

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

1. remises: PART II A & B

- fenced to control access of people and animals Reg 5(b)
- separate gates for clean and dirty functions Reg 5(b)
- designed to separate clean and dirty areas and functions Reg 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 5(c)
- ventilated Reg 19
- lay-out/area sufficient for vehicles Reg 19(a)
- area for washing/sanitizing vehicles after offloading - paved/drained/curbed Reg 5(d)

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

- sufficient to hold birds in crates prior to slaughter Reg 19(b)
- roofed Reg 5(c)
- ventilated Reg 19

4. Plant: PART II A, B, C (1 – 5)

- designed to separate clean/dirty areas/functions Reg 10(a)
- designed to prevent cross flow between above-mentioned areas/functions Reg 10(b)

- **rooms** provided for the following:

- **stunning/bleeding/scalding/head & feet removal/rough offal dispatch/meat inspection:**

- more than 100 units separate rooms Reg 5(e)
- above-mentioned rooms interconnected with hatch Reg 5(e)
- facilities 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
 - equipped with facilities/equipment for scalding/defeathering
 - if feathers removed dry:
 - separate/additional room
 - ventilated/isolated
 - equipped to receive/handle feathers
 - facilities for storage of feathers/inedible material prior to removal
 - above-mentioned not needed if removed on continuous basis
- Reg 20(2)
Reg 21(1&2)
- evisceration:**
- separate/equipped/interconnected with hatch
 - in hanging position
 - hand/mechanical evisceration facilities/equipment to be provided
 - area in room where recovery can be done
- Reg 5(e)
Reg 23 (1)
Reg 23(3&4)
Reg 5(e)(ii)
- rough offal:**
- more than 100 units per day require separate rooms
 - separate/interconnected with hatch
 - may be handled in separate area in evisceration room
 - handle/wash/pack/chill/load
- Reg 5(e)
Reg 5(e)(iv)
Reg 5(e)(iv)
- portioning/wrapping:**
- separate/interconnected with hatch
 - portioning/cutting/wrapping/packaging/chilling of carcasses/red offal
- Reg 5(e)
Reg 5(e)(iii)
- condemned material:**
- holding/storage facility
 - not required if condemnments are removed on continuous basis
- Reg 5(f)
Reg 5(f)
- chilling/freezing:**
- separate/sufficient for daily throughput
 - separate for chilled/frozen carcasses/poultry meat products
 - separate for chilled/frozen rough offal if required
- Reg 5(g)(i)
Reg 5(g)(ii)
- store room/facilities for:**
- items needed in daily slaughtering process
 - storage of cleaning equipment/materials
 - cleaning/sterilization of fixed/movable equipment
 - sterilization/storage of cleaned crates
- Reg 5(k)
Reg 5(m)(i)
Reg 5(m)(ii)
Reg 5(m)(iii)
- 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
 - ante-chambers need not be provided at entrances to other areas but hand-/bootwashing facilities may be provided if permitted by PEO
 - selfclosing doors
- Reg 5(h)
Reg 5(h)
Reg 11(g)

- **ablution facilities:** (separate facilities not required for clean & dirty areas)
 - clean/dirty areas Reg 5(i)
 - include change rooms/shower/toilet/handwash facilities Reg 5(i)
 - 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)

- **dinning facilities:** (separate facilities not required for clean & dirty areas)
 - with tables and chairs or benches Reg 5(j)

- **office-accomodation/facilities:**
 - if needed by owner Reg 5(l)
 - separate from bleeding/dressing areas Reg 5(l)

- **dispatch areas:**
 - provisions for sorting/dispatching meat/red offal
 - equipped with doors for dispatch
 - facilities for clearing/sanitizing vehicles transporting meat

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 plashing/drain directly into enclosed drainage system Reg 16
- water points provide for hot/cold water/hose reels Reg 17