



## GUIDELINES ON THE SUBMISSION OF ABATTOIR DRAWINGS FOR POULTRY SLAUGHTERING FACILITIES

Design drawings must be drawn in black water-resistant ink on durable light coloured paper with a minimum size of A1. The complete set of drawings should consist of the following:

1. Site plan – scale 1:200;
2. Holding areas: layout and cross section (both) – 1:50 or 1:100;
3. Abattoir layout (including equipment layout) and cross section (both) – 1:50 or 1:100;
4. Abattoir elevations (four sides) – 1:50 or 1:100;
5. Drainage plan – 1:50 or 1:100;
6. Cloakroom and Dining facilities – 1:50 or 1:100;
7. Section and elevation scale 1:50 or 1:100

### PLANS SHOULD CONTAIN THE FOLLOWING:

#### **A. SITE PLAN**

SCALE 1:200

- The scale.
- True North.
- Prevailing wind direction.
- Surface drainage (storm water) and natural slope of area (ground surface).
- Boundaries of premises (where applicable).
- Fencing, gates and access roads to and on the site.
- Nature of road and non-traffic surfaces within the boundary of the abattoir site.
- Water sources to be used.
- Electricity supply.
- Detail of disposal of effluent, waste and condemned material.
- Abattoir and adjoining buildings.
- Structures and other activities in immediate proximity to abattoir site.
- Landscaping in and around facility.
- Physical "clean"/"dirty" site separation as for High Throughput (HT).
- Address: Name of Farm/Stand No./District/Telephone number, if available.
- Maximum daily and hourly throughput.

#### **B. ABATTOIR PLAN**

SCALE 1:50/100

##### **1. Offloading and Holding areas:**

- Area for offloading live birds.
- Vehicle washing facilities.
- Roofed holding areas.

- Distances of holding areas from slaughtering facility.
- Construction and layout of holding areas.
- Number of holding areas.
- Construction and gradient of floors.
- Drainage of floors.
- Cleaning and sanitation facilities for holding areas (taps, hoses).
- Crate washing facilities.

## 2. Slaughter facility (depending on throughput):

### Exterior structures:

- Concrete or asphalt apron around facility.
- Storm water drainage.
- Personnel routes.
- Entrances and exits to facility.
- Roofed and drained vehicle loading and offloading areas (where applicable).

### Rooms:

- Number of rooms.
- Activities in each room.
- Ceiling construction.
- Ceiling height (min. of 2,75 m from the floor).
- Height and positioning of dressing rails.
- Location of walls/partitions, doors, windows, posts.
- Nature of wall and door surfaces.
- Indicating personnel flow and entrances/exits to rooms.
- Number of workers per room. (0,8m<sup>2</sup> floor space per worker).
- Light intensities in each room.
- Process flow.
- Equipment layout.
- Rooms where portioning, packaging takes place must be temperature controlled (12°C).
- Construction of floors.
- Floors sloped at gradient 1:60.
- Drainage channels (draining from clean to dirty).
- Floor drainage.
- Sterilizers (numbered).
- Hand washbasins (numbered and knee or foot operated taps).
- Apron wash facilities.
- Hot and cold water points.
- Ante-chambers.
- Hatches (Sloped towards "dirtier" side)
- Sink for cleaning of gizzards.

## C. ABLUTION FACILITIES

SCALE 1:50/100

- Toilets.
- Locker rooms (with lockers and benches).
- Dining facilities (with tables and chairs).
- Facilities indicating the different sexes.
- Hand washbasins.
- Hot and cold water (or mixed), soap, disposable towels.
- Showers provided with hot and cold water.
- Separation between toilets and change rooms.
- Entrances and exits.

- Personnel routes.
- Septic tank, french drains, etc.
- Sloping and drainage of floors.
- No. of workers with indication of sex, allocated to each change room.

#### **D. COOLING FACILITIES**

SCALE 1:50/100 and specifications

- Purpose.
- Capacity of each room/unit.
- Details of construction and size.
- Drainage and gradient of floors.
- Storage structures eg. racks.

#### **E. SECTIONAL & ELEVATION DRAWINGS (FOUR SIDES)**

SCALE 1:50/100

#### **F. DETAILED DRAWINGS OF HATCHES, WINDOW SILLS, WALL/FLOOR AND WALL/WALL JUNCTIONS, DRAINAGE OPENINGS AND DRAINAGE CHANNELS**

#### **NB NOTE**

1. Drawings to be submitted in duplicate.
2. Any points that cannot be shown on the drawing may be explained in a covering letter.
3. Copies of letters of approval for the establishment of an abattoir by the relevant authorities to be furnished on submission of drawings. These include:
  - 3.1 The Local Authority (Municipality or District Municipality) that has jurisdiction over the area in which the proposed abattoir will be situated. This Directorate will not evaluate plans unless it is accompanied by written confirmation, obtained by the prospective abattoir owner from the Local Authority concerned.
  - 3.2 Department of Water Affairs - letter of no objection.
  - 3.3 Department of Environmental Affairs – Scoping Report or an Environmental Impact Assessment.
4. Drawings must be sent to the nearest Veterinary Public Health office (Food Safety) for evaluation: Mr. E. Plaatjies (044-272 6077 - Oudtshoorn); Mr. P. Roodt (028-514 1670 - Swellendam); Mr. T. Dyers (044-874 1632 - George); Mr. E. Van Rooi (028-424 2219 - Bredasdorp); Mr. C. Carstens (023-414 2154 – Beaufort West); Ms. B. Nangamso (022-913 2947 - Piketberg); Mr. R. Els (078 511 2566 - Durbanville).
5. The abattoir must also comply with the requirements of the Occupational Health and Safety Act, 1993 (Act 85 of 1993) and the National Building Regulations (Act 103 of 1977).