



STRUCTURAL REQUIREMENTS FOR HIGH THROUGHPUT RED MEAT ABATTOIRS - RED MEAT REGULATIONS (R1072 OF 2004)

- 1. Premises: PART II A & B (1 & 2)**
 - fenced to control access of people and animals Reg 6(c)
 - separate gates for clean and dirty functions Reg 6(c)
 - designed to separate clean and dirty areas and functions Reg 6(b) & 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 (1 & 2)**
 - offloading ramps at different levels Reg 6(d)
 - guide rails Reg 19(d)
 - permanent non-slippery floors sloped at not more than 20° Reg 19(e)
 - artificial lighting for offloading at night Reg 19(g)
 - free from sharp protruding edges or other features that may cause injury Reg 19(f)
 - curbed, paved, drained facilities for washing and sanitizing vehicles Reg 6(e)

- 3. Lairages: PART II A & B (1 & 2)**
 - restraining facilities (individual examination of animals) Reg 6(f)(ii)
 - not situated closer than 6 m or higher than the abattoir Reg 20(a)
 - constructed of cleanable, non-absorbent and durable material Reg 20(b)
 - height/width for lairages/passages at least 1,8 m - cattle; 1 m - sheep/goat/pigs Reg 20(d) & 23(c)
 - floors for lairages/passages be permanent, curbed and drained Reg 20(e) & 23(a)
 - floors and drain covers be non-slippery Reg 20(f)
 - fitted with gates, 800 mm – sheep/goats/calves/pigs and 1800 mm - cattle Reg 20(g)
 - roofed for pigs/sheep Reg 20(h)
 - cold water sprayers for pigs Reg 20(i)
 - water troughs 900 mm - cattle; 300 mm – sheep/goats/pigs (nipples) Reg 20(j)
 - well drained manure slab (not necessary if removed directly into vehicle) Reg 20(k)
 - wash points, hoses and reels Reg 20(l)
 - isolation pen with solid walls, gate/separate drainage Reg 6(f)(iii) & 20 (m)
 - store room for on-site storage of fodder (in case of feeding) Reg 21(c)
 - permanent notices indicating lairage capacities per specie Reg 22(2)

4. Plant: PART II A, B (1 & 2), C (1 – 5)

- designed to separate clean/dirty areas/functions Reg 6(b) & 10(a)
- crush/race connecting lairages and restraining areas Reg 6(g)
- crush/race have max. inner width - 0.9m, solid sides, impair visibility of stunning box Reg 24
- separate entrances/facilities for restraining/stunning of cattle/sheep/pigs Reg 6(i)
- separate entrances for emergency slaughter Reg 6(j)

- **room for restraining/stunning/shackling/bleeding:** Reg 6(h)
 - stunning box for cattle/restraining pen for sheep/goats/pigs Reg 25(1)(a)(b)
 - dry landing area Reg 6(k)
 - bleeding rail leading to bleeding area/return rail for bleeding chains Reg 6(l)
 - minimum clearance for rails (from rail to floor):
 - cattle - 4,8m (crawl beam); 4,4m (fixed rail) Reg 25(6)(a)
 - sheep - 2,3m Reg 25(6)(b)

- **room for dressing:**
 - separate from bleeding room Reg 6(m)
 - dressing rail separate from bleeding rail Reg 6(m)
 - minimum clearance for rails (from rail to floor):
 - cattle – 3,4m Reg 26(1)(a)
 - sheep - 2,2m Reg 26(1)(b)
 - equipment/dressing rail at least 1000mm from walls Reg 26(2)
 - rails with hooks fixed to a wall at least 400 mm clearance Reg 26(3)
 - rails at least 700 mm from columns/pillars/sides of doorways Reg 26(4)
 - separate room for dehairing/de-clawing/pre-evisceration wash of pigs Reg 6(n) & 26(6)

- rooms for **hides/skins/heads/feet/paunches/intestines:**
 - adjacent to dressing room/interconnected by closable hatch Reg 6(q)(i)
 - have exterior doors for removal of products Reg 6(q)(ii)
 - separate and equipped to:
 - handle/hold hides/skins/hair/inedible material Reg 6(o)(i)
 - handle/hold skin-on heads and feet Reg 6(o)(ii)
 - empty/wash/keep paunches/intestines Reg 6(p)

- **chillers:**
 - daily throughput of carcasses/red offal Reg 6(r)(i) & 28(1)
 - above not applicable if red offal is dispatched on a continuous basis and on a separate route (within 4 hrs after evisceration)
 - for washed rough offal Reg 6(r)(ii)
 - above not applicable if rough offal dispatched on continuous basis (within 4 hrs after evisceration)
 - minimum clearance for rails:
 - from the walls, 1000 mm Reg 28(2)(a)
 - between rails 900 mm Reg 28(2)(a)
 - sheep/goats/pigs hung separately 330 mm from walls & between rails Reg 28(2)(b)
 - minimum spacing of 660 mm be provided per unit per length of rail Reg 28(3)
 - thermometer to indicate and monitor temperatures Reg 39(2)

- **freezer** to treat provisionally passed carcasses Reg 6(s)

- **detain** rooms that are separate, equipped and secure:
 - to handle/keep detained carcasses/portions/organs Reg 6(t)(i)
 - to keep condemned carcasses/material prior to removal Reg 6(t)(ii)
 - above-mentioned room not required if:
 - daily throughput is less than 100 units Reg 6(t)(ii)
 - material is removed on continuous basis during slaughter Reg 6(t)(ii)
 - a dedicated chiller is available Reg 6(t)(ii)
 - with facilities for hand wash/boot wash/apron wash and directly connected to the room mentioned in Reg 6(t)(ii) for those who handle such condemned material Reg 6(t)(iii)

- **storerooms:**
 - for items used daily during slaughtering Reg 6(z)
 - for cleaning equipment and chemicals Reg. 6(cc)

- rooms and facilities for **sterilization** of movable equipment Reg 6(bb)

- **personnel entrances** be provided:
 - separate for clean and dirty areas
 - designed as an ante-chamber
 - with self closing doors, hand wash-basins, soap dispensers, hand drying facilities, boot wash, apron wash, hooks, refuse container Reg 6(v) & 11(g)

- **ablution facilities** be provided:
 - separate for clean and dirty areas Reg 6(w)
 - for meat inspection personnel Reg 6(y)
 - include change rooms/showers/toilets/hand wash facilities Reg 6(w)
 - toilets/urinals in separate rooms/ separate entrances from/to change rooms Reg 13(1)
 - change rooms/toilets not direct access to meat processing areas Reg 13(3)

- **dinning room/facilities** be provided:
 - for clean and dirty areas Reg 6(x)
 - for meat inspection personnel Reg 6(y)

- **office facilities/accommodation:**
 - separate from bleeding/dressing areas Reg 6(aa)
 - provided for meat inspection personnel Reg 6(y)

- **dispatch areas** be provided:
 - to quarter/sort/mark carcasses/red offal
 - equipped with door for dispatch
 - docking bay Reg 6(u)
 - facilities for sanitizing meat transporting vehicles Reg 6(gg)

- 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