



**Jamhuriyada Somaliland
Republic Of Somaliland
Wasaarada Xan. Xoolaha
Ministry Of Livestock**

THE MEAT INSPECTION AND CONTROL ACT



REPUBLIC OF SOMALILAND

THE MEAT INSPECTION AND CONTROL ACT

ARRANGEMENT OF SECTIONS

Section

z

PART I — PRELIMINARY

1—Citation.

2—Interpretation.873

PART II — MAINTENANCE OF HYGIENE AND OTHER CONCERNS PRIOR TO SLAUGHTER OF ANIMALS

3—Hygiene relating to primary production

4 —Hygiene of feedstuffs

5— Hygiene of the environment

6— Hygienic and safe transportation of animals for slaughter

7— Hygiene Prior to and During Slaughter

PART III — ADMINISTRATION OF THE ACT AND MATTERS RELATING TO LICENCING

8—Administration

9 – Application of HACCP Principles

10- Record-keeping, Traceability and Food chain information

11- Requirement for license to build a slaughterhouse

12—Requirement for license to operate a slaughterhouse

13—Application for and issuance of license

14—Duration, Replacement, etc. of license

PART IV — MISCELLANEOUS PROVISIONS

15—Identification of meat to customer

16—Categorization of slaughterhouses

17—Indemnityof officer

18—Power to decree regulations

THE MEAT INSPECTION AND CONTROL REGULATIONS

SCHEDULE I EXPORT SLAUGHTERHOUSES

ANNEX 1

SCHEDULE II LOCAL AND VILLAGE SLAUGHTERHOUSES

SCHEDULE III POULTRY

ANNEX 2

SCHEDULE IV TRANSPORTATION OF MEAT

**SCHEDULE V MEAT WHOLESALING AND
RETAILING**

SCHEDULE V I MEAT PROCESSING REGULATIONS

SCHEDULE VII IMPORT OF MEAT

SCHEDULE VIII INSPECTION FEES

SCHEDULE IX PRESCRIBED FORMS

REPUBLIC OF SOMALILAND

THE MEAT INSPECTION AND CONTROL ACT

AN ACT of Parliament to provide for meat inspection and control, promotion of public health and safety through the regulation and control of the livestock slaughtering, meat distribution for domestic supply and for export, and for other matters connected therewith.

ENACTED by the Parliament of the Republic of Somaliland as follows—

PART I – PRELIMINARY

Citation.

1. This Act may be cited as the Meat Inspection and Control Act.

Interpretation.

2(1) In this Act unless the context otherwise requires—

"**Act**" means this Meat Inspections and Control Act and any regulations thereunder made;

"**animal**" means cattle, sheep, goats, camel, chicken and any other wild animal raised in captivity the meat of which is indented for and may be used for food.

"**carcass**" means the whole body of a slaughtered animal after bleeding and dressing;

“condemned”, for an animal or carcass thereof, means examined and judged by a Veterinary Inspector as being unsafe or unsuitable for human consumption and requiring appropriate disposal;

“competent authority” means any person or institution authorised by the Minister pursuant to this Act to carry out any function under this Act for purposes of meat inspection and control or any other matter related thereto;

“Director” means the person who for the time being is performing the functions of Director of Veterinary Services, by whatever name called;

“dressing” means the progressive separation of a slaughtered animal into a carcass, offals and inedible by-products and may include the removal of the head and in any case evisceration, the removal of the feet at the carpus and tarsus, in lactating animals the removal of the udder, and in case of bovine animals and small ruminants, flaying;

"edible" means fit for human food and **“inedible”** shall be construed accordingly;

“equipment” means a non-food article that is used in the operation of a slaughterhouse;

“export slaughterhouse” means any slaughterhouse categorized and declared by the Minister to be a slaughterhouse in which domestic animals are slaughtered and their meat processed for export;

“facility,” for purposes of meat wholesaling and retailing, means a wholesale or retail shop, butchery, outlet or any place where meat is sold on a wholesale or retail basis, and for purposes of meat processing under

Schedule VI, an establishment, whether part of a slaughterhouse or not, where meat is processed and offered to the public for sale;

"food" means food for human consumption;

"food business operator" means any firm or person responsible for the management of a food business;

"Government" means the Government of the Republic of Somaliland;

"Hazard Analysis and Critical Control Point Scheme (HACCP)" means a system of hygiene controls established for each individual processing or manufacturing process in the food industry with the aim of detecting, preventing, eliminating and reducing possible hazards to consumers' health at an early stage.

"health stamp" means the stamp that a Veterinary Inspector imposes on a carcass at the time of inspection to indicate that the carcass is fit for human consumption;

"lairage" means holding pens for livestock at slaughterhouse prior to slaughtering

"license" means licence, permit, certificate or any other written authorization the possession of which is prerequisite to engaging in any activity or the operating of any structure or facility under the Act;

"local slaughterhouse" means a slaughterhouse categorized and declared by the Minister to be a slaughterhouse in which domestic animals are slaughtered and their meat processed for local market;

“meat” means the whole or any portion of an animal’s carcass which is intended for food, whether raw, fresh, chilled or frozen or otherwise processed;

"Meat Inspector" means a dully qualified officer appointed by the competent authority pursuant to the regulations of Schedule V to perform functions of meat inspection thereunder stipulated.

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

“Municipality” or “Municipal Authority” means a category of local government created or established as such pursuant to the relevant law of the Republic of Somaliland;

“offal,” in relation to slaughtered animals, means any edible or non-edible part of the animal other than the carcass.

"operator" means a person operating a meat slaughterhouse;

"passed" means, for an animal or carcass, determined by an inspector to be fit for human consumption;

"processing" includes the cutting, deboning, salting, curing and packaging of a carcass or carcass parts;

“poultry” means any chickens, ostriches and any bird commonly considered to be a domestic bird or otherwise which is considered edible in the country.

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

“Quality Assurance” means all the planned and systematic activities implemented within the quality system and demonstrated as needed, to provide adequate confidence that an entity will fulfill requirements for quality;

“regulations” means regulations decreed pursuant to this Act;

“risk-based” means containing performance and or process criteria developed according to risk analysis principles;

“sale” means sale of meat to a customer for take home or immediate consumption within the facility;

“slaughter” means the killing of a slaughter animal for the purpose of human consumption and includes bleeding;

“slaughterhouse” means any place established for the purpose of the slaughter of animals for human consumption and declared by the Minister by decree to be a slaughterhouse for purposes of this Act;

“Vendor” means a person who operates a butchery or similar facility for purposes of selling meat to members of the public whether as the owner, hirer or agent of the owner or hirer of the facility;

“Veterinary Inspector” means a qualified veterinarian appointed, accredited or otherwise recognized by the competent authority to perform meat hygiene functions under this Act on behalf of, or under the supervision of the Senior Veterinary Inspector or the Principal Veterinary Inspector in that ascending order

“village slaughterhouse” means a slaughterhouse below the level of a local slaughterhouse and obtaining only at village level categorized and declared as such by the Minister under this Act;

“Wholesaler” means a person who buys or otherwise obtains meat from a slaughterhouse for wholesale to retailers and **“wholesale”** shall be construed accordingly.

(2)(a) This Act may be translated in official local language obtaining throughout the country, as the Minister may direct, for effective application thereof.

(b) If any contradiction arises between the English version of the Act and that of the local official language, the English version shall prevail over the local version and the whole contradiction which has arisen shall be null and void.

PART II – MAINTENANCE OF HYGIENE AND OTHER CONCERNS PRIOR TO SLAUGHTER OF ANIMALS

Hygiene relating to primary production.

3. (1) Every producer of animals for slaughter shall—

- (a) take such measures as the Director may require from time to time to ensure that the production of his animals is undertaken in such a manner that reduces the exposure of the animals to hazards that can make the meat thereof hazardous or unfit for human consumption;

(b) prepare and maintain at all times such records of information as to the process of production as the Director may require.

(2) For the avoidance of any doubt, a producer shall, pursuant to the requirements of sub-section (1) (b), maintain a written record showing—

(a) what he has done within such a period as may be prescribed by the Director to monitor and control zoonotic agents in his animal population;

(b) any notifiable diseases he might have encountered in the prescribed period and what steps he took in the circumstances to notify the Minister;

(c) best hygiene practices he routinely applies regarding, but not limited to, treatment of and feed stuffs, if any, for his animals and relevant environmental factors within which he produces his animals; and

(d) whether or not he sufficiently identifies all the animals he produces and if so by what method of identification.

(3) Any producer who contravenes any provision of this section commits an offence and shall be liable on conviction to.....

Hygiene of feedstuffs.

4(1) No person whether an animal producer or dealer for sale shall feed his animal on feedstuffs that—

- (a) are recognized as or are likely to introduce zoonotic agents such as, but not limited to, Transmissible Spongiform Encephalopathies. (TSEs) to slaughter population;
- (b) contain chemical substances such as, but not limited to, veterinary drugs and pesticides, or contaminants that could result in residues in meat at levels that make the meat thereof unsafe for human consumption; or
- (c) are based on traditional or customary practice if they are, to the best of his knowledge, likely to be harmful to any person who may eat the meat of that animal or products made from that meat.

(2) Any person who contravenes the provisions of subsection (1) commits an offence and shall be liable on conviction to.....

(3) For its part the Government through the Minister shall be obligated to—

- (a) control the registration and use of veterinary drugs, pesticides and feedstuffs so that residues do not occur in meat at unsafe levels that make the meat or its products unsafe for human consumption;
- (b) provide and enforce monitoring and surveillance systems that establish baseline data as to levels of harmful residue;

- (c) put in place guidelines on a risk-based approach, or such other approaches as the Minister may deem appropriate, for purposes of controlling such hazards in meat, or
- (d) take such other measures from time to time that will ensure safe meat and meat products.

Hygiene of the Environment.

5. In collaboration with a national environmental regulatory agency, the Minister shall take such measures that ensure that production of animals is not undertaken in areas where or in circumstances under which the presence of hazards in the environment are likely to affect the safety of meat produced therein. That is to say that the Minister and the said agency shall—

- (a) abate or mitigate the hazards in question; and
- (b) require operators to ensure that—
 - (i) housing and feeding platforms where used, and other areas where zoonotic agents and other hazards may accumulate, are effectively cleaned and maintained in a sanitary condition;
 - (ii) systems for active processing and or disposal of dead animals and waste work efficiently and do not constitute a possible source of blood-bone diseases to human and animal health;
 - (iii) chemicals required for technological, industrial or commercial reasons are stored in a manner not likely to contaminate the environment, feeding stuffs or grazing grounds, and

- (iv) such other measures as are necessary for the existence of a safe environment for the production of safe animals are taken and sustained.

Hygienic and safe transportation of animals for slaughter

6. (1). Any person transporting any animals for slaughter shall ensure that the animals are transported in reasonable comfort that mitigates stress, harmful exposure and trauma to the animals

(2) The transporter shall strictly observe all conditions of transporting animals for slaughter provided in Schedule 1 Part 2 of this Act.

(3) The transportation requirements provided in Schedule 1 Part 2 shall be applied in addition to any other regulations governing animal movement and transportation for the time being in force under any written law.

(4) Any person who contravenes the provisions of this section commits an offence

and shall on conviction, be liable to.....

Hygiene prior to and during slaughter

7. (1) The Veterinary Inspector shall ensure that prior to the slaughter:-

- (a) the animals presented for slaughter are sufficiently and thoroughly cleaned before slaughter in order not to compromise hygienic slaughter and dressing;

- (b) the animals are held under conditions that minimize cross-contamination with food-borne pathogens and facilitate efficient slaughter and dressing;
- (c) the animals are subjected to ante-mortem inspection;
- (d) enough facilities for ante mortem inspection which is science- and risk-based as appropriate to the circumstances, and that all relevant information regarding the animals at the production level, if readily available, has been taken into account;
- (e) the slaughter room is operationally and hygienically ready and fully prepared for the slaughter within the time required by the regulations hereunder;
- (f) all slaughter and carcass dressing operations as well as any further meat handling at the slaughterhouse are carried out according to the principles of meat hygiene;
- (g) any information gathered during ante mortem inspection which is considered appropriate for the producer for future or immediate action is sent to him in reasonable time;

(2) Any person who contravenes any provision of this section and any relevant regulations made pursuant thereto commits an offence and shall be liable on conviction to

PART III—ADMINISTRATION OF THE ACT AND MATTERS RELATING TO LICENSE

Administration.

8.(1) The Minister shall be responsible for the implementation and enforcement of this Act and all regulations made thereunder and shall in

that capacity perform all functions and exercise all powers conferred upon him by this Act.

(2) In consultation with the Director or any other relevant person, the Minister Shall—

- (α) appoint the Principal Veterinary Inspector, all Senior Veterinary Inspectors, Veterinary Inspectors and any other staff that may be required for the implementation of this Act on such terms and conditions of service as he may consider appropriate and shall equip and empower them and facilitate their training from time to time for them to attain levels of professionalism that will enable them to efficiently perform their duties under the Act;
- (β) without prejudice to the provisions of paragraph (a), ensure that any persons appointed to perform functions of meat inspection under this Act are professionally qualified prior to taking office and if further specialized professional training is required, such persons get the training so required accordingly;
- (χ) put together such administrative structures and arrangements involving stakeholders and key players from the private sector of the economy and who are in the meat sub sector for a synergized and coordinated enforcement of this Act, the primary goal of such structures and arrangements being to secure a supervised role for the private sector in the inspection and control of meat;

- (δ) deploy such number of police officers and other security agents as shall be necessary for the efficient enforcement of this Act;
- (ε) ensure that best practices in meat hygiene and trade according to the codes of FAO/WHO Codex Alimentarius and the *World Organization of Animal Health (OIE)* and those required by importing countries are applied along the measures provided in this Act to the extent not therein incorporated;
- (φ) take such measures that may for the time being be taken under this Act to accommodate pastoralist, traditional, religious and other practices and facilities obtaining in the country in so far as they are not incompatible with hygiene standards and meat safety requirements set forth in this Act;
- (γ) do any other thing that will contribute to the enhancement and upholding of hygiene and safety standards in the handling of meat in the country and ultimately to the successful implementation of this Act;

(3) All persons appointed under sub section (2)(a) of this section, regardless of their designations or ranking in the government employ, shall be holders of professional qualifications recognized by the professional body of Veterinary surgeons, by whatever name called, and shall be currently registered with same body.

Application of HACCP Principles

9(1) Every operator shall-

- (a) put in place and strictly follow Standard Operating Procedures (SOP) the purpose of which shall be to enforce Good Hygiene Practices (GHP) in his slaughterhouse; and
- (b) apply HACCP principles in operations in his slaughterhouse or outside thereof as circumstances may warrant, particularly in the slaughter and dressing of the animals, as the Minister may direct from time to time.

(2) Any person who violates any of the provisions of subsection (1) commits an offence and shall be liable on conviction to.....

Record-keeping, traceability and food chain information.

10. (1) Every operator shall take such steps as the Director may require from time to time in securing and enforcement of traceability along the entire food chain from farm to consumer and shall in that regard collect all necessary food chain information and documentation that will assist in the exercise of traceability.

(2) The food chain information collected pursuant to subsection (1) shall be submitted by the operator to the Principal Veterinary Inspector for the professional evaluation of the same and every Veterinary Inspector assigned to an approved slaughterhouse shall keep a register in which he shall enter:-

(a) records of animals slaughtered and the quantity in kilograms of meat produced;

(b) origin of livestock and destination of meat;

(c) results of inspection, and

(d) any such other particulars as the Principal Veterinary Officer shall consider necessary.

(3) In addition to the information and documentation to be collected by the operator pursuant to the provisions of subsection (1) the operator shall keep records that show:-

(a) number, species, sex and identification numbers of the animals entering

his slaughterhouse within period or periods as the Director may require;

(b) origin of the animals ;

(c) destination of the meat;

(d) quantity of carcasses and results of weighing or grading;

(e) date animals enter and meat leaves the slaughterhouse;

(g) such other particulars as may be prescribed in respect of the level or

category declared by the Minister.

(3) The record book shall, at all times during working hours, be open to inspection by any authorized officer or person and such officer or person may take notes therefrom or photocopy part of or the whole record book for official use only.

(4) Where a person other than an officer makes notes from or photocopies a record book as is provided in subsection (3), such person shall pay on account of the Director such an inspection fee as the director shall determine and the fee charged shall take into account any mutilation or defacement or mishandling of the record book by the person.

(5) Any person who violates any of the provisions of this section commits an offence and shall on conviction be liable to....

Requirement for license to establish a slaughterhouse

11. Any person who plans to establish a slaughterhouse shall first submit the following documentation to the Director-

(a) written request for the establishment of a slaughterhouse

(b) drawings and specifications of construction of the intended slaughterhouses for the approval prior to the commencement of the construction thereof. The drawings shall be complete with specifications and consist of floor plans showing the location of features such as principal pieces of equipment, floor drains, principal drainage lines, hand-washing basins and hose connections.

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, rails and characters of floor and ceilings. Further, there shall be submitted a plot plan showing such features as the limits of the slaughterhouse premises, locations in outlines of buildings on the premises, cardinal points of the compass and railways serving the slaughterhouse, all properly drawn in scale. With the drawings shall be

submitted a plan of the proposed functioning of the slaughterhouse indicating such features as estimated throughput, capacity and quality of water supply, power and heating arrangements, storage, chilling and freezing capacity, drainage and sewage system for disposal of inedible and condemned carcasses and meat.

Requirement for License to operate a slaughterhouse

12. No person shall operate a slaughterhouse or any form of meat processing facility, or engage in meat processing, export, import, transport, distribution, wholesaling or retailing at any place in the Country, or attempt to do any of these things, without first obtaining the relevant licence as is required by this section and by the relevant regulations.

Application for and issuance of License

13. (1) Application for any license required under sections 10 or 11 or the regulations shall be in a Form prescribed by the Minister for that purpose.

(2) The application shall be, addressed to the Director or his agent who is duly, authorized in writing to receive and process licenses on behalf of the Director.

(3) In the case of obtaining the licence to operate a slaughterhouse, the applicant shall give the following written information—

(a) the exact geographical location of the slaughterhouse and any facilities used in connection therewith or the site for the slaughterhouse;

- (b) particulars of the slaughterhouse location or site in respect with drainage and facilities for maintenance of sanitary conditions;
- (c) professionally drawn and certified plans and drawings of the slaughterhouse and facilities and their capacity for proposed operation;
- (d) detailed plans showing the number of rooms, intended operation in each room, locations of main equipment and other equipment illustrating the nature and extent of the slaughterhouse operation;
- (e) a survey, drawing or sketch showing the location of the slaughterhouse and facilities in relation to other adjacent properties, the official use of which shall clearly be indicated;
- (f) such other information as the Director shall require; and

(4) In the case of meat processing, export, import, transport and distribution, wholesaling or retailing, the application therefor shall, in addition to the requirements of this section, comply with all the relevant regulations as to the respective licenses.

(5) The Director or agent shall, within 30 days from the date of receiving the application, take decision on the application and inform the applicant in writing of his decision. If the application is satisfactory the Director shall, within the said period, issue the license applied for and if not the Director must give in writing his reasons for refusal.

(6) Every license issued under subsection (5) shall be in a prescribed Form, bear a serial number, be signed by the Director or agent and bear official stamp of the issuing officer. The license may be, issued subject to such terms and conditions of operational nature or meat hygiene as the Director or agent may deem fit.

(7) If the applicant is in any way aggrieved by any decision of the Director or agent under this section, he shall make an appeal to the Minister within 30 days of the date of notification of the decision. The Minister shall take and communicate his decision in writing to the appellant within 30 days of receiving the petition and if the appellant is, aggrieved by the decision of the Minister, he shall make further appeal to the court whose decision shall be final.

(8) An application under this section may be, submitted on -line or by post or at a physical address as the Director may specify.

Duration, Replacement of License, etc.

14.(1) A license issued under section 13(5) shall remain valid until it expires or is prematurely revoked by the Director or agent; and unless otherwise prohibited by this Act or any other written law, the license shall be renewable in accordance with the procedure provided in section 13 unless the Director indicates otherwise.

(2) A holder of a license who is aggrieved by the revocation of his license under subsection (1) shall make an appeal in accordance with the provisions of section 13(7) and the outcome thereof shall be governed by the said provision.

(3) A holder of a license wishing for any reason to withdraw from the activity, for which the license was given, relocate or alter his slaughterhouse or premises or temporarily cease to operate, shall give written notice to the Director within 30 days from the date of so wishing, and the unexpired time of his license shall automatically and immediately terminate.

(4) If any person who had terminated or suspended operations under subsection (3) wants to resume operations, he shall apply for a fresh licence in accordance with the provisions of section 13.

(5)(a) A lost, destroyed, defaced or otherwise mutilated license which is still valid may be replaced by the issuance of another one upon satisfactory proof by the holder thereof or his agent of loss, destruction, defacement or mutilation;

(b) there shall be payment of such special fee for replacement as the Director may prescribe;

(c) a replaced license shall be marked on its face "REPLACEMENT" and no more than one replacement is permitted.

(6) Every license or a replacement thereof issued under this Part shall remain the property of the Director and shall in no way be transferable.

PART IV – MISCELLANEOUS PROVISIONS

Identification of meat to customer.

15. (1) Every person offering meat for sale shall declare to the customer or consumer, whether or not the customer or consumer has

enquired, from what animal the meat or meat product being offered for sale was obtained.

(2) However, the seller shall be considered to have declared to the customer or consumer if he has clearly written and displayed in either English or local language that he is selling Camel, beef, mutton or chicken or their meat products as the case may be.

(3) Any seller, his agent or servant who fails to declare as is required by subsection (1) commits an offence and shall, on conviction, be liable to.....

(4) Any meat or meat product which is purported to be sold contrary to subsection (1) shall be impounded and disposed of at the seller's cost and in addition to the disposal of his meat under this section, the seller's license to operate may be cancelled.

Categorization and Declaration of slaughterhouses, etc.

16.(1) The Minister shall by decree and in consultation with the Director, municipal authorities and regional administrative officers, declare different categories or levels of slaughterhouses throughout the country for purposes of adapting and applying this Act as circumstances may require.

(2) The Minister may vary the categorization or level declared pursuant to subsection (1) and may, if circumstances warrant, promote or demote a slaughterhouse to or from one category or level as the case may be.

(4) The Minister may declare any number of categories or levels from time to time as circumstances may warrant.

Indemnity of officer.

17.(1) No Veterinary Inspector or other officer of the Government, Municipality or any other appointing authority shall suffer personal liability nor be sued in person for damages or compensation or any other civil remedy for any damage, loss or injury caused by him while faithfully performing his duties under this Act.

(2) However, the provisions of subsection (1) of this section shall not prevent any person from suing the Government, Municipality or any appointing authority for damages, compensation or any other civil remedy for damage, loss or injury caused by its officer while performing his duties under this Act.

Power to decree Regulations

18.(1) The Minister may, by decree, make regulations from time to time for the better carrying into effect and enforcement of this Act and such regulations may—

- (a) in consultation with the Minister for the time being responsible for public health, municipal authorities, water and environment, provide for the licensing, control and regulation of slaughterhouses and of premises and other places where meat is processed in any manner for human consumption;
- (b) make provisions specific and applicable to different categories of slaughterhouses declared pursuant to section 16(1) of this Act;
- (c) define areas to be served by the declared categories of slaughterhouses;

- (d) in consultation with the Minister responsible for health, relevant professional organisations, the national Chamber of Commerce and Industry, a body representing pastoralists, consumers and food safety specialists, specify standards to be observed in respect of the manufacture of meat products, including the naming, description, composition, additives or contaminants, labeling and packaging of such products;
- (e) provide for the inspection of meat, slaughterhouses, abattoirs, butcheries and premises, and food additives or contaminants used in connection therewith, and for meat processing requirements;
- (f) provide guidelines for maximum microbiological content of carcasses and maximum levels of residues (pesticides, veterinary drugs and environmental contaminants) in meat and also provide meat processing guidelines;
- (g) provide hygiene and other meat handling standards to be observed in respect of the storage, transportation, wholesaling and retailing of meat;
- (h) specify the hygiene and other standards and conditions for the transportation and handling of animals intended for slaughter;
- (i) provide for the licensing and control of imports and exports of meat and products of animal origin and procedures of recall and trace back of animals, meat and meat products;
- (j) establish from time to time units or task forces to study and recommend ways and means of assessing any risks and the

control or management thereof the occurrence of which may adversely affect the production and or processing of meat which is safe for human consumption;

(k) provide for conditions of issuing, rejecting to issue, suspending or revoking licenses, permits or any authorization documents;

(l) prescribe forms, certificates, licenses and other documents required to be prescribed under this Act;

(m) provide for inspection fees and other charges under this Act;

(n) provide for anything required to be provided or prescribed under the Act;

(2) Regulations decreed under this section—

(a) may be applicable to the whole or any parts of the country and different regulations may be made in respect of different parts of the country as circumstances may require;

(b) may be made applicable to all slaughterhouses or premises used for meat processing, and different regulations may be made in respect of different categories or levels of slaughterhouses or premises;

(c) may be made to regulate and or prescribe standards for the issue or preparation of blood meals, meat and bone meal;

(d) may make such differential provision in respect of other matters as the Minister may consider necessary;

(e) may provide for the penalties not exceeding a fine of or imprisonments for a term not exceeding

..... months, or both such fine and imprisonment which may be imposed in respect of any breach of the Act or regulations for offences for which no penalty has been herein specified, and may provide for continuing penalties, not exceeding, in respect of each day during which any such offence continues;

(3) Any regulations decreed pursuant to this section shall nonetheless be laid before the National Assembly for approval within 21 days immediately following their being made if the National Assembly is in sitting, and if the National Assembly is not in sitting, within 21 days of the commencement of the next sitting;

(4)(a) If within 21 days of being laid before the National Assembly the Assembly does not annul the regulations, the regulations shall be taken as approved;

(b) The expiry of 21 days under paragraph (a) of this sub-section shall be without prejudice to the right of the National Assembly to recall the regulations at any time after the said expiry for approval or otherwise and if the regulations are annulled upon the recall, such annulment shall not invalidate any actions taken or anything previously done pursuant to those regulations.

(5) Regulations which are annulled by the National Assembly shall, subject to the saving under subsection (4) (b), be void and unenforceable.

SCHEDULES

SCHEDULE I

REPUBLIC OF SOMALILAND

DECREE

NO.....

The Meat Inspection and Control Act, No.of... [Year]

IN EXERCISE of powers conferred by Section 18(1)(d) of the Meat Inspection and Control Act,.....[Year], the Minister for the time being in charge of Veterinary Services decrees the following Regulations-

The Meat Inspection and Control (Export Slaughterhouses) Regulations.

Part 1 – Preliminaries

Citation.

1. These Regulations may be cited as the Meat Inspection and Control (Export Slaughterhouses) Regulations.

Declaration of Export Slaughterhouses and matters incidental thereto

2. (a) The Minister, by this Decree, declares a category and level of slaughterhouses to be known as export slaughterhouses for purposes of processing meat therein for export.

(b) The Minister shall from time to time publish by decree for the information and action of all Veterinary Inspectors, operators and other relevant persons, the OIE and Codex requirements as to the meat hygiene and safety standards;

3. The provisions set out in this schedule shall apply to export slaughterhouses declared as such under regulation 2 of these Regulations. Notwithstanding the foregoing limitation to export slaughterhouse, where specified otherwise in these regulations or by a decree notice issued to that effect by the Minister, these regulations may apply with such modification as may be necessary to any other category or level of slaughterhouse.

4(1) No person shall slaughter in an export slaughterhouse any animal, which has not been inspected by a Veterinary Inspector except only in an emergency subject to pass ant-mortem inspection.

(2) It shall be the duty of every operator to make all necessary arrangements with the Veterinary Inspector assigned to his slaughterhouse to be present to conduct ante mortem inspection of animals, the post mortem inspection of the carcasses of such animals, the stamping with the inspection legends, labeling of the containers, packaging and approving transportation and other matters as is required in this Act.

(3) Every operator shall further—

(a) make reasonable arrangements to expedite the ante mortem inspection of animals intended for slaughter in his slaughterhouse; and

(b)conduct the slaughtering and dressing operations with reasonable speed in order to expedite the post mortem inspection of the carcasses.

(4) Any person who contravenes the provisions of this regulation commits an offence and shall be liable on conviction to.....

5. A Veterinary Inspector is hereby empowered to detain or order the disposal or destruction of any animal, carcass, or meat or meat product, which in his opinion, is unfit for human consumption.

6. (1) No person shall sell, expose, deposit, convey or deliver or cause to be sold, exposed, deposited, conveyed or delivered for the purpose or in the process of sale of any carcass or meat, unless such carcass or meat has been inspected by a Veterinary Inspector and found it fit for human consumption.

(2) No person other than a Veterinary Inspector is permitted to attach to or remove from any animal, carcass or meat any tags, token or mark fixed thereon by the Veterinary Inspector for purposes of inspection process.

(3) Any person who contravenes any provision of this regulation commits an offence and shall be, on conviction, liable to.....

7.(1) No person shall remove or dispose of any animal, carcass or meat which has been marked or tagged except with the written permission of and in accordance with instructions of a Veterinary Inspector.

(2)Any person who contravenes the provisions of paragraph (1) of this regulation commits an offence.

8. Any person who obstructs, hinders, assists in, or facilitates the obstruction or hindering of a Veterinary Inspector while in the course of his duties under this Act commits an offence.

9. The Director shall assign an official number to each export slaughterhouse and such number shall be used to identify all carcasses and meat inspected in the slaughterhouse and all containers, packages or any consignment of meat or meat product processed in the slaughterhouse..

10.(1) The Director may, upon the recommendation of the Principal Veterinary Inspector, order the closure of any export slaughterhouse in the event of failure to comply with any provision of these regulations; and any slaughterhouse closed under this regulation shall remain closed unless cleared otherwise by the Director.

(2) Before closing any slaughterhouse the Director shall first, by written notice, warn the operator of the manner in which his slaughterhouse is in breach of these regulations and the corrective steps he must effect within a specified time to be in compliance.

If within the time so specified the operator refuses, neglects to take the corrective step or takes steps but which in the opinion of the Minister are not satisfactory, the Director shall thereafter close the slaughterhouse.

(3) If the reason for the closure was scientific or of a technical nature, the Director shall require the Principal Veterinary Inspector to review the closure and advise him on whether or not the operator has effected satisfactory corrective measures that merit the re-opening.

(4) Any person aggrieved by the decision of the Director under this regulation may make an appeal to the Minister and further to the court for redress if still dissatisfied with the Minister's decision.

(5) The Director shall by any suitable method, publish for public information names and other particulars as he may deem appropriate, of any slaughterhouse closed under this regulation and in addition he shall maintain a register of closed slaughterhouses in which he shall enter:-

(a) the name and registration number of a closed slaughterhouse,

(b) reason for and the date of closure, and

(c) any other information he considers necessary.

11.(1) A Veterinary Inspector 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 an export slaughterhouse at all times, irrespective of whether the slaughterhouse is in operation or not.

(2) Without prejudice to the provisions of paragraph (1) of this regulation, the Director, in consultation with the Principal Veterinary Inspector and an association of operators, if any, may fix by decree notice hours within which slaughtering shall be performed in slaughterhouses licensed under this Act

12. All animals to be slaughtered for meat intended for export purposes shall be healthy and must have passed ante-mortem inspection before slaughter.

13. Adequate and well-equipped areas reserved for the exclusive use of the Veterinary Inspector shall be provided.

14. No section or part of an export slaughterhouse shall be operated except under the supervision of a Veterinary Inspector.

15. No Carcass or meat shall be removed from an export slaughterhouse until due notice has been given to the Veterinary Inspector and his permission for removal has been given in writing.

16. Pens for the purpose of holding animals before slaughter shall be provided in such manner and adequacy as to allow proper ante-mortem inspection

17. There shall be such minimum equipment, facilities, and conditions as the Minister may require from time to time for the maintenance of acceptable hygiene standards before an export slaughterhouse licensed under this Act commences or continues with operations.

Part 2 – Hygienic and safe transportation of animals for Slaughter

Pursuant to the provisions of section 6 (1):-

1. Animals earmarked for slaughter shall be transported in such a manner that:-

- (a) does not unduly contaminate or stress them;
- (b) minimises or completely eliminates the possible spread of pathogens among the animals;
- (c) enables easy identification of the place where each animal was produced and maintained prior to transportation;
- (d) assures and meets throughout the transportation animal welfare aspects; and
- (e) meets any other requirements that the Minister may specify from time to time.

(2) Without prejudice to the provisions of paragraph (1), during livestock transportation, the following requirements shall additionally be observed:-

(a) soiling and cross contamination of the animals with dung material shall be minimized and, if a multi-tiered vehicle is used, precaution shall be taken to protect animals on the lower decks from the excrement of the animals above;

(b) all vehicles used for transportation of animals are designed, constructed and fitted in such a way as to be able to withstand the weight of the animals carried and to allow easy and safe loading and offloading thereby transporting the animals easily, comfortably and with minimal risk of injury;

(c) animals of different species, and animals of the same species likely to cause injury to one another, are physically separated during transportation;

(d) the floor of the vehicle used for transportation is reasonably padded or grated to limit soiling and cross-contamination with faecal material;

(e) if animals are transported on the hoof, they are accompanied by sufficient number of qualified and experienced veterinary attendants and drivers familiar with the route of the journey, which route shall be determined in advance by a Veterinary Inspector available at the point of departure. Along the route the animals shall be afforded opportunities for grazing and drinking at reasonable intervals as circumstances may permit;

(f) if transportation is by road over a long distance the animals shall be supplied with adequate fodder/hay and fresh drinking water and account shall be taken of the road condition and the climatic conditions along the route for which reason the animals shall be accorded rest by traveling at a speed which is reasonable in the circumstances and by making necessary stops along the way;

(g) the animals are not subjected to beatings or to any cruel treatment and the vehicle used for transportation has a roof cover, is well ventilated and offers ample room to avoid overcrowding;

(h) where the Director has not strategically stationed Veterinary Inspectors along the route, the animals are accompanied by a veterinarian or such other persons as may be approved by a Veterinary Inspector in the area of transportation;

(i) the person transporting the animals has prior to the commencement of the journey obtained all official clearances, permits and any other officially required travel documents to avoid undue stoppages along the way;

(j) upon arrival at the destination, the animals are offloaded gently and held in a holding facility approved by a Veterinary Inspector at the point of destination and the animals are accorded sufficient food and water or otherwise a comfortable stay in the facility while they await ante mortem inspection;

(k) the person transporting the animals has been given for delivery to the operator all such relevant production and animal identification information as is required by the Act or any other written law;

(l) if any animal is sick or is rejected for slaughter for any other reason, it is not left to wander about on its own but disposed of as is provided in this Act;

(m) if the disposal of dung waste or the body of an animal which has died in transit becomes necessary, the same shall be done in such a way as to prevent the transmission of disease, degradation of the environment, hazard to other road users and a nuisance to those who live in the neighborhood of the road; and

(n) cleaning and sanitation of the animals and the means of carriage used are readily achieved upon arrival.

(2) It shall be an offence to contravene any provision of this regulation and on conviction the person in violation shall be liable to.....

(3) However, it shall be a defense for a person charged under subparagraph (2) with causing stress, trauma or injury to any animal or otherwise being in violation of the provisions of sub regulation (1) of this section to prove that a Veterinary Inspector who examined the animals at the material time did not rate the stress, trauma, injury or violation as having had an adverse impact on the safety and suitability of the meat of

the animals; or that the stress, trauma or injury caused or the step taken or omitted in violation was due to or necessitated by circumstances beyond his control.

Part 3 – Requirements for Export Slaughterhouse, Equipment and Location

1. A slaughterhouse shall be located in a place: -

(a) free from conditions that might injuriously affect the sanitary operation of the slaughterhouse;

(b) where waste can safely be disposed of without compromising the environment.

Lairage facilities

2. Slaughterhouses must have adequate and hygienic covered lairage facilities or, climate permitting, waiting pens that are easy to clean and disinfect. These facilities must be equipped for watering the animals and, if necessary, feeding them.

3. Floors:-

(a) must be paved or slatted and allow good drainage. The drainage of the wastewater must not compromise food safety.

(b) must be designed in a way that they do not lead to undue soiling of the animals and systems must be in place to ensure that only animals that are sufficiently clean are slaughtered; and

(c) must have sufficiently spacious capacity to allow holding the animals thereon without overcrowding and to minimize the possibility of injury.

4. Satisfactory facilities and equipment for conducting ante-mortem inspection and for separating, marking and holding apart from passed animals those marked “suspect” and “condemned” shall be provided.

5. Pursuant to the provisions of regulation 4 there shall be provided separate lockable facilities or, climate permitting, pens for sick or suspect animals with separate draining and sited in such a way as to avoid contamination of other animals, unless the competent authority considers that such facilities are unnecessary.

6. The size of the lairage facilities shall be of such design to ensure that the welfare of the animals is guaranteed.

7. Lairages must be designed and constructed in such a manner that will facilitate easy ante-mortem inspection and sufficient artificial light shall be provided at all places and at such times of day when natural light might not be adequate for proper conduct of inspection.

8. There shall be an adjacent and properly equipped area for the cleaning and disinfection of transport vehicles.

9(1) Pens for the purpose of holding animals before slaughter shall be free from sharp projections or obstructions that may injure an animal.

(2) Animals shall not be assembled in a greater number than may be held without over-crowding or risk of injury; and

(3) Every ramp or incline used in assembling or moving animals for the purpose of slaughter shall—

- (a) be constructed in a manner that provides good ascent or descent for the animals; and
- (b) be maintained in a manner that provides good footing for the animals.

Rooms and other areas in slaughterhouses

10. Slaughterhouses shall be equipped with:-

(1) rooms and areas with adequate working space for the satisfactory performance of all operations, where contamination of meat is minimized to the greatest extent practicable;

(2) facilities and equipment designed, constructed and maintained to allow personnel to carry out their activities in a hygienic manner.

(3) rooms for the purpose of slaughtering and dressing of animals with provisions for the separation either physically or by distance of the following operations:

- (a) stunning and bleeding;
- (b) evisceration and further dressing;

(4) rooms for the following operations:

- (a) emptying and cleaning of stomachs and intestines;
- (b) for the further preparation of emptied and rinsed stomachs and intestines where these are to be prepared for human consumption;

(c) preparation and cleaning of other offal, particularly the handling of skinned heads if it does not take place at the slaughter line;

(d) packaging offal;

(5) refrigerated rooms suitable for the effective cooling and storage of meat immediately after slaughter, and such equipment shall be conveniently placed in the appropriate sequence for slaughtering, eviscerating and chilling and every room shall be equipped with suitable reading thermometer.

(6) storage facilities for inedible offal, meat that is not food, condemned material and refuse to be kept in lockable rooms. In addition,; there shall be watertight metal receptacles for holding and handling diseased carcasses and parts and they shall be so constructed as to be marked with the word "CONDEMNED" in letters not less than five centimeters high;

(7) containers for the storage of inedible offal, meat that is not food, condemned material and refuse and shall be of suitable metal or plastic construction and covered with insect-proof covers of the same construction.

(8) containers that hold inedible animal materials shall be clearly labeled.

(9) where hides are salted or otherwise stored, a hide room for that purpose;

(10) if manure or digestive tract content is stored in the slaughterhouse, there must be a special area or place for that purpose.

11. The slaughterhouse shall also have rooms, compartments or specially opened places to be known as “Final Inspection Places”, at which the final inspection of detained or suspected carcasses may be conducted.

Construction and installations of slaughterhouses

12. Slaughterhouses shall be constructed and finished in such manner that the slaughterhouse is capable of being operated and maintained in sanitary conditions as follows:-

(1) Rooms and other areas in which animals are slaughtered, dressed or meat may be present should be designed and constructed so that effective cleaning, sanitation and maintenance can be carried out.

(2) Rooms must be protected against the entrance and harbouring of insects, birds, rodents and other vermin;

(3) Floors in areas where water is present should slope sufficiently to grilled or otherwise protected outlets so as to ensure continual drainage.

(4) Exterior doors should not open directly into areas where meat is handled.

(5) Installations that prevent contact between the meat and the floors, walls and fixtures shall be provided;

(6) Slaughter lines, where operated, that are designed to allow constant progress of the slaughter process and to avoid cross-contamination between the different parts of the slaughter line. Where more than one

slaughter line is operated in the same premises, there must be adequate separation of the lines to prevent cross-contamination;

(7) Facilities for disinfecting tools with hot water supplied at not less than 82 °C, or an alternative system with the same effect;

(8) Equipment for washing hands used by the staff engaged in handling exposed meat must have taps designed to prevent the spread of contamination which should preferably be operated by foot or knee pressure;

(9) Supply of potable hot and cold water adequate for the efficient operation of the slaughterhouse;

(10) Slaughterhouse floors shall be smooth, impervious to liquids and shall bind with the wall lift for a minimum rise of 10 cm or alternatively, the angles at wall to floor junctions shall be coved;

(11) Slaughterhouse floors except those in dry storage and hide rooms shall be sloped to drains equipped with odour traps;

(12) Floor drains shall be equipped with catch basins for removing fat and solid materials, and where the drain is from a slaughter room floor, it shall also have a blood pit to capture clotting blood;

(13) Walls shall be of smooth material impervious to liquids and up to a minimum height of 2.50 meters except in slaughter and dressing rooms where the minimum height shall be 3.00 meters;

(14) Ceilings in refrigeration rooms in a slaughterhouse shall be of smooth material and impervious to liquids;

(15) Rails, racks and hooks in a slaughterhouse shall be of rust-resistant metal construction or galvanized, but those parts in direct contact with edible meat must be of non-corrosive steel or food-grade plastics, capable of being easily cleaned.

(16) Tables, benches, blocks and containers for meat intended for food shall be of non-corrosive steel or food-grade plastics.

(17) Tools and equipment shall be of such material and so constructed that they are rust-resistant and can be easily cleaned and sterilized. Those parts utilized to work on edible meat shall be made of non-corrosive steel.

(18) Slaughter carcass dressing and by-product processing rooms must be adequately lighted and ventilated;

(19) Every slaughterhouse shall be equipped with or have readily available adequate facilities for the purpose of chilling and storing dressed carcasses immediately after slaughter, and such equipment shall be conveniently placed in the appropriate sequence for slaughtering, eviscerating and chilling.

(20) Minimum requirements for installations for meat inspection of livestock other than poultry are

(a) head inspection racks;

(b) viscera trolleys or tables;

(c) racks, receptacles, or other suitable devices for retaining such parts as the head, tongue, thymus gland and the green and red viscera of each carcass shall be provided in adequate numbers to hold the said parts

until the post mortem inspection is completed in order that those parts may be adequately identified with the corresponding carcass.

Part 4 - Personal Hygiene

1. (1) In addition to any other provisions contained in these regulations on the personal hygiene of workers in a slaughterhouse, the following requirements shall apply. That is to say that while working, employees or agents of an operator of a slaughterhouse shall—

- (α) wear protective clothing of a light colour, of easy to wash material. There shall be such sufficient number of the clothing to facilitate easy changing everyday or whenever it is deemed necessary by the Veterinary Inspector. Such clothing shall include overalls, overcoats, hand gloves, caps, mouth covers and gumboots;
- (β) not store items in their clothing except such items that have been approved for work;
- (χ) not change clothing in the working areas;
- (δ) not keep their personal clothing and other items in the operation areas;
- (ε) wear hair restraints of approved material, such restraints to include hair net, hat , cap or head band and beard restraints, such restraints being used to prevent detached hair from falling into the meat;

- (ϕ) change their working apparel as and when circumstances warrant or the Veterinary Inspector may direct;
- (γ) cover their mouth when coughing and their nose when sneezing, not smoke, chew or eat any substance or food, as the case may be, nor criss-cross between the slaughterhouse and outside areas while still working;
- (η) be checked medically at such intervals of time as is reasonable or whenever ordered by the Veterinary Inspector whether the order is for the check-up of an individual worker or the entire staff;
- (ι) report to the operator whenever they are sick, reasonably suspect that they are or have been diagnosed to be so;
- (φ) wash their hands as the maintenance of good hygiene standards during work dictates, and that approved soap or substance is used for hand washing; and
- (κ) for women, not to wear jewelry, long hair which is uncapped, and fingernails that are dressed in nail polish or similar substance.

(2) Any person, including the operator, his employee or agent, who violates or abates in the violation of the provisions of this regulation, commits an offence and shall be liable on conviction to.....

Part 5 - Sanitary requirements and installations for personnel

1. 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 which shall be sufficient in number, ample in size and conveniently located;
- (b) modern lavatory accommodations with hot and cold running water, liquid soap in a dispenser, dispensable hand paper or towels, shall be provided and situated outside toilet rooms or urinals and their use by employees of the slaughterhouse shall be supervised;
- (c) drainage from toilet rooms or urinals which shall not be discharged into a grease catch-basin;
- (d) properly located facilities for cleansing and disinfecting utensils and hands of all persons handling any produce.

2. All operating and storage rooms and departments of export slaughterhouses used for edible products shall be maintained in acceptably clean conditions. The other premises of export slaughterhouses shall be properly paved, drained, and kept in clean and orderly condition. All catch basins 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.

3. 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.

4. No export Slaughterhouse shall retain any person affected with communicable diseases in a transmissible stage, or any person living with other persons affected with such disease, in a department where meat is handled or prepared.

5. Each slaughterhouse shall have ample to a minimum supply of 1500 liters of water per head of livestock in conveniently placed outlets

Part 6 - The Process of Slaughter of Animals, etc.

1(1). The actual act of slaughter of animals shall be by a method that—

- (a) does not involve unnecessary struggle as to cause the animal unnecessary pain; and
- (b) produces rapid exsanguination;

Conditions for Halal slaughtering for Camels

(2) When slaughtering camels, the following shall be avoided:-

- (a) beating the animals in order to make them unconscious;

(b) cutting the spinal cord of the neck when slaughtering;

2. (1) Pursuant to the requirements of regulation 1, the slaughter act itself shall be by an instrument or device approved by the Director.

(2) Without prejudice to the provisions of regulation 1 of this Part, the slaughter device or method may for the time being include—

- (a) such a device that is approved of by *Halal* standards, or requirements of any religious faith, custom or tradition prevailing in the country or demanded by an importer unless the device violates the provisions of regulation 1; or
- (b) in any other case, a hand-held stainless steel knife which is sufficiently sharpened for small animals like goats and sheep.

3. A person carrying out the slaughter shall, besides being clean as herein required, be of such physical fitness as to render expeditious execution of the animal.

4(1). The following animals are disqualified from slaughter in any slaughterhouse licensed under this Act and are not allowed to be brought into any such slaughterhouse for slaughter if not already therein. That is to say any animal that—

- (a) is pregnant, suspected to be pregnant or has given birth in a period of less than three months prior to the intended slaughter;
- (b) is lactating;

- (c) is clinically sick or clinically observed to be sick in any way during the ante-mortem inspection. It shall be an offence for any person to treat or attempt to treat an animal clinically adjudged sick for the purpose of making it pass ante mortem inspection from which it has been disqualified;
- (d) is earmarked or set aside for breeding or any other purpose pursuant to an order of the Minister in a Official Government Notice;
- (e) dies in transit or while being held at a slaughterhouse awaiting ante-mortem inspection. The body of such animal shall be removed forthwith from the means of transport or slaughterhouse and disposed of in a manner approved by the Veterinary Inspector. However, an animal which dies in the course of ante mortem inspection shall be dealt with in accordance with the provisions of this Act;
- (f) is not passed for slaughter by the Veterinary Inspector upon completion of the ante-mortem inspection;
- (g) is of unknown origins and or its ownership is unknown;
- (h) or the subject of dispute;
- (i) is removed and returned to the holding facility for ante mortem inspection without the knowledge and approval of the Veterinary Inspector. The Veterinary Inspector shall expeditiously order for the removal of the animal from the slaughterhouse and the operator shall thereby comply; or

(j) during ante mortem inspection, becomes violent and poses a threat to the Veterinary Inspector, any person within the precincts of the slaughterhouse or to the other animals being held along with it. In that event the animal shall, on the orders of the Veterinary Inspector, be isolated to determine later whether or not the violence was due to a disease or otherwise. Thereafter, the Veterinary Inspector shall take an appropriate decision on the fate of the animal.

(2) Any animal that is deformed, lame or suffers from mechanical blindness, shall not on account of that reason alone, be disqualified from slaughter in a slaughterhouse under this regulation if the deformity, lameness or blindness is not clinically indicative of a disease or condition likely to affect the wholesomeness of the meat thereof.

5. It shall be an offence to violate any provision of this regulation.

Part 7 - Duties of Veterinary Inspector and Operator

Duties of Veterinary Inspector

1. (1) Without prejudice to any other duties or responsibilities conferred upon the Veterinary Inspector under this Act or any other written law, the Veterinary Inspector shall—

(a) ensure that each operator has drawn, maintains and follows a hygiene maintenance programme in his slaughterhouse in respect with the hygiene standards of his personnel, facilities, equipment, the slaughterhouse itself (both inside and the environs), packaging, waste disposal, transportation of meat processed by him and anything he is required to do under the Act. The

Programme shall be updated as required by the Veterinary Inspector;

- (b) inspect and re-inspect all animals for slaughter, carcasses, facilities, equipment, processes, conditions and anything he is required to inspect or re-inspect and shall in that regard make decisions, issue orders, take all necessary steps, and do all things he is required to do under this Act and regulations.
- (c) himself obey and adhere to all requirements regarding standards of meat hygiene, safety and sanitation set forth in this Act and regulations;
- (d) possess at least two stainless-steel sharp knives which he shall at all times keep clean and properly disinfected; and whenever the knives become soiled by diseased matter they shall not be used until they have been properly cleaned and disinfected;
- (e) palpate or incise all the organs and parts of a carcass as provided herein and if the routine incisions are not sufficient to reach a scientifically satisfactory diagnosis the Veterinary Inspector may incise other parts or demand the cutting up of the carcass and or undertake laboratory diagnosis;
- (f) when palpating or incising diseased parts, avoid contaminating the healthy parts of the carcass or organ and the floor and other parts of the premises;
- (g) appropriately mark and identify all carcasses, parts or organs thereof with legends as provided in this Schedule by taking one of the following judgment categories—

- (i) “PASSED” unconditionally as fit for human consumption;
 - (ii) “SUSPECTED” and detained for reinspection;
or
 - (iii) “CONDEMNED” and destined for destruction;
- (h) ensure that carcass, parts or organs thereof marked in accordance with regulation 1(1) (g) hereof are removed and stored in places designated for that purpose as is provided in this schedule;
- (i) ensure that materials marked as suspected, detained and condemned are maintained until the final inspection has been completed;
- (j) not destroy the commercial value of any carcass or organ thereof when incising during inspection or examination;
- (k) inspect, at any time, books and records required to be kept by the operator under this Act; and
- (l) do any other thing he is required to do under this Act.

(2) The Director shall determine an appropriate punishment for an Veterinary Inspector who violates the provisions of this regulation or otherwise fails or neglects to perform his duties under this Act; and where the Veterinary Inspector is a member of any professional organization, the Director or any other person may instigate the organization to take further punitive steps against the officer.

Duties of Operator.

3(1) without prejudice to any other duties conferred upon the operator by any other regulations made under this Act, the operator of any slaughterhouse licensed under these regulations shall-

- (a) keep adequate record to show the number of animals received into the slaughterhouse, rejects, if any, and the amount of fresh meat in kilograms dispatched therefrom and to whom, during each week or, if circumstances permit, for every consignment of slaughter;
- (b) take all practicable steps to secure compliance with the requirements of this Act by his servants, agents or any person invited into the slaughterhouse;
- (c) ensure that a Veterinary Inspector is provided with adequate facilities and can freely move within the premises so as to enable him carry out his duties under these regulations and that the officer is given such reasonable assistance, has access to records and is free to talk to any employee or agent of the operator as he may require from time to time in the performance of his duties;
- (d) take all necessary measures to ensure that at all stages of operations in his slaughterhouse, the requirements of these

regulations are complied with and that he carries out checks(including any microbiological checks the Director may require) on the general hygiene and conditions of production to ensure compliance

- (e) keep a record of the results of the checks referred to in paragraph (d) and make it available to the inspector upon request;
- (f) keep, in a permanent form, a record of the results of water testing or the testing of any soap, chemical or substance required by these regulations for the hygienic and proper processing of meat in the slaughterhouse and make the results available to the Veterinary Inspector upon request;
- (g) ensure that any labels on which a health mark is printed are used under the strict control of a Veterinary Inspector;
- (h) ensure that an inspector is notified immediately when information at the operator's disposal reveals a serious health risk;
- (i) keep records required under this regulation for five years or such other period as the Director may specify;

- (j) arrange for or establish in his slaughterhouse, in consultation with a Veterinary Inspector, public health officer or any relevant officer or person, a staff training programme to train staff to comply with hygiene and other requirements appropriate to the operations the staff perform in the slaughterhouse; and
- (k) carry out such other duties as may from time to time be required by the Director.

(2). Any operator who fails to comply with any provision of paragraph (1) of this regulation commits an offence and in addition to any penalty to which the operator may be subjected by the convicting court, the court may order that the operator's licence be revoked or suspended for a specified period and or that the slaughterhouse be closed.

Part 8 - Inspection of Slaughter Animals and Meat

Part 8.1- General Procedures of Inspection

1. A Veterinary Inspector shall, applying a science-based mode of meat inspection, first undertake an ante-mortem inspection of the animal presented for slaughter and the primary purpose of the inspection shall be to ensure that the animal so presented is clinically healthy and unconditionally fit for slaughter.

2. Soon after the slaughter of the animal that passed the ante mortem examination, the Veterinary Inspector shall conduct a post-mortem inspection of the carcass of the animal in question and the primary purpose of the examination shall be to ascertain that the carcass, offal and all parts of the slaughtered animal are free of any pathologically abnormal conditions and that the same are fit for human consumption.

3. Without prejudice to any other requirements of inspection procedures provided in this Schedule, post-mortem inspection shall include-

- (a) visual observation;
- (l) palpation; and
- (d) incision and examination;

4. A Veterinary Inspector may conduct any special post mortem inspection procedures specific for individual carcasses, parts, and organs of different animal species or involving abnormalities of disease conditions as circumstances may demand.

Part 8.2 – Ante -Mortem Inspection

1. Animals shall be inspected ante-mortem immediately before slaughter and, except in cases of emergency as the Veterinary Inspector shall determine, no animal shall be slaughtered in any slaughterhouse unless the Veterinary Inspector has undertaken and completed the ante-mortem inspection and recommended the animal for slaughter.

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 Veterinary Inspector.

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

(2) Ante-mortem judgment categories shall include—

- (a) PASSED FOR SLAUGHTER unconditionally;
- (b) REJECTED and so disqualified for slaughter on account of any of the reasons specified in this Act;
- (c) Recommended for “EMERGENCY SLAUGHTER ONLY” when an animal is eligible as provided in paragraph (3) of this regulation.

(3) An animal shall be recommended for emergency slaughter if—

- (a) it dies in the course of ante mortem inspection;
- (b) it suffers a fracture or injury during ante-mortem inspection. However, the animal shall not be slaughtered if the wound arising from the fracture or injury has, in the opinion of the Veterinary Inspector, reached a *septicemia stage* or a stage where it is likely that bacteria from the wound have spread throughout the animal’s body as to contaminate its meat; or
- (c) there be any other ground which, in the opinion of the Veterinary Inspector, justifies emergency slaughter.

4. During the ante-mortem inspection, the following details shall be noted by the Veterinary Inspector —

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

5. In particular, the Veterinary Inspector shall pay close attention to the following—

- (a) Condition or state of nutrition;
- (b) manner of standing or 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; and
- (g) respiratory system (nasal openings and respiration).

6. Every animal suspected on ante-mortem inspection and tagged “SUSPECTED AND DETAINED,” shall be, slaughtered either in the casualty block or in the main area only if the slaughter of healthy animals has been carried out.

7. Any Veterinary Inspector carrying out the ante-mortem inspection shall notify in writing the officer in charge or the Veterinary

Inspector (on the slaughtering floor) conducting post-mortem inspection of the reason why the animal was classed as “SUSPECT”.

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

9. Animals tagged “CONDEMNED” shall, if not already dead, be killed in the condemned room only, and shall not be conveyed into any department of the slaughterhouse used for edible products.

Part 8.3 – Post-Mortem Inspection Generally.

1.(a) The post-mortem inspection shall follow as soon as possible after the slaughter of the animal, except in cases of emergency slaughter and, in addition to procedures hereinafter provided, the Veterinary Inspector shall use laboratory tests for hazards that are unaddressed by organoleptic inspection when their presence is suspected;

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 inside the carcass 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) Blood shall be inspected with particular attention to colour, viscosity and staining ability.

(6) Any carcass, organ or part demanding a more detailed examination shall be retained by the Veterinary Inspector and marked "DETAINED."

(7) 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.

Part 8.4. Post-Mortem Inspection of Individual Species

Bovine animals over six weeks old

Carcasses and offal of bovine animals over six weeks old are to undergo the following post-mortem inspection procedures:

1. Visual inspection of the head and throat: incision and examination of the sub-maxillary, retropharyngeal and parotid lymph nodes (*Lnn retropharyngiales, mandibulares and parotidei*); examination of the external masseters, in which two incisions must be made parallel to the mandible, and the internal masseters (internal pterygoid muscles), which must be incised along one plane.

The tongue must be freed to permit a detailed visual inspection of the mouth and the fauces and must itself be visually inspected and palpated. The tonsils must be removed.

2. Inspection of the trachea and oesophagus: visual examination and palpation of the lungs; incision and examination of the bronchial and mediastinal lymph nodes (*Lnn. bifurcationes, eparteriales and mediastinales*). The trachea and the main branches of the bronchi must be opened lengthways and the lungs must be incised in their posterior third, perpendicular to their main axes; these incisions are not necessary where the lungs are excluded from human consumption.

3. visual inspection of the pericardium and heart, the latter being incised lengthways so as to open the ventricles and cut through the interventricular septum.

4. visual inspection of the diaphragm.

5. visual inspection and palpation of the liver and the hepatic and pancreatic lymph nodes, (*Lnn portales*); incision of the gastric surface of the liver and at the base of the caudate lobe to examine the bile ducts.

6. visual inspection of the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph nodes (*Lnn. gastrici, mesenterici, craniales and caudales*); palpation and, if necessary, incision of the gastric and mesenteric lymph nodes.

7. visual inspection and, if necessary, palpation of the spleen.
8. visual inspection of the kidneys and incision, if necessary, of the kidneys and the renal lymph nodes (*Lnn. renales*).
9. visual inspection of the pleura and the peritoneum;
10. visual inspection of the genital organs (except for the penis, if already discarded);
11. visual inspection and, if necessary, palpation and incision of the udder and its lymph nodes (*Lnn. supramammarii*). In cows, each half of the udder must be opened by a long, deep incision as far as the lactiferous sinuses (*sinus lactiferes*) and the lymph nodes of the udder must be incised, except when the udder is excluded from human consumption.

Bovine animals under six weeks old

Carcasses and offal of bovine animals under six weeks old are to undergo the following post-mortem inspection procedures:

1. visual inspection of the head and throat; incision and examination of the retropharyngeal lymph nodes (*Lnn. retropharyngiales*); inspection of the mouth and fauces; palpation of the tongue; removal of the tonsils;
2. visual inspection of the lungs, trachea and oesophagus; palpation of the lungs; incision and examination of the bronchial and

mediastinal lymph nodes (*Lnn. bifurcationes, eparteriales and mediastinales*).

The trachea and the main branches of the bronchi must be opened lengthwise and the lungs must be incised in their posterior third, perpendicular

to their main axes; these incisions are not necessary where the lungs are excluded from human consumption;

3. visual inspection of the pericardium and heart, the latter being incised lengthwise so as to open the ventricles and cut through the interventricular septum;

4. visual inspection of the diaphragm;

5. visual inspection of the liver and the hepatic and pancreatic lymph nodes, (*Lnn portales*); palpation and, if necessary, incision of the liver and its lymph nodes;

6. visual inspection of the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph nodes (*Lnn. gastrici, mesenterici, craniales and caudales*); palpation and, if necessary, incision of the gastric and mesenteric lymph nodes;

7. visual inspection and, if necessary, palpation of the spleen;

8. visual inspection of the kidneys; incision, if necessary, of the kidneys and the renal lymph nodes (*Lnn. renales*);

9. visual inspection of the pleura and peritoneum;

10. visual inspection and palpation of the umbilical region and the joints. In the event of doubt, the umbilical region must be incised and the joints opened; the synovial fluid must be examined.

Domestic sheep and goats

Carcasses and offal of sheep and goats are to undergo the following post-mortem

inspection procedures:

1. Visual inspection of the head after flaying and, in the event of doubt, examination of the throat, mouth, tongue and retropharyngeal and parotid lymph nodes. Without prejudice to animal-health rules, these examinations are not necessary if the competent authority is able to guarantee that the head, including the tongue and the brains, will be excluded from human consumption;
2. Visual inspection of the lungs, trachea and oesophagus; palpation of the lungs and the bronchial and mediastinal lymph nodes (*Lnn. bifurcationes, eparteriales and mediastinales*); in the event of doubt, these organs and lymph nodes must be incised and examined;
3. Visual inspection of the pericardium and heart; in the event of doubt, the heart must be incised and examined;
4. Visual inspection of the diaphragm;

5. Visual inspection of the liver and the hepatic and pancreatic lymph nodes, (*Lnn portales*); palpation of the liver and its lymph nodes; incision of the gastric surface of the liver to examine the bile ducts;

6. Visual inspection of the gastro-intestinal tract, the mesentery and the gastric and mesenteric lymph nodes (*Lnn. gastrici, mesenterici, craniales* and *caudales*);

7. Visual inspection and, if necessary, palpation of the spleen;

8. Visual inspection of the kidneys; incision, if necessary, of the kidneys and the renal lymph nodes (*Lnn. renales*);

9. Visual inspection of the pleura and peritoneum;

10. Visual inspection of the genital organs (except for the penis, if already discarded);

11. Visual inspection of the udder and its lymph nodes;

12. Visual inspection and palpation of the umbilical region and joints of young animals. In the event of doubt, the umbilical region must be incised and the joints opened; the synovial fluid must be examined.

[Camel Meat Inspection- Guidelines on the Subject developed by the FAO-SOMALIA Office, Nairobi, Kenya].

Part 8.5: Meat held for further inspection –

1. Where a Veterinary Inspector inspects a carcass and, in his opinion, the carcass, part, or organ thereof should be held for further inspection, the carcass, part or organ shall be kept in an appropriate holding room for further inspection.

2. If or when a Carcass, part thereof or organ is to be held on suspicion pending the outcome of re-inspection or further tests allowing the adequate judgment on fitness for human consumption, the same shall be detained until the results of further inspection.

Part 8.6 Meat unfit for human consumption

1(a). Where a Veterinary Inspector inspects a carcass and the carcass or part thereof or organ is unfit for human consumption, the carcass, part or organ shall be condemned.

(b) Where a carcass is condemned under this Act, the blood thereof shall be condemned as well.

(c) Other parts such as tissues trimmed from the sticking wound and tonsils removed from the carcass shall be condemned.

(2) Where these regulations prescribe:

(a) that an animal be condemned and killed; or

(b) that a carcass or a part or organ thereof be condemned; or

(c) that inedible offal and meat that is not food be disposed of

such animal, carcass, part, organ, inedible offal or meat that is not food shall be disposed of by:-

- (i) burying with a covering of at least sixty centimeters of earth, or
- (ii) incineration by an appropriate method, or
- (iii) rendering in a slaughterhouse that is equipped with high appropriate temperature rendering facilities.

Part 8.7 Judgment of Diseases and Conditions –

1(1) The diseases and conditions which a Veterinary Inspector shall look for to influence his inspection judgment one way or the other are those contained in the ANNEX I to this Schedule.

(2) The Minister, in consultation with the Director, may categorize any of the diseases in the ANNEX I as:-

- (a) zoonoses;
- (b) notifiable;
- (c) non-existent; or
- (d) other

(3) The Minister may at any time as circumstances may warrant vary the list of diseases contained in the ANNEX 1 by adding, removing or re-categorizing any such disease or condition.

(4) For the avoidance of any doubt where any disease or condition is not for the time being included in the ANNEX1 and before the Minister varies

the ANNEX 1 as herein provided, the Veterinary Inspector shall deal with the disease or condition in such manner as it is advisable and considered necessary based on current scientific knowledge.

Part 8.8 Laboratory Testing

1. Any form of inspection required by this Act shall include, where professional prudence warrants, laboratory testing for—

- (a) verification of process control;
- (b) application of performance or microbiological criteria;
- (c) residues to ensure that where they are found in excess of maximum tolerance levels in animal tissues, reasons for their occurrence are investigated and corrective action taken;
- (d) diagnosis of disease conditions affecting individual animals; and
- (e) monitoring of zoonoses.

2. The laboratory testing required by regulation 1 of this Part shall be conducted by the Veterinary Inspector at the expense of the operator.

Part 8.9 Disposal of Condemned Carcasses and Parts

1. Carcasses and parts judged unfit for human consumption shall be removed to the disposal slaughterhouse or other means of disposal not later than 12 hours or such other duration of time as climatic conditions may permit 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 the Veterinary Inspector at the time of inspection. Condemned detached parts and organs of such character that cannot be so marked shall be placed immediately in trucks or receptacles or chutes which shall be plainly marked "CONDEMNED" in letters not less than five centimeters high. All carcasses, parts and organs condemned shall remain in the custody of the Veterinary Inspector 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 connection between rooms or compartments containing edible products except that which the Veterinary Inspector may permit for purposes of conveying inedible and condemned material from edible departments to inedible meat departments.

3. (a) Condemned carcasses, parts or organs shall be disposed of by tanking under the direct supervision of a Veterinary Inspector who shall ensure that the same are placed in the tank in his presence. He shall also ensure that the contents of the tank are subjected to sufficient heating for sufficient time to destroy them effectively by rendering them sterile and unfit for food;

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

4. The room where tanking for discharge is done or any other place where products or materials, which have been rendered inedible, are processed or stored shall be kept in an acceptably clean condition. Any other objectionable material, which may contaminate edible products, water supplies and the slaughterhouse itself, or part thereof shall be stored in a dry pest proofed place and in such a manner as to prevent contamination and to eliminate all possibilities of being mixed with edible products.

5. Where a disposal facility is not available, carcasses, organs and parts, which have been condemned, shall be destroyed by incineration or burial. However, if burying is preferred, the pit dug for that purpose shall not be less than 2 meters deep and sufficient lime or any other substance approved by the Director shall be spread over the carcass, organ or parts in question before covering with soil.

Part 8.10 Re-inspection of Products

1. All meat or product, whether fresh, cured, or otherwise prepared, even though previously inspected and passed shall be re-inspected by Veterinary Inspector if circumstances warrant 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 any meat or product 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 forthwith and the meat

or product condemned and disposed of in the manner provided under Part A8.9 of this Schedule.

2. Any person who violates the provisions of this regulation commits an offence.

Part 8.11 Food Additives and Injurious Substances

1. No meat intended for export may contain any additives or substances prohibited by the importing country and if need be importers may be encouraged to visit the slaughterhouse to verify their prohibition.

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 tissues for the residue proves to be negative.

3. It shall be an offence to violate any provision of this Part.

Part 8.12 Marking and Labeling of Meat Containers, Wrappings or Packages

1(a) It shall be the duty of the operator of an export slaughterhouse to secure and av
Ink brands, printed labels, stickers and such other health markings and devices as th
Director shall require, for marking and labeling meat processed in his slaughterhouse
passed for export. All markings herein required , and particularly the ink used in the
shall be made with harmless ingredients that are safe for use on feedstuffs intended
consumption as the Director shall approve

(b) Notwithstanding the provisions of paragraph (a), the securing and custody of the [redacted] used for marking "PASSED" on any carcass or container shall be the responsibility of the [redacted] Veterinary Inspector.

2. Health markings and labeling on the meat itself and containers shall be carried out [redacted] The supervision of a Veterinary Inspector. For that reason he shall ensure that the [redacted] has kept under key and lock, or other safer custody as he, the Veterinary Inspector [redacted] require—

- (a) all the instruments intended for marking;
- (b) the labels, seals and wrapping materials; and
- (c) all the inks and stamps as provided in these regulations.

3. The health mark shall be a mark consisting of two concentric circles of at least 35 mm diameter for the inner circle and at least 55mm diameter for the outer circle bearing the following information—

- (a) on the upper part, the name "xxxxxxx"(country's name);
- (b) in the centre, the registration number of the slaughterhouse; and
- (c) on the lower part, the word "PASSED".

And the letters hereof shall be at least 8mm high and the figures at least 10 mm high

4.(1) All carcasses and all parts of those carcasses as well as containers and wrappers

which meat is distributed, shall be marked in a manner specified by the Director with stamp specified in regulations 3 and 4(2) of this Part.

(2) Upon stamping the meat and containers as provided in regulation 4(1) of this Part, Veterinary Inspector shall add his own stamp in the area stamped as aforesaid in order to identify himself as the officer who supervised the packaging, wrapping and the stamping. In addition, the Veterinary Inspector shall direct the operator to mark in a secure but easy-to-see area on the container or wrapper, the date of production and the expiry date.

(3) The Veterinary Inspector need not do the marking, labeling and stamping himself. He may delegate the exercise to any staff approved for that purpose by the operator.

5. Where a seal is affixed on any container or wrapper as may be required by the Director, the same shall have a serial number designed to identify it with the operator on whose container it was affixed.

6. Where meat is wrapped and not canned, the Veterinary Inspector shall first approve the wrapping material and mode of wrapping and every operator who wraps shall ensure that

(a) any material used for wrapping or packaging fresh meat is strong enough to protect the meat during the course of handling and transport and does not cause deterioration of the organoleptic characteristics of the meat or transmit to it any substance harmful to human health;

(b) any material used for wrapping or packaging fresh meat is not re-used for this purpose.

unless it is made of a non-corrodible and impervious substance which is easy to clean and has been cleaned and disinfected prior to re-use for wrapping or packaging;

(c) every package bears the health mark either on the package or on a clearly visible label affixed to the package or wrapping material which fulfils the requirements of regulations 3 and 4 of this Part; and

(d) the health mark includes the registration numbers of the slaughterhouse from which the Meat originated and that of the Veterinary Inspector who approved the wrapping or packaging.

7. No person shall procure, make or prepare or cause to be procured, made or prepared any labels, ink brands, tags, stickers, stamps, seals or other markings or devices required by this Part or a representation thereof, intending to use them on any carcass, container or wrapper without the written permission of the Director.

8. No person shall affix, place or cause to be affixed or placed any health mark on any carcass, meat container, wrapper or package thereof except under the supervision of a Veterinary Inspector.

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

10. The Director, in consultation with licensing municipalities, public health officers and the National agency for the time being charged with environmental protection, shall issue from time to time statutory guidelines to be followed by operators of slaughterhouses cat

as Local or Village under this Act, on the manner and materials to be used in wrapping and packaging meat for their customers.

11. No person shall remove, or cause to be removed from the export slaughterhouse any container, wrapper, package or article in respect with which these Regulations require health-marked unless the same is clearly and legibly marked in compliance with the regulations of this Part.

12. Any person who violates any provision of this Part commits an offence.

Part 8.13 Export Stamps and Certificates

1. Upon application of the exporter for an export certificate, the Veterinary Inspector in charge of the export slaughterhouse is by this regulation authorized to issue the said certificates for shipments of inspected and passed meat to any foreign country. Certificates shall only be issued at the time the consignment leaves the export slaughterhouse. If a certificate is not issued at that time, it may be issued later but only after identification and reinspection of the meat in question.

2. Export certificates shall be issued in serial numbers and in triplicate form. Quadruplicate or more certificates shall be issued for any exportation on the request of 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 may require.

3. The Minister shall prescribe sample formats of export stamps and certificates.

4. It shall be an offence to attempt or purport to export any meat consignment contrary to the Provisions of this Part or any other law for the time being in force to regulate exports.

Part 8.14 - Records

Records by the Veterinary Inspector

1. Every Veterinary Inspector shall keep a daily record book of slaughter and condemnations.

2. In all export slaughterhouses, and meat production slaughterhouses, a record book shall be maintained in which shall be recorded daily 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 submitted to the Director during the month of January, or such other month of the succeeding year as the Director may indicate,.

3. Daily record books shall be kept for at least three years and annual reports for at least fifteen years before being destroyed.

Records by the Operator

4. Every operator shall maintain for such periods as are specified under regulation 3 of this Part, records of animals inspected at his slaughterhouse including traceability information including but not limited to-

- (a) the names and addresses of the persons from whom animals were purchased or acquired;
- (b) the dates of the purchase or acquisition of animals;
- (c) the number and kind of animals purchased or acquired;
- (d) the number of animals slaughtered and the dates of slaughter;
- (e) information sufficient to—
 - (i) identify carcasses, or carcass portions by legend;
 - (ii) identify meat products, if any, by invoices or stamped cartons; and
 - (iii) Information as to carcasses passed or those those were condemned or suspected and reasons for condemnation or suspicion.
 - (iv) Such other information as the Director may require.

5. The Director shall cause to be kept in institutions for the time being acting as national archive, library system and statistics bureau, such information sampled from the records hereof as he shall deem appropriate for public access and use.

6. Any person who contravenes the provisions of this Part commits an offence and shall on conviction, be liable to.....

ANNEX 1

I. Conditions at ante-mortem inspection of red meat animals that require slaughter as a held animal or immediate condemnation.

- (a) Temperature of 39.0 degrees Celsius or above;
- (b) Prolapsed uterus;
- (c) Retained placenta;
- (d) Acute or chronic mastitis;
- (e) Any condition causing systemic septicemia;
- (f) Any contagious or infectious disease;
- (g) Moribund condition;
- (h) Evidence of prolonged prostration;
- (i) Extensive bruising;
- (j) Advanced state of pregnancy.

II. Conditions that require condemnation of animals or carcasses of red meat

An animal or carcass affected with any of the following diseases or conditions shall be condemned:

- (a) anaplasmosis and redwater, save where the carcass is in good condition
- (b) anthrax;
- (c) azoturia;
- (d) blackleg;
- (e) farcy;
- (f) icterus with hematuria;
- (g) malignant catarrh;
- (h) piroplasmosis;

- (i) purpura hemorrhagica
- (j) pyemia;
- (k) rabies;
- (l) sapremia;
- (m) septicemia;
- (n) tetanus;
- (o) transmissible spongiform encephalopathies;
- (p) toxemia;
- (q) uremia;
- (r) vesicular exanthema;
- (s) viral encephalomyelitis

III. Condemnation of blood

If the blood or other offal of several animals is collected in the same container before completion of post-mortem inspection, the entire contents must be declared unfit for human consumption if the carcass of one or more of the animals concerned has been declared unfit for human consumption.

IV. Judgment of emaciated or immature carcasses or carcasses in a post-parturient state

The carcass of an animal that is emaciated, immature or in a post-parturient state shall be condemned if any one of the following conditions are present:

(a) Emaciation

Emaciation which is,

- (i) Distinct from mere leanness,
- (ii) Pathological and caused by primary or secondary starvation, and
- (iii) Characterized by atrophy of the musculature, loss of inter-muscular and internal fat and diminution of the size of the organs;

(b) Immaturity

- (i) the meat has the appearance of being water-soaked and is grayish red in colour;
- (ii) Good muscular development as a whole is lacking, especially on the upper shank of the leg where edema is present between the muscles,
- (iii) the tissue that later develops as the fat capsules of the kidneys is edematous, dull yellow or grayish red, tough and intermixed with islands of fat;

(c) Parturition

The animal has given birth to young within ten days immediately preceding slaughter, unless otherwise directed following inspection by a Veterinary Inspector;

V. Conditions where case-specific judgments are applicable

The carcass of an animal affected with any of the following diseases or conditions shall be dealt with in the manner prescribed hereunder:

(a) Abnormal odours

- (i) Where a carcass is affected with a pronounced abnormal dietary odour,

- a pronounced medicinal odour,
- a urine or abnormal sexual odour, or
- an abnormal metabolic odour associated with febrile conditions,

the carcass shall be condemned,

(ii) a carcass that is mildly affected by any odour mentioned in sub-clause (i) shall be chilled and the disposal of the carcass shall be determined by a heating test;

(b) Abrasions, bruises, abscesses, suppurating sores and adhesions

(i) where a carcass is badly bruised or extensively affected with abrasions, abscesses, suppurating sores, or visceral adhesions the carcass shall be condemned,

(ii) where there are, without lymph gland involvement, slight, well limited abrasions, bruises, abscesses, suppurating sores or adhesions on any part of a carcass, other than the head, tongue and internal organs, the affected tissue shall be removed and condemned,

(iii) any part of a carcass or any organ that is badly bruised or extensively affected with an abscess, suppurating sore or adhesion shall be removed and condemned;

(c) Actinomycosis or actinobacillosis

(i) Where lesions resulting from actinomycosis or actinobacillosis are generalized, the carcass shall be condemned,

(ii) Where the lesions mentioned in sub-clause (i) are uncomplicated and localized, the affected parts of a carcass shall be removed and condemned,

(iii) Where the head is affected by lesions mentioned in sub-clause (i), the head, including the tongue, shall be condemned,

(iv) where the lesions mentioned in sub-clause (i) are slight and confined to the tongue, the tongue and corresponding lymph glands shall be removed and condemned;

(d) Anemia

where anemia is present in conjunction with another disease or condition for which no provision is made under these regulations, the official veterinarian shall issue such directions with respect to the disposal of the carcass as he deems necessary or advisable;

(e) Arthritis

(i) where a carcass is affected with arthritis and the condition is

- generalized and associated with systemic change, or
- characterized by the presence of periarticular abscesses and manifesting suppurative lesions in more than one joint, the carcass shall be condemned;

(ii) where arthritis is localized and not associated with systemic change, the affected joint and corresponding lymph glands shall be removed in such manner as to avoid contamination of the remainder of the carcass, and shall be condemned;

(f) Brucellosis

(i) When animals have reacted positively or inconclusively to a brucellosis test, or there are other grounds for suspecting infection, they are to be,

slaughtered separately from other animals, taking precautions to avoid the risk of contamination of other carcasses, the slaughter line and staff present in the slaughterhouse.

(ii) Meat from animals in which post-mortem inspection has revealed lesions indicating acute infection with brucellosis is to be, declared unfit for human consumption. In the case of animals reacting positively or inconclusively to a brucellosis test, the udder, genital tract and blood must be declared, unfit for human consumption even if no such lesion is found.

(g) Caseous lymphadenitis

(i) where caseous lymphadenitis

- is associated with emaciation or secondary change, or
- is extensive, not confined to the seat of primary infection, and more than one body gland is affected, the carcass shall be condemned,

(ii) where caseous lymphadenitis is confined to one body gland, the quarter of the carcass in which such gland is located shall be removed and condemned;

(h) Cysticercosis

(1) 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 10 days in a temperature not above minus 10 degrees centigrade or

sterilized by heat in accordance with subparagraph (2) of this paragraph and then released unconditionally for sale.

(b) any carcass of which the head, tongue, thoracic or abdominal viscera are infected with one or more cysts shall be retained and treated and released in accordance with subparagraph (1) (a) of this paragraph,

(c) any carcass showing 6 to 20 cysts shall be retained and treated in accordance with subparagraph (1) (a) of this paragraph but released conditionally as “contract” meat only, meaning that the meat can only be sold to specified users or retailers

(2) Sterilization for purposes of subparagraph (1) (a) shall be by heat treatment, carried out by steaming, boiling or rendering-

(i) steaming shall entail heating by steam under moderate pressure in an autoclave for a period of not less than one hour,

(ii) boiling shall entail heating in a closed or open vat at a temperature of not less than 77 degrees centigrade for a period of not less than one hour, or

(iii) rendering shall entail cooking for periods and under temperatures determined by the supervising Veterinary Inspector having taken into account the type of meat to be rendered.

(3) Freezing as a means of sterilizing of carcass 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 *Cysticecus bovis* is placed in cold

storage for sterilization all obviously diseased parts shall be removed and a

tag accurately 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 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 availed for inspection;

(iv) the cold storage room in which a carcasses infested with *Cysticercus bovis*

are held shall be kept under lock and key, and shall be under personal

supervision of the Veterinary Inspector.

(i) Edema

(i) where edema is generalized, the carcass shall be condemned,

(ii) where edema is slight and confined to the seat of origin, the affected tissues shall be removed and condemned and the remainder of the carcass, on re-inspection after chilling for twelve hours, may be approved;

(j) Inflammation

(i) where the lungs, pleura, intestines, peritoneum, kidneys, uterus or méninges show active and extensive inflammation, the carcass shall be condemned,

(ii) where chronic inflammation is characterized by fibrous tissue adhesions only, the affected part or organ shall be removed and condemned,

(iii) in cases other than those mentioned in sub-clauses (i) and (ii), the official veterinarian shall issue such directions with respect to the disposal of the carcass or any part or organ thereof as he deems necessary or advisable;

(k) Mastitis

(i) where an udder is affected with mastitis, and there is evidence of systemic change, the carcass shall be condemned,

(ii) where there is no evidence of systemic change, an udder affected with mastitis shall be removed and condemned;

(l) Neoplasm

(i) where any part or organ of a carcass is affected with a malignant tumor that

- is extensive,
- affects the muscles, skeleton or body lymph glands, or
- is accompanied by evidence of metastasis,

the carcass shall be condemned,

(ii) where any part or organ of a carcass is affected with malignant tumor and

- such tumor is primary,
- there is no evidence of metastasis or interference with normal body functions, and
- there is no secondary change,

the affected part or organ shall be removed and condemned,

(iii) where any part or organ of a carcass is affected with a benign tumor and the remainder of the carcass is not affected, the affected part or organ shall be removed and condemned;

(m) Omphalophlebitis

(i) where any carcass is affected with omphalophlebitis and there is evidence of metastatic involvement, the carcass shall be condemned,

(ii) where there is no evidence of metastatic involvement in a carcass affected with omphalophlebitis, the umbilical region shall be removed and condemned;

(n) Pasteurellosis

(i) where the lesions resulting from pasteurellosis are associated with systemic change, the carcass shall be condemned,

(ii) where the lesions mentioned in sub-clause (i) are localized, the affected part or organ of the carcass shall be removed and condemned;

(o) Pigmentation

(i) any liver that is affected extensively with carotenosis shall be removed and condemned,

(ii) where a carcass or part or organ thereof is affected with melanosis, porphyria or ochronosis, and such forms of pigmentation cannot be completely removed, the affected carcass shall be condemned or the affected part or organ shall be removed and condemned, as the case may be,

(iii) where xanthomatosis results in the extensive discolouration of the musculature, the carcass shall be condemned,

(iv) where xanthomatosis is confined to any part or organ, the part or organ shall be removed and condemned,

(v) where a carcass shows

- any degree of icterus with parenchymatous degeneration of organs,
- an intense yellow or greenish-yellow discolouration,

the carcass shall be condemned,

(vi) where a carcass shows a slight icteric-like discolouration that disappears on chilling, the carcass may be approved,

(p) Pyelonephritis

(i) where a carcass is affected with pyelonephritis and the condition is bilateral or associated with emaciation, the carcass shall be condemned,

(ii) where a carcass is affected with pyelonephritis and the condition is not bilateral or not associated with emaciation, the kidneys and corresponding lymph glands shall be removed and condemned;

(q) Salmonellosis

(i) where on ante mortem inspection, the Veterinary Inspector suspects that an animal is infected with salmonellosis, he shall

- direct that such animal be slaughtered as a held animal,
- submit such specimens to a specialized laboratory for the purpose of analysis,
- hold the carcass of such animal, and
- issue such directions as he considers necessary or advisable,

(ii) where an analysis under sub-clause (i) shows that the disease is generalized, the carcass shall be condemned, and where the analysis shows that the disease is localized, the affected part or organ shall be removed and condemned;

(r) Skin diseases

(i) where a carcass is affected with mange scab, ringworm or any other skin disease of a like nature in advanced stages and shows emaciation,

cachexia or extensive inflammation of the flesh, the carcass shall be condemned,

(ii) where any disease mentioned in sub-clause (i) is slight, the affected parts of the carcass shall be removed and condemned;

(s) Telangiectasis

Any Liver affected with telangiectasis shall be condemned, or be denatured by an approved method for the purpose of animal food;

(t) Traumatic pericarditis

(i) Where traumatic pericarditis is acute or associated with systemic change, or the lesions are diffuse with or without pus, the carcass shall be condemned,

(ii) where the lesions resulting from traumatic pericarditis are localized, and encapsulated, if purulent, the affected part or organ shall be removed and condemned;

(u) Tuberculosis

An organ or part of a carcass shall be unfit for human consumption if affected with or showing lesions of **Tuberculosis**. In that event-

(i) the suspect animal shall be slaughtered separately from other animals, taking precautions to avoid the risk of contamination of other carcasses, the slaughter line and staff present in the slaughterhouse.

(ii) the head of the animal including the tongue shall be condemned if theretropharyngeal, parotid and submaxillary lymph nodes, or any two of these, show lesions;

(iii) the mesentery and associated part of the intestines shall be condemned if the mesenteric lymph nodes show lesions;

(iv) the trachea as well as the larynx shall be condemned if the lungs or associated lymph nodes show lesions

(v) 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 muscle sterilized, provided that the carcass is in good condition; otherwise total condemnation shall be enforced.

(vi) 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.

SCHEDULE II

REPUBLIC OF SOMALILAND

DECREE NO.....

THE MEAT INSPECTION AND CONTROL ACT,.....[YEAR]

IN EXERCISE of the powers conferred by section 18(1) (b) of the Meat Inspection and Control Act,.....[Year], the Minister for the time being responsible for Veterinary Services decrees the following Regulations-

MEAT INSPECTION AND CONTROL (LOCAL SLAUGHTERHOUSES) REGULATIONS

Part 1. Preliminaries

1. These regulations may be cited as the Meat Inspection and Control (Local Slaughterhouses) Regulations.

2. In these Regulations, except where the context otherwise requires, words and phrases have the same meaning assigned to them under this Act.

3(1) In exercise of powers conferred upon him by S. 18(1) (b) of this Act, the Minister hereby declares a category or level of slaughterhouses to be known as local slaughterhouses for the purposes of these Regulations.

(2) No operator whose slaughterhouse would have qualified under this Schedule shall slaughter any animal or conduct any meat processing activities therein unless the same qualifies for registration as a local slaughterhouse under these regulations

4. A slaughterhouse shall be declared as provided under Regulation 3(1) only after its operator has made an application for licence in accordance with the provisions of Section 11 and the application is successful.

Part 2 – Licensing of Local Slaughterhouses

1. For the purposes of these regulations, “licensing officer” shall include municipal authority and any other person authorized in writing by the Director to issue slaughterhouse licenses under these Regulations. A person authorized to issue licence under this regulation

may also renew, revoke, suspend or issue a replacement of the same as the case may be.

2. The provisions of Sections 12 and 13 of the Act shall apply to all matters relating to the application and issuance of licence and to all matters connected therewith for purposes of this Schedule.

3. If any slaughterhouse has been ordered to be closed by the Director under the provisions of these regulations, any licence issued in respect thereto shall forthwith cease to have effect.

4. Any person who uses, permits, or causes to be used, any slaughterhouse without a valid license or otherwise violates the provisions of this Part as to license commits an offence and shall be liable on conviction toand in addition his unlicensed slaughterhouse shall be immediately closed.

5. Any operator who substantially alters the structure of his slaughterhouse or relocates to a new location however close to the old location the new site may be shall, notwithstanding that his previous licence is still unexpired, apply for a new licence and all the procedures of applying and processing of license provided in this Part shall apply.

6. Any person who violates any of the provisions of this Part commits an offence and shall, on conviction, be liable to.....

Part 3: – General Requirements of Inspection of Local Slaughterhouses

1. The provisions of Schedule I Part 2 through Part 5 shall, with such necessary modifications as the Minister may approve, apply to the inspection of meat under this Schedule.

2. However, despite the coverage of the subject matter under the Parts 2 through 5 of Schedule 1, the provisions made hereafter in this Schedule shall additionally, for the avoidance of any doubt, apply to the inspection of meat in local slaughterhouses.

3. An official registration number shall be assigned to each slaughterhouse and such number shall be used to identify all carcasses and meat slaughtered or processed in that slaughterhouse.

4. The Director shall maintain a Register of all local slaughterhouses in which he shall, among other particulars, enter the name of the operator of the slaughterhouse, the date of its registration and licence, its location, throughput capacity, compliance record and warnings of any violations during the year of operation.

5. Any person who obstructs, hinders, or helps in obstructing or hindering a Veterinary Inspector in the course of his duties commits an offence.

6. A Veterinary Inspector shall, for the purpose of any examination or inspection necessary for the due implementation of these Regulations, have access to any part of a slaughterhouse at any time irrespective of whether the slaughterhouse is in operation or not.

7. (1) A Veterinary Inspector shall, for the purposes of these Regulations, have free access to all technical records kept in the slaughterhouse and shall be free to ask any person working therein any question relevant to inspection and that person shall be obligated to provide an accurate and prompt answer to the question.

(2) If an operator or his agent or servant fails or neglects to keep or produce records as is required by this Regulation, or if a person to whom a Veterinary Inspector has put a question refuses or neglects to

answer the question without reasonable justification, or provides an answer which to his knowledge is false in any material particular, he commits an offence.

Part 4— Minimum Location and Construction Specifications

1. A slaughterhouse shall be located in an area which is reasonably free from objectionable odours, smoke and dust and shall be located as far away, as the Director may specify, from any buildings used for industrial, commercial, agricultural, residential or other purposes.

2. 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 the rest of the slaughterhouse and this shall also apply to any part of the slaughterhouse from where tradesmen deliveries and pickings are done.

3. The following minimum requirements shall be maintained in the construction of a slaughterhouse—

- (a) properly built and drained lairages capable of holding one and a half days' maximum slaughter should be erected not less than ten meters from the slaughterhouse and be equipped with adequate facilities for ante-mortem inspection and suspect pens
- (b) fenced cattle races from lairages to the slaughterhouse, properly drained and in a suitable place equipped with facilities for washing the animals;

- (c) separate section for bleeding of animals with arrangements for bleeding the animals in a hanging position;
- (d) slaughterhall with facilities for flaying on the rail and evisceration, dressing, inspection, etc., with the animals in a hanging position;
- (e) if required chill-rooms and freezers of adequate size for the purposes of the designated slaughterhouse;
- (f) dispatch room of adequate size;
- (g) separate room for the cleaning and treatment of intestines and stomachs;
- (h) separate room for the separation and treatment of edible offal;
- (i) separate room for the storage, disposal and treatment of inedible and condemned animals, carcass and meat;
- (j) material used shall be impervious, easily cleaned and resistant to wear and corrosion;
- (k) walls and floors shall be constructed using grade I or II tiles or dense, acid-resistant, waterproof concrete absorbent material applied to a suitable base. Walls should additionally be provided with sanitary bumpers to prevent damage by movable and other equipment;
- (l) coves with sufficient radii to promote good sanitation shall be installed at the juncture of floors and walls in all rooms;
- (m) ceilings shall be of good height and, as far as structural conditions permit, be smooth and flat and be constructed of good cement plaster or other acceptable impervious material. If the ceiling has exposed hoists, these must be

at least 60 centimeters on center and be designed so that they are easy to keep clean;

- (n) window –sills shall be at least 3 meters from the floor and be sloped 45 degrees;
- (o) doorways must be at least 150 centimeters wide and the doors must be made of rust-resistant metal having tight soldered or welded seams. Door jabs shall be covered with rust resistant metal, and all exterior doors open outwards;
- (p) all windows, doorways and other openings that would admit insects shall be equipped with effective insect and rodent screens;
- (q) the buildings shall be sufficiently rodent – proofed;
- (r) 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;

- (s) all parts of floors where wet operations are conducted shall be well drained, with at least one drainage inlet provided for each 35 square meters of floor space. The inlets shall be placed under the dressing rails if necessary in conjunction with drainage valleys, not less than 7.5 centimeters wide, with a slope of the floor towards the drainage valleys or inlets of at least 2.5 centimeters per meter;
- (t) drains for paunch and stomach contents shall be at least 20 centimeters in diameter, and, at any rate all drainages

are clear of any blockages and are passing waste water continuously during work;

- (u) the waste disposal system must be of adequate size and comply with general and municipal regulations;
- (v) arrangements for the safe disposal of paunch contents, lairage manure, blood and condemned carcasses and meat must be made and drawings and specifications must indicate how this will be accomplished;

4. (a) No person shall erect a slaughterhouse nor attempt to without first making an application to, and obtaining the approval of, the Director;

- (b) the provisions of sections 11 through 14 of this Act shall, with necessary modification, apply to all matters relating to and obtaining license as required by paragraph (a);
- (c) a slaughterhouse approved under this regulation shall also conform to the requirements, if any, of any law for the time being regulating public health, industrial and commercial safety standards and environmental protection;
- (d) it shall be an offence to operate or attempt to operate a mobile slaughterhouse or anything purporting to be a slaughterhouse; and
- (e) any person who violates the provisions of this regulation commits an offence and shall be liable on conviction to..... In addition his mobile or purported slaughterhouse shall be destroyed by the Veterinary Inspector.

Part 5: Provisions Relating to Village Slaughterhouses

1. Pursuant to powers conferred upon him by sections 16(1) and 18(1) (a) and (e) the Minister by decree declares a category of slaughterhouses to be known as village slaughterhouses for the purposes of this Part. In addition he, by decree, issues regulations for observation by village slaughterhouses for purposes of maintaining acceptable hygiene standards in their operations. That is to say, for the avoidance of any doubt, every slaughterhouse declared as a village slaughterhouse under regulation 1 of this Part, and every Meat Inspector in charge of a village slaughterhouse, shall ensure at all times that the following minimum facilities whatever the circumstances are maintained:-

(a) Before commencing any operations, every village slaughterhouse shall

first obtain a licence to operate in accordance with the provisions of this Act.

(b) A Veterinary Inspector shall ensure and all Meat Inspectors shall assist in ensuring that all village slaughterhouses maintain a satisfactory level of hygiene and that all its ante and post mortem operations comply with any further requirements as the Veterinary Inspector may put in place from time to time after having taken into account any circumstances peculiar to the slaughterhouse;

(c) All ante and post mortem operations shall be conducted within the
declared slaughterhouse;

(d) A permanent structure housing the pole, stone or ground on which

slaughtering takes place and that the pole, stone or ground itself is

sufficiently clean prior to slaughter.

(e) A sufficient number of hooks or ropes to hang the carcass for

dressing,

(f) A separate room or space for the slaughter, bleeding and dressing the

carcass in a hanging position.

(g) Sufficient lighting, natural or artificial and proper windows wire-

gauzed to keep flies, dust, insects and rodents out.

(h) Facilities for the personal hygiene of the workers, (washing, clothing,

lavatories).

(i) Some containers (stainless steel or plastics) for offal,

(j) Acceptable waste disposal system,

(k) Separate room or place for public access (on foot or pickup/ car) and sale to public.

(l) Place for sanitation of equipment, maintenance of soap and basins.

(m) Enough water, both cold and hot,

(n) Place for hides and skins, hair, heads, feet, and inedible materials.

(o) Arrangements to access laboratory for testing.

3. The Director, in consultation with Veterinary Inspectors, may generally or specifically fix the maximum number and type of animals a village slaughterhouse can slaughter per day taking into account its capacity to manage acceptable hygiene standards; and he may specify any

further requirements as to operations in village slaughterhouses for purposes of ensuring maintenance of acceptable hygiene standards therein.

Part 6. – Sanitation and Hygienic Practices

1. Each slaughterhouse under this Schedule shall provide the following amenities—

- (a) enough portable water supply with conveniently placed outlets;
- (b) supply of hot water at not less than 82 degrees centigrade to be used for the cleaning/disinfecting of equipment;
- (c) sufficient natural and abundant artificial light at all places for proper conduct of the work;

2. Adequate sanitary facilities and accommodation for the personnel shall be furnished by every slaughterhouse. Specifically required are the following—

- (a) dressing rooms, toilet rooms and urinals in sufficient numbers, ample in size and conveniently located;
- (b) modern lavatory accommodation with hot and cold water, soap and towels or other equipment for drying hands and their use shall be supervised;
- (c) toilet rooms and urinals shall have separate drainage;
- (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 such material as will

make them easily cleaned, and disinfected and shall, except for chopping blocks and handles of utensils, be made of non corrosive 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 for the removal of garbage, filth and refuse.

5. Admission of animals and carcasses to a designated slaughterhouse—

(a) no person shall bring an animal which he knows or suspects to be diseased into the slaughterhouse without the permission of the Veterinary Inspector;

(b) no person shall bring or permit to be brought into a slaughterhouse the carcass of any animal that has died and not bled. However, such carcass may be disposed off for destruction or taken direct to a processing and sterilizing slaughterhouse on the permission of the Veterinary Inspector

(c) no person shall bring or permit to be brought into a slaughterhouse a dressed carcass of an animal slaughtered elsewhere;

6. Every operator and every licensed transporter, wholesaler or retailer of meat shall be responsible for the due observance on his premises or means of transport, as the case may be, of the provisions of this Act and all regulations thereunder made, and any breach thereof committed by an agent, servant or any employee of the operator, transporter, wholesaler or

retailer, shall be deemed to be a breach by the operator, transporter, wholesaler or retailer, as the case may be.

7. It shall be the duty of a licensed operator, wholesaler or retailer of meat to ensure that no unauthorized persons enter slaughterhouse, premises or butchery, as the case may be, for which he is in charge.

8. Any person who violates any of the provisions of Part A1 is accused of an offence and shall be liable on conviction to.....

9. These Regulations shall be in addition to, and not in exclusion of, the provisions of any other written law relating to public health or environmental protection for the time being in force.

Part 7: Hygiene of premises and equipment and miscellaneous matters-

1. For purposes of efficient inspection in every slaughterhouse under this Schedule:-

- (a) rooms, compartments, places, equipment and utensils used for dressing, preparing, storing or otherwise handling carcasses and meat shall be kept clean and in a sanitary condition;
- (b) Veterinary Inspector may require the use of protective covering for carcasses and meat when and as distributed from the slaughterhouse as will afford adequate protection for the meat against dust, insects and the like, considering the means intended to be employed in transporting the meat from the slaughterhouse;
- (c) garbage, or refuse, whether liquid or solid, shall not be allowed to accumulate in a slaughterhouse;

- (d) the outer premises of every slaughterhouse shall be kept in clean and orderly conditions;
- (e) all catch basins on the premises shall be of such construction, located in such manner and shall be given such attention as will ensure their being kept in acceptable condition as regards cleanliness and odours;
- (f) all reasonable steps shall be taken to clear the premises of rats, mice, birds and insects.

2. Any offal shall be kept identifiable with the carcass until the inspection is finished.

3. Stomachs and intestines shall be removed from the slaughter hall immediately after they have been separated from the carcass and inspected and shall not be opened in any part of the premises which contains meat other than stomachs and intestines.

4. 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. Any person engaged in the handling of meat in or about a slaughterhouse shall while so engaged keep as clean as may be reasonably expected by thorough and frequent washing of all parts of his body, which are liable to come into contact with meat.

6. Any person who dresses or handles diseased carcasses shall before handling and dressing other carcasses, cleanse his hands and other parts of his body that have 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.

7. Any 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 implement used in the preparation of meat.

8. No person shall in a slaughter-room—

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

9(a) Suitable and well-stocked and constantly reviewed first-aid kit sufficiently supplied with bandages, dressing materials and the like-including waterproof dressing and antiseptics, shall be maintained at all times in every slaughterhouse. Where the Veterinary Inspector considers that circumstances warrant the hire of a qualified nurse or the appropriate training of one of the staff for purposes of administering first aid, he shall order accordingly and the operator shall comply with the order so made at his own cost;

- (b) in addition to maintaining a first aid kit, an operator may make standing arrangements with any hospital or a sustainable health facility nearest to the slaughterhouse to take care of injuries or illnesses that may afflict his staff;
- (c) any person who violates any provision of this regulation commits an offence and shall on conviction and in addition to any corrective measures the

Veterinary Inspector may order him to effect, be liable to.....

Part 8 – Meat Inspection under this Schedule

The provisions of Schedule I Parts 6 through 8.11 plus those of ANNEX 1 to the schedule shall equally apply, with such modifications as shall be necessary, to a slaughterhouse declared “local” under Regulation 3 of this Schedule.

Part 9 – Disposal of Condemned Carcasses and Parts

(1) Each carcass and part thereof, which is found on final inspection to be unsound, unhealthy, and unwholesome or otherwise unfit for human consumption, shall be conspicuously marked “CONDEMNED” on the surface tissues thereof by the Veterinary Inspector at the time of inspection.

2. Carcasses and parts judged 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 Veterinary Inspector and the tanks shall, if necessary, be locked by the Veterinary Inspector. Condemned carcasses and parts shall be, removed to the tank house as soon as possible after inspection and they shall be kept either in a locked tank 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 Veterinary Inspector;

- (b) in slaughterhouses where no facilities for tanking exist, condemned carcasses and parts shall be removed as soon as possible after inspection to a locked room until they can be disposed of by any of the following methods according to the discretion of the Veterinary Inspector
 - (i) denaturing with crude carbolic acid, creasylic disinfectant or other prescribed agent and thereafter disposing of the same in accordance with the requirements of a municipal authority;
 - (ii) complete incineration;
 - (iii) transport of the condemned carcasses or parts to a place where tanking facilities exist shall take place in watertight locked container and such material shall, upon arrival at the destination, be treated as provided in (a) of this paragraph;
 - (iv) burying in a pit 2 meters or more deep with a spread of lime on top thereof before covering the pit with soil;
- (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 other objectionable materials from inedible products departments from contaminating edible products; 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.

Part 10- Re-inspection of Products

1. All carcass and meat shall be re-inspected, even though previously inspected and passed by a Veterinary Inspector as often as may be necessary to ascertain that the carcass or meat is fit for human consumption at the time it leave the slaughterhouse.

2. If on reinspection any carcass or meat is found to have become unfit for human consumption, the original health mark of approval shall be removed or defaced and the carcass or meat be condemned.

3. No meat shall be brought into the slaughterhouse unless it has previously been inspected and passed by a Veterinary Inspector 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. Samples of meat, water, or any other article in a slaughterhouse shall be, taken for testing at the expense of the relevant municipal authority as often as may be deemed necessary for the efficient conduct of the inspection.

Part 11. Marking and Labeling of Meat and Meat Containers

The requirements of Part 8.11 of Schedule I as to marking, wrapping or packaging and labeling shall apply, with such modifications, as the Director shall deem appropriate, to slaughterhouses provided for in this Schedule.

Part 12. Records

1. The provisions of Part 13 of Schedule I in respect with records to be kept by Veterinary Inspectors and operators in connection with export slaughterhouses shall, with necessary modifications, apply to slaughterhouses licensed under this Schedule.

The Director may require Veterinary Inspectors and operators of slaughterhouses under this Schedule to keep records of any other information relevant to the slaughterhouses.

Part 13: Application of ANNEX 1 to Schedule II

For the avoidance of any doubt the inspection of meat under this Schedule shall be subject to the requirements of Annex 1 to the first Schedule.

SCHEDULE III

REPUBLIC OF SOMALILAND

DECREE NO.....

THE MEAT INSPECTION AND CONTROL ACT,.....[YEAR]

IN EXERCISE of the powers conferred by sections 16(1) and 18 (1)(b) and (e) of the Meat Inspection and Control Act,.....[Year], the Minister for the time being responsible for Veterinary Services decrees the following Regulations-

THE MEAT INSPECTION AND CONTROL (POULTRY INSPECTION) REGULATIONS

Part 1: Preliminaries

1. These Regulations may be cited as the Meat Inspection and Control (Poultry Inspection) Regulations.

2. All poultry intended for human consumption shall be inspected at both the ante-mortem and post-mortem.

The provisions set out in this schedule shall apply to all poultry slaughterhouses.

Part 2. – Poultry Processing Equipment and Procedures

3. Where poultry is processed in any slaughterhouse, equipment in the slaughterhouse shall include-

(1) Equipment for scalding and plucking

Machines used for plucking of feathers shall be of such design as to be able to stop the scatter of the feathers and all feathers removed shall be securely stored in suitable containers for disposal unless retained for industrial or other use.

The rate of flow of water into scalding tanks shall provide a continuous replacement of water so as to protect against a buildup of contamination in the scalding tanks, and such tanks shall be emptied regularly and at reasonable intervals.

(2) Evisceration equipment

Evisceration troughs shall be constructed of stainless steel or other suitable material; in case of using automated evisceration equipment this shall also be made of stainless steel and other non-corrosive materials;

(3) Equipment for carcass washing

After evisceration, carcasses shall be submitted to inside/outside washing with potable water.

(4) Equipment for removal of heads and feet

Such equipment shall be constructed of stainless steel.

(5) Equipment used for chilling the carcasses and edible material

(a) Such equipment shall be constructed of stainless steel or other suitable material and shall be so operated as to protect against the build up of micro-organisms.

(b) Chill tanks for immersion of carcasses in ice water must be equipped with adequate overflows and permanently affixed direct reading thermometers, which tanks shall be capable of lowering eviscerated carcasses to a temperature of 7.0 degrees Celsius within one hour;

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

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

(e) Alternative to ice water cooling carcasses can be hung in a cooled atmosphere to lower the meat temperature accordingly or cooled by any other approved method.

(6) Storage rooms capable of holding poultry carcasses at a temperature below 7.0 degrees Celsius.

(7) Equipment for

- cleaning and disinfecting of all rooms and of processing equipment and
- cleaning and disinfecting poultry crates and transport facilities; and

(8) Storage containers for inedible material

(a) 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.

(9) Such other equipment of design and material as the Director may from time to time require.

(10)(a) Wax dipped poultry shall be handled so that the wax and removed feathers fall into a suitable container;

- (β) feather separation sieves included in wax dipping machines shall be removable and cleaned once daily;
- (χ) at the close of the working day all reclaimed wax shall be heated at a temperature of not less than 80 degrees Centigrade (176 degrees Fahrenheit) for a duration of not less than 20 minutes, and shall be skimmed, washed and filtered or passed through a centrifugal cleaning machine and afterwards stored in a clean place;
- (δ) Wax other than clean wax stored in a clean place shall not be, used for dipping.

Part 3-Operating Practices

1. Chicken, 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 these 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. 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 preservation of the condition and wholesomeness of the carcass and all edible portions thereof.
4. 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.

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

Part 4. – Ante-mortem Inspection

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

2. If poultry is submitted to ante-mortem inspection and the birds show clinical symptoms of a disease, they may not be slaughtered for human consumption. However, killing of these birds on the slaughter line may take place at the end of the normal slaughter process, if precautions are taken to avoid the risk of spreading pathogenic organisms and to clean and disinfect the facilities immediately after killing.

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

(b) Sufficient light shall be provided for inspection,

4. No poultry which has been brought to the slaughterhouse compound, for purposes of slaughter, shall be removed from there whether for slaughter or other reason unless permission in writing has been granted by the Veterinary Inspector.

5. During the inspection, the following details shall be noted—

(a) disease symptoms which may influence the general health of the bird;

(b) the presence of notifiable infectious disease or symptoms which may suggest that such disease is developing;

(c) Emaciation, dirty ruffled feathers, abscesses and infected wound, discolored and edematous comb, diarrhea, gaping or sneezing, discharge from eyes and or nostrils, lameness and central nervous disorder.

6. 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 the slaughtering of the normal poultry has been carried out.

7. Any Veterinary Inspector carrying out the ante-mortem inspection shall notify in writing the Veterinary Inspector conducting the post mortem, if the Inspectors conducting the two inspections are different, the reason for suspecting poultry.

8. No carcass derived from a bird found to be "SUSPECTED" by the Veterinary Inspector 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;

9. The carcasses from which samples have been taken for bacteriological examination shall be retained under lock and key until final decision is reached.

10. Any bird showing on ante-mortem inspection a disease condition that would necessitate condemnation on post-mortem inspection shall be condemned.

11. 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.

Part 5 – Post-mortem Inspection

1. All birds are to undergo post-mortem inspection of the viscera and body cavities;
2. Requirements laid down in paragraph (1) can be reduced to a representative sample of birds, if the Veterinary Inspector approves the changed procedure.
3. From batches of birds having the same origin, a detailed inspection of a random sample of birds can be considered sufficient if the official Veterinary Inspector approves the procedure.
4. Any further investigations are necessary when there is reason to suspect that the meat from the birds concerned could be unfit for human consumption.
- 5.(a) Post-mortem inspection procedures:
 - (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 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) the external inspection shall comprise of the dorsal, lateral and ventral surfaces of the body as well as the head, tail, wings and legs;

(c) at the external inspection, attention shall be specifically directed towards the following diseases and conditions which can determine segregation or condemnation of the bird—

- (i) 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 tumors;
- (ii) at the internal inspection, the abdominal and thoracic organs shall be examined together with the serous membranes and the air sacs, and it shall be noted whether there is an abnormal odour or a collection of blood exudates in the body cavity;
- (iii) on inspections of the organs, it should be noted whether there are inflammatory or other pathological conditions;
- (iv) on inspections of the organs, it should be noted whether there are inflammatory or other pathological conditions.

6. (1) The judgment categories for poultry shall be “PASSED”, “PASSED EXCEPT PATHOLOGICALLY ALTERED LESIONS” or “CONDEMNED” and if condemned the carcass shall be disposed off (see ANNEX).

(2) Judgment of the disease and conditions not dealt with in this Part of this Schedule shall be within the discretion of the Veterinary Inspector.

(2)

Part 6 - Packaging of Finished Product

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

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

3. In consultation with Veterinary Inspector and municipal authorities, the Director shall issue guidelines on the packaging and labeling of poultry meat and parts.

Part 7: Application of ANNEX 2 to Schedule III

The inspection of poultry meat under this Schedule shall be subject to the provisions of Annex 2 to this Schedule.

ANNEX 2

A. Conditions that require condemnation of poultry carcasses

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:

- i. Abscesses, multiple;
- ii. Fowl cholera or fowl pox;

iii. Fowl pest (fowl plague);
iv. New castle disease;
v. Tuberculosis;
vi. Fowl typhoid;
vii. Salmonellosis (except Sgallinarum and pullroum);

- vii. Septicaemia;
- viii. Erysipelas;
- ix. Pseudotuberculosis;
- x. Listeriosis;
- xi. Ornithosis / psittacosis;
- xii. Botulism;
- xiii. Toxoplasmosis;
- xiv. Coligranulimatosi;
- xv. Infectious coryza;
- xvi. Chronic respiratory disease;
- xvii. Infectious sinusitis (in turkeys);
- xviii. Infectious bronchitis;
- xix. Infectious synovitis;
- xx. Fowl pox;
- xxi. Viral hepatitis (in ducks);
- xxii. Avian leucosis complex;
- xxiii. Avian leucosis;
- xxiv. Spirochetosis;
- xxv. Mycotic diseases;
- xxvi. Emaciation;
- xxvii. Ascites;
- xxviii. Poisonings;
- xxix. Staining (icterus, cynosis);

- xxx. Avian monocytosis (blue comb disease) and avian flu;
- xxxi. Abnormal smell as a result of either disease, treatment or feeding;
- xxxii. Treatment with antibiotics or chemotherapeutics if slaughtered before 6 days after treatment;
- xxxiii. Contamination with oil, paints, etc.
- xxxiv. Insufficient bleeding;
- xxxv. Pericarditis – acute, septic;
- xxxvi. pleurisy acute, diffuse, septic;
- xxxvii. pigmentation, generalized;
- xxxviii. salpingitis- acute septic with complications;
- xxxix. cloaca inflammation;
 - xl. infected bone fracture;
 - xli. joint and tendon sheath inflammation in acute and chronic cases when carcass is emaciated;
 - xlii. osteopetrosis;
 - xliii. ectoparasites- if the carcass is emaciated and anaemic;
 - xliv. histomoniasis (blackhead) save where disease is in the process of healing and the carcass is in good condition;
 - xlv. trichomoniosis;
 - xlvi. coccidioiosis in acute or chronic cases with emaciation;
 - xlvii. air sac mites;
 - xlviii. rickets and porosis, save where the carcass is in good condition;

- xlix. endoparasites- if the carcass is emaciated, anaemic;
 - 1. hock disorder in turkeys- save where the carcass is in good condition;
 - li. overscalding;
 - lii. gumboro disease;
 - liii. laryngo tracheitis;
 - liv. duck virus enteritis;
 - lv. Anthrax.
 - lvi. Pullorum disease
 - lvii. Septicemia
 - lviii. Toxaemia
 - lix. Paratyphoid

B. Conditions that require condemnation of poultry parts

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

- (a) abscesses, abrasions, bruises, tumors or cysts: in which case 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;
- (b) ecto-parasites, tapeworm infection: in which case the affected parts shall not be rejected when the lesions are light 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;

- (c) inflammation: the diseased part only shall be condemned if the area is small and localized and there is no sign of spread to other organs and tissues;
- (d) malformation: the affected parts shall be removed;

- (e) 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 muscles show advanced and extensive degeneration;
- (f) pigmentation, calcification, infiltration, hemorrhages: the affected parts shall be condemned;
- (g) arthritis: the affected joint shall be condemned if there are no signs of generalization;
- (h) bone fracture: the affected part shall be condemned provided it is a fresh fracture and there is no sign of infection or generalization;
- (i) crop: lameness or constipation, proventriculus or gizzard constipation: the affected parts shall not be condemned if the carcass is in good condition and there are no complications.
- (j) avian pneumonitis
- (k) coccidiosis;
- (l) enterohepatitis;
- (m) fowl pox;
- (n) fowl typhoid;
- (o) infectious bronchitis;
- (p) infectious coryza;

- (q) infectious laryngotracheitis;
- (r) mycotic infections;
- (s) pseudotuberculosis;
- (t) trichomoniasis

SCHEDULE IV
REPUBLIC OF SOMALILAND

DECREE NO.....

THE MEAT INSPECTION AND CONTROL ACT,.....[YEAR]

IN EXERCISE of powers conferred by section 18(1) (e) and (f) of the Meat Inspection and Control Act,.....[Year], the Minister for the time being responsible for Veterinary Services decrees the following regulations-

THE MEAT INSPECTION (TRANSPORT OF MEAT)
REGULATIONS

Part 1- Preliminaries

1. These Regulations may be cited as the Meat Inspection and Control (Transport of Meat) Regulations.

2(a) In these regulations words and phrases have the meaning assigned to them under the Act;

- (b) These regulations shall apply to transportation of meat intended for human consumption from all slaughterhouses registered under this Act.

Part 2- Permit to Transport Meat, etc.

1(1) No person shall transport meat for sale to the public unless he first possesses a valid Meat Transport Permit issued by the Director or an officer authorized in writing on his behalf.

(2) Application for a permit under these regulations shall, with necessary modification, be in accordance with and subject to the provisions of sections 12 and 13 of this Act.

4. A permit issued under this Part shall remain valid for *12 months* and must be renewed if the holder intends to continue in the business.

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

6. Any carrier or container may be inspected by a Veterinary Inspector at any time whenever the Inspector deems it necessary to do so to ensure compliance with the requirements of this Schedule. It shall be an offence to obstruct the Veterinary Inspector from or in any way make it difficult for him in conducting an inspection under this Schedule.

7. No person shall permit the removal, transport or delivery of meat from a slaughterhouse—

- (a) unless the meat is—

- (i) marked fit for human consumption;
 - (ii) adequately protected against dust, dirt, flies, or other insects;
 - (iii) handled in such manner as to prevent contamination as hereafter provided;
 - (iv) transported by a person holding a meat transport permit issued under regulation 1 of this schedule which permit must be produced on demand by the operator or person accepting delivery or his agent
 - (v) transported or delivered in a vehicle that is clean, sanitary and constructed and equipped for the proper care of meat and meat products as specified in this Schedule;
- or
- (b) if it is transported in a vehicle that contains inedible offal, meat that is not food, condemned material, refuse, unsanitary material or animals.

8. (1) Where a Veterinary Inspector finds that the provisions of regulation 7 are not complied with in respect of a carrier at a slaughterhouse, he shall—

- (a) prohibit the transportation or delivery of meat from the slaughterhouse in the carrier and may issue such

directions as he considers necessary or advisable to secure compliance with the provisions of regulation 7; or

(b) direct the removal from the carrier of meat therein and re-inspect the meat.

(2) On reinspection of the meat under regulation 8(1) (b), the Veterinary Inspector may issue such directions, as he considers necessary or advisable, to ensure that the meat or meat products comply with these regulations.

9. Any person who uses a carrier or causes a carrier or container to be used which does not conform in all respects to the hygiene standards prescribed in this Schedule, commits an offence and shall be liable on conviction to.....

10(1). Any meat consignment intended for transportation, shall be accompanied by a certificate of meat transport issued by the Veterinary Inspector in charge of the slaughterhouse, embossed with a meat inspection stamp and shall state—

- (a) the Registration Number of the slaughterhouse from which the meat originated;
- (b) the type (e.g. beef) and quantity (in kilograms) of the meat being transported indicating weight breakdown in case of several deliveries along the way during transportation;
- (c) the destination and consignee of the meat;
- (d) the name and signature of the operator of the slaughterhouse;

- (e) particulars of the carrier being used and the name of the person responsible for the management and control of the carrier during transportation;
- (f) the estimated time or distance the transportation is to cover; and
- (g) any other particulars the Director may require to be shown in the certificate.

(2) The certificate of transport of meat shall be issued in triplicate. When dully signed and embossed, one copy shall be retained by the operator, the second by the person in charge of the carrier and the third by the consignee.

(3) The person to whom the Certificate is issued under this regulation shall pay such nominal fee for the certificate as the Minister may determine

11. If the consignee, his authorized servant or agent has reason to believe that the hygiene and wholesomeness of the meat or part thereof was tempered with during transportation, or that the certificate of the transportation of meat is not genuine or there are other reasons touching on the safety of the meat in question, he may reject the whole consignment or part thereof.

12. The Director may require the assistance of a police officer in the enforcement of regulations under this Schedule as may be appropriate in the circumstances. Any police officer so required shall comply.

13. Any person who contravenes any of the provisions of these Regulations, or who fails to comply with any notice, regulation or

prohibition issued under these Regulations commits an offence and shall be liable on conviction to.....

Part 3- Standards of Hygiene in the Transportation of Meat

1.(a) The section or part of the slaughterhouse from where meat is loaded on carriers for transportation, shall be clearly marked by the operator, sealed and separated from the section or part of the slaughterhouse used for processing the meat in such a manner as to prevent contamination of the meat not yet transported by the activities of loading and turning of the carriers.

- (b) carriers or vehicles used for the transportation of live animals or any substance which may be detrimental to, or contaminate fresh meat, shall not be used for the transport of meat;
- (c) no other products except those listed in the certificate shall be transported in a carrier or container in which meat is transported;
- (d) for the avoidance of any doubt, fresh meat shall not be transported in the same vehicle at the same time with any other product likely to affect the hygiene of such meat or to contaminate it unless it is transported in such a manner that will not contaminate the meat; and packaged meat shall not be transported in the same vehicle and at the same time as unpackaged meat unless an adequate physical separation is provided.

2. Live, dead or slaughtered animal or 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. The carriage of meat on the head or shoulder is prohibited.

5. Organs such as liver, heart, brains, kidneys and clean tripe, shall be transported in water tight receptacles which can easily be cleaned and disinfected, unless they are frozen- in which case they may be transported in cartons or heavy paper wrapping or plastic bags or other packaging material approved by the Veterinary Inspector; and meat handling equipment and containers, such as hooks, shelves, racks and receptacles shall be rinsed in clean portable water.

6. Rough tripe, intestines or other parts of an animal, which may contaminate passed meat or may have an offensive odour, shall be transported in watertight receptacles which are easily cleaned and disinfected and which have close-fitting lids secured as not to fall off during transportation.

7. Every loader shall, before loading or un-loading meat, wash his hands and other exposed parts of his body in clean disinfectants and shall, during loading and un-loading, wear clean protective clothing which covers the parts of his body (with the exception of his hands) which may come into contact with the meat.

8. Any loader or transporter of meat shall undergo routine medical inspection at such intervals of time as the Director shall require and any loader found medically unfit during such examination shall not be allowed to handle meat during transportation or at all until certified otherwise by a qualified medical examiner.

9(a) A loader shall be personally clean before handling any meat for transport and shall comply with principles of personal hygiene. The Veterinary Inspector shall ensure that in addition, the loader is wearing, if necessary additional protective gowns provided for hygienic transportation of meat.

(b) No loader shall be allowed to chew, smoke or eat any substance, food, or take any drink (except plain water) while performing his duties under this Part.

10. No person shall be allowed to stay or travel in the compartment in which meat is kept or to put his personal belongings or any other things in the said compartment during transport.

11. 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.

12. The following detergents may, for the time being, be used in the cleaning of carriers or containers—

- (a) Sodium bicarbonate;
- (b) Sodium carbonate (soda ash);
- (c) Trisodium phosphate;
- (d) Soap;
- (e) Synthetic detergents (wetting agents).

13. The following sanitizing agents in the following maximum concentrations may, for the time being, be used in carriers or containers as a rinsers—

Quaternary ammonium compounds...	50 ppm
Aqueous solutions of iodine.....	50 ppm
Sodium hypochlorite.....	50 ppm

Chloramine T..... 50 ppm

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

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

Part 4-Construction and Utilization of Carriers and Containers

General requirements

1. 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 is of a light colour and easily cleaned and disinfected.

2. The compartment in which the meat is carried shall be dustproof and watertight and its doors and lids shall be fitted so as to be dust and watertight.

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

4. For the transportation of carcass meat, whether in whole, 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 bovine forequarters 35 centimeters; minimum space between rails shall be 60 centimeters;

(b) Shelves or racks— these shall be made from rust and corrosion – resistant material and be easy to dismantle and clean; the lowest shelf or rack shall not be less than 5 centimeters from the floor and there shall be a free space of not less than 5 centimeters between the meat in a fully loaded shelf or rack and the ceiling respectively;

(c) The distance between the shelves or racks and the wall of the carrier shall not be less than 5 centimeters. No carcass meat shall be stacked on top of each other. Other meat shall be transported in accordance with paragraphs 3 and 5.

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

6. 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 centimeters painted along the center line of the vehicle on both sides and the rear and shall be displayed on both sides and the rear end of the truck the legend MEAT in block letters not less than 20 centimeters high on both sides and the rear;

- (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 centimeters 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 centimeters high;
- (d) containers in form or detachable compartments, boxes or other receptacles – the entire container shall be painted white with a red strip width proportionate to the container painted a long center line of the container and the legend “MEAT” displayed in block letters on all the four sides of the container.

7. Other legends in the form of advertising, name of proprietor or other labels may be displayed on the carriers so long as they are placed at a space not less than 60 centimeters away from the word MEAT.

Specific requirements for transport

8. (a) Meat may be transported in non-refrigerated vehicles provided that the transport time does not exceed two hours;
- (b) for every transport period of longer than two hours refrigerated transport is required.

Specific requirements

Transport of less than 50 kilometers or two hours duration

9(a) The meat may be transported in non-insulated vehicles provided that they are with sub-protection on in the in the form of a double roof, the components of which not be less than 4 centimeters apart. Carriers of this type shall be fitted with a roof rotation 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 regulations 1 through 7 of this Such containers shall at all times be protected from direct sunlight and be placed on vehicle in such a fashion that other products carried on the same carrier, can under circumstances contaminate the contents of the container when this is opened.

Transport of less than 200 kilometers or four hours duration

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

Transport of more than 200 kilometers or more than four hours duration

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

SCHEDULE V

REPUBLIC OF SOMALILAND

DECREE NO.....

THE MEAT INSPECTION AND CONTROL ACT,.....[YEAR]

IN EXERCISE of the powers conferred by section 18(1) (e) and (f) of the Meat Inspection and Control Act,.....[Year], the Minister for the time being responsible for Veterinary Services decrees the following Regulations-

THE MEAT INSPECTION AND CONTROL (MEAT WHOLESALE AND RETAILING) REGULATIONS

1. These regulations shall be cited as the Meat Inspection and Control (Meat wholesale and Retailing) Regulations.

2. In these regulations words and phrases therein used have the same meaning assigned to them in the Act except that unless the context otherwise requires—

“**sale**” means sale of meat to a customer for take home or immediate consumption within the facility;

“**wholesaler**” means a person who buys or otherwise obtains meat from a slaughterhouse for wholesale to retailers and “wholesale” shall be construed accordingly;

“**vendor**” means a person who operates a butchery or similar facility for purposes of selling meat on a retail basis to members of the public whether as the owner, hirer or agent of the owner or hirer of the facility.

3. The Director, in consultation with the Ministries for the time being responsible for matters relating to public health and municipal authorities, shall appoint a duly qualified person to be known as Meat Inspector whose duty shall be to—

- (a) inspect meat at wholesale or retail outlets to ensure that meat sold therefrom conforms to the standards of hygiene and safety requirements of this Act;
- (b) immediately report to the Veterinary Inspector in charge of the area where the wholesale or retail facility is situated, and or to the police, as may be appropriate, any violations of this Schedule regarding meat hygiene and safety and the persons reported to hereunder shall expeditiously in so far as circumstances may permit, take the necessary action;
- (c) advise the Veterinary Inspector on the need to condemn any meat the sale or distribution of which is likely to endanger public health; and further advise the Veterinary Inspector on the need of the closure or re-opening of a wholesale or retail outlet; and
- (d) do any other thing that should reasonably be done to enforce the provisions of this Schedule.

4. (a) No person shall operate as vendor under these regulations unless he holds a valid vendor's licence to operate issued in accordance with paragraph (c) of this regulation and, together with his facility, he has been certified by a public health officer, whether of a municipality or a Ministry of Government for the time being responsible for public health, to be hygienically fit to operate as a vendor.

- (b) the vendor shall display in a conspicuous place in his facility, both the licence to operate and the certificate of public hygiene fitness;
- (c) a license to operate under this schedule shall be issued by the municipal authority in whose jurisdiction the vendor intends to operate. On the other hand, the certificate of hygiene fitness shall be issued by a public health officer in charge of the area where the facility is situated;
- (d) if the vendor relocates to an area outside of the jurisdiction under which he was licensed and certified, he shall apply a fresh for license and certification in accordance with the provisions of this Schedule;
- (e) both the license and certificate shall be renewable annually and the provisions of sections 13 and 14 of the Act shall, with necessary modifications, apply to all matters relating to the issuing, renewal, revocation and replacement of license or certificate.
- (f) subject to the provisions of regulation 6(b) of this Schedule, a license and certificate issued under this Schedule may be revoked at any time by the issuing authority, among other reasons, if in the opinion of the issuing authority, hygiene standards of the facility and

staff thereof has deteriorated. The revocation of either the license or certificate shall automatically result to the closure of the facility.

5. Every vendor shall have in his facility—

- (a) a manual saw or a powered hand saw made of stainless steel for cutting meat. The saw shall be kept clean and well disinfected at the end of each business day.

Where it is not possible to have a powered hand saw, the vendor shall have such number of hand-held knives and saw as he may require. He may also have axes for cutting meat. The hand knives, saws and axes shall be of such materials as the Director may approve, be kept clean all the time and shall not be used to cut anything else other than meat;

- (b) a meat display counter specified in regulation 8 of this schedule;
- (c) a meat mincing machine if minced meat is sold;
- (d) chillers and deep freezers if circumstances permit;
- (e) a room where his staff can change clothing and keep their personal items;
- (f) lavatories and hand washing facilities and substances as is provided in Part 5 of Schedule I;
- (g) a first aid kit; and
- (h) such other facilities and equipment as the Director may require.

6. The vendor and all his staff shall at all time his facility is open and operating, wear protective clothing made from easy-to-wash materials. The vendor shall ensure that there is enough supply of such clothing to facilitate change of apparel when circumstances reasonably

require. For the avoidance of any doubt, the provisions of Part 4 of Schedule I as to the apparel and hygiene of workers in a slaughterhouse shall, with necessary modifications, apply to the workers in a facility licensed under this Schedule.

7. (a) The Vendor and his staff shall undergo routine medical checks at such intervals of time as the Director shall determine to ascertain the status of their personal health and hygiene; and the Veterinary Inspector, in consultation with the medical officer who examined them, may effect such remedial measures as he shall deem fit to restore the acceptable health and hygiene standards;

(b) Where the prevailing standards of health and personal hygiene pose, in the opinion of the Veterinary Inspector or Medical officer any danger to the public in general or to the customers of the facility in particular, the Veterinary Inspector shall close the facility by posting conspicuously on the facility the notice "CLOSED ON HEALTH GROUNDS." This notice shall additionally be written in a local language used in the area. However, the Veterinary Inspector shall only close a facility as herein authorized if the vendor has failed to heed to two written warnings of the intended closure by the Veterinary Inspector;

(c) a facility closed down under paragraph (b) of this regulation shall remain closed until otherwise cleared by a Veterinary Inspector to operate again. However, the facility may open without the clearance if a business other than meat vending is to be conducted therein;

(d) in consultation with a public health officer or a Meat Inspector, a Veterinary Inspector may direct that a vendor and his workers, or vendors and their workers in a given area, attend a certified continuing course in hygienic handling of meat. The Minister shall provide modalities for public-private sector participation in such training and the sharing of the costs of training.

8.(a) A vendor shall display his meat for sale in a glass meat-display counter or net-like wire gauze shelves or such other display counters approved by the Director so long as the counter installed sufficiently protects the meat from dust, flies, pests or injurious aerosols;

(b) if circumstances permit, or if the Veterinary Inspector considers it justified by demands of the safety and wholesomeness of the meat being offered to the public for sale, he may order that a display counter must be fitted with temperature regulating equipment and in that event the meat shall be kept cool at a temperature of between 0 and 4 degrees Celsius.

9. No customer is permitted to touch meat which is displayed for sale. A customer shall identify the meat of his preference by description, pointing with finger or by a fork with a sufficiently long handle provided by the vendor or any other means or method other than touching until the meat selected is handed to him upon purchase.

10. Every vendor shall, at the end of 7 days in the case of refrigerated red meat and at the end of four days in the case of white meat, and after one day in the case of un-refrigerated meat, dispose off any

unsold meat by way of incineration unless such meat is processed for commercial or other purposes other than human consumption.

11. The provisions of this Schedule shall, with necessary modification, apply and govern persons selling meat as wholesalers. However, for the avoidance of any doubt—

- (a) a wholesaler as well as his facility shall be licensed and certified hygienically fit respectively as is required under this Schedule before engaging in any meat wholesale;
- (b) no person shall sell as a wholesaler unless his facility has such freezers, chillers and such other equipment the Director shall require for purposes of hygienic and safe storage and distribution of meat; and
- (c) with necessary modifications, the regulations of Schedule IV shall strictly be observed by the wholesaler where he distributes his meat to retailers.

12. A person buying meat as a customer from a retailer or wholesaler shall have the right to—

- (a) be sold the type of meat he has asked for as in beef, mutton, camel meat or poultry unless the same is out of stock or unless the seller has other compelling reason to warrant otherwise. However, this provision shall not compel a seller to sell at all to a person he does not want to sell to;

- (b) demand to be sold a particular part of the carcass or organ thereof on health or medical grounds upon satisfactory proof of the medical ground;
- (c) reject the meat purportedly sold to him upon discovery of any incidence or factor which shows or suggests that the meat is unhygienic or unsafe for human consumption;
- (d) have the meat purchased by him to be wrapped or packaged by the seller in wrappers or materials that will not contaminate the meat or otherwise make it unsafe for human consumption.

For the avoidance of any doubt the use of any traditional wrappers, baskets or wooden receptacles or utensils for purposes of wrapping or carrying meat after purchase is prohibited unless specifically approved by the Director;

- (e) rest assured that any advertisement of the meat by the seller for the attraction of customers shall not turn out to be a misrepresentation thereof or an outright fraud, particularly on the status of its hygiene and safety and that in the event of such misrepresentation or fraud he shall be entitled to a full refund of monies paid in addition to any other legal remedies that may be available;
- (f) report to the police and to licensing authorities any violations of this Schedule by the seller, his workers or agents- in particular those violations relating to hygiene and safety of the meat;

(g) petition the Director in writing, alone or with others, where the customer feels that the licensing authorities have failed or neglected to take any steps against a vendor despite repeated protestations or demands. The Director shall be obligated to respond to such petition within 21 days of its being lodged.

13. Any person who violates any of the provisions of this Schedule commits an offence and shall be liable on conviction to.....

SCHEDULE VI

REPUBLIC OF SOMALILAND.

DECREE NO.....

THE MEAT INSPECTION AND CONTROL ACT,.....[YEAR]

IN EXERCISE of the powers conferred by section

MEAT INSPECTION AND CONTROLL ACT (MEAT PROCESSING)

REGULATIONS 18 (1) (e) of Meat Inspection and Control Act.....[Year], the Minister for the time being responsible for Veterinary Services decrees the following Regulations-

Part I: Preliminaries

Citation

1. These regulations may be cited as the Meat Inspection and Control Act (Meat Processing) Regulations.

Interpretation

2. Words and phrases used in this Schedule have the same meaning assigned to them under the Act.

Part 2: Requirements for Meat Cutting and Processing Equipment and Facilities

Requirements for Meat cutting equipment

3. Operators of Food businesses shall ensure that cutting and processing facilities are constructed so as to avoid contamination of meat, in particular by-:

- (a) availability of appropriate meat cutting and processing equipment;
- (a) allowing constant progress of the operations;
- (b) ensuring separation between the different production batches;

4. They shall have:-

(a) rooms for the separate storage of packaged and exposed meat, unless stored at different times or in such a way that the packaging material and the manner of storage cannot be a source of contamination for the meat;

(b) equipment for washing hands with taps designed to prevent the spread of contamination, for use by staff engaged in handling exposed meat; and

(c) facilities for disinfecting tools with hot water supplied at not less than 82 °C, or an alternative system having an equivalent effect.

5. Operators shall ensure that the processing of meat is at all times organized in such a way as to prevent or minimize contamination. Pursuant to this, operators shall further ensure in particular that:

(a) meat intended for cutting is brought into the workrooms progressively as needed;

(b) during cutting, boning, trimming, slicing, dicing, wrapping and packaging, the meat is maintained at not more than 7 °C, by means of an ambient temperature of not more than 12 °C.

Part 3. Requirements for Meat Processing through Canning

1. Containers for packing processed meat or meat preparations passed as fit for human consumption shall be cleaned thoroughly immediately before filling. The cleaning

shall be done with the container in an inverted position by steam or if necessary with running water of a temperature 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 after cleaning.

2. The closure of hermetically sealed containers shall be perfectly done and nothing less than perfect is acceptable.

3. The containers shall be thoroughly cleaned from outside immediately after closing.

4. Heat processing shall follow promptly after cleaning;

5. Careful inspection shall be made under the supervision of the Veterinary Inspector of the containers by competent employees of the facility immediately after closing and containers which are defectively filled or closed or those showing inadequate vacuum shall not be processed until the defect has been corrected.

6. The containers shall again be inspected by employees of the facility 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 products 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 a Veterinary Inspector 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 or 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 pressure and 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 content therein; 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 as is provided in this Schedule. The code used and its meaning shall be on record in the office of the Veterinary Inspector 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 if relied on for preservation.

11. Lots of canned meat shall be identified during their handling in preparation for heat processing by tagging their baskets, cages or cans with tags which should not 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 at least representative samples of the meat that was processed and canned. The incubation shall consist of holding the samples for at least 14 days at 37 degrees centigrade or until such time that the canned meat has been unconditionally accepted by the importing country. However -

(a) the extent to which incubation tests shall be required depends on conditions such as the record of the export meat processing facility in conducting canning operations, the extent of the inspection in connection 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 Veterinary Inspector in determining the extent of incubation testing at a particular export slaughterhouse;

(b) in the event of failure by an export meat processing facility to provide suitable facilities for incubation of test samples, the Veterinary Inspector may require holding of the entire lot under such conditions and for such period of time as may, in his discretion, be necessary to establish the stability of the product.

13. Facilities shall be maintained by the operator for the bacteriological examination of such number of incubated or non- incubated cans as shall be determined by the Veterinary Inspector.

Part 4 - Marking and Labeling of Meat Containers, Wrappings or Packages

1. The provisions of **Part 8.11 of Schedule I** shall, with necessary modifications, apply to the marking and labeling of meat containers, wrappings or packages of meat processed pursuant to this Schedule excepting that-

(a) Raw meat used for canning or processing under this schedule shall be sourced only from slaughterhouses licensed under this Act and must be accompanied by the necessary health marking, certificates and other

documentation required by the Act as to the hygiene and safety of the meat for human consumption;

(b) For the health marking of the canned products, a seal shall be affixed on any container or wrapper carrying the identification number of the processing facility;

(c) The health mark shall include the registration numbers of the slaughterhouse from where the meat originated and that of the Veterinary Inspector who approved the packaging.

SCHEDULE VII

REPUBLIC OF SOMALIALND.

DECREE NO.....

THE MEAT INSPECTION AND CONTROL ACT,.....[YEAR]

IN EXERCISE of powers conferred by section 13(1) (j) of the Meat Inspection and Control Act,.....[Year], the Minister for the time being responsible for Veterinary Services decrees the following regulations:-

THE MEAT INSPECTION AND CONTROL (IMPORT OF MEAT) REGULATIONS

1. These regulations may be cited as the Meat Inspection and Control (Import of Meat) Regulations.

2. In these regulations, words and phrases therein used have the same meaning assigned to them under this Act;

3. No person shall import any meat into the country unless the importation is-

- (a) authorized by a permit issued by the Director; or
- (b) for a prescribed purpose.

4. An application for import of meat shall be made to the Director or to an officer duly authorized by the Director in writing to that effect.

5. The application shall be in a prescribed form and shall be accompanied by a fee specified by the Director in a decree notice.

6. Upon receipt of the application, the Director shall process the same within 7 days from the date of application and shall inform the applicant of his decision in writing. If the applicant has fulfilled all the requirements of importing meat, the Director shall issue him with a permit in a prescribed form.

7. If the Director refuses to grant a permit, he shall inform the applicant in a manner required by regulation 6 and shall state reasons for refusal.

8. Any person aggrieved by the decision of the Director issued under regulation 6 shall make an appeal to the Minister within 7 days from the date of notice of the decision and the Minister's decision thereon shall be final.

9. The Director may, in public interest, suspend or withdraw any permit issued under these regulations or may impose any new additional conditions to a permit issued as foresaid.

10. Any person who gives in his application any information, which he knows to be false in any material particular, commits an offence and shall be liable on conviction to

11. An import permit—

(a) must be obtained first by the importer before the arrival of the consignment of the meat at the point of entry in the Country.

Any meat that arrives before a permit is obtained shall be detained at the port of entry until a permit is obtained;

(b) shall be valid for one consignment only unless the permit otherwise allows;

(c) may only be issued in respect of meat imported from a place approved by the Director.

12. Meat in respect of which import permit has been issued—

(a) may only be imported into the country through the place of entry specified in the permit;

(b) must be introduced within the period specified in the permit;

(c) must only be off-loaded at the place of entry if all the conditions specified in the permit have been performed;

(d) must be stored in a manner and such facility as may be determined by the Director until the veterinary

procedures or other acts specified in this Schedule or permit have been performed; and

- (e) must be available for inspection, sampling and testing by the Veterinary Inspector before being taken away by the importer.

13. In particular, imported meat while still awaiting inspection or any other clearance requirement, must be stored in cold storage in such a way as to ensure—

- (a) no soiling, contamination or deterioration; or
- (b) no contamination of other products in cold storage.

14. The Veterinary Inspector or any other officer permitted by any written law to deal with matters relating to meat importation shall enforce sufficient security to ensure that the consignment or part thereof is not removed before final release authorization and that all documents are in place and are genuine.

The documents shall be in the hands of the owner of the cold storage until officially authorized by the relevant officer to release the same to the importer.

15. Veterinary procedures to be performed by the Veterinary Inspector while the meat is still in cold storage shall include—

- (a) appropriate inspection of the meat to determine whether or not it is safe for human consumption and if not to condemn it and order it destroyed as provided in this Act;
- (b) confirmation of a positive link between the meat and the import permit as well as all other documents pertaining to the certification and inspection of the meat in the country of origin;

- (c) examination of the maintenance of the temperature of the meat during transportation from the country of origin;
- (d) confirmation that no soiling, contamination or deterioration of the meat in any way took place during transportation prior to storage;
- (e) removal of samples for examination;
- (f) examination of test results pertaining to samples taken from the consignment;
- (g) conducting any other action necessary to ensure that the meat poses no threat of transmitting a contagious animal disease in the country.

16. If the Director has knowledge of any meat being imported contrary to the provisions of these regulations or an import permit, he may direct that the meat or any portion thereof shall not be off-loaded or that it may be offloaded subject to such conditions as he may necessarily specify.

17. Any person who contravenes the provisions of these Regulations commits an offence and shall be liable on conviction to.....

SCHEDULE VIII

REPUBLIC OF SOMALILAND.

DECREE NO.....

THE MEAT INSPECTION AND CONTROL ACT,.....[YEAR]

IN EXERCISE of the powers conferred by section 18(1)(n) of the Meat Inspection and Control Act,.....[Year], the Minister for the time being responsible for Veterinary Services decrees the following Regulations-

**THE MEAT INSPECTION AND CONTROL (INSPECTION FEES)
REGULATIONS**

1. These Regulations may be cited as the Meat Inspection and Control (Inspection Fees) regulations.

2. In these regulations, words and phrases used therein have the same meaning assigned to them under this Act.

3. Unless waived or varied by the Minister for whatever reason, there shall be paid to the Government in respect of inspection of animals slaughtered and inspected in any slaughterhouse for the purpose of export or local consumption as provided in this Act, an inspection fee at the following rates per animal—

Shs. Cts

- 1. Cattle.....
- 2. Sheep.....
- 3. Goat.....
- 4. Poultry.....
- 5. Camels.....

4. The inspection fee shall be, paid to the Veterinary Inspector in cash at the time of inspection unless payment by any other means and the arrangements thereof have been made and agreed upon as circumstances may require.

5. Unless payment of interest has been dispensed with under *Sharia Law* or a directive of the Minister, failure to pay the fee herein

stipulated shall attract an interest at a rate determined by the Minister from time to time.

**SCHEDULE X
REPUBLIC OF SOMALILAND.**

LEGAL NOTICE NO.....

THE MEAT INSPECTION AND CONTROL ACT,..... [YEAR]

IN EXERCISE of the powers conferred by section 18(1)(m) of the Meat Inspection and Control Act,.....[Year], the Minister for the time being responsible for Veterinary Services by decree prescribes the following Forms-

PRESCRIBED FORMS

FORM MICA/.....

**APPLICATION FOR SLAUGHTERHOUSE LICENCE/RENEWAL/
REPLACEMENT GENERALLY**

1. DETAILS OF APPLICANT (OPERATOR)

Name of the Applicant (Operator).....

Postal/Other Address of Operator

2. I hereby apply for issue/renewal/replacement of license (specify). If application is for Replacement state the reason for that (attach evidence, if any, to support reason for seeking replacement).....

.....

.....

.....

.....

.....

3. DETAILS OF SLAUGHTERHOUSE, etc.

Name and category/level of slaughterhouse/facility (Name and category/level of slaughterhouse/facility (specify export or local or village)

.....

Postal/ other Address of Slaughterhouse:

.....

Physical Address of Slaughterhouse (including town/ District, and village

.....

.....

Previous registration and license number (if any)

.....

Type of animal to be processed in slaughterhouse: Cattle, sheep and goats, poultry or other (specify)

.....

Average weekly throughput:

.....

Usual time and duration of slaughter

.....

4. ENVIRONMENT, STAFF, ETC

Nature of structures/physical/ environmental in the neighborhood of intended slaughter.....

.....

.....

.....

Source of water and estimated volume thereof at optimal level (in liters).

State if there are any water storage

facilities.....

.....

.....

Number of optimal staff, their sex, level of training and general education.....

.....

.....

5. Additional information by applicant (if any)

.....

.....

I, the undersigned, hereby state that the information I have stated here above is true to the best of my recollection. I also understand that it is an

offence under the Meat Inspection and Control Act,.....[Year] to knowingly give false information in making this application. *

Signature of Applicant: Date.....

Place:.....

(*attach professionally certified drawings/sketches of slaughterhouse/alterations, if any).

REPUBLIC OF SOMALILAND

MEAT INSPECTION AND CONTROL ACT

MICA/LICENCE NO......
.....

LICENCE TO OPERATE A SLAUGHTERHOUSE, ETC. (First issue/Renewal/Replacement)*

THIS LICENSE TO OPERATE A SLAUGHTERHOUSE is issued as (first issue/renewal/replacement)*to..... (Name of Applicant) to operate [Name of slaughterhouse] whose particulars are described herebelow pursuant to Section 11(5) of the Meat Inspection and Control Act... [Year of the Act].

Name of type of slaughterhouse:
.....

Description of slaughterhouse:
.....

Category/level of slaughterhouse:
.....

Name of operator:

Physical address of slaughterhouse
.....

Special conditions under which the [type of slaughterhouse] may
operate:.....
.....
.....

..... This License is
valid until [D/M/Y] and must be displayed in
the above mentioned slaughterhouse at all times.

Signature of issuing authority.....
Date.....

Official Stamp.....

REPUBLIC OF SOMALILAND
MEAT INSPECTION AND CONTROL ACT
FORM MICA. NO.....

**APPLICATION FOR RELOCATION OF
SLAUGHTERHOUSE/FACILITY**

1. NATURE OF APPLICATION

I hereby apply for the relocation of slaughterhouse

from.....

(current location) to..... (new location)

.....

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

DESCRIPTION OF SLAUGHTERHOUSE

Name and registration number of the slaughterhouse:

.....

Description of the slaughterhouse/facility:

.....

Licence/Registration Number:

.....

3. DETAILS OF RELOCATION (if applicable)

Description of new location and reasons for relocation*.....

.....

Signature of applicant Date:

(*Attach map of the new area showing the new location of slaughterhouse in relation to existing human activities and any notable structures in the neighbourhood).

REPUBLIC OF SOMALILAND

MINISTRY OF LIVESTOCK FORM/MICA

**APPLICATION FOR ALTERATIONS OR ADDITIONS TO
SLAUGHTERHOUSE PREMISES**

1. NATURE OF APPLICATIONS

I hereby apply for permission to make alterations/additions to the premises mentioned below and whose details are attached.

2. DESCRIPTION OF PREMISES

Name of the premises

...

Description of the
premises.....

Registration number of slaughterhouse

.....

Licence number of operator:

.....

Postal/Other Address of premises:

.....

Physical address of slaughterhouse (including District and village):

.....

.....

....

3. DETAILS OF OPERATOR/OWNER

Name of owner/operator:

.....

Postal/Other address of Applicant:

.....

Physical address of applicant*:
.....

Signature of applicant: Date:

(*Attach drawings/plans of alteration and map of area showing the premises and their new relation to neighboring buildings, settlements or human activities).

REPUBLIC OF SOMALILAND
MINISTRY OF LIVESTOCK EXPORT FORM MICA No

Certificate of Veterinary Inspection for Animals/ Animal Products.

I the undersigned declare that according to the veterinary laws and regulations of the Republic of Somaliland, I have today examined the under-mentioned animals/animal products and certify that they show no signs of infectious diseases and are in good condition and that there are no reports of notifiable diseases in the area/area of origin of the animals/animal products.

Inspection point.....**Region**.....

Trade
.....

Origin of animals.....

By.....

Previous certificate numbers(if any)
.....

Proceeding to.....

By.....

Live animal (no)	Animal products (species, quantity)
Cattle	Skin
Sheep	Hides
Goats	Meat
Camels	Blood
Other	Other

Use supplementary sheet if animals are individually identified e.g tagged.

Remarks.....

.....

Name of Veterinary Inspector Officer.....

Signature.....

Fees collected SL/Sh.....

Date of inspection..... Validity of
certificate.....

Original – White – to be given to owner.

Duplicate- Blue- to be sent to the Regional Coordinator of Livestock.

Triplicate- Pink- to remain in book.

REPUBLIC OF SOMALILAND

**MEAT INSPECTION AND CONTROL ACT
FORM MICA NO.....**

The Meat Inspection and Control Act (Certificate of Meat Transport)

Form for Certificate of Meat transport: Issued pursuant to Regulation 10(1) of the Meat Transport Regulations under Schedule IV-

Permission is hereby granted to transport meat described below-

.....
.....
.....

from.....
.....

to.....
.....

Owner of the
meat.....of.....

No. of carrier's
permit.....

Registration No. of the
carrier.....

Name of the person responsible for consigning the
meat.....
.....

Name of the
driver.....

Names of the
attendants.....

Date and time of
departure.....

*Official stamp.....Veterinary/Meat
Inspector.....*

Conditions;

- (i) Not transferable
- (ii) To be used for one consignment only
- (iii) To be retained by the consignee