



LAWS OF KENYA



MEAT CONTROL ACT

CHAPTER 356

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CHAPTER 356

MEAT CONTROL ACT

ARRANGEMENT OF SECTIONS

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CHAPTER 356**MEAT CONTROL ACT**

[Date of assent: 6th July, 1972.]

[Date of commencement: 14th July, 1972.]

An Act of Parliament to enable control to be exercised over meat and meat products intended for human consumption, and over slaughterhouses and places where such meat is processed; and to provide for import and export control over such meat and meat products; and for matters incidental to and connected with the foregoing

[Act No. 7 of 1972, Act No. 5 of 2007.]

1. Short title

This Act may be cited as the Meat Control Act.

2. Interpretation

In this Act, unless the context otherwise requires—

“**animal**” means any mammal or bird declared by the Minister, by notice in the *Gazette*, to be an animal to which this Act applies;

“**meat**” means any portion of an animal which is intended for human consumption, whether fresh, chilled or frozen or otherwise processed by any means whatsoever or included in any article of food for human consumption;

“**the Minister**” means the Minister for the time being responsible for veterinary services;

“**slaughterhouse**” means any place kept for the purpose of the slaughter of animals for human consumption.

3. Power to make regulations

(1) The Minister may make regulations—

- (a) providing for the licensing, control and regulation of slaughterhouses and of premises where meat is processed in any manner for human consumption, including the maintenance of technical, and in consultation with the Minister for the time being responsible for health, sanitary and hygiene standards in such slaughterhouses and premises;
- (b) defining areas to be served by specified slaughter houses;
- (c) specifying standards, in consultation with the Minister for the time being responsible for health, to be observed in respect of the manufacture of meat products, including the name or description, composition, additives or contaminants, labeling and packaging of such products;
- (d) providing for the inspection of slaughterhouses and premises, and the taking of samples of meat products and food additives or contaminants used in connexion therewith;

- (e) specifying the standards to be observed in respect of the storage and transportation of meat, and the transportation of animals intended for slaughter;
 - (f) for the control of imports and exports of meat;
 - (g) for the professional control, supervision and licensing of persons appointed to carry out any inspections in specified areas under the regulations;
 - (h) prescribing forms to be used and fees to be paid in respect of things to be done under the regulations;
 - (i) generally for the purpose of ensuring that meat is wholesome and properly fit for human consumption.
- (2) Regulations under this section—
- (a) may be made applicable to the whole or any part of Kenya, and different regulations may be made in respect of different parts of Kenya;
 - (b) may be made applicable to all slaughterhouses or premises used for meat processing, and different regulations may be made in respect of different classes of slaughterhouses or premises;
 - (c) may make such differential provision in respect of other matters as the Minister may consider necessary;
 - (d) may provide for the penalties, not exceeding a fine of ten thousand shillings or imprisonment for a term not exceeding twelve months, or to both such fine and imprisonment, which may be imposed in respect of any breach of the regulations, and may provide for continuing penalties, not exceeding two hundred shillings, in respect of each day during which any such breach continues.

[Act No. 5 of 2007, s. 20.]

NO. 7 OF 1972

MEAT CONTROL ACT

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MEAT CONTROL (SLAUGHTERHOUSE) REGULATIONS, 1973

[L.N. 213/1973, L.N. 123/2007.]

REGULATIONS UNDER SECTION 3

1. These Regulations may be cited as the Meat Control (Slaughterhouse) Regulations,, 1973.

2. In these Regulations except where the context otherwise requires—

“**carcass**” means the body of any slaughtered animal after bleeding and dressing;

“**export slaughterhouse**” *deleted by L.N. 123/ 2007, s. 3(a)*;

“**inspecting officer**” means any Veterinary Officer, Health Inspector or any other person duly authorised in writing by the Director of Veterinary Services;

“**slaughterhouse**” means any place declared to be an export slaughterhouse under regulation 3 of these Regulations.

[L.N. 123/2007, s. 3.]

3. The Minister may, by notice in the *Gazette*, declare any abattoir, slaughterhouse or any other place where animals are slaughtered and meat is prepared or meat products are manufactured to be a slaughterhouse for the purposes of these Regulations.

[L.N. 123/2007, s. 3.]

4. The provisions set out in the Schedule hereto shall apply to all slaughterhouses declared as such under regulation 3 of these Regulations.

[L.N. 123/2007, s. 4.]

5. (1) No person shall slaughter in a slaughterhouse any animal which has not been inspected by an inspecting officer except only in an emergency.

(2) Any person who contravenes paragraph (1) of this regulation shall be guilty of an offence.

[L.N. 123/2007, s. 5.]

6. (1) No person shall part with the possession of a carcass of any animal slaughtered in an export slaughterhouse, unless such carcass has been inspected by an inspecting officer.

(2) Any person who contravenes paragraph (1) of this regulation shall be guilty of an offence.

7. It shall be lawful for any inspecting officer to detain, or order the disposal or destruction of, any animal, carcass, or meat which, in his opinion, is unfit for human consumption.

8. (1) No person, other than an inspecting officer, shall attach to or remove from any animal, carcass or meat or alter or cause to be attached to or removed from any animal, carcass or meat or permit the alteration of any tags, token or mark used in the process of inspection.

(2) Any person who contravenes paragraph (1) of this regulation shall be guilty of an offence.

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9. (1) No person shall remove or dispose of any animal, carcass or meat which has been marked or tagged except with the consent of and in accordance with instructions of an inspecting officer.

(2) Any person who contravenes this regulation shall be guilty of an offence.

10. Any person who obstructs or hinders an inspecting officer acting in the course of his duties shall be guilty of an offence.

11. An official number shall be assigned to each slaughterhouse and such number shall be used to identify all carcasses and meat inspected in such slaughterhouse.

[L.N. 123/2007, s. 6.]

12. The Director of Veterinary Services may order the closure of any slaughterhouse in the event of failure to comply with any provision of these Regulations.

[L.N. 123/2007, s. 7.]

13. An inspecting officer shall, for the purpose of any examination or inspection necessary to enforce any of the provisions of these Regulations, have access to any part of a slaughterhouse at all times, irrespective of whether the slaughterhouse is in operation or not.

[L.N. 123/2007, s. 8.]

14. Any person who is guilty of an offence under these Regulations shall be liable to a fine not exceeding ten thousand shillings or to imprisonment for a term not exceeding twelve months or to both such fine and imprisonment.

15. These Regulations shall be in addition to, and not in derogation of, the provisions of any other written law relating to public health for the time being in force.

SCHEDULE**A – CONDITIONS AND FACILITIES FOR INSPECTION**

1. Adequate and well equipped areas reserved for the exclusive use of the inspecting officers shall be provided.

2. No department of an export slaughterhouse shall be operated except under the supervision of an inspecting officer.

3. No carcass, or meat shall be removed from an export slaughterhouse until after due notice has been given to the inspecting officer.

4. The following facilities and conditions and such others as may be essential to efficient conduct of inspection and maintenance of sanitary conditions shall be provided by each export slaughterhouse—

- (a) satisfactory lairages, equipment and assistants for conducting ante-mortem inspection and for separating, marking and holding apart from passed animals those marked “**suspect**” and “**condemned**”. It shall also provide satisfactory lairages, crushes and races which shall be paved, drained and supplied with adequate water connection for cleaning purposes. Sufficient natural and artificial light shall be provided for the inspection;
- (b) sufficient natural and abundant artificial light at all places and such times of day when natural light may not be adequate for proper conduct of inspection. Rooms shall be kept sufficiently free from vapours and steam for inspection

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to be properly made. Equipment and substances which generate gases or odours shall not be used except as specially permitted by the inspecting officer;

- (c) racks, receptacles, or other suitable devices for retaining such parts as the head, tongue, tail, thymus gland and viscera, and other parts and blood to be in the preparation of meat until after the post-mortem is completed, in order that they may be accurately identified in case of condemnation of the carcass. Equipment, trucks and receptacles, for the handling of viscera of slaughtered animals so as to prevent contact with the floor. Trucks, racks, marked receptacles, tables or other necessary equipment for the separation and sanitary handling of carcasses or parts marked "**RETAINED**";
- (d) tables, benches and other equipment on which inspection is performed, of such design, material and construction as to enable inspecting officers to conduct their inspection in a ready, efficient and hygienic manner;
- (e) watertight metal trucks or receptacles for holding and handling diseased carcasses and parts, so constructed as to be easily cleaned; such trucks or receptacles to be marked in a conspicuous manner with the word "**CONDEMNED**" in letters not less than five centimetres high, and when required by the inspecting officer, to be equipped with facilities for locking or sealing;
- (f) adequate arrangements, including liquid soap and cleansers, for cleansing and disinfecting hands, for sterilizing all implements used in dressing diseased carcasses, floors and such other articles and places as may be contaminated by diseased carcasses or otherwise;
- (g) in export slaughterhouses in which slaughtering is done, rooms, compartments or specially open places, to be known as "final inspection places", at which the final inspection of detained carcasses may be conducted. Competent assistants for handling of detained and retained carcasses and parts shall be provided by the export slaughterhouses. Final inspection places shall be adequate in size and their rail arrangements and other equipment shall be sufficient to prevent carcasses and parts, passed for food and other treatment, from being contaminated by contact with condemned carcasses. They shall be equipped with hot water, sterilisers, tables and other equipment required for ready, efficient and hygienic conduct of the inspection. The floors shall be of such construction as to facilitate the maintenance of hygienic conditions and shall have proper drainage connexions, and when the final inspection place is part of a large floor, it shall be separated by a curb, railing or otherwise;
- (h) rooms, compartments and receptacles in which carcasses and meat may be held for further inspection. These shall be in such number and in such locations as the needs of the inspection in the export slaughterhouse may require. They shall be equipped for secure locking and shall not leave the custody of the inspecting officer. Every such room, compartment and receptacles shall be marked conspicuously with the word "**RETAINED**" in letters not less than five centimetres high. Rooms or compartments for these purposes shall be secure and capable of being kept clean, including hygienic disposal of the floor liquids.

B – SANITATION

1. Each export slaughterhouse shall provide the following amenities—

- (a) an installation supplying adequate quantities of portable water;

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- (b) an ample supply of water at not less than 82 degrees centigrade shall be furnished and used for the cleaning of inspection equipment, floors and the like, which are subject to contamination by the dressing and handling of diseased carcasses, viscera and parts. Whenever necessary to determine compliance with this requirement, conveniently placed thermometers shall be installed to show the temperature of the water at the point of use;
- (c) hot water for cleaning rooms and equipment other than those mentioned in subparagraph (b) of this paragraph shall be delivered under pressure to sufficient and convenient outlets and shall be of such temperature as to accomplish a thorough cleaning;
- (d) the floors, walls, ceilings, partitions, posts, doors and other parts of all structures shall be of such materials, construction and finish as will make them capable of being readily and thoroughly cleaned. The floors shall be kept watertight. The rooms and compartments used for edible products shall be separate and distinct from those used for inedible products;
- (e) butchers and others who dress and handle diseased carcasses or parts shall, before handling and dressing other carcasses or parts, cleanse their hands with liquid soap and hot water, and rinse them in clean water. Implements used in dressing diseased carcasses shall be thoroughly cleansed in boiling water, or in a prescribed disinfectant followed by rinsing in clean water. The employees of the establishment who handle any product shall keep their hands clean, and, in all cases, after visiting the toilet rooms or urinals shall wash their hands before handling any meat or implements used in the preparation of meat;
- (f) protective clothing of a light colour and of such material as to render them easily cleaned and in such numbers as to be sufficient for changing every day or whenever it is deemed necessary by the inspecting officer;
- (g) protective coverings for meat. Inspecting officers in charge shall require the use of such protective coverings for meat as it is distributed from export slaughterhouses as will afford adequate protection for the meat against dirt, insects and the like, considering the means intended to be employed in transporting the meat from the export slaughterhouse.

2. Adequate sanitary facilities and accommodations shall be furnished by every export slaughterhouse and the specific requirements shall be as follows—

- (a) dressing rooms, toilet rooms and urinals shall be sufficient in number, ample in size and conveniently located;
- (b) modern lavatory accommodations with hot and cold running water, liquid soap, towels or other equipment for drying of hands, and bacteriocidal barrier cream shall be situated outside toilet rooms or urinals and their use by employees of the establishment shall be supervised;
- (c) drainage from toilet rooms and urinals shall not be discharged into a grease catchbasin;
- (d) properly located facilities for cleansing and disinfecting utensils and hands of all persons handling any product.

3. All operating and storage rooms and departments of export slaughterhouses used for inedible products shall be maintained in acceptably clean condition. The outer premises of every export slaughterhouse shall be properly paved and drained and kept in clean and orderly condition. All catchbasins on the premises shall be of such construction and location and shall be given such attention as will ensure their being kept in acceptable condition as regards odours and cleanliness. The accumulation of any material in which pests may breed or feed upon is forbidden. No sanitary nuisance shall be allowed in any export slaughterhouse.

[Subsidiary]

4. No export slaughterhouse shall employ, in a department where any meat is handled or prepared, any person affected with communicable diseases in a transmissible stage.
5. No export slaughterhouse shall maintain any person affected with communicable diseases in a transmissible stage, nor any person living with other persons affected with such disease, in a department where meat is handled or prepared.
6. Drawings and specifications shall be furnished in advance of alterations and construction. The copies of drawings shall be submitted to the Director of Veterinary Services for approval. The drawings shall be complete with specifications and consisting of floor plans showing the location of such features as the principal pieces of equipment, floor drains, principal drainage lines, handwashing basins and hose connexion for cleanup purposes. They shall further show roof plans, elevations, cross and longitudinal sections of the various buildings showing such features as principal pieces of equipment, heights of ceilings, conveyor rails and character of floors and ceilings. Further shall be submitted a plot plan showing such features as the limits of the plant premises, locations in outline or buildings on the premises, cardinal points of the compass and roads and railways serving the plant, all properly drawn to scale.

C – INSPECTION

I – Duties of Inspecting Officers

1. All regulations regarding hygiene and sanitation set forth in these Schedules shall whenever applicable be observed by inspecting officers.
2. Every inspecting officer shall possess at least two knives, which shall be kept in clean condition; and knives which are soiled by diseased matter shall not be used until they have been properly cleaned and disinfected.
3. Every inspecting officer shall incise all the organs and parts of a carcass, as provided herein; and if the routine incisions are not sufficient to reach a diagnosis the inspecting officer may incise other parts or demand the cutting up of the carcass.
4. When incising diseased parts, every inspecting officer shall avoid contaminating the healthy parts of the carcass or organs, and the floor and other parts of the premises.
5. Any carcass, organs or part detained for further inspection or bacteriological examination shall be marked by the inspecting officer with a label stating “**DETAINED**”.
6. The carcass, organ or part marked “**DETAINED**” shall be removed to a detention room, where it shall remain until a final decision has been reached.
7. The identity of every such detained carcass, organ or part shall be maintained until the final inspection has been completed.
8. Where a slaughtered animal is found by the inspecting officer to be free from disease or other conditions which may be injurious to the consumers of the meat, well nourished and in sound and wholesome condition, the carcass shall be passed as fit for consumption, and shall be stamped by the inspecting officer with the official mark of approval.
9. The official mark of approval shall consist of either an ink brand, burning brand or like device using such ink, design or size as the Director of Veterinary Services may require. The stamps shall be placed on such parts of the carcass, organs and parts as the Director of Veterinary Services may require.

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10. Each inspecting officer shall be given a number. Every inspecting officer shall, when conducting final inspection, stamp every carcass on both sides with an inspection mark; every inspecting officer is personally responsible that the stamp embossed with his individual number is kept under lock when not in use.

II – Ante-Mortem Inspection

1. All (cattle, sheep, swine and goats) animals shall be inspected ante-mortem at arrival in the export slaughterhouse immediately before slaughter except in case of emergency.

2. No animal which has entered the yards or lairages shall be removed therefrom, whether for slaughter or otherwise, unless permission in writing has been granted by the inspecting officer.

3. The ante-mortem inspection shall be carried out (if possible) on the unloading ramp and in the lairages. Ample light must be available for the inspection.

4. During the inspection the following details shall be noted—

- (a) disease symptoms which may influence the general health of the animal or depreciate the meat;
- (b) the presence of notifiable infectious diseases or symptoms which may suggest that such disease is developing;
- (c) species, sex, colour, age, behaviour and body temperature.

5. In particular attention shall be paid to the following—

- (a) (condition) state of nutrition;
- (b) manner of standing and walking;
- (c) reaction to environment;
- (d) hide, skin and hair;
- (e) digestive system (lips, mouth, anus, rumination, quality of faeces and appetite);
- (f) vulva, vagina and mammary gland;
- (g) respiratory system (nasal openings and respiration).

6. Every animal suspected on ante-mortem inspection shall be set apart and tagged “**SUSPECT**” and slaughtered either in the casualty block or when the killing of the normal animals has been carried out.

7. Any inspecting officer carrying out the ante-mortem inspection shall notify in writing the officer in charge or the inspecting officers (on the killing floor) conducting post-mortem inspection of the reason why the animals have been classed as “**SUSPECT**”.

8. Any animal showing on ante-mortem inspection a disease or condition that would necessitate condemnation of the carcass on post-mortem inspection shall be tagged “**CONDEMNED**”.

9. Any swine having a temperature of 106 degrees fahrenheit or higher and any cattle, sheep or goats having a temperature of 105 degrees fahrenheit or higher shall be marked “**CONDEMNED**”. In case of doubt as to the cause of the high temperature, or when for other reasons such action appears warranted, any such animals may be held for a reasonable time, under the supervision of an inspecting officer, for further observation and taking of temperature before final disposition of such animals is determined.

[Subsidiary]

10. Animals tagged "CONDEMNED" shall, if not already dead, be killed in the post-mortem room only, and shall not be conveyed into any department of the establishment used for edible products.

III – Post-Mortem Inspection

1. (a) The post-mortem inspection shall follow as soon as possible after the slaughter of the animal, except in cases of emergency slaughter.

(b) Evisceration shall be effected within 30 minutes in pigs and 45 minutes in cattle, sheep and goats after slaughter.

(c) The carcass shall not be cut up in any manner until the inspecting officer has carried out his examination.

(d) All hair, scurf and dirt, and hoofs and claws shall be removed from pig carcasses, and the carcasses shall be thoroughly washed and cleaned before any incision is made for inspection and evisceration.

(e) When a carcass is to be dressed with the skin or hide left on, the skin or hide shall be thoroughly washed and cleaned before any incision is made for the purpose of removing any part thereof or evisceration, except that where calves are slaughtered by the Jewish or Moslem method the heads shall be removed from the carcass before washing of the carcass.

(f) No serous membrane shall be removed nor shall any evidence of disease be modified or obliterated by washing, scrapping or stripping or in any other manner before inspection by an inspecting officer.

(g) (i) The organs of the abdomen, pelvis and thorax shall be removed and the tongue in calves and pigs.

(ii) The head and feet may be cut off, if so desired, from cattle, sheep and goat carcasses.

(iii) Ears, eyes, sexual organs, the navel in pigs and the anus shall be removed immediately.

(h) If several animals of the same species are slaughtered together, the parts and organs removed from a carcass shall be kept beside that carcass or otherwise be marked to enable their identification with the carcass from which they have been removed.

(i) No part or organ shall be removed without the knowledge and permission of the inspecting officer before the inspection of the carcass and viscera is fully completed.

2. (1) The carcass shall be examined visually to ascertain the following—

(a) (condition) state of nutrition;

(b) evidence of bruising, haemorrhage, injuries or discoloration;

(c) efficiency of bleeding;

(d) local or general dropsy (oedema);

(e) abnormalities, swellings or deformities of bones, joints, muscles or other tissues;

(f) conditions of serous membranes (pleura and peritoneum).

(2) Viscera shall be examined either *in situ* or as they are removed from the carcass.

(3) Lymph nodes shall be examined by palpation and deep, multiple, longitudinal incisions and if required they shall be removed for detailed inspection.

(4) The carcass muscles shall be inspected by viewing and incision.

(5) Any carcass, organ or part demanding a more detailed examination shall be retained in accordance with paragraph C.I: 5 of this Schedule.

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(6) Any incision or excision shall be made if possible in such manner as not to impair the market value of the carcass, organ or part.

3. A visual inspection, alone or together with palpation and or incision of the following parts or organs shall be carried out as a routine measure—

- (a) blood—(*note*—colour, clothing, staining ability and presence of foreign matter);
- (b) head—(pharynx, tongue, lips, sub-maxillary and retro-pharyngeal lymph nodes);
- (c) lungs—(trachea, bronchial and mediastinal lymph nodes);
- (d) heart—(peri-, ecto- and endocardium, myocardium);
- (e) diaphragm;
- (f) liver—(surface and substance, bile ducts and lymph nodes);
- (g) stomach and intestines—(omentum, mesentery and mesenteric lymph nodes);
- (h) kidneys—(surface and substance, and if necessary renal lymph nodes);
- (i) spleen—(incision only if necessary);
- (j) uterus—(ovaries, vagina and vulva);
- (k) testicles;
- (l) mammary gland—(supramammary lymph nodes);
- (m) feet;
- (n) muscles—(routine incisions, see “detailed inspection of cattle, calves, etc., in paragraph (4) of this section);
- (o) fat, connective tissue, bones, joints and tendon sheaths;
- (p) carcass lymph nodes—(routine inspection in accordance with paragraph (4) of this section).

4. Details of inspection methods in cattle, calves, pigs, sheep and goats are as follows—

- (a) *Cattle*—Visual inspection of gums and palate; visual inspection, palpation and incision of tongue (ventral aspect-root) which should be loosened but not detached; extensive incisions of the external muscles of mastication parallel to the lower jaw; visual inspection of the heart after opening of pericardium and an incision into the heart muscle shall be made from the base to the apex (further incisions shall be made if *Cysticercus bovis* is suspected) visual inspection of oesophagus; visual inspection of the muscles exposed during splitting of carcass; the following routine inspection shall be made into each side; three incisions into the muscles of the shoulder proximal to the elbow joint (*M. triceps brachii*), any other incision or excision shall be permissible, without mutilation of the carcass, if the presence of *Cysticercus bovis* is suspected; the prescapular, external and internal iliac, external inguinal/supramammary, ischiadic and renal lymph nodes shall be incised; the stomach, intestines and mesenteric lymph nodes shall be viewed, the latter if necessary incised; the lungs shall be viewed, palpated and their basic lobes incised in order to open the bronchii; the liver shall be visually inspected, palpated and incised (an incision shall be made across the thin left lobe and under the caudate lobe); the adrenal glands shall be examined by observation and palpation; the outer surface of the uterus and the substance of the uterus and of the ovaries shall be examined; if considered necessary, the former shall be incised.

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- (b) *Calves*—In addition to the foregoing, the navel and the joints shall be examined by observation and (if necessary) the carpal and tarsal joints shall be incised; the presence, consistency and colour of the fat around the kidneys shall be noted; the skeletal muscles shall be viewed to ascertain their colour and consistency; visual inspection and if necessary incision of all parts known to be predilection sites for *Cysticercus bovis* regardless of the age of the calf; visual inspection of visceral surface of the liver.
- (c) *Pigs*—The carcass of baconers and heavier pigs shall be split before inspection and the back-bone and tail inspected; the submaxillary and ratopharyngeal lymph nodes shall be exposed and incised; the lips and gums shall be viewed; the tongue shall be detached from the head bones, palpated, viewed and incised; the pericardium shall be opened up and the heart visually inspected and incised by one cut stretching from the base to the apex; the leaf fat shall be detached and the kidneys exposed; the lungs shall be viewed, palpated and their basic lobes incised in order to open the bronchii; all exposed muscles shall be visually examined, especially neck, loin and ham muscles as well as the fleshy part of the diaphragm; the prescapular, iliac, superficial inguinal *supra* mammary lymph nodes shall be examined by palpation and if necessary incised; the gastrosplenic and mesenteric lymph nodes shall be incised; incisions into shoulder muscles may be omitted.

Examination for *Trichinella spiralis*—

- (i) one piece of muscle of about thirty grammes shall be taken from the thick fleshy part of the diaphragm;
- (ii) using scissors, either four (trichinoscope) or 12 (microscopse) grain-sized pieces shall be cut out longitudinally to the muscle fibres as near as possible to the tendons and placed in a compressory and examined;
- (iii) in case Trichinellae are found, six new samples should be taken from different parts of the pig and examined in the same way;
- (iv) in case salted or smoked samples shall be examined, they shall first be put in boiling hot water for 20 minutes and shall be treated with two to five per cent solution of sodium hydroxide immediately before examination;
- (v) all boars, sows and gilts which have been used for breeding, all pigs with a Cold Dressed Weight of more than 90 kilogrammes and every fifth pig out of every mob shall be examined.
- (d) *Sheep and Goats*—The lips, gums, tongue and nasal cavities shall be examined as practicable; the prescapular, superficial inguinal/supramammary and precrucial lymph nodes shall be examined in detail; the lungs shall be viewed, palpated and their basic lobes incised; the liver shall be viewed and palpated, and an incision shall be made into the thickest portion of the organ or across the thin left lobe; the mammary gland shall be examined by observation and palpation.

5. All carcass lymph nodes and organs shall be examined in detail in carcasses derived from animals marked “**SUSPECT**” during ante-mortem inspection and in carcasses derived from an emergency slaughter.

6. No carcass derived from an animal judged “**SUSPECT**” during ante-mortem inspection or slaughtered in emergency shall be passed fit for human consumption unless it has been proved by bacteriological examination to be free from organisms causing meat-borne diseases or if any of the following diseases and conditions have been established during ante- and post-mortem inspection—

- (a) sheep pox, erysipelas, swine fever;

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- (b) bone fractures (with perforation of hide or skin); external injuries (without affecting the general health); foreign body in the oesophagus (with perforation); prolapse of the uterus, bladder or rectum provided slaughter has taken place immediately after the incident and no complication or fever was recorded;
- (c) delay in evisceration after killing of more than 45 minutes in cattle or 30 minutes in calves, pigs, sheep and goats;
- (d) presence of diffuse chronic pleuritis and peritonitis;
- (e) animals which were found healthy prior to slaughtering but showed symptoms on post-mortem inspection of illness which may be dangerous to humans;
- (f) animals which are known to be symptomless carriers of organisms which may cause meat-borne diseases.

7. Carcasses from which samples have been taken for bacteriological examination shall be “**RETAINED**” under lock and key until a final decision can be reached.

8. The carcass and viscera shall be judged unfit for human consumption if affected with or showing lesions of any of the following diseases or conditions—

- (i) anthrax;
- (ii) abscesses, multiple;
- (iii) anaplasmosis and redwater, save where the carcass is in good condition;
- (iv) actinomycosis and actinobacillosis, generalized;
- (v) blackleg;
- (vi) bluetongue;
- (vii) brucellosis in goats;
- (viii) bruising, generalized;
- (ix) cysticercosis, generalized; (*C. bovis*)
- (x) cysticercosis localized and generalized; (*C. cellulosae*)
- (xi) cysticercosis localized and generalized; (*C. ovis*)
- (xii) coccidiosis;
- (xiii) caseous lymphadenitis, if the carcass is in poor condition or the lesions are either multiple, acute and actively progressive, or inactive but widespread;
- (xiv) decomposition, generalized;
- (xv) dropsy, generalized;
- (xvi) emaciation, pathological or in connexion with dropsy;
- (xvii) enteritis in young animals, regardless of causal agent;
- (xviii) erysipelas, acute;
- (xix) east coast fever, save where the carcass is in good condition;
- (xx) fever;
- (xxi) foot-and-mouth disease;
- (xxii) heartwater, save where the carcass is in good condition and not feverish;
- (xxiii) immaturity, unborn and stillborn carcasses;
- (xxiv) jaundice, if discoloration of the carcass is still present after 24 hours of cooling, or if the carcass is in poor condition, or dropsical, or if an unpleasant taste or smell is noted when carrying out the boiling or frying test;
- (xxv) leptospirosis;
- (xxvi) leukosis;

- (xxvii) mammitis, acute, septic;
- (xxviii) malignant catarrh;
- (xxix) metritis, acute, septic;
- (xxx) Nairobi sheep disease;
- (xxxi) naval ill;
- (xxxii) paratyphus in pigs;
- (xxxiii) pig paralysis;
- (xxxiv) parturient paresis, carcass judged according to its merit;
- (xxxv) pasterurellosis;
- (xxxvi) pleurisy, acute, diffuse, septic;
- (xxxvii) pneumonia, acute, septic;
- (xxxviii) pericarditis, acute, septic;
- (xxxix) peritonitis, acute, septic diffuse;
 - (xl) pigment formation, generalized;
 - (xli) polyarthritis
 - (xlii) rabies;
 - (xliii) rinderpest;
 - (xliv) salmonellosis, generalized;
 - (xlv) sarcocystosis, if the meat is watery and discoloured;
 - (xlvi) septicaemia and pyaemia;
 - (xlvii) tetanus;
- (xlviii) transit fever, save when carcass is in good condition;
- (xlix) trichinellosis;
 - (i) trypanosomiasis, save where the carcass is in good condition and does not show lesions of fever and dropsy;
 - (ii) tuberculosis, if the carcass is emaciated or fevered owing to an acute blood infection, or the lesions are generalized, extensive or acute or actively progressive;
 - (iii) tumours, generalized or malignant;
 - (liii) swine fever.

9. Blood shall be unfit for human consumption when—

- (a) the carcass and organs are condemned;
- (b) the carcass or organs are found to be affected with any infectious disease;
- (c) it is contaminated by stomach contents or other extraneous matter.

10. An organ or part of a carcass shall be unfit for human consumption if affected with or showing lesions of the following diseases or conditions—

- (i) tuberculosis—
 - (a) the head including the tongue shall be condemned if the retropharyngeal, parotid and submaxillary lymph nodes, or any two of these, show lesions;
 - (b) the mesentery and associated part of the intestines shall be condemned if the mesenteric lymph nodes show lesions;
 - (c) the trachea as well as the larynx shall be condemned if the lungs or associated lymph nodes show lesions;

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- (d) if muscle lymph nodes show lesions, all long bones in the respective drainage area shall be removed and opened up; if a lesion is exposed all skeletal bones shall be destroyed and the muscles sterilized, provided that the carcass is in good condition; otherwise total condemnation shall be enforced;
- (e) in the absence of any symptoms or an acute blood infection, and if there are no lesions in the long bones, but muscle lymph nodes show slight chronic lesions, the affected part only shall be sterilized;
- (ii) sarcocystosis; the affected muscles only shall be condemned, provided the infestation is localized and the meat normal;
- (iii) liver fluke, tapeworm cysts, round worms, tape worms, etc. Provided that the affected parts shall not be rejected when the lesions are slight and not numerous and the part is not changed in structure and appearance and that adequate trimming can be carried out;
- (iv) abscesses, abrasions, bruises, tumours, etc., provided that the affected parts together with the surrounding tissues shall be removed if the lesions are localized or encapsulated and the regional lymph nodes or the general system does not show any symptoms indicating spread or secondary infection;
- (v) pleuro-pneumonia: the lungs and pleura shall be condemned;
- (vi) actinomycosis and actinobacillosis: the affected parts and the corresponding lymph nodes shall be condemned;
- (vii) inflammation: the diseased part only shall be condemned if the area is small and localized and the regional lymph nodes or general system is not involved;
- (viii) malformations: the affected parts shall be condemned;
- (vix) diamond skin lesions: the whole skin shall be stripped and condemned and hemorrhages in the fat shall be trimmed and condemned;
- (x) degeneration: the affected organ shall be condemned. The whole carcass shall be condemned in case of degeneration of muscles when the larger part of the ham and back muscles show advanced and extensive degeneration;
- (xi) pigmentation, calcification, infiltration, haemorrhagic or watery, the affected parts shall be condemned;
- (xii) decomposition, superficial, moulds superficial, maggots, etc.: the affected part together with the surrounding tissues shall be condemned;
- (xiii) contamination: the contaminated part together with the surrounding tissues shall be condemned;
- (xiv) arthritis: the affected part shall be condemned;
- (xv) listeriosis: the head shall be condemned.

11. All cattle, calf, sheep and goat lungs intended for food purposes shall be inspected to determine whether foreign matter is present in the air passages. The main bronchii and branches shall be slit by the inspecting officers as requested by the officer in charge and, if ingesta or other objectionable foreign matter has entered these passages, the lungs shall be condemned.

12. All lungs from pigs which have been submerged to scalding in a scalding tank shall be condemned.

13. Lactating mammary glands and diseased mammary glands of cattle, sheep, pigs and goats shall be removed without opening the milk ducts or sinuses. If pus or other objectionable material is permitted to come in contact with the carcass, the parts of the carcass thus contaminated shall be removed and condemned.

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14. A carcass shall be deemed conditionally fit for human consumption if infected with *Cysticercus bovis* under the following conditions—

- (a) any carcass showing one to five cysts shall be retained for a minimum of ten days in a temperature not above minus ten degrees centigrade or sterilised by heat in accordance with paragraph C.III: 15 of this section, and then released unconditionally for sale;
- (b) any carcass of which the head or tongue, or thoracic or abdominal viscera, are infested with one or more cysts shall be retained and treated and released in accordance with subparagraph (a) of this paragraph;
- (c) any carcass showing six to twenty cysts shall be retained and treated in accordance with subparagraph (a) of this paragraph, but released conditionally as “contract” meat only, meaning that the meat can only be sold to specified users or retailers.

15. Carcasses which have been declared conditionally fit shall be processed by either of the following methods—

- (a) sterilization by heat treatment, carried out by steaming, boiling or rendering—
 - (i) steaming, which entails heating by steam under moderate pressure in an autoclave for a period of not less than one hour;
 - (ii) boiling, which entails heating in a closed or open vat at temperature of not less than 77 degrees centigrade for a period of not less than 2½ hours;
 - (iii) rendering, which entails cooking of pork fat and tallow for a time sufficient to render them effectively into a lard or tallow provided all parts of the product are heated to a temperature not lower than 77 degrees centigrade for a period of not less than 30 minutes; carcasses or parts subjected to heat treatment, preferably by steaming shall be cut up into pieces not greater than ten centimetres in thickness; the sterilization shall be regarded as adequate when the deeper portions of the meat have assumed a grey colour in the case of beef and a greyish-white colour in the case of pork, and where the muscles juice which exudes when the meat is cut has lost its reddish tint; and the heat treatment shall be carried out during regular hours of work under the direct supervision of an inspecting officer;
- (b) freezing, as means of sterilization of carcasses affected with *Cysticercus bovis*, shall be carried out in a cold storage room the temperature of which shall be maintained at a constant level of not more than minus ten degrees centigrade for a period of at least ten days—
 - (i) before any carcass infested with *Cysticercus bovis* is placed in cold storage for sterilization all obviously diseased parts shall be removed and a tag securely affixed to each side;
 - (ii) a record of every carcass placed in cold storage for sterilization shall be kept;
 - (iii) the thermograph recordings of the temperature of a separate cold storage room reserved for the sterilization of carcasses infested with *Cysticercus bovis* shall be preserved for a period of at least one month from the date on which the carcass was removed therefrom, and shall be available for inspection;
 - (iv) the cold storage room in which carcasses infested with *Cysticercus bovis* are held shall be kept under lock and key, and shall be under personal supervision of the inspecting officer.

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16. Carcasses and parts declared conditionally fit for human consumption which have not been submitted to the treatment prescribed in paragraph C.III: 15 of this Schedule shall be regarded as unfit for human consumption.

17. Judgment and procedure in diseases and conditions not dealt with in paragraphs C.III: 1 – C.III: 16 of this Schedule shall be within the discretion of the inspecting officer in charge of the establishment.

D – DISPOSAL OF CONDEMNED CARCASSES AND PARTS

1. Carcasses and parts judged unfit for human consumption shall be removed to the disposal plant not later than 24 hours after Judgment. Each carcass or part which is found on final inspection to be unsound, unhealthy, unwholesome, or otherwise unfit for human consumption shall be conspicuously marked “CONDEMNED” on the surface tissues thereof by inspecting officer at the time of inspection. Condemned detached part and organs of such character that they can not be so marked shall be placed immediately in trucks or receptacles or chutes which shall be kept plainly marked “CONDEMNED”, in letters not less than five centimetres high. All condemned carcasses, parts and organs shall remain in the custody of the inspecting officer and shall be tanked as required in this Schedule at or before the close of the day on which they were condemned.

2. All tanks and equipment used for rendering, preparing or storing of inedible products shall be in rooms or compartments separate from those used for rendering, preparing and storing edible products. There shall be no connexion between rooms or compartments containing inedible products and those containing edible products, except that there may be one connecting doorway between the slaughtering or viscera separation department and the tank charging room of the inedible products rendering department. Pipes and chutes installed in accordance with requirements of the Director of Veterinary Services may be used to convey inedible and condemned material from edible departments to inedible meat departments.

3. (a) Condemned carcasses and meat shall be disposed of by tanking under direct supervision of an inspecting officer who shall ensure that condemned carcasses and meat are placed in the tank in his presence; shall also ensure that the contents of the tank are subjected to sufficient heating for sufficient time to destroy effectively the contents for food purposes and to render them sterile.

(b) The rendered fat from condemned materials shall be held until an inspecting officer shall have the opportunity to determine whether it has been effectively denatured. Samples shall be taken as frequently as is necessary by an inspecting officer to ensure denaturing.

4. The tank discharging room of the inedible products rendering department or any other place where rendered inedible products are processed or stored shall be kept in an acceptably clean condition: adequate precautions shall be maintained to prevent dust or any other objectionable material from contaminating edible products, water supplies and all premises: inedible products shall be stored in a dry, pest-proofed place and in such a manner as to prevent all possibilities of it being mixed with edible products.

5. Where a disposal plant is not available, carcass and parts unfit for human consumption shall be destroyed by burning or burial at least five metres below ground level.

E – REINSPECTION OF PRODUCTS AND PROCESSES TO BE SUPERVISED

1. All products, whether fresh, cured, or otherwise prepared, even though previously inspected and passed, shall be re-inspected by inspection officers as often as may be necessary in order to ascertain whether they are sound, healthy, wholesome and fit for human consumption at the time they leave an export slaughterhouse. If upon reinspection

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any article is found to have become unsound, unhealthy, unwholesome, or in any way unfit for human consumption, the original mark, stamp or label thereon shall be removed or defaced and the article condemned.

2. No meat shall be brought into an export slaughterhouse unless it has been previously inspected and passed by an inspecting officer or unless it can be identified by marks, seals, brands or labels as having been so inspected and passed, or if it has been processed elsewhere than in an export slaughterhouse. All meat brought into an export slaughterhouse shall be identified and reinspected at the time of receipt, and be subjected to further reinspection in such manner and at such times as may be deemed necessary. If upon such reinspection any article is found to be unsound, unhealthy, unwholesome or otherwise unfit for human consumption the original mark, stamp, or label shall be removed or defaced and the article condemned.

3. All processes used in curing, pickling, rendering, canning or otherwise preparing any product in an export slaughterhouse shall be supervised by inspection officers; on fixture or appliances, such as tables, trucks, trays, tanks, vats, machines, implements, cans, or containers of any kind shall be used unless they are of such materials and construction as will not contaminate the meat and are clean and sanitary. All steps in the processes of manufacture shall be conducted carefully and with strict cleanliness in rooms or compartments separate from those used for inedible products.

4. Samples of products, water, dyes, chemicals, preservatives, spices, or any other articles in an export slaughterhouse shall be taken at the expense of the abattoir operator, for examination, as often as may be deemed necessary for the efficient conduct of inspection.

F – FOOD ADDITIVES AND INJURIOUS SUBSTANCES

1. No meat intended for export may contain any additive or substance prohibited by the receiving country.

2. All animals which have received any kind of antibiotics or chemotherapeutic agents within as many days prior to slaughter as may be determined by the importing country, shall be excluded from export, unless the testing of kidney tissue for residues proves to be negative.

3. All animals which have received oestrogenic hormones within such a time prior to slaughter as may be determined by the importing country, shall be excluded from export.

G – CANNING

1. Containers shall be cleaned thoroughly immediately, before filling, with the container in an inverted position by steam or if necessary with running water of a temperature of at least 82 degrees centigrade. The use of efficient jet-vacuum equipment for cleaning cans is permitted. Every precaution must be taken to avoid subsequent soiling of the inner surfaces of the containers.

2. Manual handling of containers before sealing shall not be permitted.

3. Nothing less than perfect closure is acceptable for hermetically sealed containers.

4. The containers shall be thoroughly cleaned immediately after closing.

5. Heat processing shall follow promptly after cleaning.

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6. Careful inspection shall be made of the containers by competent establishment employees immediately after closing and containers which are defectively filled, defectively closed or those showing inadequate vacuum, shall not be processed until the defect has been corrected. The containers shall again be inspected by establishment employees when they are dry and have cooled sufficiently for the sealing compound to have set after processing by heating. The content of defective cans shall be condemned unless correction of the defect is accomplished within six hours following the sealing of the containers or completion of the heat processing, as the case may be, except that—

- (a) if the defective condition is discovered during a daily run, the cans with the product may be held in coolers at a temperature not exceeding three degrees centigrade under conditions that will promptly and effectively chill them until the following day when the defect may be corrected;
- (b) low vacuum or overstuffed cans of meat which have not been handled in accordance with the above may be incubated under the supervision of an inspection officer, after which the cans shall be opened and the sound meat passed for human consumption.

7. Manual handling of containers shall not be permitted until they are dry and have cooled sufficiently for the sealing compound to set after heat processing. Every precaution shall be taken to avoid knocking and bumping of the cans before the sealing compound has set after heat processing.

8. Canned meats shall not be passed unless after cooling to atmospheric temperature, they show the external characteristics of sound cans; that is, the cans shall not be overfilled; they shall have concave sides excepting the seam side, and all ends shall be concave; there shall be no bulging; the sides and ends shall conform to the meat; and there shall be no loose or slack tin.

9. All canned meat shall be plainly and permanently marked on the container by code or otherwise with the identity of the contents and date of canning. The code used and its meaning shall be on record in the office of the inspecting officer in charge.

10. Canned meat must be processed at such temperature and for such period of time as will ensure keeping without refrigeration under usual conditions of storage and transportation when heating is relied on for preservation.

11. Lots of canned meat shall be identified during their handling preparatory to heat processing by tagging their baskets, cages or cans with a tag which will change colour on going through the heat processing or by other effective means so as to positively preclude failure to heat process after closing.

12. Facilities shall be provided to incubate as least representative sample of the meat of fully processed canned meat. The incubation shall consist of holding the canned meat for at least 14 days at 37 degree centigrade—

- (a) the extent to which incubation test shall be required depends on condition such as the record of the export slaughterhouse in conduction canning operations, the extent to which the export slaughterhouse furnishes competent supervision and inspection in connexion with the canning operations, the character of the equipment used, and the degree to which such equipment is maintained at maximum efficiency. Such factors shall be considered by the inspection officers in determining the extent of incubation testing at a particular export slaughterhouse;
- (b) in the event of failure by an export slaughterhouse to provide suitable facilities for incubation of test samples, the inspecting officer may require holding of the entire lot under such conditions and for such period to time as may, in his discretion be necessary to establish the stability of the product.

[Subsidiary]

13. Facilities shall be maintained by the establishment for the bacteriological examination of such number of incubated or non-incubated cans as shall be determined by the inspection officer.

H – MARKING AND LABELLING OF MEAT AND MEAT CONTAINERS

1. Export slaughterhouses shall furnish such ink brands, burning brands and like devices for marking products as the Director of Veterinary Services may require. An export slaughterhouse shall also furnish all ink for marking products. Such ink must be made with harmless ingredients that are approved for the purpose by the Director of Veterinary Services.
2. No person shall procure, make, or prepare, or cause to be prepared, made, or procured, labels, brands, or other marking devices bearing the inspection legends or any abbreviations, copy or representation thereof for use on any product without the written authority from Director of Veterinary Services. Every such brand and device which bears the inspection legend shall be delivered into the custody of the inspecting officer in charge, and shall be used only under the supervision of an inspecting officer. When not in use they shall be kept under lock and key by the inspecting officer in charge.
3. All brands and marking devices provided for the Meat Inspectorate shall be used only under the supervision of an inspection officer and when not in use for marking shall be kept locked in properly equipped lockers, the keys of which shall not leave the possession of the inspecting officer in charge.
4. No person shall affix, or place, or cause to be affixed or placed, the inspection legend, or any abbreviation, copy or representation thereof, to or on any meat, or container thereof except under the supervision of an inspecting officer.
5. No person shall fill, or cause to be filled, in whole or in part, with meat, any container bearing or intended to bear, the inspection legend, or any abbreviation, copy or representation thereof, except under the supervision of an inspection officer.
6. No person shall remove, or cause to be removed from an export slaughterhouse any article which these Regulations require to be marked in any way unless the same is clearly and legibly marked in compliance with these directives.
7. Any container of inedible product which has the physical characteristics of edible product or can be mistaken for such shall be marked conspicuously with the word "INEDIBLE", in clear and legible letters.
8. No inspection legend which has been previously used shall be used again for the identification of any product unless all stencils, marks, labels or other devices on previously used containers correctly indicate the article to be packed therein and such containers are refilled under the supervision of an inspection officer.

I – EXPORT STAMPS AND CERTIFICATES

(a) Upon application of the exporter, the inspecting officer in charge is authorized to issue certificates for shipments of inspected and passed meat to any foreign country. Certificates should be issued at the time the articles leave the export slaughterhouse, if not issued at that time, they may be issued later only after identification and reinspection of the meat.

(b) Export certificates shall be issued in serial numbers and in triplicate form. Quadruplicate or more certificates may be issued for any exportation on the request of the exporter. Each certificate shall show the names of the exporter and the consignee, the destination, the numbers of the stamps, if any, attached to the articles to be exported, the number and type of packages, the shipping marks, the kind of product, the weight and any such information the consignee requires.

Meat Control

[Subsidiary]

J – RECORD

1. Every inspection officer shall keep a daily record book of slaughter and condemnation.
 2. In public abattoirs and meat production plants, a record book shall be maintained in which shall be recorded daily all slaughtering and condemnations carried out on the premises; this record book shall be closed at the end of the calendar year, and an annual report shall be made to the Director of Veterinary Services during the month of January.
 3. Daily record books shall be kept for at least three years and annual reports for at least fifteen years before being destroyed.
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DECLARATION OF ANIMALS UNDER SECTION 2

[L.N.117/1975.]

The Minister has declared following to be “animals” to which act applies—

Bulls.	Hens.
Cows.	Chickens.
Heifers.	Turkeys.
Calves.	Geese.
Oxen.	Ducks.
Sheep.	Guinea fowls.
Goats.	Pigeons.
Pigs.	

MEAT CONTROL (INSPECTION FEES) REGULATIONS, 1974

[L.N. 12/1974, L.N. 221/1976, L.N. 35/1977, L.N. 325/1989, L.N. 96/1995.]

1. These Regulations may be cited as the Meat Control (Inspection Fees) Regulations, 1974.

2. There shall be paid in respect of inspection of animals slaughtered and inspected in any abattoir, slaughterhouse or any other place declared to be a slaughterhouse for the purposes of the Meat Control (Export Slaughterhouse) Regulations, 1973, and the Meat Control (Local Slaughterhouses) Regulations, 1973, an inspection fee at the following rates per animal—

	<i>Sh. cts</i>
(a) cattle	100 00
(b) calves	25 00
(c) sheep	25 00
(d) goats	25 00
(e) pigs	25 00
(f) poultry	2 00
(g) rabbits	2 00
(h) camels	100 00

3. The inspection fee shall be paid to the inspecting officer at the time of inspection.



MEAT CONTROL (POULTRY MEAT INSPECTION) REGULATIONS, 1975

[L.N. 191/1975.]

1. These Regulations may be cited as the Meat Control (Poultry Meat Inspection) Regulations, 1975.
2. In these Regulations unless the context otherwise requires—
 - “**carcass**” means the body of any slaughtered animal after bleeding and dressing;
 - “**giblets**” means the properly trimmed and washed liver from which the gall bladder has been removed, the heart with or without the pericardial sac, the gizzard from which the lining and the contents have been removed and any other part of the carcass considered to be edible by the consuming country;
 - “**inspecting officer**” means any Veterinary Officer, Health Inspector, or any other person duly authorized in writing by the Director of Veterinary Services to be an inspecting officer;
 - “**poultry**” means any bird commonly considered to be a domestic bird, and includes any domesticated edible bird.
3. All poultry intended for human consumption shall be inspected both at the ante-mortem and post-mortem.
4. The provisions set out in the Schedule shall apply to all poultry slaughterhouses.
5. The Meat Control (Export Slaughterhouse) Regulations, 1973, with the exception of Part C. II and C. III of the Schedule thereto, and the Meat Control (Local Slaughterhouses) Regulations, 1973, with exception of Part C4 of the Schedule thereto, shall apply *mutatis mutandis* for the purposes of these Regulations.

SCHEDULE**A – POULTRY PROCESSING EQUIPMENT**

1. The rate of flow of water into scalding tanks shall provide a continuous replacement of water so as to protect against a build up of contamination in the scalding tanks, and such tanks shall be emptied regularly at reasonable intervals.
2. Machines used for plucking shall be designed to stop the scatter of feathers and all feathers shall be removed whenever circumstances reasonably require such removal and shall be stored in suitable containers for disposal.
3. (a) Wax dipped poultry shall be handled so that the set wax and the removed feathers shall fall into a suitable container.
 - (b) Feather separation sieves included in wax dipping machines shall be removable and cleaned once daily.
 - (c) At the close of the working day all reclaimed wax shall be heated to a temperature of not less than 80°C (176°F) for a period of not less than 20 minutes, and shall be skinned, washed and filtered or passed through a centrifugal cleaning machine and afterwards stored in a clean place.
 - (d) Wax, other than clean wax stored in a clean place, shall not be used for dipping.

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4. (a) Evisceration troughs shall be constructed of stainless steel or other suitable material.

(b) The water flow shall be in the opposite direction to that in which the carcasses are travelling so that the carcass arrives for cooling at the point where clean water enters the trough.

(c) The number and placing of the water outlets shall be so constructed as to prevent the accumulation of build up material in the troughs.

5. (a) Storage containers for inedible material shall be leak proof, constructed of metal or other suitable impervious material which is easy to clean and covered with close-fitting lids.

(b) Where chutes or other continuous disposal methods are used, they shall be so constructed as to protect against contamination or offensive odours.

6. Equipment used for chilling the carcasses and edible material shall be constructed of stainless steel or other suitable material and shall be so operated as to protect against the build up of microorganisms.

B – OPERATING PRACTICES

1. Chickens, turkeys, ducks, geese, guinea fowls or pigeons shall be processed completely separate from one another either in time or place to prevent the risk of cross contamination of the meat of the aforesaid kinds of birds.

2. Poultry carcasses, poultry parts and other material found unfit for human consumption shall be kept in a separate room securely locked and disposed of regularly and at least once a day.

3. (a) Temperatures and procedures which are used for cooling and freezing carcasses and all edible portions thereof shall be in accordance with operating practices which ensure the prompt removal of the heat, and preserve the condition and wholesomeness of the carcass and all edible portions thereof.

(b) After preparation of the carcass there shall be no delay in cooling the carcass to an internal body temperature of 4°C (39°F) or lower.

4. Giblets should be chilled to 4°C (39°F) or lower within 2 hours from the time they are removed from the bird.

C – PACKAGING OF FINISHED PRODUCT

1. There shall be a separate packing room for the different kinds of processed poultry.

2. Packing shall be done under conditions which preclude the introduction of contamination into the product including separate wrapping of giblets.

D – ANTE-MORTEM INSPECTION

1. There shall be a separate room for storing live birds and for carrying out ante-mortem inspection.

2. (a) The ante-mortem inspection shall be carried out immediately before any slaughter.

(b) Sufficient light shall be provided for inspection.

3. No poultry which has been brought to the slaughterhouse compound for purposes of slaughter shall be removed therefrom whether for slaughter or otherwise unless permission in writing has been granted by the inspecting officer.

4. During the inspection, the following details shall be noted—
- disease symptoms which may influence the general health of the bird;
 - the presence of notifiable infectious disease or symptoms which may suggest that such disease is developing;
 - emaciation, dirty ruffled feathers, abscesses and infected wound, discoloured and cedematous comb, diarrhoea, gaping or sneezing, discharge from eyes and or nostrils, lameness and central nerve disorder.
5. Any poultry which, on ante-mortem inspection is found with, or suspected of any of the features enumerated in paragraph 4 of this Part shall be marked or identified and taken aside and slaughtered when killing of the normal poultry has been carried out.
6. Any inspecting officer carrying out the ante-mortem inspection shall notify in writing the officer in charge or the inspecting officer conducting post-mortem, of the reason for the poultry to be suspected.
7. No carcass derived from a bird found to be "Suspect" by the inspecting officer during ante-mortem inspection shall be passed fit for human consumption unless it has been proved by bacteriological examination to be free from organisms causing meat borne diseases.
8. The carcasses from which samples have been taken for bacteriological examination shall be retained under lock and key until final decision is reached.
9. Any bird showing on ante-mortem inspection a disease or condition that would necessitate condemnation on post-mortem inspection shall be condemned.
10. The condemned birds shall, if not already dead, be killed in the post-mortem room only and be disposed of immediately, and shall not be given or exposed to any human being for consumption.

E – POST-MORTEM INSPECTION

1. (a) (i) The post-mortem inspection shall be conducted at the time of evisceration.
- (ii) The carcass shall be opened so as to ensure sufficient exposure of the organs and body cavity for a proper examination.
- (iii) The liver, spleen, gizzard, proventriculus, crop and intestines shall be drawn out but in such a way that the organs are still connected to the body.
- (b) (i) The external inspection shall comprise of the dorsal, lateral and ventral surfaces of the body as well as the head, tail, wings and legs.
- (ii) The internal surface is inspected at the time of the inspection of the extracted organs.
- (c) At the external inspection, attention shall be specially directed towards the following diseases and conditions which can determine segregation or condemnation of the bird—
- eczematous diseases, wounds, other lesions, staining, inadequate bleeding, haemorrhages in the skin (in the subcutaneous tissue or musculature), heavy contamination, atrophy, presternal bursitis, joint and tendon sheath inflammation, abscesses and tumours.
- (d) (i) At the internal inspection, the abdominal and thoracic organs shall be examined together with the serious membranes and the air sacs, and it shall be noted whether there is an abnormal odour or a collection of blood, exudate in the body cavity.
- (ii) On inspection of the organs, it should be noted whether there are inflammatory or other pathological conditions.
2. the carcass and organs shall be condemned and shall be unfit for human consumption if affected with or showing lesions of any of the following diseases or conditions—
- anthrax

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- (ii) abscesses, multiple
- (iii) fowl cholera
- (iv) fowl pest (fowl plague)
- (v) new castle disease
- (v) newcastle disease
- (vii) tuberculosis
- (viii) fowl typhoid
- (ix) salmonellosis (except *S. gallinarum* and pullorum)
- (x) septisaemia
- (xi) erysipelas
- (xii) pseudotuberculosis
- (xiii) listeriosis
- (xiv) ontithosia/psitacosis
- (xv) botulism
- (xvi) toxoplasmosis
- (xvii) coligranulimatosi
- (xviii) infectious coryza
- (xix) chronic respiratory disease
- (xx) infectious sinusitis (in turkeys)
- (xxi) infectious bronchitis
- (xxii) infectious synovitis
- (xxiii) fowl pox
- (xxiv) viral hepatitis (in ducks)
- (xxv) avian leukosis complex
- (xxvi) spirochetosis
- (xxvii) mycotic diseases
- (xxviii) emaciation
- (xxix) ascites
- (xxx) poisonings
- (xxxi) staining (icterus, cyanosis)
- (xxxii) avian monocytosis (blue comb disease)
- (xxxiii) abnormal smell as a result of either disease, treatment or feeding
- (xxxiv) treatment with antibiotics or chemotherapeutics if slaughtered before 6 days after treatment
- (xxxv) contamination with oil, paints, etc.
- (xxxvi) insufficient bleeding
- (xxxvii) pericarditis—acute, septic
- (xxxviii) pleurisy acute, diffuse, septic
- (xxxix) pigmentation—generalized
 - (xl) salpingitis—acute, septic with complications
 - (xli) cloaca inflammation
 - (xlii) infected bone fracture
 - (xliii) joint and tendon sheath inflammation in acute and chronic cases when carcass is emaciated

- (xliv) osteopetrosis
- (xlv) ectoparasites—if the carcass is emaciated and anaemic
- (xlvi) histomoniasis (blackhead) save where disease is in the process of healing and the carcass is in good condition
- (xlvii) trichomoniasis
- (xlviii) coccidiois in acute or chronic cases with emaciation
- (xlix) air sac mites
 - (l) rickets and porosis, save where the carcass is in good condition
 - (li) endoparasites—if the carcass is emaciated, anaemic
 - (lii) hock disorder in turkeys—save where the carcass is in good condition
 - (liii) overscalding

3. An organ or part of a carcass shall be condemned and shall be unfit for human consumption if affected with or showing lesions of the following diseases or conditions—

- (i) abscesses, abrasions, bruises, tumours, cysts:
provided that the affected parts together with the surrounding tissues shall be removed if the lesions are localized or encapsulated and there are no signs of spread or secondary infection;
- (ii) ectoparasites, gapeworm infection:
provided that the affected parts shall not be rejected when the lesions are slight and not numerous and the part is not changed in structure or appearance and that the carcass is in good condition and adequate trimming can be carried out;
- (iii) inflammation—
the diseased part only shall be condemned if the area is small and localized and no signs of spread to other organs or tissues;
- (iv) malformation—
the affected parts shall be removed;
- (v) degeneration—
the affected organ shall be condemned. The whole carcass shall be condemned in case of degeneration of muscles when the larger part of the leg and the chest muscle show advanced and extensive degeneration;
- (vi) pigmentation—
calcification, infiltration, haemorrhages:
the affected parts shall be condemned;
- (vi) arthritis—
the affected joint shall be condemned if there are no signs of generalization;
- (viii) bone fracture—
the affected part shall be condemned provided it is a fresh fracture and there are no signs of infection or generalization;
- (ix) crop—
lameness or constipation, proventriculus or gizzard constipation,

the affected part shall be condemned if the carcass is in good condition and there are no complications.

4. Judgement of the disease and conditions not dealt with in paragraph E2 and E3 of this Schedule shall be within the discretion of the inspecting officer.

MEAT CONTROL (TRANSPORT OF MEAT) REGULATIONS, 1976

[L.N. 42/1976, L.N 428/1989, L.N 310/1996.]

1. The Regulations may be cited as the Meat Control (Transport of Meat) Regulations, 1976.

2. In these Regulations, except where the context otherwise requires—

“**carrier**” means any vehicle, aircraft, cart, bicycle, train or any motorized or hand driven transport system in or on which meat may be carried by or on behalf of the holder of a permit to any place for the purposes of selling;

“**container**” means any box, detachable compartment, receptacle or any other arrangement in which meat may be carried by or on behalf of the holder of a permit, to any place for the purposes of selling;

“**inspecting officer**” means any veterinary officer, health inspector or any tether person duly authorized in writing by the Director of Veterinary Services to be an inspecting officer for the purposes of these Regulations;

“**permit**” means a valid permit issued under regulation 4.

3. No person shall transport, cause or suffer any meat to be transported unless such person holds a permit to transport meat.

4. (1) An application for a permit shall be made in prescribed under the Second Schedule.

(2) On receipt of an application for a permit and being satisfied that the carrier or container complies with the standard specifications made under these Regulations, the inspecting officer shall issue a permit to the applicant upon payment of one hundred shillings.

(3) A permit shall remain valid up to the 31st December of the year in which it is issued.

[L.N. 428/1989.]

5. Any holder of a permit who uses a carrier or container which does not comply with the standard specifications made under these Regulations shall be guilty of an offence.

6. Any carrier or container may be inspected by the inspecting officer whenever he deems it necessary to do so.

7. Any person who uses, permits or causes to be used a carrier or container which does not conform in all respects to the hygienic standards prescribed in the First Schedule shall be guilty of- an offence.

8. (a) Any meat consignment intended for transportation shall be accompanied by a “**certificate of transport**” in the form prescribed in the Second Schedule, which shall have been signed by the inspecting officer in charge of the abattoir, slaughterhouse or processing plant from which the meat is consigned, and, shall be embossed with a meat inspection stamp.

(b) the inspecting officer shall issue a “**Certificate of Transport**” for meat consignment to the consignee upon payment of twenty shillings;

(c) A “**Certificate of Transport**” issued under these Regulations shall be in the form set out in the Second Schedule.

[L.N. 310/1996.]

[Subsidiary]

9. Any person who contravenes any of these Regulations, or who fails to comply with any notice, regulation or prohibition issued under these Regulations, shall be liable to a fine not exceeding ten thousand shillings or to imprisonment for a term not exceeding twelve months or to both such fine and imprisonment.

FIRST SCHEDULE

[Regulation 7.]

STANDARDS OF HYGIENE IN THE TRANSPORTATION OF MEAT

1. No other products except those listed in the Second Schedule shall be transported in a carrier or container in which meat is transported.
2. Livestock, live animals and dead or slaughtered carcasses not flayed and eviscerated shall not be transported in a carrier or container in respect of which a permit has been issued.
3. Meat shall be placed in such a manner that it shall not be in direct contact with the floor of a carrier or container.
4. Organs, such as liver, heart, brains, lungs, kidneys and clean tripe, shall be transported in receptacles, which are water tight and which can be easily cleaned and disinfected, unless they are frozen in which case they may be transported in carbons or heavy paper wrapping or plastic bags or other approved packing material.
5. Rough tripe, intestines or other parts of an animal which may contaminate other meat or may have an offensive odour shall be transported in receptacles which are watertight and are easily cleaned and disinfected and which have close-fitting lids so secured as not to fall off during transport.
6. Any person who, during any loading or un-loading of meat, handles meat, shall before such handling, wash his hands and other exposed parts of his body in clean disinfectants and shall, during loading or un-loading, be wearing clean protective clothing which covers the parts of his body, with the exception of his hands, which may come into contact with the meat, and the said clothing must not be worn during the actual transport by either the driver or any attendant.
7. No person shall be allowed to stay in the compartment where meat is kept during transport.
8. Any carrier or container shall, before it is loaded with meat be thoroughly washed using an approved detergent and shall thereafter be rinsed with clean, potable water and then once again rinsed with clean, potable water to which an approved sanitizing agent has been added.
9. Meat handling equipments and containers, such as hooks, shelves, racks and receptacles, shall be rinsed in clean potable water.
10. The following detergents are approved for use in carriers or containers—
 - sodium bicarbonate,
 - sodium carbonate (soda ash),
 - trisodium phosphate,
 - soap,
 - synthetic detergents (wetting agents).

[Subsidiary]

11. The following sanitizing agents in the following maximum concentrations are approved for use in the carriers or containers as a rinser—

Quaternary ammonium compounds	50 p.p.m.
Aqueous solutions of iodine	50 p.p.m.
Sodium hypochlorite	50 p.p.m.*
Chloramine T	50 p.p.m.*

* Calculated as available chlorine.

12. The engine of a carrier shall not be allowed to run whilst loading or un-loading is in process and all doors and lids shall be securely closed before the engine is started.

13. Fuelling of carriers shall not take place whilst the doors or the lids of a carrier are open.

CONSTRUCTION OF CARRIERS OR CONTAINERS

A. – General Requirements

14. The walls, ceiling and floor, of the compartment in which the meat is kept shall be made from smooth, crack and corrosion resistant material, which is impermeable to water and be of a light colour and easily cleaned and disinfected.

15. The compartment in which the meat is carried shall be dustproof and water-tight and its doors and lids be fitted so as to be dust and water-tight.

16. Ventilation inlets and outlets and drainage outlets of the space of the carrier in which meat is contained shall be equipped with dust filters.

17. For the transportation of carcass meat, whether in whole carcass sides, quarters or boned cut meat, rails and shelves shall be used and constructed as follows—

- (a) *rails*.—the hooks shall be of such a construction as to prevent the meat from falling down during transportation; minimum rail spacing for hindquarters and boned cut meat shall be 40 centimetres and for forequarters 35 centimetres; minimum space between rails shall be 60 centimetres;
- (b) *shelves or racks*.—these shall be made from rust and corrosion resistant material and be easy to dismantle and clean; the lowest shelf of rack shall not be less than 5 centimetres from the floor and there shall be a free space of not less than 5 centimetres between the meat in a fully loaded shelf or rack and the next shelf or rack or the ceiling respectively;

the shelves or racks shall not extend nearer to any wall than 5 centimetres. No carcass meat shall be stacked on top of each other. Other meat shall be transported in accordance with paragraphs 3, 4 and 5.

18. Frozen meat, packed in cartons or boxes, may be stacked on top of each other and frozen carcass meat may, if properly packaged in suitable packing material, be stacked.

19. Carriers or containers used for the transport of meat shall be painted and marked as follows—

- (a) *vehicles*.—the entire vehicle shall be painted white and there shall be a red strip, of a width of 30 centimetres painted along the centre line of the vehicle on both sides and the rear and shall be displayed in red the legend MEAT in block letters not less than 20 centimetres high on both sides and the rear;

Meat Control

[Subsidiary]

- (b) *trailers.*—the entire trailer shall be painted white and there shall be displayed on all sides in red legend MEAT in black letters not less than 20 centimetres high.
- (c) *trucks on which trailers are mounted.*—the legend MEAT shall be painted in red on a white background and shall be displayed on both sides and the rear end of the truck. The legend shall be in block letters not less than 20 centimetres high.

Other legends in the form of advertising, name of proprietor or other labels may be displayed on the carriers if it is placed not nearer to the word MEAT than 60 centimetres.

B. – Specific Requirements

20. Transport of less than 50 kilometres or two hours duration

- (a) The meat may be transported in non-insulated vehicles provided that they are fitted with sub-protection in the form of a double roof, the components of which shall be not less than 4 centimetres apart. Carriers of this type shall be fitted with a roof-top rotating ventilator and air outlets to provide for adequate ventilation.
- (b) The meat may be transported in containers in the form of detachable compartments, boxes or other receptacles constructed according to Part A. Such containers shall at all times be protected from direct sunlight and be placed on the vehicle in such a fashion that other products, carried on the same carrier, can under no circumstances, contaminate the contents of the container when this is opened.

21. Transport of less than 200 kilometres or four hours duration

The meat shall be transported in insulated carriers the insulation being such as to allow only a maximum increase in the meat temperature of 1° C. per hour.

22. Transport of more than 200 kilometres or more than four hours duration

Meat shall be transported in insulated carriers equipped with mechanical refrigeration or otherwise being refrigerated sufficiently enough to ensure that the increase in the temperature of meat is less than 3° C. during 12 hours' daylight transport.

SECOND SCHEDULE

[Regulations 4, 8.]

APPLICATION FOR PERMIT TO TRANSPORT MEAT

UNDER THE MEAT CONTROL (TRANSPORT OF MEAT) REGULATIONS, 1976

To: The Inspecting Officer (name of district)

I hereby apply for a permit to transport meat under the Meat Control (Transport of Meat) Regulations, 1976.

Name of applicant

(Name of person, firm, company, etc., to be inserted in permit)

Full names of partners, directors or officer of company responsible for transport of meat

Registration Number of carrier

General business postal address of applicant

Date

Signature of Applicant

SECOND SCHEDULE—continued

MEAT CONTROL (TRANSPORT OF MEAT) REGULATIONS, 1976

MEAT TRANSPORT PERMIT NO

This permit is issued in respect of

.....

(Description and registration marks of the carrier)

Name and address of the owner

This permit expires on the

Date of issue

Signed by

Inspecting officer

MINISTRY OF AGRICULTURE LIVESTOCK DEVELOPMENT AND MARKETING

[Regulation 8, L.N. 310/1996.]

CERTIFICATE OF TRANSPORT

Issued in accordance with regulation 8 of the Meat Control (Transport of Meat) Regulations

Permission is hereby granted to transport the meat describe below—

.....

.....

.....

from

to

owner of the meat (consignee) of

.....

carrier/container Permit No.

Registration No. of the carrier/container

Name of consignor

Name of driver

Name of attendants

.....

Date and time of departure

Date of issue

Official stamp

Inspecting officer

Paid: KSh. 20

CONDITIONS

1. This certificate is not transferable to any other carrier, container, consignee, consignor, driver or attendant.
2. This certificate is valid for one consignment only and for the journey described.
3. This certificate must be produced on demand.

MEAT CONTROL (SLAUGHTERHOUSES) (LICENSING) REGULATIONS, 1996

[L.N. 311/1996, L.N. 126/2007.]

1. The Regulations may be cited as the Meat Control (Slaughterhouses) (Licensing) Regulations, 1996.

2. In these Regulations, except where the context otherwise requires—

“**Director**” means the Director of Veterinary Services;

“**licensing officer**” means any person authorised in writing by the Director to issue slaughterhouses licences under these Regulations;

“**slaughterhouse**” means any abattoir or any other place where animals are slaughtered and meat is prepared or meat products are manufactured for the purpose of export.

3. No person shall operate a slaughterhouse unless he is holder of a slaughterhouse licence.

[L.N. 126/2007, s. 3.]

4. (1) Any person who wishes to operate a slaughterhouse shall apply to the Director for an export slaughterhouse licence.

(2) An application for a licence under these Regulations shall be in the prescribed form set out in the First Schedule.

(3) On receiving an application for the slaughterhouse licence made under paragraph (1), the licensing officer may, if he is satisfied that the applicant has fulfilled the requirements of the Meat Control (Slaughterhouse) Regulations and on the advice of the inspecting officer, issue a licence of the applicant upon payment of fee of five thousand shillings.

[L.N. 126/2007, s. 4.]

5. (1) A licence issued under regulation 4 shall be in the form set out in the Second Schedule and shall expire on the 31st December of the year in respect of which it is issued.

(2) Where the Director orders any slaughterhouse closed in accordance with regulation 12 of the Meat Control (Slaughterhouse) Regulations, any licence issued in respect thereto shall cease to have effect.

[L.N. 126/2007, s. 5.]

6. Any person who operates, permits or causes to be used any slaughterhouse without a valid licence commits an offence and shall be liable to a fine not exceeding three thousand shillings or to imprisonment for a term not exceeding twelve months or to both such fine and imprisonment.

[L.N. 126/2007, s. 6.]

Meat Control

[Subsidiary]

FIRST SCHEDULE

[Rule 3.]

MEAT CONTROL (LOCAL SLAUGHTERHOUSES) (LICENSING) REGULATIONS

APPLICATION FOR A RENEWAL OF A SLAUGHTERHOUSE LICENCE

To: The Inspecting Officer (Name of District).

I hereby apply for a slaughterhouse licence under the Meat Control (Slaughterhouses) (Licensing) Regulations, 1996.

Name of applicant (Owner of slaughterhouse, firm or company)

Previous Licence number and date of issue (if renewal)

General business postal address of applicant

Date

Signature of Applicant

*Delete whichever is not applicable.

FOR OFFICIAL USE ONLY

The slaughterhouse to which this application relates fulfils all the requirements of the Meat Control (Export Slaughterhouses) Regulations, and I recommend that the applicant be issued with a licence.

Date

Inspecting Officer

SECOND SCHEDULE

[Rule 5.]

MEAT CONTROL (EXPORT SLAUGHTERHOUSES) (LICENSING) REGULATIONS, 1996

Licence No.

Issued to

(Name and address of the owner of the slaughterhouse, firm or Company)

This licence expires on the 31st December, 20

Date

Licensing Officer

Fee paid: KSh. 5,000.

**MEAT CONTROL (IMPORTATION OF MEAT AND MEAT PRODUCTS)
REGULATIONS, 2001**

[L.N. 28/2001.]

1. These Regulations may be cited as the Meat Control (Importation of Meat and Meat Products) Regulations, 2001.

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

“**meat products**” includes comminuted meat which is canned, preserved or otherwise treated in hermetic containers, to which has been added any other permitted ingredient, or which has been preserved, canned, cooked, cured or otherwise processed, and any other derivative of meat;

“**inspecting officer**” means veterinary officer or health inspector includes any other person duly authorized in writing by the Director of Veterinary Services;

“**permit**” means a valid permit issued under regulation 4.

3. No person shall import, cause or suffer any meat or meat products to be imported into Kenya without a valid import permit issued under these Regulations.

4. (1) Any person intending to import into Kenya any meat and meat products shall apply to the Director of Veterinary Services for a permit in that behalf.

(2) An application for a meat import permit shall be in writing and shall be accompanied by such fee as the Minister may determine.

(3) A meat import permit shall be in the form set out in the First Schedule and subject to such conditions as the Director of Veterinary Services may from time to time by notice in the *Gazette* specify.

5. (1) A person importing meat or meat products pursuant to a permit issued under these regulations shall apply to the inspecting officer for permission to clear such imports not less than twenty-four hours before the arrival of such imports in Kenya.

(2) Permission to clear a consignment of imports may be granted by the inspecting officer in the form set out in the Second Schedule, if he is satisfied that all the conditions for the importation have been fulfilled by certification to this effect as indicated in the import permit.

(3) No permission may be granted where an inspecting officer has sufficient grounds to believe that the certification in respect of any consignment of meat or meat products does not reflect the actual status in the country of origin of such products with regard to the specified conditions in the import permit.

6. Until the permission as stated in regulation 5 is granted, the meat or meat product shall remain under conditions prescribed by the inspecting officer in the custody of the Customs Department or be transported to the appropriate place of inspection under the seal of the Customs Department at the expense of the applicant.

7. (1) Where the inspecting officer is satisfied that all conditions pertaining to the importation are fulfilled, he shall affix to the meat or meat product, or to the outer containers of the consignment, a mark indicating that the said meat or meat product has been approved for importation into Kenya.

(2) The mark referred to in paragraph (1) shall be as set out in the Third Schedule.

[Subsidiary]

8. (1) Where the inspecting officer is not satisfied of the matter referred to in paragraph (3) of Regulation 5, he shall issue a certificate of condemnation of such meat or meat products to the applicant.

(2) A certificate of condemnation shall be in the form set out in the Fourth Schedule.

(3) An applicant to whom a certificate of condemnation is issued under this Regulation shall within forty-eight hours re-export the imports or surrender the same to the inspecting officer for disposal.

(4) Where the applicant fails to take action as specified in paragraph (3), the consignment shall be confiscated and handled as specified under Regulation 9 without further reference to the applicant.

9. Where the meat or meat products in respect of which a certificate of condemnation is issued is confiscated as provided for in the foregoing Regulations, such meat or meat products shall be disposed of under the supervision of the inspecting officers at the expense of the applicant.

10. (1) In exercise of his functions under these Regulations the inspecting officer may—

- (a) enter any place where imported meat or meat products are stored and have access to any means of transportation in which the same is conveyed prior to clearance for the purpose of inspection;
- (b) enter any place where he believes or suspects that imported meat or meat products are stored and have access to means of transportation in which he believes or suspects that the same is conveyed prior to clearance for the purpose of inspection;
- (c) detain any consignment for further examination or release the same at the earliest convenient time;
- (d) seize and take any necessary samples of imported meat and meat products for carrying out any necessary tests, which shall be at the expense of the importer;
- (e) enforce all regulations governing the movement and handling of meat and meat products made under the provisions of the relevant written laws.

(2) No compensation shall be made to the importer for samples taken by the inspecting officer for control purposes.

11. All meat or meat products which are approved for importation under these Regulations shall thereupon be subject to the provisions of the laws relating to food for human consumption.

12. All expenses incurred by the inspecting officer in exercise of his power under any of the provisions of these Regulations shall be payable by the importer and shall be recoverable as a civil debt owed to the Government.

13. The Director of Veterinary Services shall—

- (a) not be under any obligation to issue a permit for importation of meat or meat products before sufficient information has been obtained about the regulations relating to food production and control in the country of origin;
- (b) have the option of appointing an inspection team to visit the country of origin for purposes of ascertaining compliance with these Regulations; and
- (c) order the re-exportation or destruction of any meat or meat products which do not fulfil the conditions for import and which have been confiscated as provided under these Regulations.

Meat Control

[Subsidiary]

14. Any person who fails to comply with these Regulations or any requirement made thereunder shall be guilty of an offence.

15. Any person who, not being an inspecting officer, procures, makes, prepares or causes to be procured, made or prepared marking devices bearing the inspection lodged or any abbreviation, copy or representation thereof to or on any product shall be guilty of an offence.

16. Any person who is guilty of an offence under these Regulations shall be liable to imprisonment for a term not exceeding one year or to a fine not exceeding ten thousand shillings or to both such fine and imprisonment.

FIRST SCHEDULE

[Rule 4(3).]

MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT

IMPORT PERMIT

Permission is hereby given to
to land/bring into Kenya
tons/kilos of
from (Name of Company)
of (Address)

Conditions:

- 1. Every consignment shall be accompanied by an original copy of a health certificate fully signed and stamped by the competent Veterinary Officer authorized by the Government of the country of origin certifying to the provisions given in the import permit.

(Other conditions may be added here)

..... Official stamp Signed by
Inspecting Officer

SECOND SCHEDULE

[Rule 5(2).]

MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT

PERMIT TO CLEAR IMPORTS OF MEAT AND MEAT PRODUCTS

Permission is hereby given to (Name of Applicant)
to clear
tons/kilos of

Meat Control

[Subsidiary]

SECOND SCHEDULE—continued

from
of

Under the following conditions:

- 1.
- 2.

(Additional conditions may be set out separately)

Signed by
Inspecting Officer

Official Stamp

.....
Date

THIRD SCHEDULE
[Rule 7(2).]

MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT
MARKING DEVICES FOR IMPORTED MEAT AND MEAT PRODUCTS

Any meat, or meat product which has been passed for importation into Kenya by an inspecting officer shall bear the following mark.



FOURTH SCHEDULE
[Rule 8(2).]

MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT

CERTIFICATE OF CONDEMNATION

DEPARTMENT OF VETERINARY SERVICES
P.O. KABETE
NAIROBI

Date

I hereby certify that the undermentioned imported meat, or meat products were condemned on re-inspection at (port of entry)
..... (Date)

Meat Control

[Subsidiary]

FOURTH SCHEDULE—*continued*

<i>Kind of Product</i>	<i>Weight (kg.)</i>	<i>Reason for Condemnation</i>

.....
Veterinary Officer

SPECIFICATION OF FEES

[L.N. 28/2001.]

In exercise of the powers conferred by regulation 4(2) of the Meat Control (Importation of Meat and Meat Products) Regulations 2001, the Minister for Agriculture, specifies that the fees payable shall be one thousand shillings.

MEAT CONTROL (LOCAL SLAUGHTERHOUSE) REGULATIONS, 2010

ARRANGEMENT OF REGULATIONS

Regulation

1. Citation.
2. Interpretation.
3. Declaration of slaughterhouses.
4. Categorization of slaughterhouses.
5. Powers of the Director of Veterinary Services.
6. Official number for each slaughterhouse.
7. Emergency slaughter.
8. Inspection of carcass or meat.
9. Disposal or destruction of an animal or meat.
10. Tag, token or marks on animals or meat.
11. Obstructing an inspection officer.
12. Access to slaughterhouse.
13. Access to records.
14. No supplying into a higher category of slaughterhouse.
15. Application for upgrading a slaughterhouse.
16. Offence and general penalty.

SCHEDULES

FIRST SCHEDULE

SECOND SCHEDULE

THIRD SCHEDULE

[Subsidiary]

MEAT CONTROL (LOCAL SLAUGHTERHOUSE) REGULATIONS, 2010

[Section 3, L.N. 110/2010.]

1. Citation

These Regulations may be cited as the Meat Control (Local Slaughterhouses) Regulations, 2010.

2. Interpretation

In these Regulations, unless the context otherwise requires—

“**carcass**” means the body of any slaughtered animal after bleeding and dressing;

“**categorization**” means the classification of local slaughterhouses for the purposes of these Regulations;

“**Director**” means the Director of Veterinary Services;

“**inspecting officer**” means any veterinary officer, health inspector or any other person duly authorized in writing by the Director for the purposes of these Regulations;

“**lairage**” means holding pens for livestock at a slaughterhouse prior to slaughtering;

“**locality**” means the place or centre where a local slaughterhouse is situated;

“**unit**” means, incase of throughput for red meat—

- (a) one cow, ox or bull or two calves;
- (b) one horse or donkey;
- (c) six sheep or goats; or
- (d) eight small pigs including sucklings, four porkers or two bacon pigs.

3. Declaration of slaughterhouses

(1) The Minister may, by a notice in the *Gazette*, declare any abattoir, slaughterhouse or any other place where animals are slaughtered and meat is prepared or meat products are manufactured for human consumption to be a slaughterhouse for the purpose of these Regulations.

(2) A person shall not slaughter an animal except in a slaughterhouse.

(3) A person who contravenes paragraph (2) commits an offence.

4. Categorization of slaughterhouses

(1) A person shall not erect a slaughterhouse without making an application, and obtaining the approval of the Permanent Secretary of the Ministry responsible for veterinary services.

(2) A person who has obtained approval for construction of a slaughterhouse shall comply with the requirements set out in the First Schedule.

(3) The Director shall categorize all local slaughterhouses based on the criteria set out in the Second Schedule into the following categories—

- (a) category A for large slaughterhouses;

- (b) category B for medium slaughterhouses; and
- (c) category C for slaughter slabs.

5. Powers of the Director of Veterinary Services

The Director may—

- (a) issue instructions and directives as may be necessary for the enforcement of these Regulations;
- (b) order the closure of any slaughterhouse in the event of noncompliance with these Regulations; or
- (c) issue a prohibition order to any local slaughterhouse in Form 1 set out in the Third Schedule.

6. Official number for each slaughterhouse

The Director shall assign an official number to each slaughterhouse which shall be used to identify all carcasses and meat slaughtered in that slaughterhouse.

7. Emergency slaughter

(1) An inspecting officer shall inspect an animal and declare fit for human consumption before the animal is slaughtered at a slaughterhouse.

(2) A person shall not, except in an emergency situation, slaughter an animal in a slaughterhouse which has not been inspected by an inspecting officer.

8. Inspection of carcass or meat

(1) A person who is in possession of a carcass or meat which is in a slaughterhouse shall not part with the carcass or meat, unless the carcass or meat has been inspected by an inspecting officer.

(2) A person shall not sell, display, deposit, convey or deliver or cause to be sold, displayed, deposited, conveyed or delivered for purposes of or in the process of sale of any carcass or meat, unless the carcass or meat has been inspected by an inspecting officer and found to be fit for human consumption.

9. Disposal or destruction of an animal or meat

An inspecting officer may detain or order the disposal of any animal, carcass or meat which, in his opinion, is unfit for human animal or meat consumption.

10. Tag, token or marks on animals or meat

(1) No person, other than an inspecting officer, shall attach to, alter or remove from any animal, carcass or meat, or cause to be attached to or altered, or removed or permit the alteration of any tag, token or mark used by an inspecting officer in the process of inspection.

(2) A person shall not remove or dispose of or cause to be removed or disposed of, any animal, carcass or meat which has been marked or tagged by an inspecting officer unless the person has the consent of and in accordance with the instructions of an inspecting officer.

11. Obstructing an inspection officer

A person who obstructs or hinders an inspecting officer from performing his duties commits an offence.

[Subsidiary]

12. Access to slaughterhouse

An inspecting officer shall, for the purpose of any examination or inspection necessary for the implementation of these Regulations, have access to any part of slaughterhouse, at all times, irrespective of whether the slaughterhouse is in operation or not.

13. Access to records

An inspecting officer shall, for the purposes of these Regulations, have free access to all records kept in accordance with Part I of the First Schedule.

14. No supplying into a higher category of slaughterhouse

A person shall not distribute, transport or sell meat or carcass for human consumption into an area that has not been designated under the Second Schedule for the category of his slaughterhouse.

15. Application for upgrading a slaughterhouse

(1) A person who owns or is responsible for a lower category of a Local slaughterhouse may apply to the Director, in writing, for the inspection and grading or upgrading of the slaughterhouse to a higher category in Form II set out in the Third Schedule.

(2) The application made under paragraph (1) shall be accompanied by a fee of one thousand shillings.

(3) The Director may, after inspecting, grading or upgrading a slaughterhouse issue a grading or upgrading certificate in Form III as set out in the Third Schedule.

(4) The Director may, from time to time review the application fee payable under paragraph (2).

16. Offence and general penalty

(1) A person who contravenes these Regulations commits an offense.

(2) A person who commits an offence under these Regulations for which no penalty is prescribed shall be liable on conviction to a fine not exceeding ten thousand shillings or to imprisonment for a term of not more than twelve months or both.

FIRST SCHEDULE

[Regulation (4)(2).]

A. SITE ACCESSIBILITY AND CONSTRUCTION

1. A slaughterhouse shall be located in an area which is reasonably free from objectionable odours, smoke and dust. Adequate dust-proof access-ways connecting the slaughterhouse with public roads shall be available. The slaughterhouse must be completely separated from any other buildings used for industrial, commercial, agricultural, residential or other purposes.

2. Drawings and specifications for the construction and alterations of slaughterhouses shall be furnished to the Director or his appointed representative for approval prior to making an application for construction and operation of the slaughterhouse. The drawings shall have specifications and consist of floor plans showing the location of features including principal pieces of equipment, floor drains, principal drainage lines, and hand-washing basins and hose connections. Further, the drawings and specifications shall show roof plans elevations, cross and longitudinal sections of the various buildings

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showing such features as windows, principal pieces of equipment, heights of ceilings, rails and character of floors and ceilings. A plot plan showing features including the limits of the slaughterhouse premises, locations in outline of buildings on the premises, cardinal points of the compass and railways serving the slaughterhouse, all properly drawn in scale shall also be submitted together with the drawings shall be submitted a plan of the proposed functioning (project proposal) of the slaughterhouse indicating the category and features including estimated throughput, capacity and quality of water supply, power and heating arrangements, storage, chilling and freezing capacity, distribution systems, drainage and sewage system for disposal of inedible and condemned carcasses and meat.

3. If a retail business is carried on within the official premises of a slaughterhouse, customers shall have access only to the room or rooms where such business is conducted and shall be excluded from accessing the rest of the slaughterhouse.

4. A slaughterhouse shall have—

- (a) properly built and drained lairages erected not less than ten meters from the slaughterhouse and equipped with adequate facilities for ante-mortem inspection and special lairage for suspect animals;
- (b) fenced cattle races from the lairages to the slaughterhouse, properly drained and in a suitable place equipped with facilities for washing the animals;
- (c) distribution room of adequate size;
- (d) separate room for the cleaning and treatment of intestines and stomachs;
- (e) separate room for the storage, disposal and treatment of inedible and condemned animals, carcass and meat;
- (f) materials used shall be impervious, easily cleaned and resistant to wear and corrosion;
- (g) floors shall be constructed of dense, acid-resistant, waterproof concrete and have a wood float finish;
- (h) walls shall be smooth and flat and made of smooth-surfaced portland cement plaster or other non-toxic, non-absorbent material applied to a suitable base, and walls shall be provided with sanitary bumpers to prevent damage by movable and other equipment;
- (i) coves with sufficient radii to promote good sanitation shall be installed at the juncture of floors and walls in all rooms;
- (j) ceilings shall be of good height and, as far as structural conditions permit, be smooth and flat and be constructed of portland cement plaster or other acceptable impervious material. If the ceiling has exposed hoists, these must be at least sixty centimeter on centre and be designed so that they are easy to keep clean;
- (k) window-sills shall be at least one hundred and fifty centimeters from the floor and be sloped forty five degrees;
- (l) doorways must be at least one hundred and fifty centimeters wide and the doors must be made of rust-resistant metal having tight soldered or welded seams. Door jambs shall be covered with rust-resistant metal;
- (m) all windows, doorways and other openings that would admit insects shall be equipped with effective insect and rodent screens;
- (n) dressed timber shall be used for all exposed interior wood work, and it shall be painted with a good non-toxic oil or plastic base paint, treated with linseed oil or with a clean wood sealer;

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- (o) all parts of floors where wet operations are conducted shall be well drained, with at least one drainage inlet provided for each thirty five square meters of floor space. The inlets shall be placed under the dressing rails if necessary together with drainage valleys, not less than seven decimal five centimeters wide, with a slope of the floor towards drainage valleys or inlets of at least two decimal five centimeters per meter;
- (p) drains for pounce and stomach contents shall be at least twenty centimeters in diameter;
- (q) the waste disposal system must be of adequate size and must comply with general and local regulations;
- (r) arrangements for the safe disposal of pounce contents, lairage manure, blood and condemned carcasses and meat must be made and drawings and specifications must indicate how this will be accomplished.

B. SANITATION**1. Each slaughterhouse shall provide the following amenities—**

- (a) a minimum of two hundred litres of portable water per head of livestock with conveniently placed outlets;
- (b) a supply of hot water at not less than eighty two degrees centigrade for the cleaning of equipment, floors and the like, which are subject to contamination by the dressing of diseased carcass.

2. The following sanitary facilities and accommodation shall be provided in every slaughterhouse—

- (a) dressing rooms, toilet rooms and urinals that are in sufficient numbers, ample in size and conveniently located;
- (b) modern lavatory accommodations with hot and cold water, soap and towels or other equipment for drying hands and supervision during use;
- (c) toilet rooms and urinals that have separate drainage; and
- (d) Properly located facilities for cleansing and disinfecting utensils and hands of personnel handling carcasses and meat.

3. Equipment and utensils used for preparing processing or otherwise handling carcasses and meat shall be of material that is easily cleaned, and disinfected and shall, except for chopping blocks and handles of utensils, be made of metal or other durable material.**4. A sufficient number of suitable receptacles, if necessary with close-fitting covers, shall be furnished for collection or removal from the slaughterhouse of blood, offal, stomachs and intestines and for removal of garbage, filth and refuse.****5. Suitable and sufficient bandages, dressings, including waterproof dressings, and antiseptics shall be provided and maintained for first-aid treatment in every slaughterhouse premises, in a readily accessible position for all persons engaged in the slaughterhouse.****C. HYGIENE PRACTICES****1. (a) A person shall not bring an animal which he knows or suspects to be diseased in to the slaughterhouse without the permission of the inspecting officer.**

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(b) A person shall not bring or permit to be brought into the slaughterhouse the carcass of any animal that has died and has not bled:

Provided that such carcass may be taken directly to a processing and sterilizing plant with the permission of the inspecting officer;

(c) A person shall not bring or permit to be brought into a slaughterhouse a dressed carcass of an animal slaughtered in any place that is not a slaughterhouse.

2. Hygiene of premises and equipment—

- (a) Rooms compartments, places, equipments and utensils used for dressing, preparing, storing or otherwise handling carcasses and meat shall be kept clean and in a sanitary condition.
- (b) Protective clothing of a light color and of such material that renders them easily to clean and in such numbers as to be sufficient for changing everyday or whenever it is necessary by the inspecting officer shall be provided.
- (c) Inspecting officers may require the use of protective covering for carcasses and meat to be distributed from the slaughterhouse that will afford adequate protection for the meat against dust, insects and the like, considering the means intended to be employed in transporting the carcass or meat from the slaughterhouse.
- (d) All sanitary conveniences shall be kept clean and in working order.
- (e) Garbage, filth or refuse, whether liquid or solid, shall not be allowed to accumulate in a slaughterhouse except so far as may be unavoidable for the proper carrying on of the business therein.
- (f) The outer premises of every slaughterhouse shall be kept in clean and orderly condition.
- (g) All catch basins on the premises shall be of such construction and their location shall be kept in acceptable, clean and odorless condition.
- (h) All reasonable steps shall be taken to clear the premises of rats, mice, birds and insects.

3. A person infected with communicable diseases in a transmissible stage shall not be employed or maintained in a slaughterhouse, in a department where meat is handled.

4. Slaughtering processes—

- (a) Any offal shall be kept identifiable with the carcasses until the inspection is finished.
- (b) Stomachs and intestines shall be removed from the slaughter hall immediately after they have been separated from the carcass for inspection and shall not be opened in any part of the premises which contains meat, other than stomachs and intestines.
- (c) All hides and skins shall be removed from any part of the premises containing any meat as soon as possible after they have been separated from the carcass.

5. Personal hygiene and conduct—

- (a) as soon as any person engaged in or about a slaughterhouse handling carcasses or meat becomes aware or suspects that he is suffering from a disease of intestinal disorders, sore throat, cough and open or suppurating wounds, the person shall forthwith notify the management or the inspecting officer of this fact.

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- (b) a person who is engaged in or about the slaughterhouse handling meat shall wear suitable protective clothing, including head covering and boots that are readily washable and keep them as clean as is reasonably, practicable.
- (c) a person engaged in the handling of meat in or about slaughterhouse shall while being engaged keep as may be reasonably expected thoroughly and frequently washed all parts of his person which are likely to come into contact with meat.
- (d) a person who dresses or handles diseased carcasses shall before handling and dressing other carcasses, cleanse his hands and other parts of his person which may come into contact with the diseased meat with soap and hot water and rinse in cold water. Implements used in dressing diseased carcasses shall be thoroughly cleaned in boiling water followed by rinsing in clean water.
- (e) an employee of the slaughterhouse who handles any meat shall in all cases, after visiting the toilet rooms or urinals wash their hands before handling meat or equipment used in the preparation of meat.

6. No person shall in a slaughterhouse—

- (a) change his clothes in any part containing meat;
- (b) urinate, defecate or spit except in a sanitary convenience;
- (c) blow or inflate with his breath any carcasses or meat or handle it in any other manner that is likely to cause an infection or contamination;
- (d) use any knife, scabbard, sharpening steel, and chopper or saw used for preparing of edible meat, which has been used on condemned or inedible meat.

D. CONDITION AND FACILITIES FOR MEAT INSPECTION

1. Adequate and well-equipped areas reserved for the exclusive use of the inspecting officers shall be provided.
2. No slaughterhouse shall be operated unless it is under the supervision of inspecting officer.
3. No carcass or meat shall be removed from a slaughterhouse before due notice has been given to the inspecting officer.
4. The following facilities, equipment and conditions and such others as may be essential for the efficient conduct of inspection and maintenance of sanitary conditions shall provided by each slaughterhouse—
 - (a) satisfactory lairage, equipment and assistants for conducting ante-mortem inspection and for separating and holding apart from animals declared fit for human consumption those marked “condemned”.
 - (b) sufficient natural and abundant artificial lighting in all places and at such times of the day when natural light may not be adequate for proper conduct of inspection.
 - (c) racks, receptacles or other suitable devices for retaining such parts as the head, tongue, tail, thymus gland and viscera and all parts and blood until after the post-mortem inspection is completed so that they may be accurately identified in case of condemnation of the carcasses.
 - (d) tables, benches or the equipment on which inspections may be performed of such design, material and construction as to enable inspecting officers to conduct their inspection in a efficient and hygienic manner.

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- (e) watertight receptacles for holding and handling condemned carcasses and parts, so constructed as to be easily cleaned, such receptacles to be marked in conspicuous lettering with the word “**condemned**” in letters of not less than five centimeters high and shall, if so required, be equipped with facilities for locking or sealing.
- (f) a separate room or special open place, to be known as “**final inspection place**”, for final inspection of detained carcasses. This place shall be adequate in size and so constructed and suited as to prevent carcasses passed for human food from being contaminated by contact with detained or condemned carcasses.
- (g) a separate room, known as “**retention room**”, for further inspection and detention of carcasses. It shall be equipped with secure locking and be kept under locks, and the keys shall not leave the custody of the inspecting officer.

E. MEAT INSPECTION

The provision of Part C of the Schedule to the Meat Control L.N.213/1973 (Export Slaughterhouse) Regulations shall apply to a local slaughterhouse.

F. DISPOSAL OF CONDEMNED CARCASSES AND PARTS

Carcasses and parts declared unfit for human consumption shall be disposed of as follows—

- (a) in slaughterhouses where tanking facilities exist, tanking and heating shall take place under the supervision of the inspecting officer and the tanks shall, if necessary be locked by the inspecting officer. Condemned carcasses and parts shall be removed to the tank house as soon as is possible after inspection and they shall be kept a locked tank and be locked or in a special locked space until it is tanked. The rendered fat derived from condemned carcasses and parts shall be denatured to effectively distinguish it from an edible product by adding to it such denaturing agent as may be prescribed by the inspecting officer.
- (b) In a slaughterhouses where no facilities for tanking exist, condemned carcasses and parts shall be moved as soon as is possible after inspection to a room and be locked until they can be disposed of by any of the following methods or the manner determined by the inspecting officer—
 - (i) denaturing with crude carbolic acid, creasylic disinfectant or other prescribed agent and thereafter be disposed of in accordance with the requirements of the local authorities;
 - (ii) complete incineration;
 - (iii) transport of the condemned carcasses or parts to a place where tanking facilities exist. Such transport shall take place in water tight, locked container and such material shall, at the arrival at the place where tanking facilities exist, be treated as provided in paragraph (a) of this Part.
- (c) the tanking room, tank discharging room or any other place where rendering, processing or storing is done shall be kept in a clean condition, adequate precaution shall be taken to prevent dust or any other objectionable materials from inedible products departments from contaminating edible products and inedible products shall be stored in a dry, pest- proofed place and in such a manner as to prevent all possibilities of it being mixed with edible products.
- (d) each carcass and part which is found on final inspection to be unsound, unwholesome or otherwise unfit for human consumption shall be conspicuously marked “condemned” on the surface tissues thereof by the inspecting officer at the time of inspection.

[Subsidiary]**G. RE-INSPECTION OF PRODUCTS AND PROCESSES TO BE SUPERVISED**

1. All carcasses and meat shall be re-inspected, even though previously inspected and passed, by inspecting officers as often as may be necessary to ascertain that the carcasses or meat are fit for human consumption at the time they leave the slaughterhouse.
2. If on re-inspection any carcass or meat is found to have become unfit for human consumption, the original mark of approval shall be removed or defaced and the carcass or meat condemned.
3. No meat shall be brought into the slaughterhouse unless it had previously been inspected and passed by an inspecting officer at a slaughterhouse or export slaughterhouse. All meat thus brought into a slaughterhouse shall be re-inspected on arrival and if found unfit for human consumption, the original mark of approval shall be removed or defaced and the meat shall be condemned.
4. An inspecting officer shall take samples of meat, water, or any other article in slaughterhouse at the expense of the management of the slaughterhouse, as often as may be necessary for the efficient conduct of the inspection.

H. MARKING AND LABELLING OF MEAT AND MEAT CONTAINERS

1. All stamps used for marking and labeling of meat and meat containers shall be made of non toxic, non corrosive materials and readily cleanable.
2. All carcasses and parts from category (A) slaughterhouses thereof shall be marked with a readable oval stamp of six centimeters in the long side and four centimeters in the short side for this purpose bearing the following—

KENYA
EST No. A
APPROVED
3. All carcasses and parts from category (B) slaughterhouses thereof shall be marked with a readable triangular stamp of six centimeters in the three sides for this purpose bearing the following—

KENYA
EST NO. B
APPROVED
4. All carcasses and parts from category (C) slaughterhouses shall be marked with a readable rectangular roller marker stamp of six centimeters in the long side and four centimeters in the short side for this purpose bearing the following—

KENYA
EST NO
APPROVED
5. A purple colored ink shall be used where stamps are applied on carcasses or meat and manufactured of harmless, edible ingredients approved for use on foodstuffs by the relevant law shall be used.
6. In category A and B slaughterhouses, the marks shall be placed in the incase of—
 - (a) camel, cattle, sheep, goat, pig and donkey or horse carcasses; on two places on the lateral sides of each quarter of the carcass. Therefore quarter shall be marked approximately twenty centimeters above the carpal joint and on the

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shoulder on top of the spine of scapula while on the hind quarter it shall be marked on the hip joint and twenty centimeters above the hock joint and for Pigs an additional stamp on the head as required by the Director; and

- (b) where the head of cattle, calve and donkey or horse are skinned and removed, they shall be stamped on the frontal side.

7. In category C, the roller marks shall be placed in case of camel, cattle, sheep, goat, pig and donkey or equidae carcasses, on the lateral sides of the carcass. The mark shall run continuously from the carpal joint, over *the spine of scapula* on the shoulder, parallel to the vertebral column on the **lonigismus dorsi muscle** and up to the hip joint ending on the hock joint.

8. A slaughterhouse shall provide the stamps and ink as may be required for the stamping or otherwise marking carcasses, meat or containers.

9. A person shall not procure, make or prepare or cause to be produced, made or prepared labels, tags, brands stamps or other marking devices bearing the inspection legend or any abbreviation, copy or representation thereof, for use on any carcass or meat without the written permission of the Director.

10. All marking devices shall remain in the custody of the inspecting officer and shall be used under his supervision and shall, when not in use, be kept under lock and key by the inspecting officer.

11. A person shall not affix, place or cause to be affixed or placed the inspection legend or any abbreviation or copy thereof, to or on any carcasses, meat or meat container thereof except under the supervision of an inspecting officer.

12. A person shall not remove or cause to removed, in whole or in part, any meat which is required to be marked in any way under these Regulations unless the same is clearly and legibly marked.

13. Any container of inedible product which has the physical characterizations of an edible product or can be mistaken for an edible product shall be marked conspicuously with the word "inedible" in clear and legible letters.

I. RECORDS

- 1. Every inspecting officer shall keep a daily record book of slaughter and condemnations.
- 2. The person in charge of a slaughterhouse shall keep a daily record book of slaughtering and condemnations carried out on the premises, close the record book at the end of every year, and submit a monthly and annual report to the Director before the 10th of the following month and January of the following year respectively.
- 3. The person in charge of a slaughterhouse shall keep the daily record books for at least three years and monthly and the annual reports for at least fifteen years before destroying them.

SECOND SCHEDULE

[Regulations 4(3), 14.]

CATEGORY A – LARGE SLAUGHTERHOUSE

This is the highest category of a local slaughterhouse and shall have—

- (a) land size of not less than two decimal five hectares;

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- (b) throughput exceeding forty units of bovines or Camels or fifty units of donkeys or horses, twenty units of sheep/goats or eight units of small pigs or fifteen units of porkers or thirty units of beekoners or forty units of calves per day, while the maximum throughput shall be determined by the Director at the time of grading;
- (c) access roads of suitable permanent surfaces;
- (d) perimeter fence of permanent stone or brick wall with lockable gates;
- (e) sufficient pests and vermin control facilities including insect electrocutors in all required areas;
- (f) offloading ramp for humane handling of all types of animals from vehicles of different levels;
- (g) a facility where livestock transport vehicles can be cleaned and sanitized;
- (h) lairages and pens to accommodate two days throughput, restraining facilities for examination of individual animals, isolation pens with non-connecting effluent, a crush connecting them with the stunning area, permanent concrete surfaces that are easy to wash and convenient for animal welfare issues. Lairages shall be at least of a minimum floor space of one decimal seven five square meters per cattle, donkey or horse, naught decimal seven five square meters per baconer or calf and naught decimal five square meters per small pig, sheep or goat. They shall in addition have notices indicating their capacities per species;
- (i) sufficient lighting both natural and artificial of at least five hundred and forty lux where meat is inspected and two hundred and twenty lux in other work areas; an emergency slaughter facility;
- (j) an area for restraining and the approved humane slaughter, a dry landing area for shackling animals before bleeding in hanging positions;
- (k) separate livestock entrances for cattle, sheep and goats respectively;
- (l) bleeding rail, one leading to bleeding area and a return rail for bleeding chains;
- (m) blood tank or receptacles of the required capacity;
- (n) slaughter process fully on overhead rail system with all required equipment for the purpose;
- (o) equipment and tools that are in non corrosive, including wheel barrows, knives, bleeding hooks, spreaders, dressing cradles, hoisting chain, buckets, working platforms, sharpening steel, scabbard and belt for knives, water sharpening stone, tripod or track, stunning pens, thermometer registering up to seventy degrees centigrade, meat saw, solid scraping table for pigs, blood catching trough, wash basins, equipment sterilizers, wash trough for tripes and as may be required;
- (p) separate area for bleeding and for dressing the carcasses with all appropriate equipment;
- (q) separate areas for de-hairing, singeing, de-clawing and pre-evisceration wash of pigs;
- (r) separate room to keep hides and skins, hair and inedible materials;
- (s) separate room for skin on heads and feet;
- (t) approved flaying equipment including a hide puller or any suitable flaying equipment;

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- (u) separate rooms for emptying and cleaning offals. The room shall be interconnected to the dressing room by a closable hatch or door and should have exterior doors for removal of these materials;
- (v) separate chillers for carcasses and red offals and another for rough offals unless the red offals are removed from the facility continuously within four hours after evisceration. In case of washed rough offals unless they are removed continuously from the facility but within four hours after evisceration;
- (w) freezers of at least minus 10 degrees centigrade to ensure the meat remains fit and suitable for human consumption and a separated compartment of the freezer for detained measly carcasses, portions or organs;
- (x) detention room to keep detained carcasses, portions or organs;
- (y) condemnation room to keep condemned carcasses, portions and organs before removal from the slaughterhouse but where the condemned material is removed on a continuous basis during slaughter or a storage chiller is available for these materials then; such a room is not required. Such a room shall be fitted with facilities for hand, boot and apron wash for persons handling the materials;
- (z) separate changing rooms and toilets for persons working in the slaughterhouse dirty and clean areas;
- (aa) sanitation facilities at entrances fitted with decontamination facilities and those for personnel to be fitted with decontamination facilities including boots, aprons, refuse container, hand wash and sterilization basins as may be required for both clean and dirty areas;
- (bb) dining facilities for clean and dirty areas personnel;
- (cc) offices for meat inspection and management;
- (dd) separate storeroom for slaughterhouse equipment and chemicals;
- (ee) separate store room for packaging materials;
- (ff) sterilization facilities for all equipment and personnel at designated points and hot water at not less than eighty two degrees centigrade temperature;
- (gg) food quality and safety analysis and conformity laboratory or be linked to a public or private one approved by the competent authority;
- (hh) dispatch areas equipped for sorting, quartering, marking of carcasses and red offals, with a door for dispatching and loading in a hygienic manner;
- (ii) suitable manure shed to store pouch manure for at least two days operations;
- (jj) a designated area and facilities for cleaning and sanitation of meat carriers and containers;
- (kk) sufficient incinerators or condemnation pits kept under lock and key at all the time by the inspecting officer;
- (ll) to comply with the provisions of the Environmental. Management Coordination Act (No. 8 of 1999) currently in force on acceptable slaughterhouses environmental pollution control effluent treatment systems and solid wastes disposal;
- (mm) a competent manager trained in Food Hygiene, Environmental health or Meat technology of at least diploma level;
- (nn) a supervising Inspecting officer trained in Meat grading, Environmental health or Meat technology diploma or any other higher level as categorized or recognized and assigned by the competent authority provided they had attained basic meat inspection qualification from a recognized institution;

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- (oo) all personnel employed in meat production attend at least three recognized trainings on food safety per calendar year and avail documentary proof of the same when required by an inspecting officer;
- (pp) authority to supply meat to any part of the country, provided they comply with the Meat Control Act (Transport of Meat) Regulations (L.N. 42/1976).

CATEGORY B – MEDIUM SIZE SLAUGHTERHOUSE

This is the second highest category of local slaughterhouse and shall have—

- (a) throughput of between six to thirty nine units of bovine or camels or nine to forty nine units of donkeys or horses or sixteen to twenty four units of sheep and goats or one to seven units of small pigs or two to fourteen units of porkers or four to twenty nine units of bacon pigs or four to thirty nine units of calves per day without compromising hygiene practices;
- (b) land size of not less than one decimal five hectares;
- (c) access road of suitable permanent surface free from dust;
- (d) complete perimeter fencing of chain link or permanent stone or brick wall with lockable gates;
- (e) properly designed off loading ramp and an isolation pen;
- (f) lairages to hold one and a half days kill provided at least a minimum floor space of one decimal seven square meters per cattle, donkey or horse, naught decimal five square meters per baconer or calf and naught decimal five square meters per small pig, sheep or goat and have notices indicating their capacities per species and be made of permanent surface easy to wash, well drained and suitable for all animal welfare issues;
- (g) sufficient pests and vermin control facilities at all entrances;
- (h) have a humane stunning method approved by the Director;
- (i) slaughter hall with facilities for bleeding in hanging position, a hoist and an overhead rail with well demarcated areas for bleeding, flaying, evisceration, splitting, in an onward process flow;
- (j) clearly separated dirty and clean areas with proper drainage flows;
- (k) a blood tank or receptacles required for the purpose;
- (l) linkage to a laboratory approved by the competent authority for conduct of food quality and safety analysis and conformity tests;
- (m) sufficient refrigeration of not less than negative ten degrees centigrade for carcasses with measles and a chiller room;
- (n) sufficient incineration facilities or condemnation pits kept under lock and key at all the time by the inspecting officer;
- (o) compliance with the provisions of the Environmental Management Coordination regulations on slaughterhouses for environmental protection through acceptable effluent treatment systems and solid wastes disposal;
- (p) sufficient changing rooms and toilets for employees;
- (q) sufficient natural or artificial lighting of at least five hundred and forty lux where meat is inspected and two hundred and twenty lux in other work areas;
- (r) separate room for keeping hides and skins, hair, heads, feet and inedible materials;
- (s) a hide puller or any other acceptable device or instruments approved for flaying;
- (t) separate room for offals cleaning;

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- (u) a manure shed for at least one and a half days slaughter operations;
- (v) emergency slaughter area and a separate entrance to the killing floor;
- (w) entrances to the clean areas fitted with decontamination facilities including washing basins, boot wash, apron wash, refuse container, as may be required;
- (x) offices for Inspecting Officer and another for management with separate store and warehousing facilities as required;
- (y) cleaning and sanitation of meat carriers and containers conducted in a designated area provided for this purpose;
- (z) where applicable the design and land size shall allow for future upgrading of the facility;
- (aa) drawings and designs submitted to and approved by the Director. Authority to construct issued by the Permanent Secretary responsible for Veterinary services;
- (bb) no permission or authority to operate within any city or metropolitan area or any higher ranked urban dwelling;
- (cc) be managed by a competent person with basic training in food hygiene or meat technology and proof of the same provided to the competent authority;
- (dd) be supervised and regulated by an Inspecting Officer of training level of at least Meat grading or Diploma in Meat technology or as categorized or recognized and assigned by the competent authority;
- (ee) ensure all employed staff undergo continuous training in food safety as required by the competent authority but not less than twice per calendar year and proof of same availed to the inspecting officer when required;
- (ff) shall supply meat to its locality, towns, urban centres, or municipalities within fifty kilometre radius and comply with the requirements of the Meat Control Act (Meat transport) Regulations (L.N.42/1976).

CATEGORY C – SLAUGHTER SLABS

This is the lowest category of local slaughterhouse and shall have—

- (a) throughput not exceeding five bovines units or camels, eight donkeys units or horses or fifteen units of goats or sheep, or six unit of small pigs or two units of porkers or one unit of beconer pigs or three units of calves per day;
- (b) land size of not less than naught decimal five hectares;
- (c) perimeter fencing of chain link with a lockable gate;
- (d) lairage and a provision for off loading slaughter animals for the days kill;
- (e) a livestock crush from the lairage with restraining facility to serve as the stunning pen;
- (f) provision for humane killing;
- (g) facilities for bleeding the animals in hanging position;
- (h) equipped bleeding, dressing, hanging, meat inspection and dispatch areas;
- (i) suitable size and number of windows with fly screens;
- (j) a blood tank or suitable receptacles;
- (k) a curbed and drained area adjacent to the slaughter slab suitably fitted with fly screens and connected with ample portable water for handling, washing, keeping rough offals and inedible products before removal;

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- (l) equipment and tools as required for purpose which include bleeding chain, preaders, cradles, hooks, splitting axes, knives, stands and offals inspection racks;
- (m) hot water boiler connected to sterilizing equipment;
- (n) hand washing basins with sterilizers next to it;
- (o) lockable doors, one at animals entrance and the other for meat and red offals dispatch area;
- (p) provision to operate under sufficient natural light;
- (q) a toilet with hand wash facilities;
- (r) manure shed of proportional size;
- (s) office for the Meat Inspector and management;
- (t) storage facility for equipment and management usage;
- (u) effluent treatment system soak pit or as per local authority specifications;
- (v) condemnation pit under lock and key kept by inspecting officer;
- (w) approved arrangement for facilities to treat measly carcasses;
- (x) where applicable the design and land size shall allow for future upgrading of the facility;
- (y) design and drawings approval by the District Veterinary Officer;
- (z) authority to construct issued by the Permanent Secretary and shall not be authorized in a municipality, city, metropolitan or any other recognized higher level of urban dwelling;
- (aa) a manager who has attained at least a recognized certificate in food hygiene management;
- (bb) supervision and regulation by an Inspecting officer of no less training level than that of Meat inspector or Meat abattoir instructor as categorized or recognized by the competent authority;
- (cc) employed staff trained in food safety at least twice per every calendar year and proof availed as required;
- (dd) supply and serve the town centre, urban centre and areas where the facility is located and comply with the Meat Control (Transport of Meat) Regulations (L.N. 42/1976).

THIRD SCHEDULE

Form I

(r. 5(c))

PROHIBITION ORDERS TO A LOCAL SLAUGHTERHOUSE

To (Name) Mr/Mrs/Miss
 (Owner/Supervisor/manager of (Slaughterhouse) of
 Address Category Certificate No

I, the undersigned, hereby—

- (1) (a) prohibit use of the entire slaughterhouse mentioned above.
- (b) prohibit use of the part/area of the slaughterhouse mentioned above.
- (c) prohibit use of the following equipment or conveyance in the above slaughterhouse: namely until (date) or until the following has been done when this prohibition will be withdrawn

THIRD SCHEDULE, Form I—continued

- (2) Order that the above mentioned slaughterhouse or part/area or the under mentioned equipment or conveyance mention hereunder be forthwith cleaned, disinfected, renovated, repaired or altered as indicated below or be made fit for the purpose for which it is used or be replaced as indicated here under—
- (3) Order to do the following to ensure the above slaughterhouse or area complies with the requirements of the Meat Control Act Cap. 356)
- (4) Order that the use of water in the above mentioned slaughterhouse or area be discontinued immediately until an alternative supply is available or the water has been rendered fit for use.
- (5) Order that the person named here below shall immediately leave the above slaughterhouse or area and he/she shall not re-enter until his/her return has been authorized as provided in these Regulations.

Note: Delete where not applicable.

Date

Place

.....
Inspecting officer in charge

Form II

(r. 15(1))

APPLICATION FOR GRADING/UPGRADING OF A LOCAL SLAUGHTERHOUSE

1. NATURE OF APPLICATION

To the Director of Veterinary Services

I hereby apply for the grading/upgrading of slaughterhouse from (Current status) to (New status)

I certify that no alterations to the slaughterhouse/facility have been made since the previous category was granted and the category of the slaughterhouse/facility is still the same.

2. DESCRIPTION OF SLAUGHTERHOUSE

Name and address of the slaughterhouse:

Licence/Grading certificate number:

3. DETAILS OF GRADING

Description of grading/upgrading and reasons for the upgrading

(Attach a project proposal or functioning plan)

.....
Signature of applicant

Date:

(Attach a map of the area showing design of the new planned grading/upgrading of slaughterhouse in relation to existing one and any notable structures in the neighbourhood).

Slaughterhouse grading fees KSh

Form III

(r. 15(3))

LOCAL SLAUGHTERHOUSE GRADING CERTIFICATE

Slaughterhouse Category Certificate number

I, the undersigned hereby confirm that the slaughterhouse described below has been graded in accordance with the Act and the Meat Control (Local Slaughterhouses) Regulations and has been allocated the Grade identification certificate number

Meat Control

[Subsidiary]

THIRD SCHEDULE, Form III—*continued*

Name of Slaughterhouse

Name of the owner

Address of slaughterhouse

This slaughterhouse must at all times comply with the requirements prescribed in these Regulations.

Note:

This certificate is not transferable and shall lapse if the ownership of the slaughterhouse changes or it is revoked by the Director.

Conditions

Date

.....
Director of Veterinary Services

**MEAT CONTROL (LOCAL SLAUGHTERHOUSES) (LICENSING)
REGULATIONS, 2011**

ARRANGEMENT OF REGULATIONS

Regulation

1. Citation.
2. Interpretation.
3. Application for license.
4. Effect of closure of slaughterhouse.
5. Offence.

SCHEDULES

FIRST SCHEDULE

SECOND SCHEDULE

THIRD SCHEDULE

[Subsidiary]

MEAT CONTROL (LOCAL SLAUGHTERHOUSES) (LICENSING) REGULATIONS, 2011

[L.N. 36/2011.]

1. Citation

These Regulations may be cited as the Meat Control (Local Slaughterhouses) (Licensing) Regulations, 2011.

2. Interpretation

In these Regulations, unless the context otherwise requires—

“slaughterhouse” means any slaughterhouse which is declared as slaughterhouse under the Act or Regulations made thereunder;

“Director” means the Director of Veterinary Services; and

“licensing officer” means any person authorized in writing by the Director to issue slaughterhouse licenses under these Regulations.

3. Application for license

(1) A person who wishes to obtain or renew a slaughterhouse license shall apply in the form specified in the First Schedule.

(2) A licensing officer may, upon receipt of the application made under regulation 3(1), if he is satisfied that the applicant has fulfilled the requirements of these Regulations, and on recommendation by an inspecting officer, issue a license to the applicant upon payment of the fee set out in the Second Schedule.

(3) The license issued under paragraph (2) shall be in the form specified in the Third Schedule.

4. Effect of closure of slaughterhouse

Where any slaughterhouse has been ordered closed by the Director under the Act or Regulations made thereunder, any license issued in respect thereto shall cease to have effect.

5. Offence

A person who uses, permits, or causes to be used, any slaughterhouse without a valid license commits an offence and shall be liable to a fine not exceeding ten thousand shillings or to imprisonment for a term not exceeding six months or to both such fine and imprisonment.

FIRST SCHEDULE

[Rule 3(1).]

THE MEAT CONTROL (LOCAL SLAUGHTERHOUSE) (LICENSING) REGULATIONS, 2011

APPLICATION FOR OR RENEWAL OF A SLAUGHTERHOUSE LICENCE

To: The Licensing Officer (name of district)

I hereby apply for a slaughterhouse license under the Meat Control (Local Slaughterhouse) (Licensing) Regulations, 2011.

Meat Control

[Subsidiary]

FIRST SCHEDULE—continued

Name of applicant
 (Owner of slaughterhouse or Firm or Company)
 Previous License number and date of issue (if renewal)
 Approved Category of the Slaughterhouse
 Business postal address of applicant

 Date

Signature of applicant

- Delete whichever is not applicable

FOR OFFICIAL USE ONLY

The slaughterhouse to which this application relates fulfills all the requirements of the Meat Control (Local Slaughterhouse) Regulations, 2010 and I hereby recommend the applicant to be issued with a license.
 Date

.....
Inspecting Officer

SECOND SCHEDULE

[Rule 3(2).]

<i>Slaughterhouse Category</i>	<i>Fees in KSh.</i>
Category A (Large slaughterhouse)	6000
Category B (Medium slaughterhouse)	4000
Category C (Slaughter slab)	1000

THIRD SCHEDULE

[Rule 3(3).]

THE MEAT CONTROL (LOCAL SLAUGHTERHOUSES) (LICENSING) REGULATIONS, 2011

Licence No Slaughterhouse Category
 Issued to
 (Name and address of owner of slaughterhouse, firm or Company)
 Licence expires on the 31st December 20

Date

.....
 Inspecting Officer

Fees Paid: KSh Official receipt Number
 Date

MEAT CONTROL (LOCAL SLAUGHTERHOUSES) REGULATIONS, 2012

[L.N. 81/2012.]

Declaration

In Exercise of the powers conferred by section 3 of the Meat Control (Local Slaughterhouses) Regulations, the Minister for Livestock Development declares all abattoirs, slaughterhouses and slaughter slabs situated in Turkana West District, Mbita District, Suba District, Tharaka North District, Tharaka South District, Baringo North District, Marigat District, Pokot East District, Masalani Town, Kainuk Town, Dadaab Town and Laisamis Town to be slaughterhouses for the purpose of these Regulations with effect from 1st July, 2012.
