

POULTRY

ABATTOIR HANDOUT

POULTRY ABATTOIR
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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
Imibuzo : Ucingo :
Navrae : Telefoon :

Private Bag : X6005
Isikhwama Seposi : Hilton
Privaat Sak : 3245

Reference: 11/3/32/1
Inkomba :
Verwysing:

Fax :
iFeksi :
Faks :

Date : 01 April 2015
Usuku :
Datum :

TO ALL ABATTOIR OWNERS

TARIFFS/FEEs – 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

POULTRY ABATTOIRS

Guidelines with regard to drawings and details required for evaluation from a hygiene point of view. The lay-outs and details must be in accordance with requirements contained in The Poultry Regulations No. R153 dated 24 February 2006, and the Meat Safety Act (40 of 2000).

1) SITE PLAN

SCALE 1: 200/500

- a) True North and prevailing wind direction.
- b) Surface drainage and natural ground slope.
- c) Fencing, gates and access roads to and on the site.
- d) Nature of roads and other surfaces within the boundary of the abattoir site.
- e) Water supply (source).
- f) Electricity supply (source).
- g) Effluent disposal, eg. Septic tank, French drains.
- h) Outline of abattoir and adjoining buildings.
- i) Structures in immediately proximity of the abattoir site.
- j) Physical separation of “clean” and “dirty” parts where applicable.
- k) Address – Name of farm/Stand no./District/Telephone number.
- l) Maximum daily throughput.

2) ABATTOIR FLOOR PLAN

SCALE 1:50

- a) Position of vehicle and crate wash bay (cemented, curbed and drained).
- b) Roofed receiving area for live bird reception (cemented, curbed, drained).
- c) Stunning, bleeding and defeathering area.
- d) Ante-chamber/s with wash hand basin, soap dispenser, hand drying facilities, boot wash, hooks for aprons and refuse bin.
- e) Evisceration area.
- f) Packing area.
- g) Dispatch area – roofed, cemented, curbed and drained.
- h) Wash hand basins – hot and cold water (or mixed at 40°C)/foot or knee operated/enclosed drainage/liquid soap during slaughter.
- i) Sterilizers – operating at 82°C.
- j) Bleeding trough.
- k) Scalding tank and plucker.
- l) Dressing rail and height.
- m) Drainage channel – draining from “clean” to “dirty”.
- n) Floor gradient – to slope at least 1:60. No drainage across floor in traffic zones.
- o) Pin feathering and singeing (where applicable).
- p) First inspection point.
- q) Removal of heads and feet. Sink for washing + freezer.
- r) Pre-evisceration wash – cold, overhead.
- s) Hatches – not excessive in size and sloping towards the “dirtier” side. Carcasses may not touch any side of the hatch.
- t) Evisceration trough – insides continuously washed with cold running water.
- u) Containers for edible and inedible material.
- v) Sink for cleaning gizzards.
- w) Final carcass wash – cold, overhead.
- x) Second meat inspection point, facilities for further inspection and recovery.

- y) Pre-chilling or in-process chilling where applicable.
- z) Packing tables.
- aa) Packing material store – separate area for make-up of cartons and cartoning of products, the latter directly linked to the chilling facilities.
- bb) Refrigeration. (Freezer for rough offal).
- cc) Hot and cold water points (or mixed) - hoses on reels.
- dd) Rounding of wall/wall and wall/floor junctions.
- ee) Sloping of inner window sills – 45 °.
- ff) Metal framed windows – fly screens for those that can open.
- gg) Nature of wall and door surfaces (entrance doors to be self-closing).
- hh) Boot washes – cold water, soap and brush.
- ii) Equipment drawn to scale.
- jj) Abattoir to be bird and rodent proof.
- kk) All exposed piping to have 50mm clearance from walls.

3. TOILET/CHANGE ROOM/SHOWER SCALE 1:50/100

- a) Relation to abattoir.
- b) Separate facilities for different sexes.
- c) Toilet/s – not to open directly into change room.
- d) Wash hand basins - requirements as per abattoir. Disposable towels to be provided.
- e) Shower provided with hot and cold water.
- f) Sloping of inner window sills – 45 °.
- g) Coving of wall/wall and wall/floor junctions.
- h) Hose points with reels – hot and cold water or mixed at 40 °C.
- i) Lockers.
- j) Tables/chairs/benches for eating purposes.
- k) Sloping and drainage of floors.
- l) Number of workers allocated to each change room.

4. COOLING FACILITIES SCALE 1:50

- a) Can be included on abattoir floor plan.
- b) Purpose and capacity.
- c) Sloping and drainage of floor.

5. SECTIONAL AND ELEVATION DRAWINGS (FOUR SIDES)
SCALE 1:50/100

- a) Details of hatches, window sills, wall/wall and wall/floor rounding.

6. GENERAL

- a) Any of these points which can not be shown on the drawing may be explained in a covering letter.
- b) Instead of writing on the plan, which could make it difficult to evaluate, an index/legend may be used. Details could be marked/numbered and explained in the index which could either be on the drawing sheet or an annexure thereto.
- c) The abattoir must also comply with the Occupational Health and Safety Act (Act 85 of 1993).

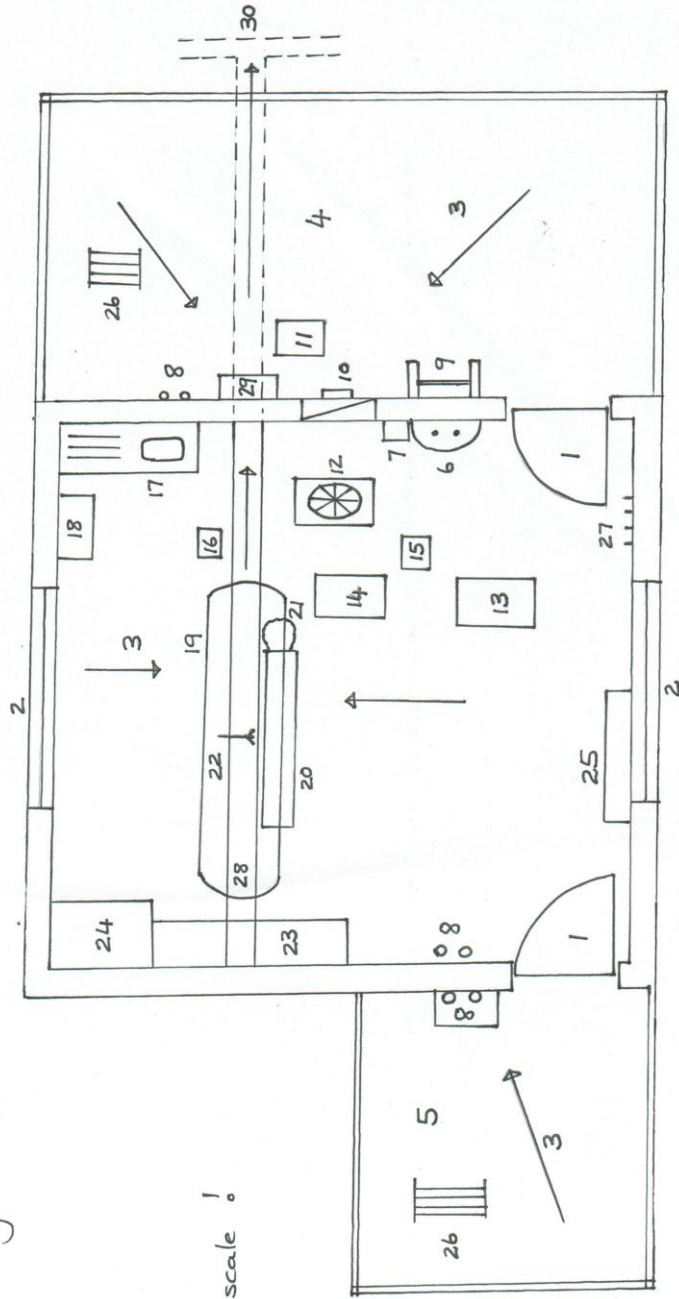
RURAL POULTRY ABATTOIR

INDEX

1. Entrance/Dispatch doors: Self-closing
2. Windows with fly-screens
3. Floor slope to drain 1:60
4. Live bird receiving: roofed, cemented, kerbed
5. Dispatch/Crate Wash: roofed, cemented, kerbed
6. Wash hand basin: hot and cold water (or mixed at 40°C), foot/knee operated and provided with liquid soap
7. Steriliser operating at 82°C
8. Wash point (hose on reel): hot and cold water (or mixed at 40°C)
9. Boot wash: cold water, soap and brush
10. Hatch with stunner
11. Bin for DOA's
12. Bleeding cones
13. Scalding tank
14. Plucker
15. Bin for feathers
16. Container for heads and feet
17. Sink for washing rough offal
18. Packing: rough offal
19. Dressing rail
20. Evisceration trough
21. Container for intestines
22. Overhead cold wash
23. Packing table
24. Chiller/Freezer
25. Storage
26. Crate rack
27. Apron hooks
28. Spoon drain
29. Fat/Feathers trap
30. To French drain

Rural Poultry Abattoir

Not to scale !

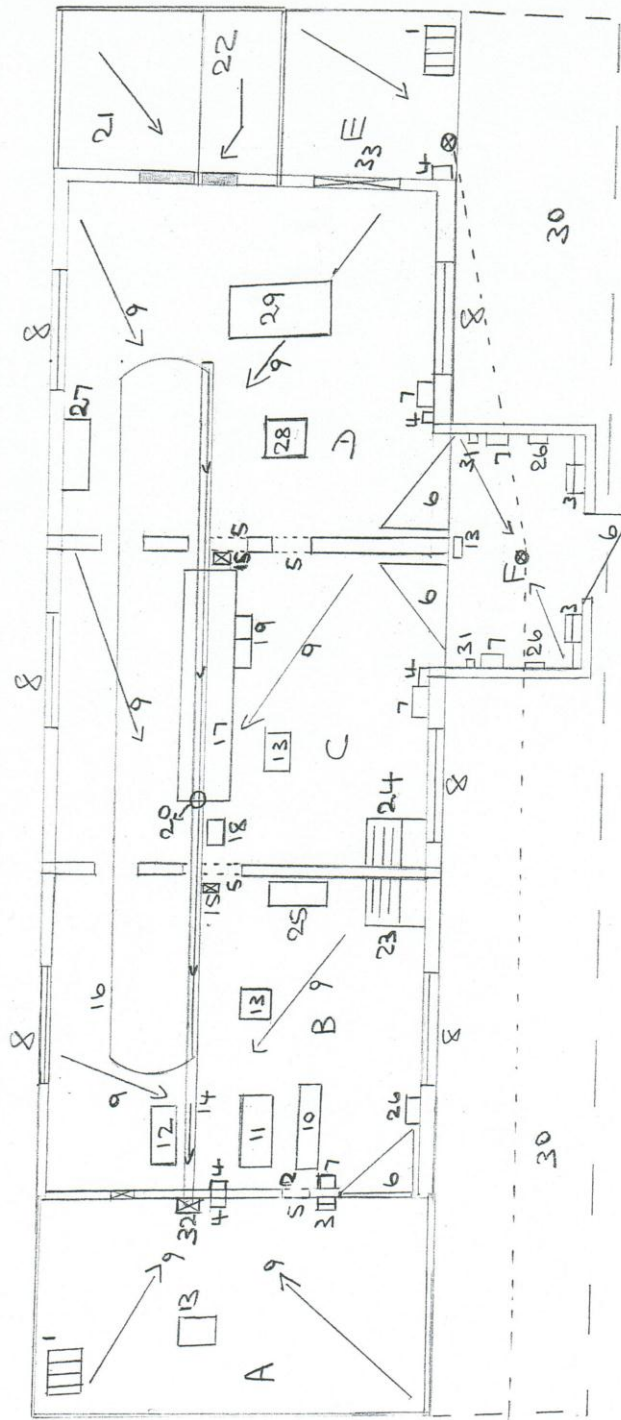


LOW THROUGHPUT ABATTOIRS

- A. Receiving area – roofed, kerbed and drained.
 - B. Plucking room
 - C. Evisceration room
 - D. Packing room – temperature control >500 birds
 - E. Dispatch area – roofed, kerbed and drained.
 - F. Ante-chamber
-
- 1. Crate wash rack
 - 2. Stunner
 - 3. Boot wash area
 - 4. Wash point – with hot and cold water or mixed at 40°C
 - 5. Hatch
 - 6. Self-closing door
 - 7. Wash hand basin and sterilizer
 - 8. Window with fly screen
 - 9. Floor slope – 1: 60
 - 10. Bleeding cones or area
 - 11. Scalding tank
 - 12. Plucking machine or area
 - 13. Bin
 - 14. Spoon shape floor drain
 - 15. Carcass wash pint – cold water
 - 16. Hanging rail
 - 17. Evisceration trough
 - 18. Cropping and neck cutting
 - 19. Red offal receptacles
 - 20. Receptacle for intestines
 - 21. Cold room
 - 22. Freezer
 - 23. Head/feet wash and packing
 - 24. Red offal wash and packing
 - 25. Freezer – heads and feet
 - 26. Apron hooks and washer
 - 27. Storage – packaging material
 - 28. Hanging rack
 - 29. Packing table
 - 30. Concrete apron
 - 31. Hand drier – disposable paper towels
 - 32. Drain with fat trap
 - 33. Roller door

Low-Throughput Poultry Abattoir

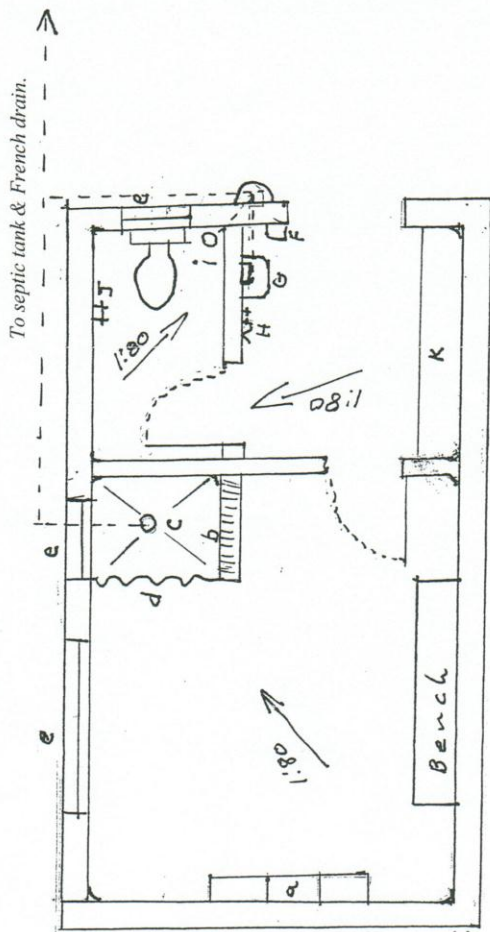
Not to scale!



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.

PART II

REQUIREMENTS FOR THE REGISTRATION OF POULTRY ABATTOIRS

[Section 11. (1)(a)]

A. Throughput and other requirements for grades

Requirements for rural poultry abattoirs

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

Requirements for low throughput poultry abattoirs

5. Considering the requirements set out in Part II B(1) and (2), for an abattoir to be graded as a low throughput poultry abattoir –
 - (a) a maximum throughput of two thousand units per day may not be exceeded, provided that the provincial executive officer may determine a lower maximum throughput for an abattoir on grounds of the hourly throughput potential relative to available equipment and facilities as well as chilling capacity;
 - (b) premises must be fenced and provided with a gate to control access of people and animals;

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

Requirements for high throughput poultry abattoirs

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

- (a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the hourly throughput potential relating to available equipment and facilities as well as chiller capacity;
2. (b) **the premises must be fenced to control access of people and animals and provided with separate gates for clean and dirty functions;**
- (c) the abattoir and premises must be designed to separate dirty and clean areas and functions;
 - (d) roofed facilities for off-loading and holding live birds must be provided;
 - (e) a facility where poultry transport trucks must be sanitised after offloading must be provided;
 - (f) rooms with clean functions and those with dirty functions may only be interconnected by means of hatches and/or chutes;
 - (g) the stunning and bleeding area must be physically separated from any other work areas;
 - (h) separate rooms, where applicable, inter-connected by means of hatches only, must be provided where –
 - (i) poultry is scalded, defeathered, heads and feet are removed and meat inspection is done;
 - (ii) feathers are collected, placed in containers and kept till removal;
 - (iii) dry de-feathering and down recovery is performed if so required;
 - (iv) wax is recovered and stored if so required;
 - (v) carcasses are eviscerated, red offal is cleaned and meat inspection is done;
 - (vi) rough offal is handled, washed, packed, chilled and loaded;
 - (vii) carcasses are detained for further inspection and recovery, where no separate and approved areas exist in (v) to carry out such functions;
 - (viii) condemned carcasses and material are kept before removal from the abattoir, provided that if the condemned material is removed on a continuous basis during production or a separate dedicated chiller is available for condemned material, such a room is not required;
 - (ix) separate hand wash, boot wash and apron wash facilities directly connected to the condemnation area, must be provided for persons who handle condemned products referred to in subparagraph (viii);
 - (x) carcasses are portioned, cut and meat, including red offal, is wrapped;
 - (xi) in-contact wrapping material, for daily use, is stored;
 - (xii) wrapped meat is packed;
 - (xiii) packing material (cartons), for daily use, is stored;
 - (xiv) cleaning equipment for the daily operation of the abattoir is stored; and

- (xv) meat and red offal are sorted and dispatched and the air temperature in this area must not be more than 12°C when meat is handled and dispatched and the dispatching doors must be such that the doors of the vehicles will only be opened after docking;
- (i) separate chillers must be provided, for the daily throughput, for –
 - (i) chilled or frozen carcasses and poultry meat products as well as red offal; and
 - (ii) chilled or frozen rough offal if required;
- (j) a personnel entrance to the clean areas of the abattoir must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the abattoir need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;
- (k) change room, shower, toilet as well as hand wash facilities must be provided on the premises for persons working at the abattoir and separate facilities must be provided for clean and dirty areas;
- (l) dining facilities must be provided separately, for clean and dirty areas, with tables and chairs or benches and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest periods;
- (m) office accommodation and ablution facilities must be available for meat inspection personnel;
- (n) a store room must be provided for items needed in the daily slaughter process;
- (o) office facilities must be separate from bleeding and dressing areas;
- (p) suitably equipped rooms and facilities must be provided for sterilization of movable equipment;
- (q) a room or rooms for bulk storage of cleaning equipment and chemicals must be provided;
- (r) separate bulk storage facilities must be provided for wrapping material and packing material, if both materials are kept;
- (s) a storage room for cleaned crates must be provided adjacent to a crate receiving and cleaning facility and directly interconnected to the rooms and areas where needed;
- (t) a facility where meat transport trucks must be sanitized must be provided; and
- (u) access to a laboratory must be possible.

Requirements for high throughput cutting plants producing for the export market

[See also regulation 31 to 36]

- 7. Considering requirements set out in Part II B (1), to be graded as a high throughput cutting plant –
 - (a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the capacity of the holding chillers, hourly throughput potential relating to available equipment and facilities as well as chiller or freezer capacity;

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

- (k) extraction facilities for vapour control must be provided; and
- (l) further processing must comply with the requirements set in the Requirements for Food Premises under the Health Act.

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

General

8. Premises must be of such design, construction and finish and must be so equipped, in such condition and so located that they can be used at all times for the purpose for which they were designed, equipped and appointed –
- (a) without creating a health hazard; and
 - (b) in such a manner that meat –
 - (i) can be handled hygienically on these premises or with equipment on the premises; and
 - (ii) can be protected by the best available method against contamination or spoilage by poisons, offensive gasses, vapours, odours, smoke, soot deposits, dust, moisture, insects or other vectors or by other physical, chemical or biological contamination or pollution.

Premises

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

Cross flow

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

Requirements for interior of building and rooms

11. In the abattoir where meat and poultry products are handled and in dining facilities, change rooms and toilets -
- (a) all rooms must be of such sizes as not to compromise hygiene;
 - (b) floors and stairways must be –

- (i) smooth, impervious, resistant to wear and corrosion and not slippery; and
 - (ii) free of cracks and open joints;
- (c) floor drainage design and construction –
- (i) must ensure that floors are sloped at a gradient of not less than 1:60 towards drainage points or channels;
 - (ii) must ensure that channels drain from clean to dirty areas;
 - (iii) must be such that drainage channels are smooth, impervious, washable and provided with grates or covers; and
 - (iv) must provide all drain inlets with solid traps as well as mechanisms to prevent access of vermin and obnoxious odours into the abattoir;
- (d) interior wall surfaces, partitions, and pillars must be –
- (i) smooth, impervious, washable and light coloured;
 - (ii) rounded at floor to wall as well as wall to wall, junctions with a minimum radius of 50 mm.; and
 - (iii) rounded on top in case of walls and partitions which are not ceiling height;
- (e) interior roof structures or ceilings, must be smooth, impervious, light coloured and washable;
- (f) doors and doorframes must be smooth, impervious, vermin proof, light coloured and corrosion resistant;
- (g) personnel entrances must have self-closing doors and be provided with hand wash-basins, boot wash and apron wash facilities and apron hooks;
- (h) hatches, where provided, must have an inclined bottom edge sloping towards the dirtier side and self closing flaps must be provided when applicable;
- (i) chutes must –
- (i) be smooth, light coloured and corrosion resistant;
 - (ii) open at least 300 mm above the floor;
 - (iii) be sanitizable along its entire length; and
 - (iv) be separate for meat, inedible material and condemned material, respectively;
- (j) windows –
- (i) must have light coloured, corrosion resistant frames and must be glazed;
 - (ii) must be fitted with fly screens when used for ventilation;
 - (iii) must have window sills that slope at 45°; and
 - (iv) may not be opened if it interconnects clean and dirty areas;
- (k) all working areas must –
- (i) be well ventilated; and
 - (ii) have artificial or natural lighting at an intensity of at least –
 - (aa) 540 lux where meat is inspected; and

(bb) 220 lux in work areas;

- (l) all light fittings must be equipped with covers or splinter protectors;
- (m) all electrical fittings must be waterproof; and
- (n) all wall mounted equipment, structures and fittings must have a clearance of at least 50 mm from the wall.

Requirements for equipment

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

Requirements for toilets and change rooms

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

Sterilizers

14. (1) Sterilizers must be readily accessible and must –
- (a) be placed on dressing platforms and within three meters of workstations, adjacent to hand wash-basins in rooms and areas where –
 - (i) birds are bled, defeathered and dressed;
 - (ii) carcasses, meat and offal are detained;
 - (iii) condemned material is handled; or
 - (iv) meat is otherwise handled;
 - (b) be corrosion resistant and capable of sterilizing hand utensils and equipment, such as cutters and saws, at a minimum water temperature of 82°C during slaughter; and

- (c) have an inlet, overflow and outlet and must drain through a down pipe directly into a closed drainage system or into an open channel, but such drainage water may not flow over the floor across areas where personnel traffic occurs.
- (2) Any other method of sterilization must be approved by the provincial executive officer.

Hand Wash-basins

15. Hand wash-basins must be readily accessible and be –

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

Apron-on wash-cabinets

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

Water supply

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

Containers for inedible, condemned and refuse material

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

Holding and offloading

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

Stunning and bleeding

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

Scalding and defeathering

21. (1) Facilities must be provided for scalding of carcasses by immersion of the entire carcass in hot water prior to defeathering –
 - (a) in case of manual lines, facilities with a capacity of at least 20 litres of hot water; and
 - (b) in case of mechanical lines, a system which moves the carcasses through a scalding tank with hot water and the design of the scalding tank must provide for continuous addition of hot water at a flow of at least 1 litre per bird.
- (2) Mechanical defeathering machines must be provided for removing feathers.
- (3) If feathers are removed dry, a separate room must be provided which –
 - (a) is adequately ventilated and closed off to avoid feather dust from entering the evisceration area; and
 - (b) is equipped with facilities to receive and handle feathers.
- (4) A carcass washer, using water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive

officer, at levels not harmful or injurious to health, must be available to wash carcasses before evisceration.

Meat inspection

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

Evisceration

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

Recovery

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

Final wash

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

Primary Carcass chilling

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

Portioning and packing

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

Chilling and freezing

28. Sufficient chillers and freezers must be provided for final chilling, freezing and storage of packed products –
- (a) Chilled poultry at 4 °C; and
 - (b) Frozen poultry at minus 12 °C

C. Hygiene management practices and related matters

(1) Offal handling

Red Offal

29. (1) Consists of the neck, cleaned gizzard, liver, spleen and heart.
(2) Must be washed, packed and chilled without delay–
- (a) to reach a temperature of 4°C or less within 12 hours of evisceration; but
 - (b) it need not be chilled at the abattoir if dispatched on a continuous basis to the chilling facilities, the proximity of which must not compromise hygiene standards and be approved by the provincial executive.
- (3) When small spin chillers are used for the washing of red offal, the level must be maintained by adding water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health, at a temperature not more than 4 °C at a rate of 1 litre per kilogram.
- (4) Bile contamination must be avoided when removing gall bladders from livers.
- (5) No red offal may be stored with or come into contact with rough offal.

- (6) Where red offal is packed in cartons, containers or plastic bags for dispatch, chilling or freezing –
 - (a) it may only be done in a separate area or room and equipment must be provided for this function;
 - (b) storage facilities for clean empty bags or containers, for a day's use, must be provided; and
 - (c) bulk storage facilities must be provided for packing material.
- (7) If any red offal is to be included in a chilled carcass, it must be wrapped and chilled to not more than minus 2 °C before inserting into the carcass.
- (8) Gizzards must be opened, emptied, the mucosal lining removed and washed under running water without contaminating the surrounding area and products.
- (9) Cartoned offal may not be stored in the same chiller as carcasses or uncartoned offal.

Rough offal

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

(2) *Cutting procedures at cutting plants producing for the export market.*

[See also regulation 7; 86; 87; 88]

General

31. (1) Only carcasses or meat that was inspected and passed may be presented for cutting.
- (2) If carcasses or meat is received from a source other than the abattoir on the premises, the registered inspector must verify that –
 - (a) documentation pertaining to the origin of such meat is available;
 - (b) meat inspection was done on such meat and that it was passed; and
 - (c) the cold chain was maintained and that the core temperature is 4°C or less.
- (3) All meat presented for cutting must be free of contamination.
- (4) No meat that exhibits signs of spoilage may be cut.

- (5) A registered inspector may at any time require any packed meat to be re-opened for inspection, and may authorize the resealing of any such opened container or carton.
- (6) A linear production flow must be followed by avoiding cross flow, backtracking and accumulation or congestion of meat at any stage of the production process.

Cutting

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

Wrapping

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

Temperature control

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

Sanitation

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

Further processing

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

(3) *Chilling and freezing at abattoirs*

[See also regulations 26, 28; 29; 30; 31; 32(4); 34; 46; 53(n); 71]

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

Loading and transport in general

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

PART IV

HYGIENE REQUIREMENTS FOR PERSONS ENTERING ABATTOIRS

[Section 11(1)(f)]

Persons entering an abattoir

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

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

Medical records of employees

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

Health checks

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

Protective clothing

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

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

Injuries

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

Showering and washing of hands

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

Prohibitions

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

Training

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