

NEW DELHI, THE 30.12.2002

O R D E R

S. O. 1378 (E) :- In the exercise of the powers conferred by sub-section (2) of Section 17 of Section 17 of the Export (Quality Control and Inspection) Act 1963, (22 of 1963), the Central Government hereby makes the following rules, namely:

1 Short title and commencement

- a) These rules may be called the Export of Fresh poultry meat and poultry meat Products (Quality Control, Inspection and Monitoring) Rules, 2002.
- b) They shall come into force on the date of their publication in the Official Gazette.

2 Definitions

In these rules, unless the context otherwise requires, the following definition shall be applicable:

- a) "Act" means the Export (Quality Control and Inspection) Act, 1963 (22 of 1963);
- b) "Agency" means any agency for quality control or inspection or both established or recognized under section 7 of the Act.
- c) "Carcass" means the whole body of a bird of species domestic fowl, turkeys, guinea-fowl, ducks and geese after bleeding, plucking and evisceration, wherein, removal of the heart, liver, lungs, gizzard, crop and kidneys, sectioning of the legs at the tarsus and removal of the head, oesophagus or trachea shall be optional;
- d) "Certificate" means certificate issued under sub-section (3) of section 7 of the Act stating that the commodity conforms to the conditions regarding quality control and inspection;
- e) "Competent Authority" means any one of the Export Inspection Agencies at Bombay, Calcutta, Cochin, Delhi and Madras established under section 7 of the Act;
- f) "Consignment" means a quantity of fresh poultry meat and poultry meat products for a single delivery to one destination for processing by the food industry or intended for direct human consumption;
- g) "Council" means the Export Inspection Council established under section 3 of the Act;
- h) "Country of Despatch" means India;
- i) "Country of Destination" means the country to which Fresh poultry meat and Poultry meat products are dispatched from India;
- j) "Establishment" means an approved slaughterhouse or an approved cutting plant or an approved cold store or an approved rewrapping centre or a unit grouping together several such establishments;

k) "Means of Transport" means the freight carrying parts of motor vehicles, rail vehicles and aircraft and the holds of ships or containers for transport by land, sea or air;

l) "Offals" means fresh poultry meat other than that of the carcass as defined in c, even if it remains naturally connected to the carcass, as well as the head and feet where these are presented separately from the carcass;

m) "Official Veterinarian" means the veterinarian designated by the Competent Authority;

n) "Packing" the placing of Fresh poultry meat and poultry meat products in any form of package;

o) "Pre-slaughter health inspection" means inspection of live poultry carried out in accordance with Annexure V.

p) "Post mortem health inspection" means inspection of the slaughtered poultry, after slaughter, in a slaughterhouse, carried out in accordance with Annexure VII.

q) "Fresh Poultry meat" means poultry meat, including meat which is vacuum-wrapped or wrapped in a controlled atmosphere, which has not undergone any preserving process other than chilling or freezing;

r) "Poultry meat products" means any poultry meat products further processed by means of drying, curing, smoking, cooking, frying, seasoning, flavouring or by any other method of processing poultry meat akin to any of the above method.

s) "Potable water" means water that has been approved by State Health Authority or other Agency or Laboratory acceptable to the Competent Authority as safe for drinking and suitable for food processing.

t) "Viscera" means offal from the thoracic, abdominal and pelvic cavities and also, where appropriate the trachea, oesophagus and crop.

3 Basis of compliance

a) It shall be the primary responsibility of the processors to ensure that the fresh poultry meat and poultry meat products intended for exports are handled, processed at all stages of production, storage and transported under proper hygienic conditions so as to meet the health requirement laid down under these rules and that the product conforms to the specifications given in the Order by the Central Government under section 6 of the Act.

b) The Competent Authority shall ensure that all the processors comply with the requirements by regular monitoring of the plant as per the control measures prescribed in the Rule 4. For effective monitoring of the scheme, Council shall issue necessary instructions in this regard from time to time.

4 The Fresh Poultry Meat and Poultry Meat Products for exports shall be subjected to the following conditions:

- a) Any statutory restriction imposed by any State/Central Government with respect to commercial/environmental conservation measures from time to time shall strictly be adhered.
- b) They must come from live poultry inspected before slaughter in accordance with Annexure V.
- c) They must have been prepared in an approved plant, which complies with Annexure I, II, III and IX.
- d) They must have been prepared under hygienic conditions complying with Annexure IV, VI and X.
- e) They must have been inspected post-mortem in accordance with Annexure VII and have not been found unfit for human consumption in accordance with Annexure VIII.
- f) They must have given a health marking and labelling in accordance with Annexure XI on the understanding that such marking is not necessary for carcasses that are to be cut in the same establishment.
- g) They must have been packed in accordance with Annexure XIII.
- h) They shall be stored and transported in accordance with Annexure XII and Annexure XIV.
- i) The results of the various checks and tests are recorded and kept for presentation to the Competent Authority for a period of two years.
- j) They shall meet animal health conditions for fresh poultry meat and poultry meat products in accordance with Annexure XVI.
- k) The plant technologist shall have the professional qualifications in accordance with Annexure XV.
- l) Shall not have any residues of substances having a pharmacological or hormonal action, and of antibiotics, pesticides, detergents and other substances in excess of the permitted levels fixed so as to make it harmful or which might alter its organoleptic characteristics or make their consumption dangerous or harmful to human health.
- m) Tests for residues must be carried out in accordance with proven and scientifically recognized methods and following Good Laboratory Practices.
- n) The Competent Authority may take the assistance of a representative each from Agricultural and Processed Food Products Export Development Authority (APEDA), Department of Food Processing Industries, Directorate of Marketing and Inspection (DMI), Bureau of Indian Standards (BIS), Export Inspection Council (EIC) and representative of industry in the matter of approval of processing plants.
- o) Having satisfied itself that the plant meets the requirements with regard to the nature of the activities it carries out, the Competent Authority shall accord approval to such plant for a period of one year.

p) The Competent Authority shall draw up a list of the approved plants, each of which have an official number and the Competent Authority shall furnish to appropriate authorities the list of approved plants and subsequent change thereof.

q) The Competent Authority shall draw up a list of the approved plants, each of which have an official number and the Competent Authority shall furnish to appropriate authorities the list of approved plants and subsequent change thereof.

r) Models for Health Attestation and Health Certificates are given at Annexure XVII and XVIII.

5 Certification

a) On request from the plant unit, the competent authority shall issue health certificate in the prescribed proforma after satisfying itself that the fresh poultry meat and poultry meat products are processed in approved processing plant having valid approval number and after satisfying the relevant requirement.

b) The Competent Authority shall also issue any other certificate on request from the processor or exporter after satisfying itself that the requirements of the relevant standards are met;

6 FEE

a) A fee of Rs.5000/- shall be paid by the processor alongwith the application for approval of the poultry meat processing plant.

b) 6.2 A fee at the rate of 0.2% of free on board. value shall also be paid by the processor or exporter to the Competent Authority;

NOTE: The amount of fee for each consignment payable by the processor / exporter shall be rounded off to the nearest rupee and, for this purpose, where such amount contains a part of a rupee then if such a part is 50 paise or more, it shall be increased to the rupee and, if such part is less than 50 paise, it shall be ignored.

7 Withdrawal of Approval

Competent Authority shall take appropriate action including withdrawal of approval, prescribed above if the requirements cease to be met.

8 Appeal

1) Any appeal shall be against

a) Decision of the Competent Authority which is not according the approval under sub- rule (16) of rule 4;

b) Refusal of Competent Authority to issue Health Certificate under Rule 5;

c) decision of the Competent Authority including withdrawal of approval under Rule 7; Any person aggrieved by the decision of the Competent Authority may prefer an appeal within 10

days of receipt of such decision to an Appellate Authority appointed by the Central Government.

2) The Appellate Authority shall consist of five members appointed for the purpose by the Central Government.

3) At least two-thirds of the total membership of the Appellate Authority shall consist of non-officials.

4) The quorum for any meeting of the Appellate Authority shall be three.

5) The Appellate Authority shall endeavor to dispose of the appeal within fifteen days from the date of receipt of appeal.

Annexure - I

GENERAL CONDITIONS FOR THE APPROVAL OF ESTABLISHMENTS

Establishments shall have at least :

1. Rooms where poultry meat is produced, worked on or stored and in areas and corridors through which poultry meat is transported:
 - 1.1 waterproof flooring which is easy to clean and disinfect rot proof and laid in such a way as to facilitate the draining of water; the water must be channelled towards drains fitted with gratings and traps to prevent odours.
 - 1.2 smooth, durable, impermeable walls, with a light- coloured, washable coating up to a height of at least two metres: in chilling or refrigeration rooms and in stores the walls must be coated at least to storage height. Wall to floor junctions must be rounded or similarly finished to avoid stagnation of water.
 - 1.3 door and window frames in hard-wearing, non-corrodible material and if of wood, with a smooth and impermeable covering on all surfaces;
 - 1.4 insulation materials which are rot proof and odourless;
 - 1.5 adequate ventilation and good extraction of steam;
 - 1.6 adequate natural or artificial lighting, which does not distort colours;
 - 1.7 a clean and easily cleaned ceiling; failing that, a roof covering with an interior surface which fulfils these conditions;
2.
 - 2.1 As near as possible to the work stations, a sufficient number of facilities for cleaning and disinfecting hands and for cleaning tools with hot water. Taps must not be hand or arm-operable;

for washing hands, these facilities must have hot and cold running water or water premixed to a suitable temperature, cleaning and disinfecting products and hygienic means of drying hands.
 - 2.2 Facilities for disinfecting tools, with water supplied at not less than 82°C.
3. Appropriate arrangements for protection against pests such as insects and rodents.
4.
 - 4.1 instruments and working equipment such as automatic equipment for working on meat, cutting tables, tables with detachable cutting surfaces, containers, conveyor belts and saws, made of corrosion-resistant material not liable to taint meat and easy to clean and disinfect. Surfaces coming into, or capable of coming into contact with meat, including welds and joins, must be maintained smooth.

- 4.2 corrosion-resistant fittings and equipment meeting hygiene requirements for:
- poultry meat handling,
 - storing meat containers, in such a way that neither the meat nor the containers come into direct contact with the floor or walls;
- 4.3 facilities, including suitably laid out and equipped reception and marshalling areas, for the hygiene handling and protection of meat during loading and unloading;
- 4.4 special watertight non-corrodible containers, with lids and fasteners' to prevent unauthorized persons from removing things from them, for keeping meat not intended for human consumption, of a lockable room for such poultry meat if the quantities are large enough to necessitate this or if the poultry meat is not removed or destroyed at the end of each working day; where such meat is removed through conduits, these must be so constructed and installed as to avoid any risk of contamination of poultry meat;
- 4.5 rooms for the hygienic storage of materials for wrapping and packaging where such activities are carried out in the establishment;
5. Refrigeration equipment to keep the internal temperature of the poultry meat at the levels required by these rules. This equipment must include a system for draining off water of condensation without any possibility of contamination of the poultry meat;
6. An adequate pressurized supply of hot potable water. Non-potable water pipes must be clearly distinguished from those used for potable water.
7. An adequate supply of hot potable water.
8. A liquid and solid waste disposal system which meets hygiene requirements;
9. An adequately equipped lockable room for the exclusive use of the veterinary service, or suitable facilities in the case of stores.
10. Facilities enabling the veterinary inspections provided for in these rules to be carried out efficiently at any time;
11. An adequate number of changing rooms with smooth, waterproof, washable walls and floors, wash basins, showers and flush lavatories so equipped as to protect the clean parts of the building from contamination.

Lavatories must not open directly on to the work rooms. Wash basins must have hot and cold running water or water premixed to a suitable temperature, materials for cleaning & disinfecting hands and hygienic means of drying hands. Wash basin taps must not be hand-operable. There must be a sufficient number of such wash basins near the lavatories;

12. Place and adequate facilities for cleaning and disinfecting means of transport for poultry meat except in the case of cold stores receiving and shipping hygienically packed poultry meat only. Slaughterhouses must have a separate place and separate facilities for cleaning and disinfecting means of transport and crates used for poultry meat for slaughter. However, these places and facilities are not compulsory if provisions exist requiring that means of transport or crates be cleaned and disinfected at approved facilities of the establishment.
13. A room or secure place for the storage of detergents, disinfectants and similar substances shall be provided.

Annexure - II

SPECIAL CONDITIONS FOR THE APPROVAL OF POULTRY SLAUGHTERHOUSES

1. In addition to the general requirements, slaughterhouses shall have at least:
 - 1.1 a room or covered space which is sufficiently large and easy to clean and disinfect for the pre-slaughter inspection provided for in the second paragraph of point 2 of Annexure V of these rules.
 - 1.2 a slaughter room large enough for stunning and bleeding on the one hand, and plucking and any scalding on the other, to be carried out in separate places. Any communication between the slaughter room and the room or space referred to in point 1.1 above other than the narrow opening through which only slaughter poultry may pass shall have an automatically closing door;
 - 1.3 an evisceration and preparation room which is large enough for evisceration to be carried out in a place sufficiently far from the other work stations, or separated from them by a partition, so as to prevent contamination. Any communication between the evisceration and preparation room and the slaughter room other than the narrow opening through which only slaughter poultry may pass must have an automatically closing door; if necessary, a dispatching room;
 - 1.4 one or more sufficiently large chilling or refrigerating rooms, with a lockable facility, for poultry meat, which has been detained.
 - 1.5 a room or space for collecting feathers unless these are treated as waste;
 - 1.6 separate wash basins and lavatories for staff handling live birds.

Annexure - III

SPECIAL CONDITIONS FOR THE APPROVAL OF COLD STORES

1. In addition to the general requirements, stores in which Poultry meat is stored must have at least:
 - 1.1 sufficiently large chilling and refrigerating rooms which are easy to clean and in which poultry meat can be stored at the required temperature.
 - 1.2 a recording thermometer or recording telethermometer for each storage area.

Annexure - IV

HYGIENE OF STAFF, PREMISES AND EQUIPMENT IN THE ESTABLISHMENTS

1. Absolute cleanliness shall be required of staff, premises and equipments;
 - 1.1 staff handling exposed or wrapped poultry meat or working in rooms and areas in which such meat is handled, packaged or transported must in particular wear clean and easily cleanable headgear, footwear and light-coloured working clothes or other protective clothing. Staff engaged in working on or handling poultry meat must wear clean working clothes at the commencement of each working day and must renew such clothing during the day as necessary and must wash and disinfect their hands several times during the working day and each time work is resumed. Persons who have been in contact with sick birds or infected meat must immediately afterwards carefully wash their hands and arms with hot water and then disinfect them. Smoking is forbidden in workrooms and storerooms and in other areas and corridors through which poultry meat is transported.
 - 1.2 No animal should enter the establishments. Rodents, insects and other vermin must be systematically destroyed.
 - 1.3 Equipment and instruments used for handling live poultry and working on poultry meat must be kept clean and in a good state of repair. They must be carefully cleaned and disinfected several times during the working day, at the end of the day's work and before being reused when they have been soiled.
 - 1.4 Crates for delivering poultry must be non-corrodible material, be easy to clean and disinfect. They must be cleaned and disinfected each time they are emptied.
2. Rooms, instruments and working equipment must not be used for purposes other than work on poultry meat or meat preparations or products unless they are cleaned and disinfected before re-use.
3. Poultry meat and containers thereof must not come into direct contact with the floor.
4. Potable water must be used for all purposes; however, non-potable water may be used for steam production, fire fighting, cooling refrigeration equipment and removing waste feathers in the slaughterhouse provided that the pipes installed for this purpose preclude the use of such water for other

purposes and present no danger of contamination of poultry meat. Non-potable water pipes must be clearly distinguished from pipes used for potable water.

5. Feathers and by-products of slaughtered birds unfit for human consumption must be taken away immediately.

The spreading of sawdust or any other similar substance on the floor of the workroom and poultry meat storage rooms is prohibited.

6. Detergents, disinfectants and similar substances must be used in such a way that instruments, working equipment and poultry meat are not adversely affected. Their use must be followed by thorough rinsing of such instruments and working equipment with potable water.
7. Persons likely to contaminate poultry meat are prohibited from working on it and handling it.

When recruited, any person working on and handling poultry meat shall be required to prove, by a medical certificate, that there is no medical impediment to such employment.

Annexure - V

PRE-SLAUGHTER HEALTH INSPECTIONS

1. 1.1 the official veterinarian of the slaughterhouse may authorize the slaughter of a consignment of poultry from a holding only, where:
 - 1.1.1 the poultry intended for slaughter is accompanied by the health attestation provided for in Annexure IV; or,
 - 1.1.2 72 hours before the arrival of the poultry at the slaughterhouse he was in possession of a document to be determined by the competent authority containing;
 - relevant up-to-date information regarding the flock of origin, in particular details taken from the holding's records referred to in point 3.1 covering the type of poultry to be slaughtered.
 - proof that the holding of origin is under the supervision of an official veterinarian.

This information must be assessed by the official veterinarian prior to deciding what measures are to be taken with respect to fowl coming from the holding concerned, particularly the type of pre-slaughter inspection.

- 1.2 Where the conditions provided for under point 1.1 are not met, the official veterinarian of the slaughterhouse may either postpone slaughter or - where compliance with the welfare rules requires - authorize slaughter having first carried out the tests provided for under 3.2, of this Annexure and must have an official veterinarian inspect the holding of origin of the fowl concerned with a view to obtaining this information.

The pre-slaughter inspection referred to in 3.2 of this Annexure may be carried out at the slaughterhouse.

The processor shall keep for a minimum of two years the records referred to in point 3.1 of this Annexure for submission to the competent authority on demand.

2. The owner, the person authorized to dispose of the poultry or their representative must facilitate the pre-slaughter inspection operation and in particular assist the official veterinarian in any handling deemed necessary.

The official veterinarian must carry out the pre-slaughter inspection in accordance with professional rules, in adequate lighting.

3. Pre-slaughter inspection on the farm of origin referred to in point 1 of this Annexure shall comprise:

3.1 checking of the farmers' records, which must include at least the following, depending on the type of poultry:

- day of arrival of the birds,
- source of the birds,
- number of birds,
- actual performance of the particular breeds (e.g. weight gain),
- mortality,
- suppliers of feeding stuffs,
- type, period of use and withdrawal periods of feed additives,
- consumption of feeding stuffs and water,
- examination and diagnosis of the attending veterinarian, together with any laboratory results,
- type of any medicinal product, with dates of administration and withdrawal, given to the birds,
- date and type of any vaccines given,
- weight gain during the fattening period,
- results of any persons official health inspections of birds from the same flock,
- number of birds sent for slaughter,
- expected date of slaughter;

3.2 the additional examination need to establish: diagnosis where the birds:

3.2.1 are suffering from a disease, which can be transmitted to humans or to animals or are behaving, on an individual or collective basis, in such a way as to indicate that such a disease may occur:

3.2.2 show disturbance of general behaviour or signs of sickness, which may make the meat, unfit for human consumption:

3.3 regular sampling of water and feed with a view to checking compliance with withdrawal periods:

3.4 the results of tests for zoonotic agents.

4. At the slaughterhouse, the official veterinarian shall ensure that the poultry is identified, and in particular check whether poultry has suffered injury during transport. In the event of doubt concerning the identity of a consignment of poultry and where the poultry must undergo pre-slaughter health inspection at the slaughterhouse. In accordance with 1.3, the official veterinarian must examine each crate if the poultry show the symptoms referred to in 3.2 above.

5. Where the poultry has not been slaughtered within three days of its examination and the issue of the health attestation provided for in point 1.1.1; of this Annexure;

- where the poultry has not left the holding of origin, a new health attestation must be issued;
 - or, after assessing the reasons for the delay, the official veterinarian of the slaughterhouse shall authorize slaughter if there is no reason to prevent it, if need be following a further examination of the poultry.
6. Slaughter for the purpose of human consumption must be forbidden if the clinical symptoms of the following diseases have been established:
- a) Omithosis;
 - b) Saln-ionellosis.

The official veterinarian may, at the request of the owner of the poultry or of his representative authorize the slaughter at the end of the normal slaughter process provided precautions are taken to keep to a minimum the risk of spreading bacteria and to clean and disinfect the facilities after the slaughter with the poultry meat resulting from the slaughter being handled as if it were meat declared unfit for human consumption.

7. The official veterinarian must:
- 7.1 e meat from the animals concerned would be unfit for human consumption;
 - 7.2 postpone slaughter were the withdrawal period for residues has not been respected;
 - 7.3 ensure, with regard to clinically healthy poultry from a flock slaughter of which is obligatory under a programme for the control of infectious disease, that the poultry is slaughtered at the end of the day or under conditions such that any contamination of other poultry is avoided.
8. The official veterinarian must immediately inform the competent authority of any prohibition of slaughter, giving reasons, and provisionally place the poultry affected by that slaughter prohibition in safekeeping.

Annexure - VI

HYGIENE REQUIREMENTS FOR SLAUGHTER AND THE HANDLING OF POULTRY MEAT

1. Only live poultry may be brought into slaughter premises. As soon as they are brought into those premises the birds must be slaughtered after stunning, except in the case of slaughter according to religious rite.
2. Bleeding must be completed and carried out in such a way that the blood cannot cause contamination outside the place of slaughter.
3. Slaughtered poultry must be plucked immediately and completely.
4. Evisceration must be carried out immediately in the case of total evisceration or within the period laid down in point 3 of Annexure VII in the case of partial or deferred evisceration. Slaughtered poultry must be opened in such a way that the cavities and all the relevant viscera can be inspected. For this purpose the viscera to be inspected may either be detached or left attached to the carcass by their natural connections. If detached, they must be identifiable as belonging to a given carcass.

2. After inspection, the viscera, which have been removed, must be separated immediately from the carcass, and the parts unfit for human consumption removed at once.

Viscera or parts of viscera remaining in the carcass must, with the exception of kidneys, be removed entirely if possible, under satisfactory hygienic conditions.

3. It is forbidden to clean poultry meat by wiping with a cloth or to fill the carcass with anything other than edible offal or neck offal from poultry slaughtered in the slaughterhouse.
4. It is forbidden to cut the carcass or remove or treat the poultry meat before the inspection has been completed.
5. Detained poultry meat, on the one hand, and poultry meat declared unfit for human consumption (not allowed for human consumption) and feathers and waste must be removed as soon as possible to the rooms, facilities or containers and must be so handled that contamination is kept to a minimum.
6. After inspection and evisceration, poultry meat must be cleaned immediately and chilled in accordance with the hygiene requirements to ensure compliance with the temperature requirements laid down in Annexure XII as soon as possible.
7. Poultry meat to be subjected to an immersion chilling process in accordance with the process described in point 11 of this Annexure must immediately after evisceration, be thoroughly washed by spraying and immersed without delay. The spraying must be carried out by means of equipment, which

washes both the internal and external surfaces of the carcasses efficiently for carcasses weighing:

- not more than 2.5 kilograms at least 1.5 litres of water must be used per carcase,
- between 2.5 kilograms and 5 kilograms, at least 2.5 litres of water must be used per carcase,
- 5 kilograms or more, at least 3.5 litres of water must be used per carcase.

11. The immersion chilling process must meet the following requirements;

11.1 the carcasses must pass through one or more tanks of water or of ice and water, the contents of which are continuously renewed. Only the system whereby the carcasses are constantly propelled by mechanical means through a counter flow of water is acceptable;

11.2 the temperature of the water in the tank or tanks measured at the points of entry and exit of the carcasses must not be more than 16°C and -4°C respectively;

11.3 it must be carried out in such a way that the temperature specified in the first indent of point 1 of Annexure XII is reached in the shortest possible time;

11.4 the minimum flow of water throughout the whole chilling must be:

- 2.5 litres per carcase weighing 2.5 kilograms or less.
- 4 litres per carcase weighing between 2.5 kilograms and 5 kilograms.
- 6 litres per carcase weighing 5 kilograms or more.

11.5 If there are several tanks, the inflow of fresh water and the outflow of used in each tank must be regulated in such a way as to progressively decrease in the direction of movement of the carcasses, the fresh water being divided between the tanks in such a way that the flow of water through the last tank is not less than:

- 1 litre per carcase weighing 2.5 kilograms or less,
- 1.5 litres per carcase weighing between 2.5 kilograms and 5 kilograms.
- 2 litres per carcase weighing 5 kilograms or more.

The water used for first filling the tanks must not be included in the calculation of these quantities.

11.6 the carcasses must not remain in the first part of the apparatus or the first tank for more than half an hour or in the rest of the other tanks for longer than is strictly necessary.

- 11.7 All necessary precautions must be taken to ensure that, in the event of interruptions of the process, the transit time laid down in the first subparagraph is complied with.
- 11.8 Whenever the equipment stops, the official veterinarian must satisfy himself prior to the re-setting in motion that the carcasses still meet the requirements of this Order and are fit for human consumption.
- 11.9 each piece of equipment must be entirely emptied, cleaned and disinfected whenever this is necessary at the end of the period of work and at least once a day;
- 11.10 calibrated control equipment must permit adequate and continued supervision of the measuring and recording of:
- the water consumption during spray-washing before immersion.
 - the temperature of the water in the tank or tanks at the points of entry and exit of the carcasses,
 - the water consumption during immersion,
 - the number of carcasses in each of the weight-ranges listed in 11 (d) of this Annexure;
- 11.11 the results of the various checks carried out by producer must be kept and submitted on request to the official veterinarians;
- 11.12 the correct functioning of the chilling plant and its effect on the hygiene level shall be evaluated by scientific methods, the contamination of the carcass with total and enterobacteriaceae bacteria being compared before and after immersion. Such comparison must be carried out when the plant is first brought into use and after that periodically and in any case each time any alterations are made to the plants. The functioning of the various parts must be regulated so as to ensure a satisfactory standard of hygiene.
12. Until the inspection has been completed, it must not be possible for carcasses and offal not inspected to come into contact with carcase and offals already inspected and the removal, cutting or further treatment of the carcase is forbidden.
13. It must not be possible for poultry meat detained or declared unfit for human consumption or inedible by-products to come into contact with poultry meat declared fit for human consumption, and the former must be placed as soon as possible in special rooms or containers and laid out in such a way as to avoid any contamination of other poultry meat.
14. The drawing and trussing, handling, further treatment and transport of poultry meat, including offal, must be performed meeting all hygiene requirements. Packaged or wrapped poultry meat must be stored in a separate room from exposed poultry meat.

Annexure – VIII

DECISION OF THE OFFICIAL VETERINARIAN AT THE POST MORTEM INSPECTION

1. 1.1 Poultry meat shall be declared totally unfit for human consumption where the post mortem inspection reveals any of the following:
 - generalized infectious disease and chronic localization in organs of pathogenic micro-organisms transmissible to humans.
 - systematic mycosis and local lesions in organs suspected of having been caused by pathogenic agents transmissible to humans or their toxins.
 - extensive subcutaneous or muscular parasitism and systematic parasitism.
 - poisoning.
 - cachexia,
 - abnormal smell, colour or taste,
 - malignant or multiple tumours,
 - general soiling or contamination,
 - major lesions and ecchymosis,
 - extensive mechanical lesions, including those due to extensive scalding,
 - insufficient bleeding,
 - residues of substances exceeding the authorised standards or residues of prohibited substances. (see Annexure - VII Point 4)
 - ascites.
- 1.2 Parts of a slaughtered animal which show localized lesions or contaminations not affecting the health of the rest of the meat shall be declared unfit for human consumption.

The head separated from the carcase with the exception of the tongue, comb, wattles and caruncles and the following viscera, are excluded from use for human consumption:

Trachea, lungs separated from the carcase in accordance with point 5 of Annexure VI, oesophagus, crop intestine and gall bladder.

Annexure - IX

PROVISIONS CONCERNING MEAT INTENDED FOR CUTTING

1. The carcass shall be cut into parts and bone only in approved cutting rooms.
2. The operator of the plant, the owner or his representative must facilitate operations for supervising the plant, in particular any handling which is considered necessary and must place the necessary facilities at the disposal of the supervisory service. In particular, he must be able on request to inform the official veterinarian responsible for supervision of the source of the meat brought into his cutting plant and the origin of the animals slaughtered.
3. The poultry meat which does not fulfil the hygiene requirements of this Order may not be placed in approved cutting plants unless placed in special storage areas; it must be cut up in other places or at other times than meat which does fulfil those requirements. The official veterinarian must at all times have access to all storage rooms and work rooms in order to satisfy himself that the preceding hygiene provisions are rigorously observed.
4. Poultry meat intended for cutting must, as soon as it is brought in, be placed in the cutting room and, until cut up, in the chilling or refrigerating rooms large enough for meat reservation.

However, notwithstanding point 9 of Annexure VI, poultry meat may be transported directly from the slaughter room to the cutting room.

In such cases the slaughter room and the cutting room must be sufficiently near to each other by means of an extension of the mechanical handling system from the slaughter room, and cutting must be carried out immediately. As soon as the prescribed cutting and packaging are completed, the meat must be transported to the chilling room.

5. Poultry Meat must be brought into the cutting, boning and wrapping rooms. As soon as cutting, where appropriate, packaging is completed, the meat must be transported to the chilling room.
6. Except in the case of poultry meat cut while warm, cutting may take place only if the poultry meat has reached a temperature not exceeding $\pm 4^{\circ}\text{C}$ (Four degree centigrade).
7. Cleaning of fresh poultry meat by wiping with a cloth is prohibited.
8. Cutting must be carried out in such a way as to avoid any soiling of the poultry meat. Splinters of bone and clots of blood must be removed. Meat obtained from cutting and not intended for human consumption must be collected in the separate containers.

Annexure - X

HEALTH MONITORING OF CUT POULTRY MEAT AND POULTRY STORED MEAT

1. Approved cutting plants, approved rewrapping centres and approved cold stores must be supervised by the competent authority.
2. The supervision provided for in point 1 must include the following tasks:
 - supervision of the entry and exit of poultry meat,
 - health inspection of poultry meat held in the establishment,
 - supervision of the cleanliness of the premises, facilities and instruments provided for in Annexure IV, and of staff hygiene, including their clothing.

any other supervision which the official veterinarian considers necessary for ensuring compliance with this Order.

Annexure - XI

HEALTH MARKING

1. Health marking must be carried out under the supervision of the official veterinarian. For this purpose, the latter shall supervise:
 - 1.1 the health marking of poultry meat:
 - 1.2 the labels and wrapping material when marked as provided for in Annexure XIII.
2. The health mark must include:
 - 2.1 for poultry meat wrapped in individual units or for small packages,
 - on the upper part, the name of the consigning country India;
 - on the lower part, Export Inspection Council / Export Inspection Agencies approval number of the establishments.

The letters and figures must be 0.2 centimetres high:

- 2.2 for large packages, an oval mark at least 6.5 centimetres wide by 4.5 centimetres high.

The letters must be at least 0.8 centimetres high and the figures at least 1 centimetres high. The health mark may, in addition, include an indication enabling the veterinarian who carried out the health inspection of the meat to be identified.

The material used for marking must meet all hygiene requirements and the information referred to in 2.1 shall appear on it in perfectly legible form.

3. 3.1 The health Marking referred to in point 2.1 must be made:
 - on or visibly beneath wrappers or other packaging of individually packed carcasses.
 - on non-individually wrapped carcasses by apposition of a seal or label, which may be used only once.
 - on or visibly beneath wrappers or other packaging of parts of carcasses or offal wrapped in small quantities.
- 3.2 The health marking referred to in point 2.2 must be made on large packages containing carcasses, parts of carcasses or offal marked in accordance with 2.1 of this Annexure.
- 3.3 Where a health marking appears on the wrapper or packaging:

- it must be applied in such a way that it is destroyed when the wrapper or packaging is opened,
- or
- the wrapper or packaging must be sealed in such a way that it cannot be re-used after opening.

4. The health marking of carcasses, parts of carcasses or offal as provided for in point 3.1 of this Annexure shall not be necessary in the following cases:

4.1 Consignments of carcasses, including those which have had parts removed pursuant to point 1.2 of Annexure VIII, shall be dispatched from an approved slaughterhouse to approved cutting premises for cutting therein subject to the following conditions:

4.1.1 the large packaging containing the poultry meat should bear, on the external surface, the health mark in accordance with the third indent of point 3.1 and with point 3.3 of this Annexure.

4.1.2 the dispatch office shall maintain a record of the amount, type and destination of consignments dispatched in accordance with this Order:

4.1.3 the recipient cutting premises shall maintain a record of the amount, type and origin of consignments received in accordance with this Order;

4.1.4 the health mark on the large packaging shall be destroyed when the large packaging is opened in cutting premises under the supervision of the official veterinarian;

4.1.5 the destination and intended use of the consignment shall be clearly indicated on the external surface of the large packaging.

4.2 Consignments of carcasses, including those which have had parts removed pursuant to point 1.2 of Annexure VIII, parts of carcasses and the following offal; hearts, livers and gizzards, shall be dispatched from an approved slaughterhouse or cutting premises or rewrapping centre to a poultry meat and poultry meat product establishment for treatment subject to the following conditions:

4.2.1 the large packaging containing the fresh poultry meat shall bear, on the external surface, the health mark in accordance with the third indent of point 3.1 and with point 3.3 of this Annexure;

4.2.2 the dispatch office shall maintain a record of the amount, type and destination of consignments dispatched in accordance with this Order.

4.2.3 the recipient poultry meat & poultry meat product establishment shall maintain a record of the amount, type and origin of consignments received in accordance with this Order;

- 4.2.4 when the fresh poultry meat is intended for use in poultry meat products, the health mark of the large packaging shall be destroyed when the large packaging is opened in an establishment under the supervision of the competent authority.
- 4.2.5 the destination and intended use of the consignment shall be clearly indicated on the external surface of the large packaging.

Annexure - XII

STORAGE

1. 1.1 After the chilling poultry meat must be kept at a temperature which may not any time exceed + 4 degree C.
- 1.2 Frozen Poultry meat must be kept at a temperature of -18 degree C.
- 1.3 Packaged poultry meat must not be stored in the same room as unpackaged poultry meat.

..... X

Annexure - XIII

WRAPPING AND PACKAGING OF POULTRY MEAT

1. 1.1 Packaging (for example packing cases, paperboard boxes) must fulfil all rules of hygiene, and in particular:
 - (i) must not alter the organoleptic characteristics of the poultry meat
 - (ii) must not be capable of transmitting to the poultry meat substances harmful to human health;
 - (iii) must be strong enough to ensure effective protection of the poultry meat during transportation and handling;
- 1.2 packaging must not be re-used for poultry meat unless it is made of corrosion-resistant materials which are easy to clean and has been previously cleaned and disinfected.
2. Where cut poultry meat or offal is wrapped, this operation must be carried out immediately after cutting and in accordance with hygiene requirements.
3. Wrapping must be transparent and colourless or, in the case of coloured transparent wrapping, designed in such a way as to leave the wrapped poultry meat or offal partially visible.
4. Parts of poultry or offal separated from the carcass must always be wrapped in a firmly sealed protective covering satisfying the above criteria.
5. Wrapped poultry meat must be packaged.
6. However, when wrapping fulfils all the protective conditions of packaging it need not be transparent and colourless and placing in a second container is not necessary provided that the other conditions of point 1.1 of this Annexure are fulfilled.
7. Cutting, boning, wrapping and packaging operations may take place in the same room if the packaging is re-usable as described in point 1.2 of this Annexure or subject to the following conditions:
 - 7.1 the room must be sufficiently large and so arranged that the hygiene of the operations is assured;
 - 7.2 the packaging and wrapping must be enclosed in a sealed protective covering immediately after manufacture; this covering must be protected from damage during transport to the establishment and stored under hygienic conditions in a separate room in the establishment;
 - 7.3 the rooms for storing packaging material must be dust and vermin-free and have no air connection with rooms containing substances

which might contaminate meat. Packaging must not be stored on the floor;

7.4 packaging must be assembled under hygienic conditions before being brought into the room:

7.5 packaging must be hygienically brought into the room and used without delay. It must not be handled by staff handling poultry meat;

7.6 immediately after packaging the poultry meat must be placed in the storage room.

8. The packaging referred to in this Annexure may contain only cut poultry meat.

..... **X**

Annexure - XIV

TRANSPORT

1. Fresh Poultry meat must be transported in sealed means of transport, designed and equipped in such a way that the temperatures specified in Annexure XII are maintained throughout transportation.
2. Means of transport intended for transporting such Fresh poultry meat and poultry meat products must meet the following requirements:
 - 2.1 their inside surfaces must be smooth and easy to clean and disinfect;
 - 2.2 they must be provided with efficient devices for protecting the against insects and dust and be watertight.
3. Means of transport intended for transporting meat may in no case be used for transporting live animals or any products likely to affect or contaminate meat.
4. No other product likely to affect the hygiene or the poultry meat or to contaminate it may be transported at the same time as the meat in the same means of transport.

Packaged meat must be transported in separate means of transport from unpackaged meat unless, within the same means of transport, an adequate physical separation is provided so as to protect unpackaged meat.

5. Fresh Poultry meat and poultry meat products may not transported in a vehicle or container which is not clean and has not been disinfected.
6. The operator of the plant, the owner or his representative ensure that transport vehicles and loading conditions are such as to meet the hygiene requirements of this Annexure .

-----X-----

Annexure - XV

PROFESSIONAL QUALIFICATIONS OF PLANT TECHNOLOGIST (S)

1. Only candidates who prove that they have:
 - 1.1 followed a theoretical course, including laboratory demonstrations, authorized by the competent authorities.
 - 1.2 received practical training under the supervision of an official veterinarian and the practical training shall take place in slaughterhouse cutting plants, cold stores and inspection posts for poultrymeat, for the pre-slaughter inspection, in a holding.
2. The plant technologist shall have the following theoretical knowledge/ training
 - 2.1 for the inspection of holdings;
 - 2.1.1 theoretical part :
 - familiarity with the poultry industry - organization, economic significance, production methods, international trade etc.
 - anatomy and pathology of poultry,
 - basic knowledge of diseases - viruses, bacteria, parasites, etc.,
 - monitoring for disease and use of medicinal products/vaccines and residue testing,
 - hygiene and health inspection,
 - welfare on the farm, during transport and at the slaughterhouse,
 - environmental controls - in buildings, on farms and in general,
 - national and international rules,
 - consumer attitudes and quality control;
 - 2.1.2 practical part :
 - visits to farms of different types and different methods of rearing,
 - visits to production establishments,

- loading and unloading of means of transport,
- visits to laboratories,
- veterinary checks,
- documentation,
- practical experience;

2.2 for inspection at slaughterhouses:

2.2.1 theoretical part:

- basic knowledge of anatomy and physiology of slaughtered poultry,
- basic knowledge of pathology of slaughtered poultry,
- basic knowledge of pathological anatomy of slaughtered poultry,
- basic knowledge of hygiene and in particular industrial hygiene, slaughter, cutting and storage hygiene and hygiene of work,
- knowledge of methods and procedure for the slaughter, inspection, preparation, wrapping, packing and transport of poultry meat,
- knowledge of the laws, regulations and administrative provisions relating to the carrying out of their work,
- sampling procedures;

2.2.2 practical part:

- inspection and assessment of slaughtered poultry,
- determination of poultry species through examination of typical parts of the poultry,
- determination of a number of parts of slaughtered poultry in which changes have occurred and comments thereon,
- post mortem inspection in a slaughterhouse.
- hygiene control,
- sampling.

Annexure – XVI

Fresh meat must have been obtained from poultry which has not been vaccinated against New castle disease using an attenuated live vaccine during the 30 days preceding slaughter.

- 1.1 comes from a holding;
- 1.2 which has not been placed under animal health restricted in connection with a poultry disease;
- 1.3 which is not located in an area which has been declared an avian influenza or Newcastle disease infection area;
2. During transport to the slaughterhouse it shall not come into contact with poultry suffering from avian influenza or Newcastle disease; such transport through an area which has been declared an avian influenza or Newcastle disease; such transport through an area which has been declared an avian influenza or Newcastle disease infected area shall be prohibited unless major road or rail links area used;
3. It shall come from slaughterhouses in which, at the time of slaughter, no case of avian influenza or Newcastle disease has been recorded;
4. Any poultry fresh meat which is suspected of having been contaminated at the slaughterhouse, cutting plant or storage depot or in the course of transport must be excluded from trade ;

It shall be accompanied by the health attestation provided for in Annexure XVII.

Annexure - XVII

MODEL HEALTH ATTESTATION (1)

for poultry transported from the holding to the slaughterhouse

Competent service: No.(2):

1. Identification of poultry

Poultry species:

Number of poultry:

Identification mark:

2. Origin of poultry

Address of holding of origin:

.....

3. Destination of poultry

The poultry will be transported to the following slaughterhouse:

.....

by the following means of transport:

4. Attestation

I, the undersigned, official veterinarian, attest that the poultry described above were examined before slaughter on the above mentioned holding at (time)..... on (date) and found to be healthy.

(Place), (Date):

.....
(Signature of official veterinarian)

1) This certificate is valid for 72 hours.

2) Optional.

Annexure - XVIII

MODEL

HEALTH CERTIFICATE FOR FRESH POULTRY MEAT (1)

No.(²).....

Place of loading

Competent Authority

Reference (²)

1. Identification of meat

Meat of

(Animal Species)

Nature of Cuts :

Nature of packaging

Number of cuts or packages

Month(s) and year(s) when frozen

Net weight

2. Origin of meat

Address(es) and veterinary approval number(s) of the approved slaughterhouse (s)

Address(es) and veterinary approval number(s) of approved cutting plant(s)

Address (es) and veterinary approval number(s) of the approved cold store(s)

3. Destination of meat
The meat will be sent from

(place of loading)

to

(Country and place of destination)

by the following of transport

Name and address of consignor

Name and address of consignee

(¹) Fresh poultry meat means, any part fit for human consumption of domestic animals of the following species:

fowl, turkeys, guinea fowl, ducks, gees, quail, which have not undergone any preserving process; however chilled and frozen meat shall be considered to be fresh meat.

(²) Optional

In the case of rail, trucks and lorries, state the train number/registration number, in the case of aircraft the flight number, and in the case of boats the name and, where necessary, the number of the container.

4. Attestation

I, the undersigned, official veterinarian, certify that :

- 4.1 - the poultry meat described above,
- the packaging of the meat described above,
bear a mark proving that :
- the meat comes from animals slaughtered in approved slaughterhouses
- the meat was cut in an approved cutting plant;
- 4.2 The meat has been passed as fit for human consumption following a veterinary inspection carried out

- 4.3 The transport vehicles or containers and the loading conditions of this consignment meet the hygiene requirements.

Place _____ Date _____

(Name and signature of the official veterinarian)