

CONDITIONS OF LICENSING FOR PIG SLAUGHTER-HOUSES

WHOLESOME MEAT AND FISH ACT. Wholesome Meat and Fish (Slaughter-houses) Rules. SALE OF FOOD ACT. Food Regulations

The applicant shall comply with the following conditions in respect of the premises intended to be used as a public abattoir for pigs:

1 GENERAL CONDITIONS

- 1.1 The premises, including the equipment and utensils shall be kept in a clean and sanitary condition and free from vermin, dust and other conditions that would contaminate the products.
- 1.2 The premises shall be well ventilated. There shall be no malodour or over-heating and the premises shall be comfortable for the workers to work in.
- 1.3 The exterior of the premises should be kept in good repair. The access roadways and the immediate surroundings of the building should be sealed and other areas treated so that a low dust level is present. All site areas not sealed should be maintained in a clean and tidy condition.
- 1.4 The premises shall be well lit, whether by natural or artificial means or both.
- 1.5 There shall be clear and physical separation of clean and dirty operations and departments.
- 1.6 In the siting of inedible product departments, holding pens for pigs, effluent treatment systems and steam generating plants, care must be taken to prevent contamination of edible product processing facilities. The prevailing winds and terrain should be taken into consideration.
- 1.7 All interior walls, partitions and doors shall be smooth and constructed of materials impervious to moisture and shall be at least 1.8 metres in height above the floor level to facilitate thorough cleaning and all surfaces above this height shall be smooth and finished with moisture resistant materials.
- 1.8 The floors of the premises shall be laid with suitable material impervious to liquid and such floors shall be suitably graded so as to allow easy and efficient cleaning and draining, leaving no puddles of stagnant water. They should be relatively smooth in finish but not slippery.
- 1.9 Drains shall be of an adequate size and sufficiently graded to prevent stagnation and shall be connected directly or indirectly to a sewer and all drains and gutters shall be properly equipped with traps and vents approved by the Veterinary Authority.
- 1.10 Toilets, washing facilities and dressing accommodation of adequate size shall be provided for the convenience of all personnel. The entrance to these places shall not be opened directly or indirectly into any place in which any product is being prepared, stored or handled.
- 1.11 Clean outer garments, which shall be of material that is readily cleansed, shall be worn by persons who handled any product and such garments shall be worn at the start of each working shift. The Veterinary Authority may, at any time, require such garments to be changed or replaced.

1.12 The equipment and utensils, including tables, benches, containers, racks, trays and blocks used on the premises shall be of non-corrodible materials and be kept in good repair, clean and sanitary condition. They shall be provided in such numbers as the Veterinary Authority may require.

1.13 The refuse shall be collected into covered receptacles and disposed of daily and the receptacle shall be washed and disinfected before re-use.

1.14 Effective means shall be provided to exclude vermin, for example, rats, mice, cockroaches and flies from the premises.

1.15 No pets or animals such as cats, dogs and birds shall be kept in the premises.

1.16 The supply of water (both hot and cold water) in the premises shall be ample and potable and shall be distributed throughout the premises under adequate pressure.

1.17 First-aid facilities shall be provided for all personnel in the premises. Any cut or abrasion on an exposed part of the human body shall at all times be covered by a waterproof dressing.

1.18 The use of tobacco or any other smoking mixtures or substance and spitting are prohibited in any place where any product is being prepared, stored or handled.

1.19 No portion of the premises shall be used as living quarters.

1.20 The method of slaughter shall be as humane as possible and approved by the Veterinary Authority.

1.21 Stored material on the site should be kept in an orderly manner 300 mm above the ground in a well-drained position or on pallets.

1.22 The electricity supply should be adequate to meet the anticipated peak demand.

1.23 Transformers and capacitors containing polychlorinated biphenyl are not permitted on the site of new establishments. A statement by the electricity authority to this effect is required to be provided.

1.24 The method of disposing of any liquid, gas and solid wastes and condemned materials from the establishment must not constitute a hazard to the overall hygiene of the premises.

2 SERVICES

2.1 Services required for plant operations should be installed in accordance with appropriate standards and the regulations of all relevant authorities.

2.2 Materials used in the construction should be suitable for the area in which they are to be installed.

2.3 Design and installation should provide for adequate access for maintenance and sufficient room to work once access has been gained.

2.4 At all times, product hygiene should not be put at risk and consideration should also be given to safety aspects of installations.

Steam

2.5 The steam generating plant must be located so that exhaust gases and fuel receipt and storage facilities do not create a nuisance or a hazard to meat hygiene.

Water Supply

2.6 Sufficient potable water should be readily available for

- a) carrying out operations in a hygienic manner;
- b) shower rooms, wash basins, drinking fountains and sanitary conveniences;
- c) cleaning utensils, appliances and equipment;
- d) cleaning and flushing the premises, including the settling pit, drains, holding and reception area and roadways;
- e) cleaning vehicles used for the conveying of meat from the premises;
- f) cleaning vehicles used for conveying pigs to the premises.

2.7 Potable water should, in addition to meeting the standards, be free of turbidity, colour and disagreeable taste or odour.

2.8 An adequate supply of hot potable water must be provided. Water provided for purposes of sterilisation must be not less than 82°C at point of use.

2.9 Where a ring main system is used on a slaughter floor or in a processing room, a dial faced thermometer must be on the 82°C supply return line as the line leaves the room. This thermometer must be located so that it can be readily observed by an inspector.

2.10 Where hot potable water for sterilisation is produced by steam injection at point of use, a dial faced thermometer should be on each sterilising equipment.

2.11 Non-potable water is restricted to the following uses:

- a) for cleaning condemned or inedible materials
- b) for washing of pig pens
- c) for moving solid material in sewer lines

2.12 Non-potable water may be provided for initial washing of pigs, but it is necessary to ensure that there is no interconnection to the potable supply and that a potable water supply is installed for the final wash.

Drainage

2.13 Three entirely separate drainage systems should be provided for sanitary drainage, processing or trade waste drainage, and storm water drainage. All drainage systems must comply with the requirements of the relevant authority.

2.14 Lines from toilets and urinals should be directed to the sewage system.

2.15 The sanitary drainage system should be designed to eliminate any possibility of drainage backing up and flooding the floors of any processing area.

Processing or Trade Waste Drainage

2.16 The drainage system from processing areas should be designed to enable rapid removal of wash down or other water from the processing floors. The system should ensure the effective and expeditious removal of plant effluent from the premises.

2.17 Adequate drainage inlets should be strategically located to remove waste water on slaughter floors, in processing areas and in chillers.

2.18 Each drainage inlet should be at least 100 mm in diameter and be fitted with perforated or grilled drain covers.

2.19 Drains should be equipped with effective P, U or S shaped deep seap traps and be adequately vented to the outside atmosphere.

2.20 Floors should be evenly graded to the trapped drainage inlets.

2.21 Floor drainage valleys should be provided with approved covers over walkways and the direction of flow of the drains must be from clean areas to dirty area.

Effluent Treatment

2.22 Effluent treatment facilities should be located so as not to pose a hazard to meat hygiene or create an odour or other nuisance to processing areas.

Electrical Fittings

2.23 Electrical pipe fittings should be installed at least 25 mm from equipment or walls. Other electrical fittings such as switches, ducts, cable ladders and switch boxes should be sealed to the wall or sufficiently clear to permit effective cleaning of the space between the fitting and the wall.

Refrigeration

2.24 Refrigeration motors should be located outside the premises except for other than a sealed unit which is an integral part of an appliance.

2.25 Where condensation or drip is likely to lead to product contamination, effective means to confine and remove the condensation or drip must be provided.

Pneumatics

2.26 The exhaust from air operated equipment should be piped to the exterior of processed buildings.

2.27 Oil from air exhausts should be adequately trapped to prevent contamination of product.

3 BASIC CONSTRUCTION

3.1 The interiors of edible product area should be of sanitary design and construction using acceptable non-toxic materials. Light coloured finishes should be used.

Buildings

3.2 The buildings should be designed and constructed so that there is sufficient space to allow for processing, movement of personnel and effective cleaning.

Internal walls

3.3 Internal walls should be constructed of materials which are impervious to moisture, smoothly finished, rust resistant, resistant to or protected from impact and not readily subject to chipping or flaking.

3.4 Joints and fixing devices should be sealed to effectively prevent entry of moisture.

3.5 Where walls are not of full height, they should be capped with a 45° top.

3.6 Horizontal ledges occurring in wall construction should be sloped down at an angle of at least 45°.

3.7 Where internal panel type construction is to be incorporated other than in chillers or freezers, wall panels should be placed on a concrete plinth raised a minimum of 150 mm above floor level. Such wall panels should be suitably protected from impact damage.

3.8 Where internal wall or ceiling surfaces are painted, paint should be non-toxic and the painted surface should not contact edible meat. Paint should be light in colour and give a smooth finish that is impervious to moisture. Finished surface should be able to withstand hosing with detergents and 82°C water, and withstand a reasonable degree of impact.

Floors

3.9 Materials used should be concrete or other approved substances impervious to liquids.

3.10 The surface should be relatively smooth, easily cleaned, resistant to wear and tear and corrosion and non slip in finish.

3.11 Where tiles are used they should be laid on a firm water-proof concrete foundation.

3.12 Floor joints should be sealed with material impervious to liquids and finished flush with the surface.

3.13 Floors should be evenly graded to drainage inlets so no stagnation of water will occur.

Ceilings

3.14 Ceilings should be provided in all rooms within the slaughtering and processing buildings.

3.15 Ceilings should be constructed from acceptable materials, smoothly finished and impervious to moisture. Joints and fixing devices should be effectively sealed.

3.16 The minimum height of a ceiling should be:

- a) in scalding room - 4.8 m (or not less than 1 m above rail height).
- b) in slaughter floor - 3.6 m (or not less than 1 m above rail height)
- c) in all processing rooms - 3 m (or not less than 1 m above rail height).

Coving

3.17 Walls and curbs should be coved to the floor with a radius of at least 75 mm.

3.18 Wall to wall junctions should be coved with a radius of at least 25 mm.

Passageways, Doors and Jambs

3.19 Passageways, doors and door jambs should be constructed from, or sheathed with, rust resistant materials.

3.20 Where sheeting is used, joints should be effectively sealed against moisture entry by continuous welding or other equally effective means.

3.21 Fixing devices such as pop rivets or screws should be effectively sealed to prevent crevices, which are difficult to clean.

3.22 Passageways and doorways through which product are transferred by rail or trolley should be of sufficient width to prevent contact of the product.

3.23 Doors opening from processing rooms to the exterior should be fitted with self closing devices. Strip Type P.V.C. Type curtains should only be used on openings through which packaged products pass.

Windows

3.24 Where provided, windowsills should be not less than 1.8 m from floor level.

3.25 Internal sills should be sloped at a 45° angle.

Insect, Rodent and Vermin Proofing

3.26 Exterior openings leading directly or indirectly to areas where edible meat is present should be insect proofed.

3.27 Buildings should be constructed to be rodent and other vermin proof. Doors should be tight fitting.

Ventilation

3.28 Ventilation may be provided by natural or mechanical means. Mechanical ventilation should achieve at least 4 air changes an hour.

3.29 With mechanical ventilation systems, air intakes should be properly located to avoid the intake of potentially contaminated air.

3.30 Ventilation equipment of all types should be located so that air from condemn rooms or other inedible product areas cannot be introduced into the ventilation system.

3.31 Where roof mounted air conditioners, evaporative coolers and the like are located near production lines, edible product should not be contaminated with condensate or overflow water.

3.32 Where mechanical ventilation systems are used, the flow of air should be from clean to dirty areas.

Lighting

3.33 Lighting provided at post-mortem and meat product inspection stations should be 600 lux and at work stations in other area 220 lux.

3.34 Shatterproof protective shields should be provided over exposed lights.

3.35 Artificial lighting must not distort colours or cause shadows at the inspection surface. This also applies where meat is prepared for inspection or is packaged.

Hose Points

3.36 Hose length should not exceed 18 m.

3.37 A sufficient number of hot and cold hose points should be provided to service the area.

3.38 Hose racks should be constructed of rust resistant materials.

3.39 Hoses should be of a material and colour that does not cause marking of surfaces they contact.

4 LAIRAGE

4.1 Lairage should have adequate holding facilities for 1½ days kill at peak demand. The area of pens should not be less than 0.47 m² per animal.

4.2 All holding pens, races and walkways should be roofed.

4.3 The floors in holding pens and races should be paved with concrete or other approved material that is impervious to liquids and is properly graded and drained and should be finished in a way that minimises slipping.

- 4.4 The design and finish of fences should be such that projections which will harm or bruise pigs are eliminated.
- 4.5 A strong, positive latch should be provided on each gate.
- 4.6 Proper facilities should be provided to aid evaporative cooling of pigs in the pens.
- 4.7 Drainage should not be allowed to flow from one pen across another.
- 4.8 Curbs between adjoining pens should permit one pen to be cleaned without wetting nearby occupied pens.
- 4.9 Open drainage channels should not pass through pens.
- 4.10 Pens should not contain depressions which would allow accumulated water to be consumed by pigs.
- 4.11 An acceptable manure and effluent disposal system should be available.
- 4.12 Water troughs or drinking devices should be provided in each holding pen.
- 4.13 An adequate supply of potable water should be connected to these facilities.
- 4.14 Sufficient hose points should be provided to enable the cleaning of pens. Wash down hose points should be located that maximum hose length required is less than 18 metres.
- 4.15 In pig pens a minimum overall illumination of 110 lux must be provided.
- 4.16 In ante-mortem inspection areas, a minimum overall illumination of 220 lux must be provided.
- 4.17 Toilet and handwashing facilities should be provided in the vicinity of pig pens.
- 4.18 Boot washing facilities should be provided and be conveniently located to enable the washing of footwear of personnel leaving the pen area.
- 4.19 Holding pens should be situated so that prevailing winds do not create a dust and odour problem in processing areas.
- 4.20 Pens should be situated not closer than 9m from main buildings.
- 4.21 All drainage is to be directed to a manure collection pit situated away from main buildings.
- 4.22 Appropriate mechanical ramps should be provided for the unloading of pigs to the holding pens. Suitable antemortem inspection facilities must be provided at this position.

Suspect Pens

- 4.23 Adequately sized and roofed suspect pens, which can be securely locked, must be provided.
- 4.24 Handwashing facilities consisting of a wash-basin which is non-hand operable, a soap dispenser, a disinfectant dispenser, a paper towel dispenser and a used towel receptacle must be provided.
- 4.25 The handwash basin should be located in an area from which pigs are effectively excluded.
- 4.26 Suspect pens should be clearly signposted with the words 'Suspect Pen'.
- 4.27 Each suspect pen must be separately curbed and drained to the manure settling pit. Drainage from suspect pens are not allowed to flow over other pens or alleyways.

4.28 In suspect pens, a minimum overall illumination of 220 lux with capability for it to be increased to 440 lux must be provided.

5 TRUCK WASH AREA

Location

5.1 A paved and drained area should be provided adjacent to the unloading area for cleaning pig carrying vehicles after unloading.

Basic Construction and Facilities

5.2 The surface of the truck wash area should be durable, impervious to liquids and have a drainage gradient of at least 1:50

5.3 Drainage from the truck wash area should be connected to a manure sump.

5.4 Drainage lines from these areas should be of sufficient diameter to accommodate the high level of solids associated with washing these trucks. Drainage lines should be made of suitable piping in this area because of the corrosive nature of effluent from truck washing and of strong detergents.

5.5 Washing of vehicle should not cause contamination to processing areas and edible products.

5.6 Where a nuisance would otherwise be created, suitable curbing and shielding should be provided to confine splash to the area.

5.7 An adequate supply of potable water under sufficient pressure should be available for cleaning operations.

5.8 A suitable cabinet or shed should be provided at truck washing sites for storing disinfectants and detergents.

5.9 Where vehicles are likely to be cleaned after daylight hours, the area should be well lit.

6 PIG SLAUGHTER FLOOR

General

6.1 There must be proper and physical separation of clean and dirty operations. Product flow should be from 'dirty' to progressively cleaner areas. Flow lines for product should not cross over one another.

Slaughter System

6.2 An on-rail moving chain system should be provided with a moving viscera conveying system synchronised with the carcass conveyor.

6.3 Approved stunning and sticking systems should be adopted.

6.4 The carcass, its head and viscera must be related in any system to allow correlation of head and viscera inspection with carcass inspection.

6.5 Adequate handwash and steriliser facilities must be strategically located throughout the entire slaughter line.

6.6 Where edible blood is to be collected, it must be retained in correlation with the carcass, its head and viscera until inspection is completed. Facilities for sterilising the blood collecting equipment must be provided.

Bleeding

6.7 Bleeding rail must be of sufficient length to permit thorough bleeding of the carcasses.

6.8 The bleeding and dressing rail should be high enough that the lowest part of the carcass is at least 300 mm above the floor.

Dressing Rail

6.9 Carcasses should be at least 920 mm apart between the commencement of dressing operations until completion of the final wash.

Scalding, Dehairing, Singeing and Polishing

6.10 Scalding, dehairing, singeing and shaving must be confined in an area separated from the rest of the dressing area. This separation is to be by walls that are full height and that ensures that no nuisance occurs from steam or spray.

6.11 Scalding cabinets constructed from approved materials should be provided.

6.12 An adequate method of extracting vapour to the external atmosphere should be provided.

6.13 Mechanical dehairing equipment should be efficient and not damage skin.

6.14 Where multiple bank spray cabinets and dehairing machines are used, recycled water from these equipment may be used after filtration and appropriate treatment.

6.15 Provision should be made for pig hair to be directed from the dehairing area by conveyor, chute to an inedible product area for disposal.

6.16 Facilities should be provided for scurf, hair and toenail removal from the hind trotters before gambrelling.

6.17 A suitable means of holding clean gambrels at this station should be provided. Gambrels return system should be designed to minimise noise.

Pre-evisceration Wash

6.18 Carcass washing spray water must be potable and should be at adequate pressure and temperature to facilitate the operation. Proper screens should be provided to contain overspray.

6.19 Wash areas should be designed to ensure that waste water is contained and rapidly removed.

Evisceration

6.20 Adequate space should be provided for dropping and tying the bung, removing the spermatic cord, brisket splitting and evisceration operations.

6.21 Facilities for washing and sterilising stationary viscera pans should be provided.

6.22 Moving pan viscera tables should be equipped for a cold, hot (82°C), cold water wash sterilisation sequence.

6.23 The viscera table must be installed to ensure that waste water from washing and sterilisation is contained and rapidly removed.

Inspection Stations

6.24 Viscera, carcase and final inspection stations should be provided with a 2.5 m of clear space for each officer on the dressing line.

6.25 Provision of space on appropriate platform should be made for 2 officers on each of the carcase and viscera inspection stations for slaughter line with a line speed below 240 carcasses/hour or for 3 officers if the line speed exceeds 240 carcasses/hour but below 320 carcasses/hour.

6.26 The slaughter line should be designed to present carcasses and offal in such a way that postmortem meat inspection is facilitated.

6.27 In a moving chain system, the head, viscera, carcase and final inspection stations must be fitted with a device that will halt the viscera, carcase and head conveyor simultaneously.

6.28 The chain should be capable of being restarted only at the same inspection station.

6.29 A retain carcase branch rail should be provided at a point on the dressing rail after the carcase disposition point.

6.30 The carcase retain rail should form a loop with the main dressing rail for retained carcase to return after it pass final inspection.

6.31 Before the final inspection point, facilities must be provided to enable trimming of carcasses or sides to remove any visible contamination/ defects.

Condemned Carcasses and Parts

6.32 A rail should connect the retain carcase rail and the condemn rail leading directly to a room for condemned carcasses.

6.33 Condemned materials must be kept in a separate room with full-height walls equipped with secure lockup facilities.

6.34 Facilities must be provided for condemned parts to be directed straight to the condemned room or area for disposal.

Branding Station

6.35 Space should be set aside after the final inspection station and before leaving the main slaughter floor for applying the official inspection stamp to carcasses.

Carcase Washing

6.36 Carcase washing facilities should be provided with an exhaust system where necessary to dispel steam to the atmosphere.

Objective Carcase Quality Measuring Station

6.37 Where carcasses are measured on the dressing floor for objective classification, space and stands for operators engaged in this task should be provided.

Carcase Splitting Station

6.38 Efficient and hygienic carcase splitting equipment should be provided. It should not leave excessive bone dust on the carcasses. Where necessary, screens should be provided to prevent contamination of edible product.

6.39 Facilities should be provided for cleaning and sterilizing product contact surfaces of the splitting equipment between carcasses. Where automatic carcass splitting systems are used, product contacting items of the equipment should be capable of being cleaned and sterilised between carcasses.

Edible Offal and Parts Disposal

6.40 Facilities must be provided to allow edible offal and parts to be removed from the slaughter floor.

6.41 Facilities must be provided for stomachs and runners to be removed from the slaughter floor to a stomach emptying or runner stripping room.

6.42 A separate room should be provided for processing of edible offal. Livers, spleens, kidneys, hearts and lungs should be processed separately from stomachs and intestines. Emptying and processing of stomachs and intestines should be carried out in a physically separate section and in such a way that they do not contaminate other edible offal with ingesta or intestinal contents.

Hook and Roller Cleaning

6.43 An area with adequately drained floors and equipment for cleaning items such as hooks, rollers, skids and gambrels should be provided.

6.44 Cleaned gear is required to remain uncontaminated before use, so suitable storage needs to be provided.

6.45 There should be no air connection between a cleaning facility and slaughter floor or other edible product department.

6.46 A means of extracting vapour and fumes to the outside atmosphere should be provided.

Handling of Inedible or Condemned Materials

6.47 A separate secure room must be provided to handle condemned materials. They should be effectively denatured before disposal.

6.48 Where vehicles are used to remove condemned material from the premises, a curbed and separately drained concrete vehicle standing pad should be provided.

6.49 Facilities should be provided for removing inedible material continuously from production areas so this material does not accumulate.

6.50 Adequate handwash, steriliser and disinfection facilities should be provided in the areas where inedible or condemned materials are handled.

Access of Personnel

6.51 Personnel access to processing rooms or areas where edible products are handled should not be through a room or area where inedible material is handled.

Emergency Slaughter

6.52 Separate entrances and facilities should be provided for emergency slaughter animals and personnel working in this area.

7 CHILLERS

7.1 Adequate chilling facilities should be provided for primary cooling of all the carcasses produced daily, holding of chilled carcasses, meat and offal, tempering of meat for processing and holding retained carcasses under security.

7.2 Chillers should be suitably located to minimise the risk of contamination of the meat.

7.3 Sufficient space should be available in a chiller to accommodate the quantity of meat processed so as to reduce or to maintain the temperature of the product to the desired degree.

7.4 Sufficient rail length should be provided to allow carcasses or sides to hang freely so that good air circulation can be achieved.

7.5 Active chillers should be equipped with machinery capable of coping with the maximum cooling demand.

7.6 A direct or remote thermometer or temperature recorder should be provided to each chiller.

7.7 The temperature sensor should be in a position that indicates the actual room temperature.

7.8 All floors should be graded to floor drains in the chiller.

7.9 Refrigerated rooms should be designed and operated in a way that prevents the formation and accumulation of condensation on overhead structures and ceilings.

7.10 The interior of each door should be provided with a mechanism to allow personnel to escape if personnel are accidentally locked inside.

7.11 A separate area should be provided for holding retained carcasses, parts and offal.

7.12 The separate retain chiller area may be a separate chiller equipped for locking or a retain cage in a chiller equipped for locking.

8 BONING OR CUTTING ROOMS

8.1 Adequate facilities should be provided for breaking of carcasses into primal cuts or consumer cuts.

8.2 Consideration should be given to the operations and flow of materials associated with boning or cutting to ensure a smooth product flow and facilitate inspection.

8.3 Equipment, walls and floors should be of sanitary design, made of acceptable materials and capable of being easily cleaned.

8.4 Rails should be high enough that the lowest part of the carcass or side is at least 300 mm from the floor.

8.5 Sufficient non-hand operable wash basins or troughs, liquid soap dispensers and approved hand drying systems should be at personnel entrances to the boning room.

8.6 Handwash basins, liquid soap dispensers and sterilisers should be strategically located in processing rooms.

8.7 Equipment should be provided capable of maintaining the room at no more than 10°C during boning and packing. A dial faced or digital thermometer must be provided to indicate the room temperature.

8.8 Cold air distribution and velocity should be arranged so as not to cause employee discomfort.

8.9 A packing material store should be provided. It should be dust and vermin proof. The store should be supplied with rust resistant storage racks, the bottom shelf of which should not be less than 300 mm above the floor.

8.10 Facilities for holding packing materials for immediate use during production in the boning room should be provided.

8.11 The method of collection and removal of hooks and skids should keep noise to a minimum.

8.12 A separate room with facilities should be provided for washing gear and equipment.

8.13 A facility outside the processing room should be provided for sharpening knives and storing aprons and gear.

8.14 Work stations should be clearly indicated on the plans.

9 EMPLOYEE AMENITIES

9.1 Adequate amenities for employees should be provided and are convenient to the workplace in an area free from undue noise and odour.

9.2 Access to the amenities must not cause employees from edible product departments to pass through inedible product departments or vice versa.

9.3 Paved covered walkways should be provided from the workplace to the amenities.

9.4 Amenities for male employees should be separate and distinct from those of female employees, except that both male and female employees may use a common dining room.

9.5 Walls, floors and ceilings should be constructed of durable materials that are easy to clean. Walls and ceilings should be of light colours that will reflect light and give a bright appearance to the rooms.

9.6 Exterior openings should be insect proof and construction should ensure that rodents and other vermin are excluded.

9.7 If mechanical ventilation is installed, it should be capable of providing 4 air changes an hour. Fresh air intake for mechanical ventilation should be located in such a way that air is not contaminated.

Dining or Lunch Room

9.8 Dining tables should be provided with smooth impervious tops and edges, and be constructed so the tables can be easily cleaned.

9.9 Adequate seating which can be easily cleaned should be provided in dining room.

Toilet Rooms

9.10 A floor waste of suitable size should be provided in water closets and urinal rooms.

9.11 Water closets and urinals should not be in shower rooms.

9.12 Doors leading to toilet rooms should be full height, completely fill the opening and be self-closing.

9.13 Toilet rooms without means of natural ventilation should be effectively ventilated by mechanical means to the outside air at all time.

9.14 Toilet rooms which are mechanically ventilated should have a louvred section at least 300mm x 300mm in the lower panel of the door.

9.15 Toilet rooms may not be entered directly from a work room, but entrance through an intervening dressing room or ventilated toilet room vestibule is permitted.

9.16 Toilet rooms should not be entered through a shower room.

9.17 Toilet rooms for female employees should be provided with facilities for the disposal of personal hygiene items.

Shower Room

9.18 Each shower cubicle should be provided with partitions to effectively confine water to that cubicle.

9.19 Shower rooms should not be entered through a toilet room.

9.20 An adequate supply of hot water and cold water should be connected to showers and an efficient method provided to remove vapour from shower rooms.

Changing Room

9.21 A separate changing room equipped with lockers and seating and having direct access to showers should be provided.

Handwash Basin

9.22 Handwash basins must be provided in sufficient number in close proximity to the toilet room entrance. The basins must be operated by pedal or thigh or sensor and supplied with liquid soap dispensers.

9.23 Acceptable hand drying systems and receptacles for used towels must be provided.

9.24 An adequate supply of hot and cold water should be connected to the basins which are equipped with mixer taps.

Lockers and Seating

9.25 Lockers should be at least 375mm x 450mm x 1.5m and mounted 400 mm clear of the floor.

9.26 Seating at least 300 mm wide should be provided in association with the lockers.

9.27 The minimum aisle width between lockers should be 2.1 m.

10 DEPARTMENTAL OFFICER AMENITIES

10.1 Amenities for departmental officers must be separate from those for employees.

10.2 Amenities for male departmental officers must be separate from those of female departmental officers, except a common dining room, should be provided.

10.3 A well located and lockable office of suitable size must be provided and equipped with the following items

- a telephone
- a desk for each departmental officer
- a chair for each departmental officer

- a metal cabinet equipped for locking
- an approved locker for each departmental officer
- floor covering of an acceptable type
- handwash and disinfection facilities

10.4 Separate offices must be provided for the veterinary officer and senior meat inspectors.

10.5 Separate dining room, change room, rest room, shower and toilet facilities must be provided for departmental officers.

10.6 Adequate first aid facilities must be provided.

11 EQUIPMENT

11.1 All equipment, fixtures and utensils should be of sanitary design, construction and installation suitable for the intended use. They should be constructed of such materials and in such a way as to be easily cleaned and properly maintained. They must not cause any adulteration of product with lubricant, metal fragments, contaminated water or other contaminants.

11.2 Materials used, which directly contact the product, should be non-absorbent, non-toxic, odourless and unaffected by the product and cleaning compounds.

11.3 Equipment should be selected and designed to contribute to a good working environment, with careful attention being given to factors such as safety, noise, vibration and heat.

11.4 All parts of product contact areas must be readily visible or accessible to reach or be capable of being dismantled to permit cleaning and inspection.

11.5 All equipment used must be approved by the Veterinary Authority.

Acceptable Materials

11.6 Product contacting equipment should be constructed from approved material.

Metal

11.7 Metal used should be rust resistant.

Plastics and Resins

11.8 Plastic and resinous materials should be resistant to abrasion and heat, shatterproof and non-toxic. In addition, the materials must not contain a constituent that will migrate to meat or other products in contact with it.

12 RESTRICTED USE OF PREMISES

12.1 Only the type of livestock as stated in the licence is allowed to be slaughtered in the slaughterhouse.

12.2 The number of livestock to be slaughtered in each premises is subject to the approval of the SFA, which would be based on the capacity, and line speed of the slaughtering plant.

12.3 The licensee is not permitted to use any part of the licensed premises or compound for any other purpose or activity unless with the prior approval of the Director-General or an Authorised officer for such other purpose or activity.

12.4 No portion of the slaughter-house shall be used as living quarters or for other activities other than those approved by the SFA.

12.5 The licensee shall ensure that only authorised personnel are allowed into any area where the livestock is slaughtered, processed or handled.

13 PERSONAL HYGIENE

13.1 Workers are to be provided with proper working attire and wear over his nose and mouth a mask or spit guard that is capable of preventing any substance expelled from his mouth or nose from contaminating food, hand gloves and headgear for handling food. This is with the exception of personnel who are stocking and storing of pre-packed goods at cold stores.

14 TRAINING AND REGISTRATION OF FOOD HANDLERS (WITH EFFECT FROM 1 JAN 2023)

14. 1 Food handlers who are involved in food preparation, manufacturing or slaughtering are to attend and successfully complete a course (including a refresher course) on food safety as the Director-General may require within such time as the Director-General may specify or such extended period of time as the Director-General may allow.

14.2 Food handlers are also required to be registered with the Director-General before they can commence such food handling activities e.g., culturing, canning, deboning, cutting, defrosting, cooking, packing of food in raw or cooked form in the licensed food premises.