



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

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

- designed to allow for future upgrading of facility Reg 4(k)
- fenced Reg 4(b)
- gate - to control access of people and animals Reg 4(b)
- designed to separate clean and dirty areas and functions Reg 10(a)
- designed to prevent cross flow between clean/dirty areas Reg 10(b)
- 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 4(c)
- ventilated Reg 19
- lay-out/area sufficient for vehicles Reg 19(a)
- area for washing/sanitizing vehicles after offloading - paved/drained/curbed

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

- sufficient to hold birds in crates prior to slaughter Reg 19(b)
- roofed Reg 4(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)
- a room must be provided:
  - stunning/bleeding may take place outside if area is roofed
  - where stunning/bleeding/scalding/head & feet removal/evisceration/rough offal handling/recovery/dispatch/meat inspection can be done Reg 4(d)
  - equipped with dressing line Reg 4(d)
  - facilities for stunning:
    - hand lines – manual/electrical stunning apparatus Reg 20(1)

- facilities for bleeding:
  - bleeding cones for hand lines Reg 20(2)
- equipped with facilities/equipment for scalding/defeathering Reg 21(1&2)
- if feathers removed dry:
  - separate/additional room
  - ventilated/isolated
  - equipped to receive/handle feathers Reg 21(3)
- facilities for storage of feathers/inedible material prior to removal
- above-mentioned not needed if removed on continuous basis
- evisceration in hanging position Reg 23 (1)
- hand evisceration facilities/equipment provided Reg 23(3&4)
- doors where:
  - birds enter abattoir Reg 4(f)(i)
  - carcasses/red offal is dispatched Reg 4(f)(ii)
  - above-mentioned doors be the same if process separated by time Reg 4(f)(iii)

**- chilling/freezing:**

- separate/sufficient for daily throughput Reg 4(l)

**- store room/facilities for:**

- items needed in daily slaughtering process Reg 4(j)

**- personnel entrances:**

- hand wash-/boot wash facilities Reg 4(g)
- selfclosing doors Reg 11(g)

**- ablution facilities:** (separate facilities not required for clean & dirty areas)

- must be provided Reg 4(i)
- 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)

**dinning room/facilities:** (separate facilities not required for clean & dirty areas)

- with tables and chairs or benches

**- 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