purpose; 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.

Requirements for sterilizing plants

120. (1) A sterilizing plant must comply with the general requirements for premises, structures and equipment set out in regulations 8 to 18, which apply with the necessary changes.

(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

121. (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 their 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

122. (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

123. (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 sealable;

(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

124. (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 14(1)(d)][Section 22(1)(h)]

Exportation of meat

125. (1) Meat may only be exported from abattoirs or plants that are graded as high throughput 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

126. (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.

(b) Any person who knowingly provides false information on an application form for an import permit is guilty of an offence and liable on conviction to the penalties referred to in section 22(3) of the Act.

(2) The manner in which imported meat that has been offloaded 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 imported 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;

(f) 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 ANIMALS FOR OWN CONSUMPTION AND FOR RELIGIOUS AND CULTURAL PURPOSES

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

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

127. (1) A person may not in a 14 day period for own consumption slaughter more than –

(a) one cow, bull or ox;

(b) one equine animal;

(c) two pigs;

(d) two calves;

(e) four sheep/goats;

(f) four category B game animals;

(g) fifteen category C game animals;

(h) twenty five rabbits;

(i) twenty five head of poultry;

(j) one ostrich; or

(k) five crocodiles

(2) A person may only slaughter animals 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 animals 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 animals may be slaughtered.

(5) The parts of animals 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 animals, not in an abattoir, for religious purposes of the Muslim faith

128. (1) The slaughter of animals for purposes of the Muslim faith may only be performed by a person –

(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;

(b) obtain written permission thereto from the owner of the land where such slaughtering will take place; and

(c) ensure that only healthy animals are slaughtered.

(3) The parts of animals 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.

(4) Meat obtained from an animal slaughtered under this regulation may only be distributed as prescribed by Islamic Law.

(5) Any other legal provisions regulating the keeping and slaughtering of animals 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 animals, not in an abattoir, for indigenous religious or cultural purposes

129. (1) A person who slaughters animals for indigenous religious or cultural purpose must –

(a) obtain prior written permission thereto from the local authority of the area where such a slaughtering occurs;

(b) obtain written permission thereto from the owner of the land where such slaughtering will take place; and

(c) ensure that only healthy animals are slaughtered.

(2) The parts of animals 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.

(3) Any other legal provisions regulating the keeping and slaughtering of animals 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 animals in abattoirs

130. Ritual slaughter of animals 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

131. 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.

(c) Include the fee as stated in Table 1 with the application.

Short title

132. These regulations are called the Red Meat Regulations, 2004.

TABLE 1

TARIFFS, RATES AND SCALES FOR SERVICES PROVIDED BY THE NATIONAL DEPARTMENT OF AGRICULTURE

NATURE OF SERVICE PROVIDED	TARIFF APPLICABLE FROM 1 APRIL 2004	REMARKS
Tariff payable for import permits for animal products: (i) Issue of import permit (ii) Issue of master permit (iii) Inspection of imported meat	 R 90,00 per permit R 700,00 per permit 5 cents per kg of meat applied for to be imported, pay-able in advance with the application for a veterinary import permit	Section 13(2)
Inspection of meat and export certification at export plants where the National Department Agriculture has permanent personnel	45% of actual costs Overtime: 80% of actual costs	Section 22(1)(d) Section 14(1)(c)
Export certification at export installations where the directorate does not have permanent personnel	R 180,00 per hour or part of an hour (travel time to and from included) plus subsistence and travel allowance	Section 14(1)(c)
Appeal to the MEC or the Minister.	R200 per appeal	Section 18(2)