

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

- 1. Premises: PART II A & B (1)**
 - design of facility must allow for future upgrading Reg 4(o)
 - fenced Reg 4(b)
 - gate to control access of people and animals Reg 4(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)**
 - offloading ramps at different levels Reg 4(c)

- 3. Lairages: PART II A & B (1)**
 - for livestock Reg 4(d)
 - at discretion of PEO Reg 4(d)

- 4. Plant: PART II A, B (1 & 2), C (1 – 5)**
 - design of facility must allow for future upgrading Reg 4(o)
 - designed to separate clean/dirty areas/functions Reg 10(a)
 - doors where animals enter Reg 4(j)(i)
 - crush Reg 4(e)
 - **stunning**
 - crush used as stunning pen Reg 4(e)
 - adjacent to bleeding area Reg 4(e)
 - room for **bleeding/dressing**:
 - provisions to bleed animals in hanging position Reg 4(h)
 - guidelines for minimum rail clearance - bleeding (from rail to floor):
 - cattle - 4,8m (crawl beam); 4,4m (fixed rail)
 - sheep - 2,3m
 - minimum rail clearance – dressing (from rail to floor):
 - cattle – 3,4m
 - sheep - 2,2m
 - equipment/dressing rail at least 1000mm from walls
 - rails with hooks fixed to a wall at least 400 mm clearance
 - rails at least 700 mm from columns/pillars/sides of doorways

- doors between dressing room & areas handling rough offal Reg 4(j)(iii)

- hides/skins/heads/feet/paunches/intestines:

- curbed/drained areas for hides/skin/head/feet Reg 4(i)(i)
- adjacent to abattoir Reg 4(i)
- separate and equipped to:
 - handle/hold hides/skins/hair/inedible material Reg 4(i)(ii)
 - handle/wash/keep paunches/intestines Reg 4(i)(i)

- chillers:

- daily throughput of carcasses/red offal Reg 4(p)
- 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 4(p)
- above not applicable if rough offal dispatched on continuous basis (within 4 hrs after evisceration)
- guideline for minimum clearance for rails:
 - from the walls, 1000 mm
 - between rails 900 mm
 - sheep/goats/pigs hung separately 330 mm from walls & between rails
 - minimum spacing of 660 mm be provided per unit per length of rail
- thermometer to indicate and monitor temperatures

- **freezer** to treat provisionally passed carcasses Reg 4(q)

- storerooms/facility for:

- items used daily during slaughtering Reg 4(n)

- personnel entrances be provided:

- with self closing doors, hand wash-basins, soap dispensers, hand drying facilities, boot wash, apron wash, hooks, refuse container Reg 11(g)

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

- for workers Reg 4(m)
- include change rooms/showers/toilets/hand wash facilities Reg 13
- 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)

- dining room/facilities: (separate facilities not required for clean & dirty areas)

- with tables and chairs or benches

- dispatch facility provided:

- to quarter/sort/mark carcasses/red offal
- equipped with door for dispatch Reg 4(j)(ii)
- doors where animals enter be used for dispatch if process separated by time Reg 4(j)(iii)

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