

GAME

ABATTOIR HANDOUT

GAME ABATTOIR **HANDOUT INDEX**

PAGES

- 3 - Application for Certificate of Registration
- 4 - Tariffs and Fees
- 5 - Contact List
- 6-7 - Details that must be included on the plans
- 8 - Ideal ablution layout
- 9 - Upgradable Rural Game Abattoir index
- 10 - Rural Game Abattoir Layout
- 11-21 - Grades of abattoirs & Structural requirements as per legislation
- 22 - Loading and transport of meat
- 23-24 - Hygiene requirements for persons entering an abattoir

Annexure A: Environmental Pre-Application Checklist for Environmental Affairs (9 Pages)



APPLICATION FOR A CERTIFICATE OF REGISTRATION IN TERMS OF THE MEAT SAFETY ACT (No. 40 of 2000)

- 1. Name of Owner: Address of Owner: Name of Abattoir: Name of Operator: Telephone Number:
2. Site Address:
3. Maximum daily/hourly throughput per day: Cattle, Sheep/Goats, Pigs, Poultry, Game, Other (specify)
4. Arrangements regarding Meat Inspection: Name of Inspection Body: Personnel Strength: Veterinarians, Meat Inspectors, Meat Examiners, Laboratory Personnel
5. Adequate & acceptable water/electricity supply. Yes / No - If NO, what alternative arrangements will be made:
6. Nature & extent of industries on adjacent properties:
7. Is the property zoned as a food handling premises:
8. How will the abattoir effluent be disposed of:
9. How will condemned material (carcasses, organs, paunch content, feather etc) be disposed of:
10. Is preliminary purification of effluent on the premises possible if required by the local authority: YES / NO
11. The local authority stated in writing that there is no objection to the abattoir (letter attached).
12. The abattoir shall, apart from the Meat Safety Act (No. 40 of 2000) and co-operation with the local authority, comply with all relevant legislation.
13. Application fee of R attached.

I (full name) declare that the above information is correct.

APPLICANT SIGNATURE DATE: Please return to the Deputy Manager, Veterinary Public Health - Private Bag X6005, Hilton, 3245. A copy of the operator's ID document must accompany this application.



Directorate: VETERINARY PUBLIC HEALTH

Enquiries : T.A. Sikhakhane Telephone: 033-343 8418 Private Bag : X6005
Imibuzo : Ucingo : Isikhwama Seposi : Hilton
Navrae : Telefoon : Privaat Sak : 3245

Reference: 11/3/32/1 Fax : Date : 01 April 2015
Inkomba : iFeksi : Usuku :
Verwysing: Faks : Datum :

TO ALL ABATTOIR OWNERS

TARIFFS/FEEES – VETERINARY PUBLIC HEALTH

In keeping with a tariff structure laid down by the National Government, the Kwazulu-Natal Treasury has been compelled to introduce the following tariffs/fees with immediate effect:

1. CERTIFICATE OF REGISTRATION:

- Red Meat Abattoirs R390.00
- Poultry/Rabbit Abattoirs R390.00
- Ostrich Abattoirs R390.00
- Rural Abattoirs R 85.00

2. PLAN EVALUATION:

2.1 Plan Evaluation (Existing)
Plan Evaluations for extensions and upgrades/improvements R120/hour.

2.2 Plan Evaluation (New)
High Throughout Abattoirs:

- Red Meat Abattoirs - 25 units or more - R750.00
- Poultry Abattoirs – 1500 units or more - R750.00

Low Throughout Abattoirs:

- Red Meat Abattoirs <25 units - R300.00
- Poultry <1500 - R300.00
- Rural Abattoirs - R 85.00

ONLY BANK GUARANTEED CHEQUES WILL BE ACCEPTED!

All cheque payments must be made to: **KZN Prov Gov Agriculture**

Should you have any queries pertaining to the above, please do not hesitate to contact this office.

**MANAGER
VETERINARY SERVICES (KZN)**

CONTACT LIST

1. KZN Agriculture & Rural Development – Directorate: Veterinary Services - Sub Directorate: Veterinary Public Health (South Region)

Attention: Dr. L. van Aswegen
Private Bag X6005
Hilton, 32045

Tel. 033-343 8418
Cell 076 221 9490

2. Department of Environmental Affairs (KZN), Chief Directorate Environmental Management:

Pietermaritzburg Office
Tel. 033-347 1820

3. Department of Water Affairs & Forestry

Dundee Office

Tel. 034-212 3571

Durban Office

Tel. 031-336 2811

GAME ABATTOIRS: DETAILS THAT MUST BE INCLUDED ON THE PLANS

The under mentioned points relate to certain details that are required and necessary in order for the abattoir plans to be assessed from a hygiene point of view.

1. Site Plan Scale 1:200 or 1:500
 - a) True North and prevailing wind direction must be shown.
 - b) Natural slope of the ground.
 - c) Fencing, gates and roads on and adjacent to the site.
 - d) Physical separation of “clean” and “dirty” section where applicable.
 - e) Nature of the road and other surfaces on the premises.
 - f) Water and power supply (origin).
 - g) Sewerage and storm water drainage.
 - h) Abattoir and related buildings/facilities, including eating/dining facilities for workers.
 - i) Structure and nature of industries adjacent to the proposed abattoir site.
 - j) Daily maximum throughput of Category A, B and/or C.

2. Abattoir Floor Plan Scale 1:50
 - a) Flow patterns of product and personnel must be indicated.
 - b) Carcass rails (dressing/chillers) and equipment (e.g. platforms, sterilisers) must be shown in the actual positions. All overhead rail heights must be indicated.
 - c) Fall and drainage of floors (1:60).
 - d) Drainage of equipment (hand wash basins, sterilisers). It is unacceptable that drainage take place across a floor.
 - e) Meat inspection points with necessary equipment.
 - f) Intensity of artificial lighting.
 - g) Wash hand basin/s must be foot or knee operated, provided with hot and cold water (or mixed at 40°C) and liquid soap. A wash hand basin must be located within 3 meters of all work stations.
 - h) Steriliser/s operating at 82°C.
 - i) Wash points – hose on reel – hot and cold water (or mixed at 40°C).
 - j) Windows that can open must be equipped with fly-screens.
 - k) All entrance doors must be self-closing.
 - l) The building must be bird and rodent proof as far as possible.
 - m) Ante-chamber/s with wash hand basin, soap dispenser, hand drying facilities, boot wash, hooks for aprons and refuse bin.
 - n) Overhead cold wash after meat inspection.

3. Abattoir Sections Scale 1:50
 - a) Nature of ceiling, rails and roof construction.
 - b) Details in respect of wall/wall and wall/floor connection (coved), window sills (45°) and hatches (sloped towards “dirtier” side).
 - c) Gutters and drain pipes.

4. Abattoir Elevations Scale 1:50

- a) Nature of external wall surfaces.
- b) Windows – metal frames with fly-screen where applicable.
- c) Doors – nature and self-closing.

5. Change room/Toilet Scale 1:50

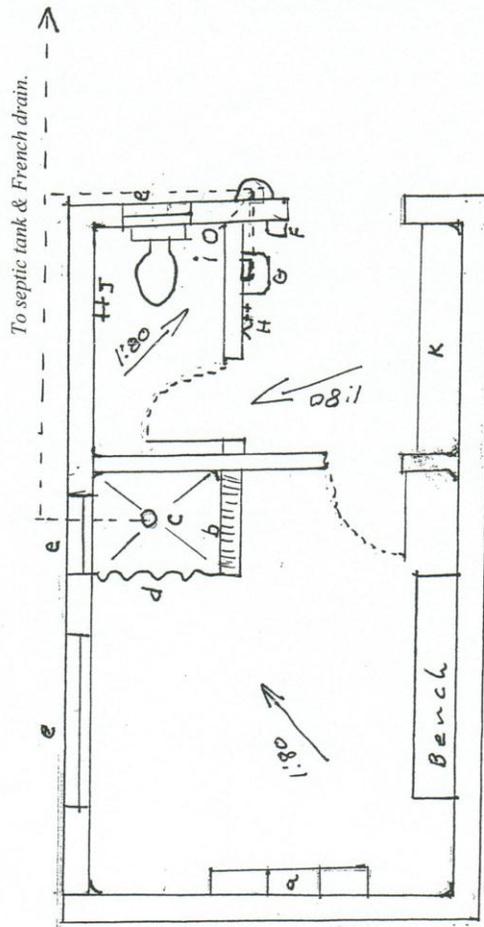
- a) Refer to standard plan for ideal lay-out.
- b) Floor slopes and drainage associated with hand wash basins, showers and toilets must be shown.
- c) A wash point is required.
- d) Sections and elevations as per abattoir plan above.

ABLUTION FACILITIES

(Sketch not according to scale)

Index

- (a) Lockers (wire) – off the floor.
- (b) Shower – to slope 45° to shower.
- (c) Shower – hot and cold water, soap dish.
- (d) Curtain.
- (e) Windows – no fly screens needed. Sills to slope 45°.
- (f) Disposable towels.
- (g) Wash hand basin – soap dispenser, knee or foot taps (hot & cold water).
- (h) Hot and cold water with hose holder.
- (i) Floor drain.
- (j) Toilet paper holder.
- (k) Cupboard – for toilet paper, overall etc. (not compulsory).



Notes:

1. Adequate lighting.
2. Male and female should be separate.
3. Toilet must be outside the change-room.
4. May not have direct access into abattoir.
5. Corners to be rounded off.

UPGRADABLE RURAL GAME ABATTOIR

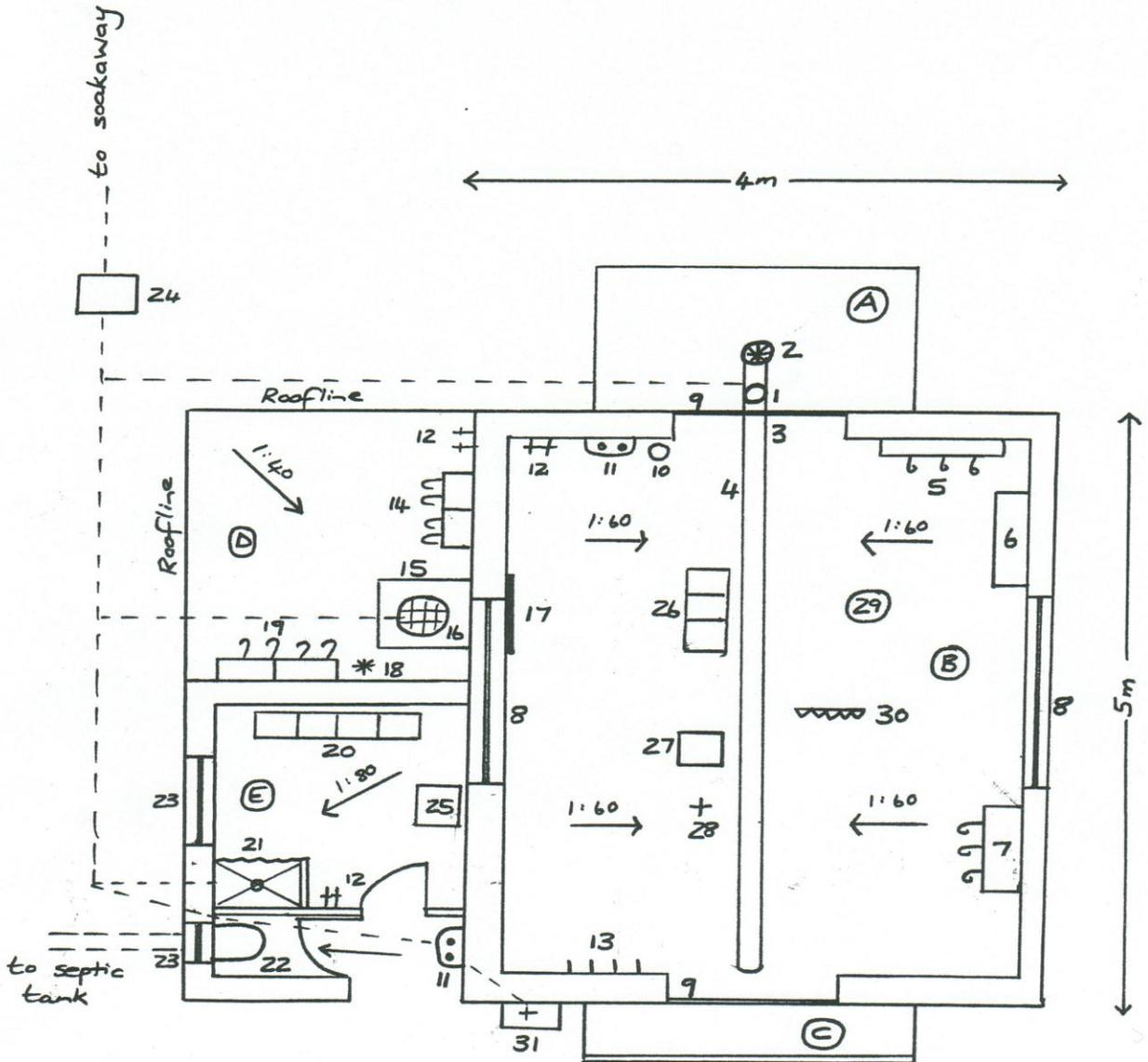
INDEX

- A. Offloading of game animals.
 - B. Dressing area.
 - C. Dispatch area.
 - D. “dirty” offal area (if brought to abattoir).
 - E. Ablution facilities.
-
- 1. Drain outlet.
 - 2. Hoist (for larger animals).
 - 3. Crawl beam.
 - 4. Spoon type drain under beam.
 - 5. Hooks for heads.
 - 6. Platform for feet.
 - 7. Hooks for red offal.
 - 8. High windows with fly-screens.
 - 9. Door – smooth, impervious.
 - 10. Sterilizer – 82°C.
 - 11. Wash hand basin – foot/knee operated, hot and cold water.
 - 12. Hose point – hot & cold water. Hose reel provided.
 - 13. Apron hooks.
 - 14. Offal hooks.
 - 15. Paunch opening table.
 - 16. Grid.
 - 17. Locakble hatch.
 - 18. Overhead cold wash point.
 - 19. Paunch washing cabinet with hooks.
 - 20. Wire lockers.
 - 21. Shower with hot and cold water.
 - 22. Toilet.
 - 23. Window – no fly-screens required.
 - 24. Fat and solids trap.
 - 25. Storage cupboard.
 - 26. Dressing platform.
 - 27. Inspection platform/steps.
 - 28. Overhead cold wash.
 - 29. Container for hides.
 - 30. Splitting saw (if required).
 - 31. Bootwash – cold water, soap and brush.

NOTES

The area around the abattoir must be dust and mud-free (grass/cement/gravel). The offloading and dispatch areas must be cemented, drained and curbed. It is important to have adequate lighting and ventilation in the abattoir.

Rural Game Abattoir



Not to scale !

PART II

REQUIREMENTS FOR THE REGISTRATION OF GAME ABATTOIRS

[Section 11.(1)(a)]

A. Throughput and other requirements for grades

Requirements for rural game abattoirs

4. Considering the requirements set out in part II B (1), for an abattoir to be graded as a rural game abattoir –
- (a) the throughput may not exceed 10 units per day;
 - (b) the premises must be fenced and provided with a gate to control access of people and animals;
 - (c) it must consist of a room equipped with hanging facilities where harvested game carcasses or partially dressed game carcasses are dressed and such room must have an air temperature of not more than 12°C when chilled carcasses are handled;
 - (d) if windows are not glazed, fly screens must be provided;
 - (e) curbed and drained areas, must be provided adjacent to the abattoir for –
 - (i) handling, washing and keeping rough offal; and
 - (ii) to hold containers with inedible products prior to removal.
 - (f) doors must be provided –
 - (i) where harvested game carcasses or partially dressed game carcasses are offloaded into the abattoir;
 - (ii) where dressed or partially dressed carcasses and red offal are dispatched this door may be the same as (f)(i) if these functions are done at different times; and
 - (iii) between the dressing room and the adjacent area referred to in (e);
 - (g) hand washing facilities must be provided in the abattoir;
 - (h) a sterilizer adjacent to a hand wash basin must be provided;
 - (i) toilet and hand wash facilities must be provided;
 - (j) facilities to store items needed in the daily process must be provided;
 - (k) the design must allow for future upgrading of the facility.
 - (l) separate chillers must be provided for –
 - (i) partially dressed game carcasses;
 - (ii) dressed carcasses and red offal;
 - (iii) rough offal; and
 - (iv) the proximity of these chillers to the abattoir must be such as not to compromise hygiene standards and be acceptable to the provincial executive officer.

- (m) the chiller referred to in (l)(i) may be substituted with a chiller truck connected to the receiving area by docking seals;
- (n) the chiller referred to in (l)(iii) may be omitted if rough offal is removed from the abattoir on a continuous basis but within four hours after evisceration or receiving; and
- (o) where freezing facilities are not provided for treatment of conditionally passed carcasses affected by parasitic intermediate stages (measles) at the abattoir, such facilities may be arranged elsewhere with the approval of the provincial executive officer.

Requirements for low-throughput game abattoirs

5. Considering the requirements set out in part II B (1) and (2), for an abattoir to be graded as a low throughput game abattoir –
 - (a) a maximum throughput of 30 units per day may not be exceeded, provided that the provincial executive officer may determine a lower maximum throughput for an abattoir on grounds of the capacity of the receiving area, hourly throughput potential relative to available equipment and facilities including hanging space, chiller capacity;
 - (b) the premises must be fenced and provided with a gate to control access of people and animals;
 - (c) a door equipped with docking seals for offloading harvested game or partially dressed game carcasses and red offal must be provided;
 - (d) a facility where transport trucks must be sanitized after offloading must be provided;
 - (e) a receiving area with hanging facilities to accommodate at least 20% of throughput of game carcasses of different categories and red offal must be provided and such area must have an air temperature of not more than 12°C when chilled carcasses are handled;
 - (f) a hoist for the hanging of category B game must be provided;
 - (g) holding chillers must be provided to accommodate partially dressed carcasses received prior to dressing;
 - (h) the chillers referred to in (g) may be substituted with a chiller truck connected to the receiving area by docking seals;
 - (i) a room equipped with a dressing rail must be provided where harvested game carcasses or partially dressed game carcasses are dressed and such room must have an air temperature of not more than 12°C when chilled carcasses are handled;
 - (j) 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;
 - (k) 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;
 - (l) a room where paunches and intestines are emptied, washed and kept must be provided;
 - (m) the rooms mentioned in paragraphs (k) and (l) 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 and in the case of paunches and intestines from animals that were eviscerated in the field, it must be received for inspection purposes through this external door;
- (n) if paunches and intestines are not intended for human consumption, the room mentioned in (l) may be omitted provided that all paunches and intestines are, immediately after evisceration or receiving and inspection, removed from the dressing room to a suitable receptacle via a self closing hatch;
- (o) separate chillers must be provided for the daily throughput of –
 - (i) carcasses and red offal, unless the red offal is removed from the abattoir within four hours after evisceration or receiving, and if separate dispatch facilities have been provided for red offal; and
 - (ii) washed rough offal, unless washed rough offal is removed from the abattoir within four hours after evisceration or receiving;
- (p) where freezing facilities are not provided for treatment of conditionally passed carcasses affected by parasitic intermediate stages (measles) at the abattoir, such facilities must be arranged elsewhere with the approval of the provincial executive officer;
- (q) a dispatch area equipped to quarter, sort and mark carcasses and red offal as well as a door for dispatch must be provided;
- (r) 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;
- (s) change room, shower, toilet as well as hand wash facilities must be provided on the premises for persons working at the abattoir;
- (t) dining facilities must be provided with tables 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;
- (u) a storage facility for items needed in the daily process must be provided;
- (v) rooms or facilities must be provided for –
 - (i) storage of cleaning equipment and materials; and
 - (ii) cleaning and sterilization of movable equipment;
- (w) if required, a separate room must be provided as an office.

Requirements for high-throughput game abattoirs

6. Considering the requirements set out in part II B (1) and (2), for an abattoir to be graded as a high throughput game abattoir –
 - (a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the 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) a door equipped with docking seals, which allow the doors of the vehicle to be opened only after docking, and a receiving area for offloading harvested game or partially dressed game carcasses must be provided to accommodate at least 20% of throughput and such area must have an air temperature of not more than 12°C when chilled carcasses are handled;
- (e) a facility where transport trucks must be sanitized after offloading must be provided;
- (f) inspection facilities to inspect received carcasses and correlating red offal must be provided and must include a room for condemned or detained carcasses and red offal;
- (g) holding chillers must be provided to accommodate partially dressed carcasses received prior to dressing;
- (h) the chillers referred to in (g) may be substituted with a chiller truck connected to the receiving area by docking seals;
- (i) a room equipped with a dressing rail must be provided where harvested game carcasses or partially dressed game carcasses are dressed and such room must have an air temperature of not more than 12°C when chilled carcasses are handled;
- (j) inspection facilities to inspect dressed carcasses must be provided;
- (k) 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;
- (l) a room where paunches and intestines are emptied, washed and kept must be provided;
- (m) the rooms referred to in paragraphs (k) and (l) 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 and in the case of paunches and intestines from animals that were eviscerated in the field, it must be received for inspection purposes through this external door;
- (n) if paunches and intestines are not intended for human consumption, the room mentioned above in (l) may be omitted provided that all paunches and intestines are removed immediately after evisceration or receiving and inspection, to a suitable receptacle via a self closing hatch;
- (o) separate chillers must be provided for the daily throughput of –
 - (i) dressed carcasses and red offal, unless the red offal is removed from the abattoir within four hours after evisceration or receiving, and if separate dispatch facilities have been provided for red offal; and
 - (ii) washed rough offal, unless washed rough offal is removed from the abattoir within four hours after evisceration or receiving;
- (p) where freezing facilities are not provided for treatment of conditionally passed carcasses affected by parasitic intermediate stages at the abattoir, such facilities must be arranged elsewhere with the approval of the provincial executive officer;
- (q) separate equipped 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, provided that if condemned material is removed on a continuous basis during processing or a dedicated chiller is available for condemned material, such a room is not required;
 - (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;
- (r) a dispatch area must be provided, equipped –
- (i) to quarter, sort and mark carcasses and red offal;
 - (ii) with a door for dispatch 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;
- (s) 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;
- (t) 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;
- (u) dining facilities must be provided, separately for clean and dirty areas, with tables and chairs or benches and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest periods;
- (v) office accommodation and ablution facilities must be available for meat inspection personnel;
- (w) office facilities must be separate from the dressing area;
- (x) store room must be provided for items needed in the daily slaughter process;
- (y) suitably equipped rooms and facilities must be provided to sterilize movable equipment;
- (z) a room or rooms for storage of cleaning equipment and chemicals must be provided;
- (aa) facilities for wrapping, packing and cartoning must be provided where applicable;
 - (bb) separate storage facilities must be provided for wrapping and packing material, if both materials are kept;
 - (cc) access to a laboratory must be possible; and
 - (dd) a facility where meat transport vehicles must be sanitized must be provided.

Requirements for high throughput cutting plants producing for the export market.

[Also see Part II C (2)]

7. Considering the requirements set out in part II B (1) and (2), to be graded as a high throughput cutting plant on an abattoir premises –

- (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°C;
 - (v) packing, marking and labelling at an air temperature below 12°C;
 - (vi) making up of new cartons used for packing meat;
 - (vii) dispatch of wrapped and packed meat at an air temperature below 12°C;
 - (viii) dispatch of unwrapped carcasses and meat at an air temperature below 12°C; and
 - (ix) washing and sterilizing of equipment;
- (e) separate bulk storage facilities or rooms must be provided for –
 - (i) wrapping material; and
 - (ii) packing material;
- (f) separate storage facilities or rooms must be provided for items in daily use, such as–
 - (i) hand equipment;
 - (ii) wrapping material;
 - (iii) clean protective clothing; and
 - (iv) cleaning materials and chemicals;
- (g) separate chillers or freezers must be available for –
 - (i) unwrapped carcasses and meat;
 - (ii) packed meat;
 - (iii) holding frozen meat if required; and
 - (iv) blast freezing meat if required;
- (h) ablution facilities and toilets must be provided and the access routes to the cutting room must be under roof;
- (i) 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 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) Truck 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 50mm; and
 - (iii) rounded on top in case of walls and partitions which are not ceiling height;
- (e) interior roof structures or ceilings, must be smooth, impervious, light coloured and washable;
- (f) doors and doorframes must be smooth, impervious, vermin proof, light coloured and corrosion resistant;
- (g) personnel entrances must have self-closing doors and be provided with hand wash-basins, boot wash and apron wash facilities and apron hooks;
- (h) hatches, where provided, must have an inclined bottom edge sloping towards the dirtier side, and self closing flaps must be provided when applicable;
- (i) chutes must –
 - (i) be smooth, light coloured and corrosion resistant;
 - (ii) open at least 300 mm above the floor;
 - (iii) be sanitizable along its entire length; and
 - (iv) be separate for meat, inedible material and condemned material, respectively;
- (j) windows –
 - (i) must have light coloured, corrosion resistant frames and must be glazed;
 - (ii) must be fitted with fly screens when used for ventilation;
 - (iii) must have window sills that slope at 45°; and
 - (iv) may not be opened if it interconnects clean and dirty areas;
- (k) all working areas must –

- (i) be well ventilated; and
- (ii) have artificial or natural lighting at an intensity of at least –
 - (aa) 540 lux where meat is inspected; and
 - (bb) 220 lux in work areas;
- (l) all light fittings must be equipped with covers or splinter protectors;
- (m) all electrical fittings must be waterproof; and
- (n) all wall mounted equipment, structures and fittings must have a clearance of at least 50 mm from the wall.

Requirements for equipment

12. (1) Equipment –
- (a) must be corrosion resistant and non-toxic and may not taint or stain meat;
 - (b) must have surfaces which are smooth, impervious and free of holes, cracks and sharp corners, and 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 °C;
 - (e) provided with an inlet, overflow and outlet and must drain through a down pipe directly into a enclosed 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 12, must be provided to keep and transport condemned material and they must be clearly marked “CONDEMNED”.
- (2) Containers must be provided to collect and hold inedible material until disposal.
- (3) Facilities to collect and hold blood prior to disposal must be provided.
- (4) Refuse containers must be provided for the collection of general refuse at various points on the premises.
- (5) Areas where waste or refuse containers are kept prior to removal must be impervious, curbed and drained and the containers must be enclosed or fitted with tight fitting lids.

(4) Loading of carcasses and meat for transport

Loading and transport in general

41. (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 game carcasses, sides and quarters must be suspended without touching the floor.
- (5) Unwrapped meat may not 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.

PART IV

HYGIENE REQUIREMENTS FOR PERSONS ENTERING ABATTOIRS

[Section 11(1)(f)]

Visitors entering an abattoir

52. 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 55(1).

Medical records of employees

53. (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

54. 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

55. (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.
2. (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.

3.

Injuries

56. (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

57. Personnel who handle foodstuffs must –

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

Prohibitions

58. (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

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