

## STRUCTURAL REQUIREMENTS FOR HIGH THROUGHPUT POULTRY ABATTOIRS - POULTRY REGULATIONS (R153 OF 2006)

### 1. Premises: PART II A & B

- fenced to control access of people and animals Reg 6(b)
- separate gates for clean and dirty functions Reg 6(b)
- designed to separate clean and dirty areas and functions Reg 6(c) & 10(a)
- be dust and mud free Reg 9(1)
- storm water drainage Reg 9(2)
- enclosed drainage system for disposal of effluent and sewerage Reg 9(3)
- loading/offloading areas - roofed, paved, drained and curbed Reg 9(4)
- areas where waste/refuse kept prior to removal curbed/drained Reg 18(5)

### 2. Offloading facilities: PART II A & B

- roofed Reg 6(d)
- ventilated Reg 19
- lay-out/area sufficient for vehicles Reg 19(a)
- area for washing/sanitizing vehicles after offloading - paved/drained/curbed Reg 6(e)

### 3. Holding area/facilities: PART II A & B

- sufficient to hold birds in crates prior to slaughter Reg 19(b)
- roofed Reg 6(d)
- ventilated Reg 19

### 4. Plant: PART II A, B, C (1 – 5)

- designed to separate clean/dirty areas/functions Reg 6(b) & 10(a)
- designed to prevent cross flow between above-mentioned areas/functions Reg 10(b)
- rooms in clean/dirty areas/functions interconnected by hatches only Reg 6(f)

#### - stunning/bleeding:

- physically separated from other working areas Reg 6(g)
- facilities to be provided for stunning:
  - hand lines – manual electrical stunning apparatus
  - mechanical lines conveying birds through electrified water bath Reg 20(1)
- facilities for bleeding:
  - bleeding cones for hand lines
  - bleeding tunnels for mechanical lines Reg 20(2)

- **scalding/defeathering/heads and feet removal/meat inspection:** Reg 6(h)(i)
  - separate rooms interconnected by a hatch Reg 6(h)
  - equipped with facilities/equipment as may be required Reg 21(1&2)
  - if feathers are removed dry:
    - separate/additional room
    - ventilated/isolated
    - equipped to receive/handle feathers Reg 6(h)(iii) & 21(3)
  - separate/additional rooms for recovery/storage of wax if required Reg 6(h)(iv)
  - separate/additional rooms for collecting/storage of feathers prior to removal Reg 6(h)(ii)
  
- **evisceration:**
  - separate room interconnected with hatch Reg 6(h)
  - in hanging position Reg 23 (1)
  - hand/mechanical evisceration facilities/equipment to be provided Reg 23(3&4)
  
- **rough offal:**
  - separate room interconnected with hatch Reg 6(h)
  - handled/washed/packed/chilled/loaded Reg 6(h)(vi)
  
- **recovery:**
  - separate room interconnected with hatch Reg 6(h)
  - equipped with handwash-basin/sterilizer/equipment for cutting/recovery of portions/equipment to handle/hold condemned/inedible material Reg 24
  
- **condemned material:**
  - separate room interconnected with hatch Reg 6(h)
  - not required if condemnments are removed on continuous basis or if designated chiller is available Reg 6(h)(viii)
  - equipped with separate wash facilities for hands/boots/aprons Reg 6(h)(ix)
  - above-mentioned facilities directly connected to condemned room/area Reg 6(h)(ix)
  
- **portioning:**
  - separate room interconnected with hatch Reg 6(h)
  - portioning/cutting/wrapping of carcasses/red offal Reg 6(h)(x)
  
- **wrapping:**
  - separate room interconnected with hatch Reg 6(h)
  - wrapped meat is packed Reg 6(h)(xii)
  
- **chilling/freezing:**
  - separate/sufficient for daily throughput
  - separate for chilled/frozen carcasses/poultry meat products Reg 6(i)(i)
  - separate for chilled/frozen rough offal if required Reg 6(i)(ii)
  
- **store room/facilities for:**
  - in-contact wrapping material (plastic, ect) Reg 6(h)(xi)
  - packaging material (cartons) Reg 6(h)(xiii)
  - cleaning equipment Reg 6(h)(xiv)
  - items needed in daily slaughtering process Reg 6(n)
  - bulk storage of cleaning equipment/chemicals Reg 6(q)
  - separate bulk storage for wrapping and packaging material Reg 6(r)

- storage of cleaned crates/directly connected to areas where crates are needed Reg 6(s)
- separate rooms for above-mentioned items and interconnected with hatch where applicable Reg 6(h)

**- personnel entrances:**

- for clean areas
- designed as ante-chamber
- hand washbasins/soap dispensers/hand drying facilities/refuse containers/washing facilities for boots/aprons and hooks for aprons Reg 6(j)
- ante-chambers need not be provided at entrances to other areas but hand-/bootwashing facilities may be provided if permitted by PEO Reg 6(j)
- selfclosing doors Reg 11(g)

**- ablution facilities:**

- clean/dirty areas Reg 6(k)
- meat inspection personnel Reg 6(m)
- include change rooms/shower/toilet/handwash facilities
- toilets/urinals to be separate/not an integral part of change room Reg 13(1)
- not have direct access into rooms/ areas where meat is handled Reg 13(3)

**- dining facilities:**

- separate for clean/dirty areas Reg 6(l)

**- office-accomodation/facilities:**

- meat inspection personnel Reg 6(m)
- separate from bleeding/dressing areas Reg 6(o)

**- dispatch areas:**

- provisions for sorting/dispatching meat/red offal
- equipped with doors for dispatch
- doors must be so designed that it only open after vehicle has docked Reg 6(h)(xv)
- facilities for clearing/sanitizing vehicles transporting meat Reg 6(t)

**5. Interior finishings/surfaces: PART II B (1)**

- room sizes not compromise hygiene Reg 11(a)
- floor/stairways smooth/impervious/resistant to wear/corrosion/non-slippery/free of cracks/open joints Reg 11(b)(i)(ii)
- drainage channels clean to dirty/sloped 1:60 to drainage points/smooth/impervious/washable/covered/solid traps Reg 11(c)
- walls/partitions/pillars smooth/impervious/washable/light coloured/rounded at floor to wall/wall to wall/min. radius 50 mm/rounded off if not ceiling height Reg 11(d)
- interior roof structures/ceiling smooth/impervious/light coloured/washable Reg 11(e)
- doors/door frames smooth/impervious/vermin proof/light coloured/corrosion resistant Reg 11(f)
- hatches self closing/inclined bottom edge/slope to dirty side Reg 11(h)
- chutes smooth/light coloured/corrosion resistant/open 300 mm above floor/sanitizable/separate for inedible/condemned material Reg 11(i)
- windows glazed/frames light coloured/corrosion resistant/fitted with fly screens/sills sloped 45°/not openable between clean/dirty areas Reg 11(j)
- working areas well ventilated/lighted Reg 11(k)

- light fittings splinter protection/covers Reg 11(l)
- electrical fittings waterproof Reg 11(m)
- wall mounted equipment/structures/fittings at least 50 mm clearance Reg 11(n)
- equipment corrosion resistant/non toxic/smooth/impervious/free of cracks/holes/sharp corners/sanitizable Reg 12(1)
- sterilizers within 3 m from workstation/adjacent to hand wash-basins/corrosion resistant/have inlet, overflow, outlet/drain directly into enclosed drainage system Reg 14(1)
- hand wash-basins within 3 m from workstations/corrosion resistant/taps not hand/elbow operated/have inlet, overflow, outlet/drain directly into enclosed drainage system/fitted with dispenser for liquid soap Reg 15(1)
- apron-on wash-cabinets prevent splashing/drain directly into enclosed drainage system Reg 16
- water points provide for hot/cold water/hose reels Reg 17