

***RED MEAT***

***ABATTOIR HANDOUT***

## **RED MEAT ABATTOIR** **HANDOUT INDEX**

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agriculture & rural development

Department: agriculture & rural development PROVINCE OF KWAZULU-NATAL

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

## **RED MEAT ABATTOIRS**

### ***DETAILS THAT MUST BE INDICATED 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:**

- 1.1 Scale 1:200 or 1:500
- 1.2 True north and prevailing wind direction must be shown.
- 1.3 Natural slope of the ground (contours).
- 1.4 Fencing, gates and roads on and adjacent to the site.
- 1.5 Physical separation of “clean” and “dirty” sections must be shown where applicable.
- 1.6 Nature of the road and other surfaces on the grounds.
- 1.7 Water and power supply (origin).
- 1.8 Sewerage and storm water draining.
- 1.9 Abattoir and related building/facilities, including eating/dining facilities for workers.
- 1.10 Structure and nature industries in the neighbourhood of the proposed abattoir site.
- 1.11 Daily maximum throughput of cattle, sheep/goats and pigs.

#### **2. Lairage Facilities:**

- 2.1 Scale 1:50.
- 2.2 Animal reception facilities i.e. motor transport or by hoof etc.
- 2.3 Vehicle wash area.
- 2.4 Race connections between reception and pens.
- 2.5 Lairage capacity for the specific animal species.
- 2.6 Water troughs – detail of construction and siting in the pen.  
Gates – direction of swing – construction detail.
- 2.7 Feed racks/cribs must be provided for animals that remain in the pens for a period of longer than 24 hours. The feed store must be rodent proof.
- 2.8 Dung handling.
- 2.9 Ante mortem inspection and isolation facilities (where applicable).
- 2.10 Wash points with hose reels for lairage cleansing.
- 2.11 Lairage distance and connection i.e. race to abattoir must be shown in detail.
- 2.12 Route to emergency slaughter.
- 2.13 Kerbs, floor slopes (1:60) and drainage of the vehicle area, loading platforms, pen races and service lanes must be shown.
- 2.14 A drained walkway adjacent to the cattle race must be indicated.
- 2.15 A pre-stunning wash for pigs.
- 2.16 Storm water drainage.

#### **3. Lairage Section Drawings:**

- 3.1 Scale 1:50.
- 3.2 Nature of construction – steel dimensions, closure of open pipe ends, connections of horizontal railings with uprights, spacing of railings, wall/heights and distances to be shown.
- 3.3 Kerbs with details on respect of kerb/floor and kerb/vertical uprights distances to be shown.

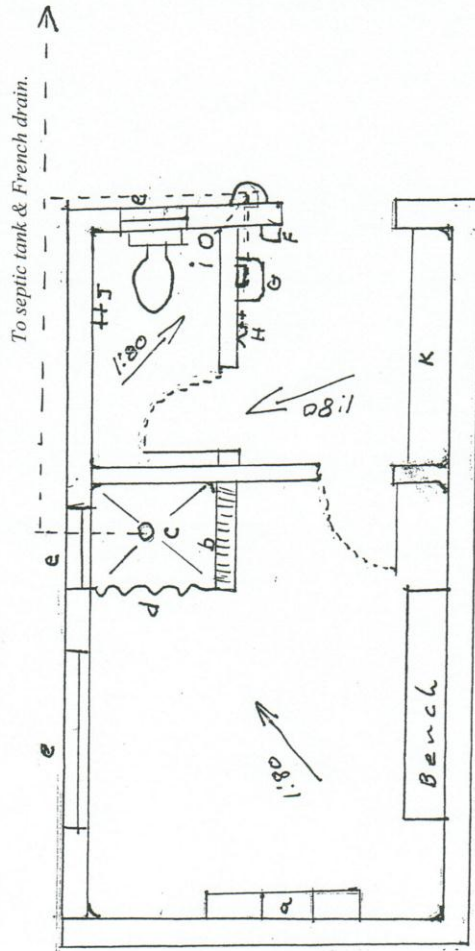
- 3.4 Nature of roof and construction thereof – this is obligatory for small livestock.
  - 3.5 Roof guttering and drain piping.
  - 3.6 Offloading platform detail – nature of construction, height, drainage (kerbs, drip rails etc.)
- 4 Abattoir:
- 4.1 Scale 1:50.
  - 4.2 Product handling and flow patterns of product and personnel must be indicated.
  - 4.3 Carcass rails (bleeding/dressing/storage) and equipment (dressing platforms, hand wash basins, sterilizers etc.) must be shown in the actual positions and should be drawn to scale. All overhead rail heights must be indicated.
  - 4.4 Fall and drainage of floors (1:60).
  - 4.5 Handling of blood.
  - 4.6 Ante-chamber/s with wash hand basin, soap dispenser, hand drying facilities, boot wash, hooks for aprons and refuse bin.
  - 4.7 Boot wash (“dirty” entrances).
  - 4.8 Drainage of equipment (hand wash basins, sterilizers, etc.). It is unacceptable that drainage be permitted to take place across a floor.
  - 4.9 Intensity of artificial lighting.
  - 4.10 A note is required to indicate that:
    - 4.10.1 Taps of wash hand basins within the abattoir are knee or foot operated.
    - 4.10.2 The building is bird, rodent and insect proof (as far as possible).
  - 4.11 Hot and cold wash points.
- 5 Abattoir Sections:
- 5.1 Scale 1:50.
  - 5.2 Nature of ceiling, rails and roof construction.
  - 5.3 Overhead steel, rails and roof construction.
  - 5.4 Detail in respect of wall/floor and wall/wall connections, window sills (45°) and hatches (sloped to “dirty” side), rounded kerbs and half walls.
  - 5.5 Gutters and drain pipes.
- 6 Abattoir Elevations (all 4 sides):
- 6.1 Scale 1:50.
  - 6.2 Nature of external wall surfaces.
  - 6.3 Windows – metal frames.
  - 6.4 Doors – information is required on the nature of the door surfaces (internal and external).
- 7 Change-room Facilities:
- 7.1 Scale 1:50.
  - 7.2 Refer to standard plans for ideal layout.
  - 7.3 Floor slopes and drainage associated with hand wash basin, showers and toilets must be shown.
  - 7.4 A wash point for change-room must be provided and indicated.
- 8 Change-room & Elevations:
- 8.1 Scale 1:50.
  - 8.2 As in abattoir 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.



**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 measily 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 measily 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 oC;
  - (v) packing, marking and labelling at an air temperature below 12 oC;
  - (vi) making up of new cartons used for packing meat;
  - (vii) dispatching of wrapped and packed meat at an air temperature below 12 oC;
  - (viii) dispatching of unwrapped carcasses and meat at an air temperature below 12 oC; 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 45o; 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 oC;
- (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 20o;
- (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) 1.75m<sup>2</sup> per cow or horse;
- (b) 0.75m<sup>2</sup> per heavy pig or calf; and
- (c) 0.50m<sup>2</sup> 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.

**(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.

**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.