



PUBLIC HEALTH (MEAT) REGULATIONS 1967

GS 73 of 1967

PUBLIC HEALTH ACT 1992

Commencement [29th September, 1967]

1. These Regulations may be cited as the Public Health (Meat) Regulations 1967.
2. In these Regulations, unless the contrary intention appears —
 - “**animal**” means cattle, sheep, horses, pigs, calves or goats;
 - “**approved selling place**” means any place (other than a butcher's shop) approved by a Meat Inspector for the sale of meat for human consumption;
 - “**approved slaughtering place**” means a place approved by a Meat Inspector for the slaughtering of animals for sale for human consumption;
 - “**butcher's shop**” means any place where meat is sold or intended to be sold for human consumption but does not include an approved selling place;
 - “**meat**” means a carcass or any portion of a carcass of any animal (whether slaughtered within the Kingdom or not) sold or intended to be sold for human consumption;
 - “**Meat Inspector**” means the Director of Health and any medical officer or any other person in the employment for the time being of the

Government and authorised by the Director of Health to carry out the duties of a Meat Inspector under these regulations;

“**refuse**” includes condemned or diseased carcasses, meat, waste, bones, fat, blood or grease either unfit or not intended for human consumption, offal, hides, skins, hooves or other like substances;

“**unwholesome meat**” includes meat which is unsound, diseased or adulterated or which has become deteriorated by exposure to flies, dust or weather conditions, or by contact with unclean surfaces or which in any manner or condition is unfit for human consumption;

“**vehicle**” or “**cart**” includes a conveyance or receptacle of any kind used for the carriage of meat on land or at sea.

3.

- (1) A person shall not slaughter an animal for sale as human food unless —
 - (a) a Meat Inspector has first examined and passed the animal for slaughtering; and
 - (b) the animal is slaughtered at an approved slaughtering place.
- (2) A person who contravenes this regulation commits an offence and is liable on conviction to a fine not exceeding \$20.

4. A person who slaughters an animal at an approved slaughtering place shall —

- (a) provide a sufficient quantity of suitable clean appliances, receptacles, utensils and wiping cloths for use in connection with the slaughter of the animals;
- (b) provide, every facility for inspection before, during and after slaughtering the animal;
- (c) slaughter the animal as skilfully, humanely and expeditiously as possible;
- (d) keep the carcase, organs and viscera of each animal separate from others until inspected by a Meat Inspector;
- (e) remove from the approved slaughtering place without delay, carcasses, hides, skin, fat, offal and all refuse and after completion of the slaughtering, leave in a clean and sanitary condition, satisfactory to a Meat Inspector, those portions of the approved slaughtering place used by him;
- (f) clean all utensils, receptacles and appliances, and keep them clean when not in actual use, and generally carry out any instructions given by a Meat Inspector;

- (g) when ordered by a Meat Inspector, cause those utensils, receptacles and appliances to be sterilised; and
 - (h) take, without delay, such measures as are directed by a Meat Inspector to put or maintain any portion of an approved slaughtering place used by him in a clean and sanitary condition.
- 5. A person shall not remove from an approved slaughtering place any carcase or portion of a slaughtered animal unless —
 - (a) the carcase or portion has been examined by a Meat Inspector; or
 - (b) where the carcase or portion is diseased, the instructions of a Meat Inspector with respect to the treatment and disposal of the carcase or portion have been carried out.
- 6. A Meat Inspector may cut into or divide the carcase or portion or remove any part of the carcase or portion of the carcase for the purpose of inspection.
- 7. A Meat Inspector may condemn —
 - (a) any carcase or portion of a carcase or any organ which is in his opinion diseased or unfit for human consumption; and
 - (b) any meat which has suffered deterioration by exposure to flies, dust or weather conditions, or by contact with unclean surfaces, or which is in a state of putrefaction or decomposition.
- 8. A person who slaughters an animal for sale as human food, and every person employed by him, shall comply with and carry out any instructions of a Meat Inspector relating to the disposal, storage or transport of meat or refuse at or from an approved slaughtering place.
- 9. A person shall not sell, or offer for sale, or have in his possession for the purpose of sale, any meat from an animal slaughtered within the Kingdom unless —
 - (a) the animal was first passed for slaughter by a Meat Inspector before it was killed;
 - (b) the animal was killed at an approved slaughtering place; and
 - (c) the meat was examined by a Meat Inspector and was declared fit for human consumption.
- 10.
 - (1) Except as provided in sub-regulation (2) a person shall not sell or expose or offer for sale any meat otherwise than in a butcher's shop constructed in accordance with the following specifications —

- (a) the floor shall be constructed of cement-concrete, brick, tiles, asphalt, or, hardwood blocks laid in cement or asphalt, or approved and suitable non-absorbent material;
- (b) the inner walls shall have a minimum height of 10 feet, lined with tiles, cemented, or constructed of other impervious and non-absorbent material, capable of being easily washed, to a height of 6 feet;
- (c) the ceiling shall be constructed, to the satisfaction of a Meat Inspector of such material as to offer the least possible opportunity for the lodgment of dust, flies and other insects;
- (d) every window shall be of glass or of closely-fitting wire or of gauze approved by a Meat Inspector, and every doorway shall be provided with a light swing frame, closely fitting, and covered with closely fitting wire or gauze, approved by a Meat Inspector, and every ventilative or other opening shall be covered with similar gauze;
- (e) every external door shall be kept closed, except when in use for the purpose of ingress or egress;
- (f) the shop shall have adequate cross ventilation and light to the satisfaction of a Meat Inspector;
- (g) where water under pressure is available, or where it can be reasonably made available, the shop shall be provided with sufficient toilet and washing facilities with water laid on, with proper drainage to the satisfaction of a Meat Inspector, but where water under pressure is not available, other provision approved by a Meat Inspector shall be made for, the supply of clean water; and
- (h) the, shop shall be provided to the satisfaction of a Meat Inspector with sufficient facilities for cleansing of all fittings, instruments and conveyors used in the shop.

- (2) A Meat Inspector may authorise a person to sell or expose or offer for sale any meat at an approved selling place where the Meat Inspector is satisfied that the meat is not likely thereby to become unwholesome meat, and a person so authorised shall carry out all instructions of a Meat Inspector relating to the sale of meat at that place.

- 11. The owner of a butcher's shop shall provide a water closet for the use of persons employed in the shop but the room that is used for a water closet shall not open directly into the shop.
- 12. A person shall not use, or permit to be used, a butcher's shop for domestic purposes, or as a sleeping apartment, or for any purpose incompatible with the cleanliness and good sanitary condition of the shop and of the fittings and instruments used in the shop, or of the meat exposed in the shop.

13. Where a person resides on the premises attached to a butcher's shop a separate entrance shall be provided to those premises but no doors, windows or other openings in those premises shall open directly into the butcher's shop.
14. The owner of a butcher's shop shall —
 - (a) keep clean to the satisfaction of a Meat Inspector, the floors walls, ceilings and fittings in his shop, and all instruments and appliances used in his shop; and
 - (b) clean daily all wagons, carts, trolleys, buckets, trays and containers of every kind used in connection with the sale of meat in his shop.
15. A person engaged in the preparation, carriage, storage, sale or delivery of meat for sale —
 - (a) shall place in a suitable covered receptacle protected from flies all scrap meat, fat, offal and bones not required for sale, and shall not mix them with other refuse, and shall remove them at intervals sufficiently frequent as to ensure against putrefaction;
 - (b) shall store all meat, unless in the actual process of conveyance, out of the direct rays of the sun;
 - (c) shall ensure that all utensils used in connection with the sale of meat are of such construction substance, and in such condition, as will preclude any contamination of the meat;
 - (d) shall ensure that every vehicle used for the transport of any meat is so constructed or so covered as to prevent access of flies and dust to the meat carried, and is kept clean and in repair to the satisfaction of a Meat Inspector;
 - (e) shall protect from rats, mice, cockroaches, flies and all other insects, vermin or dust, and from any unwholesome substance or odour all meat intended for sale;
 - (f) shall not use for the carriage of meat any cart used for carting manure or for the carting of any substance likely to cause injury to meat;
 - (g) shall not convey, deliver or dispense, or cause to be conveyed, delivered or dispensed, any meat unless the meat whilst being conveyed, delivered or dispensed is kept covered and closed so as to protect it from dust, flies and other impurities;
 - (h) shall not use for storing meat any vessel the substance, construction or condition of which is likely to contaminate meat or depreciate its nutritive value;
 - (i) shall not sell or offer for sale, or have in his possession with intent to sell, any meat which has been blown or spouted;

- (j) shall not use for any purpose which would be likely to contaminate or injuriously affect the wholesomeness or cleanliness of the meat any vehicle, receptacle, articles, utensils, tools of trade, benches, fittings, machinery or other appliances used for the preparation, carriage, storage, sale or delivery for sale of any meat; and
- (k) shall not spit, or smoke, or chew tobacco in any place used for the preparation of meat or at any place where meat is handled or prepared for sale.

16.

- (1) A person engaged in the preparation, carriage, storage, sale or delivery of any meat for sale shall, when so engaged, keep his clothing and his body clean.
- (2) A person thus engaged shall, at all times when thus engaged, wear overalls, or an apron of a washable and impervious material, and shall keep them clean to the satisfaction of a Meat Inspector.

17.

- (1) A person who —
 - (a) is suffering from any contagious or infectious disease within the meaning of the Act;
 - (b) has an infected sore or wound on the face or on either arm; or
 - (c) is wearing unclean or medicated bandages, shall not engage in the preparation, carriage, storage, sale or delivery for sale, of any meat.
- (2) A Meat Inspector may require a person thus engaged to present himself for medical examination, and a person who refuses or fails to present himself for medical examination commits an offence and is liable to a fine not exceeding \$40.

18.

- (1) A person shall not engage in the preparation or handling of meat for sale at a butcher's shop or at an approved selling place unless that person has been medically examined, and declared by a Medical Officer, that that person is free from any disease or infection or uncleanness referred to in the last preceding section.
- (2) A person who is regularly engaged in the preparation or handling of meat for sale at a butcher's shop or at an approved selling place, shall, at regular intervals and at least four times a year, present himself for medical examination by a Medical Officer.

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19. A person shall not sell or offer for sale or have in his possession for sale any meat which is unwholesome or unfit for human consumption.
20. A Meat Inspector may —
- (a) at any reasonable time, and at all times when work is being performed, enter any place where meat is sold or prepared for sale and inspect that meat;
 - (b) where he has reason to believe that meat in any vehicle or package is intended for sale, inspect that meat;
 - (c) at any time, with such assistance as he thinks necessary, enter any premises where he has reason to believe a contravention of the Act or these regulations is being committed.
21. In any proceedings under these regulations against any person, the presence of meat —
- (a) in a vehicle used by that person in the business of selling meat shall be prima facie evidence that he has that meat in possession for sale, that the meat is intended for sale and that he has exposed the meat for sale; or
 - (b) on premises where that person is engaged (whether as principal or employee) in the business of selling meat shall be prima facie evidence that he has that meat in possession for sale, that he has exposed or offered that meat for sale and that the premises are a place where meat is prepared for sale.
22. A person who contravenes any of the provisions of these regulations commits an offence and is liable on conviction to a fine, where no other penalty is provided, not exceeding \$40.

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