

CONSOLIDATED TO 30 JUNE 2012

Sections 96

The Public Health (Slaughterhouses) Regulations.

(4th June, 1973)

SI. 37 of 1973
SI. 42 of 1973
SI. 74 of 1974
SI. 95 of 1975
SI. 21 of 1976
SI. 6 of 1978
SI. 31 of 1982
SI. 74 of 1974

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PART I. - GENERAL

1. These regulations may be cited as the Public Health (Slaughterhouses) Regulations.
2. In these regulations, unless the context otherwise requires:-

"animals" means cattle, sheep, goats and pigs;

"Baie Ste. Anne District" means the area described in paragraph 3 of Proclamation No. 15 of 1948;

"butcher" means a person holding a butcher's licence issued under the Licences Act;

"carcasses" includes parts of carcasses;

"cattle" means bulls, bullocks, cows, oxen, heifers and calves;

"designated slaughterhouse" means Le Rocher abattoir and such other slaughterhouses as may be specified by the Minister by notice in the Gazette;

"Grand'Anse District" means the area described in paragraph 1 of Proclamation No. 15 of 1948;

"hotel" means any establishment, however described, at which sleeping accommodation and food are provided to and available to the public on demand with or without prior arrangement by way of trade or business;

"infectious disease" has the meaning assigned thereto in section 2 of the Act;

"Inspecting Officer" means any public officer authorised in writing by the Minister to be an inspecting officer for the purposes of these Regulations;

"meat" means the flesh of animals and includes fat, offal and uncooked meat products;

"restaurant" means any premises in, at or from which food for human consumption is supplied and provided to the public on demand for reward and at which facilities for consumption on the premises are provided but does not include any portion of a hotel, guest house, self-catering establishment or private house accommodation;

"slaughterhouse" means a place for slaughtering animals, the flesh of which is intended for sale for human consumption, and includes any place available in connexion therewith for the confinement of animals while awaiting slaughter there or for keeping, or subjecting to any treatment or process, products of the slaughtering of animals there;

"Veterinary Officer" has the meaning assigned thereto in section 2 of the Animals (Diseases and Import) Act;

"Victoria" means the town of Victoria as defined in the Schedule to the Town of Victoria (Boundaries and Divisions) Act together with any reclaimed land abutting thereon.

PART II. - SLAUGHTER OF ANIMALS

3. (1) No person shall sell, offer or expose for sale in Mahe for human consumption any meat from cattle which have not been slaughtered in a designated slaughterhouse:

Provided that it shall be lawful to sell, offer or expose for sale in Mahe for human consumption meat from cattle and which has been imported into Seychelles and approved for consumption by the Veterinary Officer.

(2) Any person who contravenes subregulation (1) shall be guilty of an offence and liable to a fine not exceeding Rs. 1,000.

4. (1) No person shall sell, offer or expose for sale in Victoria for human consumption any meat from any sheep, pig or goat which has not been slaughtered in a designated slaughter-

Provided that it shall be lawful to sell, offer or expose for sale in Victoria for human consumption meat from any sheep, pig or goat and which has been imported into Seychelles and approved for consumption by the Veterinary Officer.

(2) Any person who contravenes subregulation (1) shall be guilty of an offence and liable to a fine not exceeding Rs.1,000.

5. (1) No butcher shall slaughter on Mahe other than in a designated slaughterhouse a sheep, pig or goat intended for human consumption without first giving not less than two days notice in writing thereof to an Inspecting Officer.

(2) Upon receipt of such notification the Inspecting Officer may arrange for the examination of the animal ante and post mortem by an Inspecting Officer.

(3) Where the Inspecting Officer is of the opinion that the animal or carcase is unfit for human consumption, he shall cause it to be destroyed and disposed of in such manner as he may direct and no compensation shall be payable to any person in respect of such destruction or disposal.

(4) An animal shall be unfit for human consumption if in the opinion of the Inspecting Officer it suffers from any disease or condition specified in Schedule.

6. No butcher shall slaughter an animal, the meat of which is intended for human consumption, in the Baie Ste. Anne District of Praslin other than in the Baie Ste. Anne slaughter house.

7. No butcher shall slaughter an animal, the meat of which is intended for human consumption, in the Grand' Anse District of Praslin other than in the Grand' Anse slaughter house.

8. (1) No butcher shall slaughter on Praslin an animal, the meat of which is intended for human consumption, without first giving not less than two days notice in writing thereof to an Inspecting Officer.

(2) receipt of such notification the Inspecting Officer may examine the animal ante and post mortem.

(3) Where the Inspecting Officer is of the opinion that the animal or carcase is unfit for human consumption, he shall cause it to be destroyed and disposed of in such manner as he may direct and no compensation shall be payable to any person in respect of such destruction or disposal.

(4) An animal shall be unfit for human consumption if in the opinion of the Inspecting Officer it suffers from any disease or condition specified in the Schedule.

9. (1) No hotel keeper or restaurant keeper of premises situate on Mahe, Ste. Anne or Therese shall sell for consumption on the hotel or restaurant premises, as the case may be, the meat of any animal which has not been slaughtered in a designated slaughterhouse :

Provided that this regulation shall not prohibit such consumption of meat imported into Seychelles and approved for consumption by the Veterinary Authority.

(2) Any hotel keeper or restaurant keeper who contravenes or fails to comply with subregulation (1) shall be guilty of an offence and liable to a fine not exceeding Rs. 1,000.

10. Any butcher who contravenes or fails to comply with regulations 5, 6, 7 or 8 shall be guilty of an offence and liable to a fine not exceeding Rs. 1,000:

Provided that where an animal is slaughtered in accordance with the Prevention of Cruelty to Animals Act, no offence is committed hereunder.

PART III. - MEAT INSPECTION IN DESIGNATED SLAUGHTERHOUSES

11. This Part of these regulations shall apply only to designated slaughterhouses.

12. (1) No animal shall be slaughtered unless it shall first have been examined by an Inspecting Officer and approved by him for slaughter.

(2) After slaughter the carcass of every animal shall be examined by an Inspecting Officer for the purpose of ascertaining whether the carcass suffers from a disease or condition specified in the Schedule.

(3) No carcass shall be removed from a slaughterhouse until it has been examined by an Inspecting Officer and passed fit for such removal.

13. (1) Where the Inspecting Officer is of the opinion that any animal or carcass is unfit for human consumption, he shall cause it to be destroyed and disposed of in such manner as he may direct and no compensation shall be payable to any person in respect of such destruction.

(2) An animal or carcass shall be unfit for human consumption if in the opinion of the Inspecting Officer it suffers from any disease or condition specified in the Schedule.

14. Any person who-

(1) slaughters an animal without its first having been examined and approved for slaughter as required by regulation 12 (1),

(2) removes a carcass from a slaughterhouse without its first having been examined and passed fit for removal as required by 12 (3),

shall be guilty of an offence and liable to a fine not exceeding Rs.1,000.

PART IV. - HYGIENIC PRACTICES IN SLAUGHTERHOUSES

15. This Part of these regulations shall apply only to designated slaughterhouses and to the Baie Ste. Anne and Grand'Anse slaughterhouses.

16. No person shall bring or permit to be brought into or to remain in a slaughterhouse any animal which he knows or suspects to be suffering from any disease or condition specified in the Schedule unless he takes or causes it to be taken to that part of the lairage provided for the segregation of such animals.

17. No person shall bring or permit to be brought into or to remain in a slaughterhouse any animal not intended for slaughter for human consumption.

18. The person in charge of a slaughterhouse shall keep it or cause it to be kept in such a state of cleanliness and otherwise so conduct it as to prevent the risk of contamination of any meat therein or of any blood intended for human consumption, and in particular shall ensure that-

- (a) receptacles provided for holding blood intended for human consumption are clearly identified and used for no other purpose;
- (b) receptacles (other than manure bays) which contain blood, garbage, filth or refuse are kept covered with closely fitting covers;
- (c) fixtures, fittings and equipment are kept clean;
- (d) scalding tanks are emptied and washed out as often as is reasonably necessary and thoroughly cleansed at the end of each working day.

19. The person in charge of a slaughterhouse shall remove or cause to be removed every hide or skin from any part of the slaughterhouse containing any meat or containing any blood intended for human consumption as soon as possible after it has been separated from the carcass.

20. (1) As soon as any person engaged in or about a slaughterhouse in the handling of meat or the handling of blood intended for human consumption becomes aware that he is suffering from, or is the carrier of, any infectious disease he shall forthwith give notice of the fact to the person in charge of the slaughterhouse who shall immediately notify the Medical officer of Health to the same effect.

(2) Where the person required to give the notice referred to in subregulation (1) is himself the person in charge of the slaughterhouse he shall immediately notify the Medical Officer of Health.

21. Any person while engaged in or about a slaughterhouse in the handling of meat or the handling of blood intended for human consumption shall wear overalls or other suitable protective clothing including head covering and boots all of which articles shall be washable and be kept clean as is reasonably practicable.

22. No person shall use tobacco in any part of a slaughterhouse containing meat or blood or while he is handling any meat or blood.

23. Any person-

(a) using any knife, scabbard, sharpening steel, chopper or saw in a slaughterhouse shall ensure that it is thoroughly cleansed and sterilised in boiling water or steam immediately after any contact with meat known or suspected to be diseased and in every case at the end of each working day;

(b) using any wiping cloth in a slaughterhouse shall ensure that any such cloth is-

(i) sterilised by boiling or destroyed at the end of each working day and, where practicable, sterilised by boiling after use on any carcase;

(ii) destroyed or sterilised by boiling forthwith if it has come into contact with meat known or suspected to be diseased.

24. The person in charge of a slaughterhouse shall cause-

(a) the contents of every receptacle or bay containing manure and every receptacle referred to in paragraph (b) of regulation 18 to be removed from the slaughterhouse as often as may be necessary to prevent a nuisance and in any event at least once in every two days and after the contents have been so removed he shall cause the receptacle or bay to be thoroughly cleansed before being used again;

(b) by-products of slaughtering not intended for human consumption, including hides and skins, to be removed from the slaughterhouse as often as may be necessary to prevent a nuisance and in any event at least once in every two days.

25. (1) Any person who contravenes or fails to comply with any provisions of this Part which impose obligations on him shall be guilty of an offence and liable to a fine not exceeding Rs.1,000.

(2) Any person in charge of a slaughterhouse who fails to take all reasonable steps to secure the compliance of any person employed by him or under his control, as the case may be, or any person admitted to the slaughterhouse with any provisions of this Part shall be guilty of an offence and liable to a fine not exceeding Rs.1000.

PART V. - OPERATION OF DESIGNATED SLAUGHTERHOUSES

26. This Part of these regulations shall apply only to designated slaughterhouses.

27. Any animal intended to be slaughtered shall be delivered by the owner of the animal to the lairage of the slaughterhouse not less than twelve hours nor more than twenty-four hours before slaughter.

28. Every carcass shall remain in the chill-room of the slaughterhouse for a period of not less than twenty-four hours prior to its removal therefrom.

29. No person shall be allowed into the slaughterhouse without the prior consent of the person in charge thereof.

30. The slaughter of any animal in a slaughterhouse shall be by a person employed for such purposes by the owner of the slaughterhouse.

31. The hide or skin of every slaughtered animal shall become the property of and shall be retained by the owner of the slaughterhouse for any such purposes as he may deem fit.

32. The owner of a slaughterhouse shall be responsible for delivering therefrom at his own expense-

- (a) the carcass of cattle to such place on Mahe as may reasonably be specified by the owner of the carcass;
- (b) the carcass of any other animal to such place in Victoria as may be specified by the owner of the carcass.

SCHEDULE

Regulations, 5, 8,12,13 and 16

- i. Anthrax;
- ii. Abscesses, multiple;
- iii. Anaplasmosis and redwater (braxy), save where carcass is in good condition;
- iv. Actinomycosis and actinobacillosis, generalized;
- v. Blackleg;
- vi. Bluetongue;
- vii. Cysticercosis, generalized;
- viii. Caseous lymphadenitis, if the carcass is in poor condition or the lesions are either multiple, acute and actively progressive, or inactive but widespread;
- ix. Decomposition, generalized;
- x. Dropsy, generalized;
- xi. Emaciation, pathological;
- xii. Erysipelas, acute;
- xiii. East Coast fever, save where the carcass is in good condition;

- xiv. Foot-and-mouth disease;
- xv. Heartwater, save if carcass in good condition and not feverish;
- xvi. Immaturity, unborn or stillborn carcass;
- xvii. Jaundice, if discoloration of the carcass is still present after 24 hours of cooling, or if the carcass is in poor condition, or dropsical, or if an unpleasant taste or smell is noted when carrying out the boiling or frying test;
- xviii. Leptospirosis;
- xix. Leukaemia;
- xx. Mammitis, acute, septic;
- xxi. Metritis, acute, septic;
- xxii. Malignant catarrh;
- xxiii. Nairobi sheep disease;
- xxiv. Paratyphus of pigs;
- xxv. Parturient paresis, carcass judged according to its merits;
- xxvi. Pneumonia, acute, septic;
- xxvii. Pleurisy, acute, diffuse, septic;
- xxviii. Pericarditis, acute, septic;
- xxix. Peritonitis, acute, septic;
- xxx. Pigment formation, generalized;
- xxxi. Polyarthritis;
- xxxii. Rabies;
- xxxiii. Rinderpest;
- xxxiv. Salmonellosis, generalized;
- xxxv. Sarcocystosis (*Sarcocystis mieschioriana*), if the meat is watery and discoloured;
- xxxvi. Septicaemia and pyaemia;
- xxxvii. Tetanus;
- xxxviii. Transit fever, save when carcass is in good condition;
- xxxix. Trichinosis;
- xl. Trypanosomiasis, save where the carcass is in good condition and does not show lesions of fever and dropsy;

- xli. Tuberculosis, if the carcase is emaciated and/or fevered due to an acute blood infection, or if the lesions are generalized, extensive acute, or actively progressive;
- xlii. Tumours, generalized or malignant;
- xliii. Unpleasant odour or taste; or
- xliv. Swine fever.