

# **Slaughter-houses Rules**

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**SLAUGHTER-HOUSES AND MEAT PROCESSING FACTORIES ACT  
(CHAPTER 307, SECTION 14)**

**SLAUGHTER-HOUSES RULES**

**R 1**

**REVISED EDITION 1990**

## **Citation**

1. These Rules may be cited as the Slaughter-houses Rules.

## **Definitions**

2. In these Rules, unless the context otherwise requires —

“animal” includes poultry, pigs, sheep, goats, cattle, horses and any four-footed beast;

“biological residue” means any substance found in an animal at the time of slaughter or in any of its tissues after slaughter as a result of treatment or exposure of the animal to a pesticide, organic or inorganic compound, hormone, hormone-like substance, growth promoter, antibiotic, anti-helminthic, tranquiliser, or other therapeutic or prophylactic agent;

“inedible” means adulterated, uninspected or condemned for use as human food;

“owner” includes any employee, agent or representative of the owner;

“product” means any carcass, meat, meat by-product or meat food product capable of use as human food.

## **Application for licence**

3. An applicant for a slaughter-house licence shall apply therefor in writing to the Director in such form as the Director may prescribe together with two recent passport size photographs of the applicant and shall furnish the following particulars:

- (a) name, identity card number and address of applicant;
- (b) business name and address;
- (c) address and total area of the premises to be used as a slaughter-house;
- (d) drawings, in duplicate, with specifications that completely and clearly illustrate and describe the applicant's premises showing the locations of the buildings, equipment, rooms, water supply, plumbing, drainage and lighting;
- (e) the proposed slaughter fees and other charges;
- (f) the estimated number of animals to be slaughtered in a year and the species of animals to be slaughtered;

- (g) a list of persons to be employed in the slaughter-house and their duties;
- (h) measures to be taken to ensure safety of workers and to maintain cleanliness and hygiene in the slaughter-house;
- (i) the procedures and techniques of slaughter; and
- (j) such other information as the Director may require.

### **Alterations to slaughter-house**

4. The licensee shall obtain the prior approval of the Director before any alteration is made to any slaughter-house.

### **Inspection**

5. The Director may inspect the premises intended to be used as a slaughter-house.

### **Conditions**

6. The applicant shall comply with the following conditions in respect of the premises intended to be used as a slaughter-house:

- (a) the premises, including the equipment and utensils, shall be kept in a clean and sanitary condition and no materials shall be handled or stored in any place where any product is being prepared, stored or handled;
- (b) the premises shall be well ventilated and there shall be no malodour or over-heating and the premises shall be comfortable for the workers to work in;
- (c) all interior walls, partitions and doors shall be smooth and constructed of materials impervious to moisture and shall be at least two metres in height above the floor level to ensure thorough cleaning and all surfaces above this height shall be smooth and finished with moisture resistant material;
- (d) the floors of the premises shall be laid with suitable material impervious to liquid and the floors shall be suitably graded so as to allow easy and efficient cleaning and draining, leaving no puddles of stagnant water, and as a safety precaution excessively smooth floors shall be avoided;
- (e) drains shall be of an adequate size and sufficiently graded to prevent stagnation of water 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 Director;
- (f) adequate lighting, whether natural or artificial or both, shall be provided on the premises;