



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

1. Premises: PART II A & B (1 & 2)

- fenced Reg 5(b)
- gate to control access of people and animals Reg 5(b)
- designed to separate clean/dirty areas/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/draind Reg 18(5)

2. Offloading facilities: PART II A & B (1 & 2)

- offloading ramps at different levels Reg 5(c)
- 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 5(d)

3. Lairages: PART II A & B (1 & 2)

- 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)
- 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 10(a)
- crush/race connecting lairages and restraining areas Reg 5(g)
- crush/race have max. inner width - 0.9m, solid sides, impair visibility of stunning box Reg 24
- separate entrances for emergency slaughter Reg 5(h)
- separate entrances/facilities for restraining/stunning of cattle/sheep/goats/pigs Reg 5(i)

- facilities for **restraining** Reg 5(i)
 - stunning box for cattle Reg 25(1)(a)
 - restraining pen for sheep/goats/pigs Reg 25(1)(b)

- area for stunning
 - separate from bleeding/dressing areas
 - roofed
 - adjacent to bleeding area Reg 5(f)

- areas for landing/**shackling/bleeding**
 - landing area Reg 5(l)
 - above not applicable if eight units or less are slaughtered per day Reg 5(l)
 - separate from dressing area Reg 5(l)
 - facilities for shackling animals Reg 5(j)
 - provisions to bleed animals in hanging position Reg 5(j) & 25(1)(4)
 - 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 landing/shackling/bleeding area Reg 5(l)
 - dressing rail Reg 5(k)
 - 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 26(6)

- room for **hides/skins/heads/feet/paunches/intestines**:
 - hides/skin/head/feet rooms not required if removed on continuous basis Reg 5(n)
 - adjacent to dressing room/interconnected by closable hatch/door/walkway Reg 5(p)(i)
 - have exterior doors for removal of products Reg 5(p)(ii)
 - separate and equipped to:
 - handle/hold hides/skins/hair/inedible material Reg 5(n)
 - handle/hold skin-on heads and feet Reg 5(n)
 - empty/wash/keep paunches/intestines Reg 5(o)

- **chillers**:
 - daily throughput of carcasses/red offal Reg 5(q)(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 5(q)(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 5(r)
- area for **detained** carcasses/portions/organs:
- side rail or hooks Reg 5(m)
 - rails with hooks fixed to a wall at least 400 mm clearance Reg 26(3)
- **storerooms/facility for:**
- items used daily during slaughtering Reg 5(w)
 - cleaning equipment and materials Reg. 5(y)(i)
 - cleaning/**sterilization** of movable equipment Reg 5(y)(ii)
- **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 5(t) & 11(g)
- **ablution facilities:** (separate facilities not required for clean & dirty areas)
- for workers Reg 5(u)
 - include change rooms/showers/toilets/hand wash facilities Reg 5(u)
 - 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:** (separate facilities not required for clean & dirty areas)
- with tables and chairs or benches Reg 5(v)
- **office facilities/accommodation:**
- if required by owner
 - separate from bleeding/dressing areas Reg 5(x)
- **dispatch areas** be provided:
- to quarter/sort/mark carcasses/red offal
 - equipped with door for dispatch Reg 5(s)
 - facilities for sanitizing meat transporting vehicles Reg 5(z)
- 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