BELIZE

FOOD AND DRUGS ACT
CHAPTER 291

REVISED EDITION 2020

SHOWING THE SUBSIDIARY LAWS AS AT
31ST DECEMBER, 2020

This is a revised edition of the Subsidiary Laws, prepared by the Law Revision Commissioner under the authority of the Law Revision Act, Chapter 3 of the Substantive Laws of Belize, Revised Edition 2020.

This edition contains a consolidation of the following laws— Page

CHAPTER 291

MEAT (POST MORTEM) (BONELESS MEAT) INSPECTION REGULATIONS

ARRANGEMENT OF REGULATIONS

[Printed by Authority of the Government of Belize]

CHAPTER 291

S.I. 4 of 1985.
Ch. 291.

MEAT (POST MORTEM) (BONELESS MEAT) INSPECTION REGULATIONS

(section 11)

[16th February, 1985]

Citation.

1. These Regulations may be cited as the

MEAT (POST MORTEM) (BONELESS MEAT) INSPECTION REGULATIONS.

Definitions.

2. In these Regulations the following expressions have the meanings hereby assigned to them respectively, that is to say–

"boneless meat" means all deboned skeletal meat from carcasses and heads of cattle, calves, sheep, goats, swine;

"critical" means those defects which are so extensive or numerous that they affect the wholesomeness and/or acceptability of the product;

"defect" means blood clots, bruises, bone fragments, bone slivers, detached cartilage and ligaments, hide, hair, wool, parasites, lesions, pathological lesions, stains, and discoloured areas, *ingesta*, extraneous materials such as wool, metal, glass, paper, plastic, wild oat or grass beards, insects and suchlike, as specified in the Tables to these Regulations;

"establishment" means any authorised slaughter house;

"lot" means the meat from a group of one species or type (beef, veal, pork) of animals coming from the same source;

"major" means those defects which are greater than minor defects but not so great or extensive as critical defects;

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"minor" means those defects which are such as to be insignificant and do not affect the quality or wholesomeness of the product.

Export Meat.

3. Meat for export to certain countries as specified in the regulations shall be deboned and re-inspected after deboning.

Deboning. CAP. 291.

4. Deboning shall be performed by employees of the establishment, licensed under the provisions of the Food and Drugs Act and Regulations made thereunder.

Facilities.

5. The establishment shall provide an adequate deboning area provided with rust less metal tables and shall at all times be maintained in a clean and sanitary condition and at a temperature of 55 to 60 °F (13 to 16 °C).

Deboning area.

6. The deboning area shall have facilities for washing hands and sterilising knives and tools prior to and during the deboning operations and shall be provided with adequate light.

Inspection area.

7. The establishment shall provide an adequate inspection area with a rust resistant table, illuminated with a light of an intensity of at least 50 foot candles and shall provide adequate help for the Authorised Officer.

Inspection of carcasses.

8. All carcasses and parts of carcasses shall be inspected by competent establishment employees who shall remove any foreign matter from the said carcasses or parts thereof prior to deboning.

Deboning of meat.

9. The meat shall be deboned in a manner so as to ensure a clean and wholesome product.

Boneless Meat Re-inspection.

10. Boneless meat re-inspection shall apply to all deboned skeletal meat from carcasses and heads of cattle, calves, sheep, goats, and swine intended for cooking, canning, packaging, boxing, freezing and other processing at establishments preparing meat products.

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Lot inspections and on-line inspections.

11. The inspection of boneless meat shall follow either one of two plans, lot inspection or on-line inspection.

(1) **Lot Inspection**: The establishment shall be responsible for grouping the product into coded lots which shall be acceptable to the Authorised Officer, and for adequately identifying and re-conditioning rejected lots–

(a) the Authorised Officer shall after each lot is completely assembled, determine the size of the lot in pounds weight and select the indicated sampling plan from Table I. The Authorised Officer may select a larger sample for greater assurance;

(b) the Authorised Officer shall randomly select the required number of cartons from the lot in proportion to the different code marks and remove 12-pound samples from each of the cartons;

(c) the Authorised Officer shall examine the samples of the product thoroughly and classify the defects according to Table II for cattle, sheep or goat meat or Table III for meat from swine;

(d) the Authorised Officer shall accept or reject the lot according to the accept-reject criteria as shown in Table I;

(e) after the rejected lot has been reconditioned by the establishment, the Authorised Officer shall re-inspect the rejected lot at a sampling rate one plan higher than the original plan (Table I).

(2) **On-Line Inspection**: For this inspection, the establishment must have a record of producing a good clean

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product, and approval of the Authorised Officer shall be required–

(a) the Authorised Officer shall sample the product by taking a 3-pound sample from each production line, at least each half hour. The sampling point shall be close to where the product enters the containers;

(b) the Authorised Officer shall examine each sample unit and properly classify its defects according to Table II for cattle, sheep, or goat meat or Table III for meat from swine;

(c) the Authorised Officer shall evaluate the individual (30 pounds) sample unit limits and the cumulative total limits as per Table I;

(d) the Authorised Officer shall reject and hold the rejected product when it exceeds the limits. Such product shall be re-conditioned and re-inspected after re-conditioning;

(e) the Authorised Officer shall follow lot inspection procedures until 60,000 pounds or two days' production is completed, whichever is the less, before on-line inspection shall be resumed.

(3) The Authorised Officer shall–

(a) assure that the inspectors properly judge the defects;

(b) inspect a 30-pound sample four times a day or two 30 lb.-samples on each patrol visit or the product available at the time of the visit;

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(c) observe the cleanliness of the carcasses before deboning;

(d) if a rejection limit is reached, confirm that all the product on hand is cleaned and re-inspected.

(4) If an unacceptable product is passed by the inspector, the Authorised Officer in charge shall enforce product lotting and holding and shall insist on lot-by-lot inspection under his close surveillance until he feels that the establishment may resume on-line inspection. Lot inspection shall continue until 60,000 lbs. or two days' production has been processed and inspected without rejection.

Records to be kept.

12. The establishment shall keep records of each inspection and inspection results and records of each shipment showing the date, product description, quantity, number of pieces or units, and its origin and destination. Such records shall be available for inspection by Authorised Officers.

Tables.

13. **Tables**: Table I shall be used to select the sampling plan for re-inspection of boneless meat and to determine the size of a representative sample to be taken from each designated lot. This table also shows the number of major and critical defects and the total number of minor, major and critical defects to be used as criteria for determining acceptance or rejection of the inspected boneless meat.

Table II shall be used to classify the defects found in boneless meat from cattle, calves, sheep and goats.

Table III shall be used to classify the defects found in boneless meat from swine.

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TABLE 1

Sampling Plans

Lot Size (Pounds)	*Plan No.*	*Step No.*	*Sample Units*	*Major*		*Critical*		*Total*	
				Ac	*Re*	*Ac*	*Re*	*Ac*	*Re*
1,000 or less	5*	-	3	0	1	0	1	1	2
8,000 or less	10	-	6	0	1	0	1	5	6
8,000 to (but not including)		1	9	0	2	0	1	4	8
24,000	15	2	3	-	-	-		-	-
Total			12	1	2	0	1	8	9
24,000 to (but not including)		1	15	0	3	0	1	6	12
60,000	20	2	15						
Total			30	2	3	0	1	18	19
60,000 to (but not including)		1	22	0	4	0	1	9	16
240,000	25	2	25	-	-	-		-	-
Total			47	3	4	0	1	26	27
240,000 to (but not including)		1	27	0	4	0	1	10	19
500,000	30	2	40	-	-	-	-	-	-
Total			67	4	5	0	1	35	36
500,000 to (but not including)		1	33	0	5	0	2	12	21
1,000,000	35	2	56	-	-	-	-	-	-
Total			89	5	6	1	2	45	46
500,000 to (but not including)	**	1	40	0	6	0	2	15	25
1,000,000	40	2	71	-	-	-	-	-	-
Total			111	6	7	1	2	56	57
1,000,000 and over	45	1	72	3	7	0	2	32	41
		2	48	-	-	-	-	-	-
Total			120	6	7	1	2	60	61
1,000,000 and over	**	1	120	4	9	0	3	51	63
	50	2	100	-	-	-	-	-	-
Total			220	11	12	2	3	105	106

Ac: Accept *Re*: Reject * To be used only on request of the management of the Establishment.

** Alternate plan for the applicable lot size for re-inspection of rejected lots and for lots consisting of numerous marks.

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TABLE II

For Use in Classification of Defects found in Boneless Meat from Cattle Calves Sheep or Goats

Type	*Description*	*Class*
	Less than 1½" in greatest dimension	* Insignificant
Blood Clots	1½" to 6" in greatest dimension	Minor
	More than 6" in greatest dimension or numerous (over 5) minor blood clots (**) in one sample unit not seriously affecting product usability	Major
	One or more of a number or size seriously affecting product usability	Critical
Bruises	Less than 1" in greatest dimension and less than ½" deep	* Insignificant
	1" to 2½" in greatest dimension of ½" to 1" deep	Minor
	More than 2½" in greatest dimension or more than 1" deep or numerous (over 5) minor bruises (**) in one sample unit not seriously affecting product usability	Major
	One or more of a number or size seriously affecting product usability	Critical
Bone Fragments	(1) Thin bone scraping less than 1/32" thick x ⅛" wide x 3" long attached to muscle tissues. (2) Thin flexible bone slivers either attached to or detached from muscle tissue less than ¼" wide and ¾" long. (3) Thin bone fragments or chips either attached to or detached from muscle tissue that crumble easily and are less than ¾" in greatest dimension	* Insignificant
	Less than 1½" in greatest dimension	Minor
	1½" or more in greatest dimension or numerous (over 5) minor fragments (**) in one sample unit not seriously affecting product usability	Major
	One or more of a number or size seriously affecting product usability	Critical
Bone Slivers (from rib)	Less than 3" long and less than ¼" wide and flexible bone chip from a rib end more than ¾" in greatest dimension that is thin and crumbles easily and with or without attached muscle tissue	Minor

* No significance in product wholesomeness; do not score.

** Do not score as minor defects also.

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Type	*Description*	*Class*
	Less than 1" long	* Insignificant
Detached Cartilage Ligaments	1" or more long and free of muscle tissue (see also bone slivers)	Minor
	Numerous (over 5) minor defects (**) in one sample unit not seriously affecting product usability	Major
	Defects of number seriously affecting product usability	Critical
	Minute specks of dust. If affecting product usability score them under "other". Pieces of plastic or paper wraps or any soft material less than ½".	* Insignificant
	Paper or plastic wraps ½" to 7 square inches; a single piece covering an area equal to that of a circle ⅛" to ½" diameter; a wild oat or other grass beards over ⅜" long or 3 or more pieces of wild oats or grass beards 1" to ⅜" long on one piece of meat and without inflammation.	Minor
Extraneous Material	Blunt piece of wood 1" or more; paper or plastic over 7 square inches; a single piece of material covering an area greater than that of a circle with a diameter exceeding ½"; small insects without insanitation. Numerous (over 5) minor defects in a sample unit not seriously affecting product usability; any substance causing minor bodily irritation or discomfort (chemicals, hard objects, etc.)	Major
	Any substance causing injury or illness (poisonous or toxic chemicals, sharp pieces of metal, glass, hard plastic, etc.); large insects, associated with insanitation, or any material of number or size seriously affecting product usability.	Critical
Hide, Hair, Wool	Hide (with or without hair) or wool less than ½" in greatest dimension. A total of 5 to 10 single strands of hair or wool. Total number of hairs, divided by 10 and round off to nearest whole number to determine total hair defects. (e.g. 34 hairs=3 defects and 35 hairs=4 defects). When the second step is necessary, total number of hairs in step one and two, divide by 10 and round off as above. Cluster of hair (too numerous to count) in one area.	Minor
	Hide (with or without hair) or wool ½" or more in greatest dimension; numerous (over 25) single strands (**) of hair in one sample unit; numerous (over 5) clusters of hair in one sample unit, (**) provided that none of the above seriously affect product usability.	Major

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* No significance in product wholesomeness; do not score.
** Do not score as minor defects also.

Type	*Description*	*Class*
	Hair Hide, or wool of amount seriously affecting product usability	Critical
Ingesta	Amount equal to area of circle ½" or less in diameter	Major
	Amount equal to an area of circle more than ½" in diameter	Critical
Off Condition		Critical
Parasitic Lesion	Parasites not transmissible to man. One, two, or three closely associated lesions on one piece of meat-score as one lesion (ovine only). First lesion found in sample.	Minor
	Each succeeding parasitic lesion in the sample.	Major
Pathological Lesions	Any lesion (not evident on post mortem inspection) not seriously affecting product acceptability	Major
	Any lesion unless excepted as noted above	Critical
Stains, discoloured areas	Very light stains of any size or stains covering an area of less than that of a circle of ½" in diameter	* Insignificant
	Equal to area of a circle of ½" to 1½" diameter	Minor
	Equal to area of a circle greater than 1½" diameter; numerous (over 5) minor stains (**) in one sample unit (12 lbs.) not seriously affecting product usability	Major
	Minor and Major areas of a number seriously affecting product usability	Critical
Other	Defect that individually or in aggregate affects product appearance, but not its usability	Minor
	Defect that individually or in aggregate materially affects product usability	Major
	Defect that individually or in aggregate seriously affects product usability or appearance	Critical

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** Do not score as minor defects also.

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TABLE III

For Use in Classification of Defects found in Boneless Meat from Swine

Type	*Description*	*Class*
Blood Clots	Less than 1½" in greatest dimension	* Insignificant
	1½" to 6" in greatest dimension	Minor
	More than 6" in greatest dimension or numerous (over 5) minor blot clots (**) in one sample unit not seriously affecting product usability	Major
	One or more of a number or size seriously affecting product usability	Critical
Bruises	Less than 1" in greatest dimension and less than ½" deep	* Insignificant
	1" to 2½" in greatest dimension or ½" to 1" deep	Minor
	More than 2½" in greatest dimension or more than 1" deep or numerous (over 5) minor bruises (**) in one sample unit not seriously affecting product usability	Major
	One or more of a number or size seriously affecting product usability	Critical
Bone fragments	(1) Thin bone scrapings less than 1/32" thick x ⅛" wide x 3" long attached to muscle tissue. (2) Thin flexible bone slivers, either attached to or detached from muscle tissue less than ¼" wide and ¾" long. (3) Thin bone fragments or chips either attached to or detached from muscle tissue that crumble easily and are less than ¾" in greatest dimension	* Insignificant
	Less than 1½" in greatest dimension	Minor
	1½" or more in greatest dimension, or numerous (over 5) minor fragments (**) in one sample unit not seriously affecting product usability	Major
	One or more of a number or size seriously affecting product usability	Critical
Bone Slivers (from rib)	Less than 3" long and less than ¼" wide and flexible bone chip from a rib end more than ¾" in greatest dimension that is thin and crumbles easily, and with or without attached muscle tissue	Minor

* No significance in product wholesomeness; do not score.
** Do not score as minor defects also.

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Type	*Description*	*Class*
	Less than 1" long	* Insignificant
Detached Cartilage Ligaments	1" or more long and free of Muscle tissues (see also bone slivers)	Minor
	Numerous (over 5) minor defects (**) in one sample unit not seriously affecting product usability	Major
	Defects of number seriously affecting product usability	Critical
	Minute specks of dust. If affecting product usability score them under "other". Pieces of plastic or paper wraps or any soft material less than ½".	* Insignificant
	Paper or plastic wraps ½" to 7 square inches; a single piece covering an area equal to that of a circle ⅛" to ½" diameter; a wild oat or other grass beard over ⅜" long or 3 or more pieces of wild oat or grass beards ⅛" to ⅜" long on one piece of meat and without inflammation.	Minor
Extraneous Material	Blunt piece of wood 1" or more long; paper or plastic over 7 square inches; a single piece of material covering an area greater than that of a circle with a diameter exceeding ½"; small insects without insanitation. Numerous (over 5) minor defects in a sample unit not seriously affecting product usability; any substance causing minor bodily irritation or discomfort (chemicals, hard objects, etc.)	Major
	Any substance causing injury or illness (Poisonous or toxic chemicals, sharp pieces of metal, glass, hard plastic etc.); large insects; insects associated with insanitation, or any material of number or size seriously affecting product usability	Critical
Skin, Hair, Hair Roots	Skin (with or without hair or visible hair roots) individually or in aggregate less than 1 square inch.	* Insignificant
	Skin (with or without hair or visible hair roots) individually or in aggregate 1 sq. in. to 3 sq. ins. A total of 2 or 3 single strands of hair or 5 to 10 visible hair roots. Total number of hairs or hair roots in sample:- divide by 3 hairs or 10 for visible hair roots and round off to nearest whole number. For example, 10 hairs - 3 defects; 38 hair roots - 4 defects.	Minor

* No significance in product wholesomeness; do not score.
** Do not score as minor defects also.

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Type	*Description*	*Class*
	Skin (with or without hair or visible hair roots) individually or in aggregate over 3 sq. ins.; Numerous (over 10) single strands (**) of hair in one sample unit provided none of the above seriously affect product usability.	Major
	Hair, skin or visible hair roots seriously affecting product usability	Critical
Ingesta	Amount equal to an area of circle ½" or less in diameter	Major
	Amount equal to area of a circle more than ½" in diameter.	Critical
Off Condition		Critical
Lips, Ear canals, teeth, kidney, liver	Any sample unit containing tooth or teeth. Ear canal(s) lip with or without teeth marks, piece(s) of kidney or liver.	Major
Pathological lesions	Any lesion (not evident on post mortem inspection) not seriously affecting product acceptability	Major
	Any lesion unless excepted as noted above	Critical
Stains, discoloured areas	Very light stains of any size or stains covering an area of less than that of a circle of ½" in diameter	* Insignificant
	Equal to area of a circle of ½" to 1½" in diameter	Minor
	Equal to area of a circle greater than 1½" in diameter; numerous (over 5) minor stains (**) in one sample unit (12 lbs) not seriously affecting product usability	Major
	Minor and major areas if a number seriously affecting product usability	Critical
Lung Tissue	Any amount	Critical
Other	Defects that individually or in aggregate affect product appearance, but not its usability	Minor
	Defects that individually or in aggregate materially affect product usability	Major
	Defects that individually or in aggregate seriously affect product usability or appearance	Critical

* No significance in product wholesomeness; do not score.
** Do not score as minor defects also.

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CHAPTER 291

MEAT (POST MORTEM) INSPECTION REGULATIONS

ARRANGEMENT OF REGULATIONS

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CHAPTER 291

MEAT (POST MORTEM) INSPECTION REGULATIONS

S.I. 20 of 1970.
S.I. 29 of 1971.
S.I. 13 of 1985.
Ch. 291.

(section 11)

[11th April, 1970]

1. These Regulations may be cited as the Citation.

MEAT (POST MORTEM) INSPECTION REGULATIONS.

2. In these Regulations unless the context otherwise requires– Interpretation.

"animal" means the male, female or young of any of the following species: goat, swine, cattle or sheep;

"blood" means blood derived from an animal;

"carcass" means the body of a slaughtered animal and includes any part of a carcass;

"examine in detail" means examine by making multiple deep incisions;

"inspector" means an authorised officer with powers to inspect carcasses appointed under the provisions of the Food and Drugs Act; CAP. 291.

"offal" means any part of a slaughtered animal removed from the carcass in the process of dressing it but does not include the hide or skin;

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CAP. 154.

"slaughterhouse" means a place in any area to which the provisions of the Slaughter of Animals Act, applies for slaughtering animals, the flesh of which is intended for sale for human consumption, and includes any place available in connection 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 and includes any place available in connection with a slaughterhouse and used for the manufacture of bacon, ham, sausages, meat pies or other manufactured meat products or for the storage of meat used in such manufacture.

Duty of inspection.

3.-(1) The occupier of any slaughterhouse shall arrange in accordance with the provisions of these Regulations for the inspection by an inspector of the carcass of every animal slaughtered within the slaughterhouse.

(2) No person shall in any slaughterhouse slaughter or cause to be slaughtered any animal for sale for human consumption unless the Minister has not less than 24 hours before the time of slaughter been informed of the day and time and of the place at which the slaughter is to take place,

provided that where by reason of accidental injury it is necessary that an animal be slaughtered without delay the provisions of this regulation shall be deemed to be satisfied if the Minister is informed of the slaughter as soon as is reasonably possible whether before or after the slaughter takes place.

Inspection before Slaughter. S.I. 13 of 1985.

(3) Prior to the initiation of slaughtering each day the authorised officer shall inspect the premises, the facilities, and personnel, to ascertain that they all conform to the standard of hygiene prescribed by the regulations.

Reject Tag. S.I. 13 of 1985.

(4) Any facility or equipment found on inspection to be unsatisfactory shall have affixed to it, a "Reject" tag. Such tag may be removed only by the Authorised Officer. Such rooms or equipment may not be used until the defects have been rectified

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to the satisfaction of the Authorised Officer and the "Reject" tag has been removed.

Inspection in certain cases.

4.-(1) Where any animal has for humane reasons been slaughtered before inspection the carcass and all parts shall be kept for inspection including the head and all viscera except the stomach, bladder and intestines held by natural attachments.

(2) Where any parts required to be kept for inspection in accordance with the provisions of subregulation (1) are not so kept the whole of the carcass shall be condemned.

(3) Where on inspection of a carcass slaughtered before ante mortem inspection any lesion or condition is found indicating that such animal was sick or diseased, or if there is lacking evidence of the condition which rendered emergency slaughter necessary, the carcass shall be condemned.

(4) Where any animal has died in a slaughterhouse other than by slaughter such animal shall be condemned.

Dressing of carcasses.

5.-(1) Every person who slaughters or causes to be slaughtered in a slaughterhouse any animal for sale for human consumption shall ensure that the carcass is dressed immediately after the animal has been slaughtered and that the provisions of subregulation (2) are complied with.

(2) The carcass shall be dressed or treated in such a manner as not to prevent or hinder inspection in accordance with these Regulations and in particular–

(a) where back bleeding ensues upon the slaughter of an animal the pleura shall not be completely detached from the carcass until an inspector authorises the removal of the pleura;

(b) no action shall be taken which might alter or destroy any evidence of disease except on the instructions of an inspector;

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(c) the offal shall, after removal from the carcass, be so kept as to remain readily identifiable with the carcass until that carcass has been inspected by an inspector;

(d) any blood intended for human consumption shall be collected and placed in a clean receptacle provided for that purpose and shall be so kept as to remain readily identifiable with the carcasses from which it was collected until these carcasses have been inspected by an inspector.

Notification of disease or unsoundness.

6. Where on the slaughter of any animal for sale for human consumption it appears that any part of the carcass is or may be diseased or unsound, the person by whom or on whose behalf the animal was slaughtered shall forthwith inform the Minister of that fact.

Restriction on removal of carcass.

7. No person shall remove or cause or permit to be removed from a slaughterhouse any blood intended for human consumption or any carcass or part of a carcass or any offal until it has been inspected in accordance with these Regulations and, in the case of any carcass or part of a carcass which has been so inspected and passed as fit for human consumption by an inspector, until it has been marked in accordance with regulation 10.

Restriction on the use of a slaughterhouse.

8.-(1) No person shall slaughter or cause to be slaughtered in any slaughterhouse any living creature other than an animal tended for sale for human consumption.

(2) No person shall dress or cause to be dressed in a slaughterhouse the carcass of any creature other than an animal intended for sale for human consumption.

Inspection of meat. Schedule I.

9.-(1) Every inspection made in pursuance of regulation 3 shall be made in accordance with the provisions of Schedule I to these

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Regulations and shall be made while the carcass is being dressed.

(2) In determining whether he is satisfied that any carcass, part of a carcass, or any offal or blood is fit for human consumption the inspector shall have regard to the provisions of Schedule II to these Regulations. Schedule II.

(3) For the purpose of such an inspection of the carcass, offal or blood of any animal, the inspector may, if he thinks fit, require specimens from that carcass, offal or blood to be submitted for laboratory examination at a laboratory approved by the Minister for the purpose of diagnosis or confirmation of a diagnosis or for the detection and determination of biological residues of harmful substances such as pesticides, herbicides, drugs and the like.

(4) The head, tongue, tail, thymus gland, all viscera and all parts and blood to be used in the preparation of meat food products shall be held in such manner as to maintain their identity until after post mortem examination.

(5) Where as a result of any lesion or other condition which might render any meat or any part or organ unfit for human consumption a carcass requires further examination such carcass including all detached parts thereof shall be retained as an identifiable whole until such further examination has been completed.

(6) All such parts and carcass shall be marked "retained" and no such mark shall be removed except by order of an inspector.

(7) Where any part of a carcass is condemned on account of bruising, such part shall be removed forthwith and shall be disposed of in accordance with regulation 13.

Marking of carcasses.

10.-(1) Where after inspection in accordance with these Regulations an inspector is satisfied that a carcass or part of a carcass is fit for human consumption, he shall mark that carcass

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or, as the case may be, that part of the carcass, with a mark of the kind, and in the appropriate manner prescribed in Schedule III to these Regulations,

Schedule III.

provided that in every case where the inspector is not so satisfied in relation to any part of a carcass he shall not mark any part of that carcass until the part in relation to which he is not satisfied has been removed.

(2) No person other than an inspector shall in relation to any carcass or part of a carcass make use of any mark of the kind described in Schedule III to these Regulations.

Schedule III.

(3) No person shall make use of any mark so resembling a mark used by an inspector in accordance with these Regulations as to be calculated to deceive.

S.I. 13 of 1985.

(4) No person shall fill or cause to be filled in whole or in part, any container bearing or intended to bear any official marks or abbreviation or simulation of any official mark except under the supervision of an Authorised Officer.

Meat Product Preparation. S.I. 13 of 1985.

(5) Any product bearing any official mark shall not be canned, cooked, cured, smoked, salted, packed or rendered or otherwise prepared by any person for commercial purposes unless–

(a) such preparation is performed at an official establishment; or

(b) such preparation is conducted under inspection by an Authorised Officer and the prepared product is marked to show that fact; or

(c) the official marks are removed, defaced or otherwise destroyed before or during such preparation; or

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(d) the preparation of the product consists solely of cutting up operations at any establishment exempted from inspection.

Cold storage.

11.-(1) Every person who places or causes any carcass or part of a carcass or any offal to be placed in cold storage for the purposes of paragraph 7*(b)* of Schedule II to these Regulations shall, at the same time as he causes it to be so placed, give notice to an inspector of the date of the placing and the period for which it is intended that the carcass or part of a carcass or offal, as the case may be, will remain in cold storage.

Schedule II..

(2) Where an inspector is satisfied that the said carcass or part of a carcass is fit for human consumption, he shall mark it in accordance with the last foregoing regulation.

Charge for meat inspection.

12.-(1) There shall be payable for inspections carried out in pursuance of regulation 3 the following fees–

(a) in the case of each cattle other than a calf, fifty cents;

(b) in the case of each calf or swine, twenty cents;

(c) in the case of each sheep or goat, ten cents.

(2) All fees payable under the provisions of subregulation (1) shall be paid into the general revenue of this country.

Condemned carcasses.

13. Every carcass or part of a carcass that has been condemned shall be marked conspicuously "Condemned". Condemned detached parts and organs of such a character that they cannot be marked condemned shall be placed forthwith in receptacles marked "Condemned". All condemned carcasses and receptacles containing condemned parts and organs shall be kept under the control of an inspector and shall be tagged in accordance with the provisions of the Slaughterhouse (Hygienic Practices) Regulations, before the close of the day upon which they were condemned.

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Cooking.

14.-(1) Every carcass or part of a carcass which has been passed as fit for cooking shall be marked conspicuously by an inspector "Passed for cooking" and shall be cooked in accordance with the Slaughterhouse (Hygienic Practices) Regulations.

(2) Every carcass or part of a carcass which has been passed for refrigeration under the provisions of these Regulations on inspection shall be marked by the Authorised Officers:

"Passed for Refrigeration" on condition that it is refrigerated or otherwise handled as prescribed by the regulations.

Fitness for human consumption.

15. Every carcass or part of a carcass which has been passed as fit for human consumption shall be marked conspicuously by an inspector "Passed for human consumption".

Retained.

16. Where any carcass or part of a carcass has been passed under the provisions of these Regulations and such carcass or part of a carcass has been marked "retained" under the provisions of regulation 9 all affected parts shall be removed and condemned.

Prohibition of inflation.

17.-(1) No carcass or any part thereof shall be inflated with air.

(2) No suet or other fat shall be transferred from a fat to a lean carcass.

Removal of hair etc.

18. All hair, scurf, dirt, hoofs and claws shall be removed from the carcass of any swine and the carcass thoroughly cleaned before any incision is made for inspection or evisceration.

Cleaning of skin.

19. Where any carcass is to be dressed with the skin or hide left on, such skin or hide shall be thoroughly washed and cleaned before any incision is made.

Calf carcass

20. The skin of any calf carcass infested with the larvae of the "oxwarble" fly (Hypoderma lineata and Hypoderma bovis)

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or other parasites or other pathological skin conditions shall be removed before inspection.

21. *(a)* Lactating mammary glands and diseased mammary glands of any animal shall be removed without opening the milk ducts or sinuses. No such glands shall be passed for human consumption. Removal of mammary glands.

(b) Non-lactating cow udders may be saved for food purposes provided suitable facilities for handling and inspection are provided. Examination of udders by palpation and when necessary by incision in sections no greater than two inches in thickness shall be done by Establishment employees. All udders containing lesions shall be condemned by an inspector. Each udder shall be properly identified with its respective carcass and kept separate and apart from other udders until its disposal has been accomplished in accordance with the provisions of the regulations. Cow Udders. S.I. 13 of 1985.

(c) Udders from cows officially designated as "Brucellosis, reactors" or as "Mastitis elimination cows" shall be condemned. Condemn Brucellosis Matitis Udders. S.I. 13 of 1985.

22. Where any pus or other objectionable material has come into contact with a carcass, the parts thereof contaminated thereby shall be condemned. Pus.

23.-(1) All carcasses or parts thereof affected with anthrax shall be condemned and disposed of in accordance with regulation 13. Anthrax.

(2) Where any carcass is found before evisceration to be suffering from anthrax such carcass shall not be eviscerated.

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(3) Where any part of any carcass has been contaminated with anthrax infested material through contact with soiled instruments or otherwise such part shall be condemned and disposed of forthwith.

Radiation.

24. All meat and meat products from animals which have been administered radioactive material shall be condemned and disposed of forthwith.

Responsibility and assistance to inspectors.

25. Every person who slaughters or causes to be slaughtered any animal for sale for human consumption–

(a) shall take all practicable steps to secure compliance by any person employed by him with the provisions of regulations 4, 5, 6, 7, 8 and 11; and

(b) shall ensure that any inspector is given such reasonable assistance as he may from time to time require for the purposes of these Regulations.

Species Identification Test.

26. The Minister may require samples from lots of all meat and meat products destined to be exported to be tested in an approved laboratory by means of prescribed tests, as required to identify the species of animal from which such meat is derived.

Export Certificate.

27. All carcasses, parts of carcasses, meat and meat products destined for export shall be accompanied by an official export certificate stating that the meat has been produced and inspected in an official establishment and may include the results of a species identification test as required by regulation 26 and shall be signed by the Authorised Officer who has conducted the inspection.

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Penalties and enforcement.

28. If any person contravenes or fails to comply with any of the foregoing provisions of these Regulations he commits an offence and is liable to a fine not exceeding five hundred dollars and, in the case of a continuing offence, to a further fine not exceeding twenty dollars for each day during which the offence continues after conviction.

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SCHEDULE I

[regulation 9(1)]

Inspection of Carcasses, Offal and Blood

PART 1

General Instructions

1. When examining the carcass of any animal, the inspector shall have regard to–

(a) its state of nutrition;

(b) any evidence of bruising, haemorrhage or abnormal colour;

(c) any local or general oedema;

(d) the efficiency of bleeding;

(e) any swelling, deformity or other abnormality of bones, joints, musculature or umbilicus;

(f) the age and sex of the animal from which it was derived;

(g) any abnormal odour;

(h) the condition of the pleura and peritoneum; and

(i) any other evidence of abnormality.

2. The sternum of every carcass shall be split and the abdominal and thoracic viscera removed before inspection.

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2A. Every carcass or part thereof shall be handled in a sanitary manner so as to prevent contamination with fecal material, urine, bile, hair, dirt or foreign matter. If any such contamination should occur it shall be removed forthwith in a manner approved by the inspector. 29 of 1971

PART II

Detailed Instructions

3. In examining the head of any cattle, the inspector shall–

(a) examine the surface and substance of the tongue;

(b) inspect the palate and roof of the mouth and examine in detail the retropharyngeal, submaxillary and parotid lymphatic glands;

(c) examine the external and internal cheek muscles of a bovine animal by making several deep incisions parallel to the plane of the lower jaw; and

(d) inspect the eyes,

provided that in the case of the head of a young calf, the inspector may make such lesser examination as seems to him sufficient in the circumstances of the case.

4. In examining the head of any pig, the inspector shall examine, so far as is practicable, the lips, gums and tongue and shall examine in detail the submaxillary lymphatic glands.

5. In examining the head of any sheep or goat, the inspector shall examine, so far as is practicable, the lips, gums and tongue.

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6. In examining the abdominal cavity of any animal, the inspector shall–

(a) examine the outer and if he considers it necessary the inner surfaces of the stomach and intestines and examine the surface and substance of the spleen and the surface of the omentum;

(b) examine in detail the gastro splenic and mesenteric lymphatic glands of any bovine animal or pig;

(c) examine the surface and substance of the liver in all cases and incise the thick end of the liver of any adult bovine animal;

(d) incise the bile ducts in any case in which he considers it necessary to do so;

(e) examine in detail the hepatic lymphatic gland of any bovine animal, horse or pig;

(f) examine in detail the renal lymphatic glands and examine the adrenal glands and expose and incise the kidneys;

(g) examine the substance and outer surface and, if he considers it necessary, the inner surface of the uterus; and

(h) examine the substance of the ovaries.

7. In examining the thoracic cavity of any animal, the inspector shall–

(a) examine the lungs by palpation as well as by observation and incise them at the base unless

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he is satisfied, without doing so, that they are diseased;

(b) examine in detail the bronchial and mediastinal lymphatic glands of any bovine animal unless he is satisfied, without doing so, that the glands are diseased; such examination shall include examination of the air passages to ascertain whether foreign matter is present and if any such matter is present the lungs shall be condemned;

(c) open the pericardium and examine the heart muscles, and–

(i) in the case of any adult bovine animal, open the heart by an incision through the left ventricle and, if he considers it necessary, make further incisions into the heart wall from the inside;

(ii) in the case of any animal other than an adult bovine animal, incise the heart wall if he considers it necessary to do so;

(d) condemn all pig lungs; S.I. 29 of 1971.

(e) lungs and lung lobes derived from livestock shall not be saved as edible products for export to the United States of America. Lungs S.I. 13 of 1985.

8. In examining the udder of–

(a) a cow or sow, the inspector shall incise the udder and examine it by observation and palpation and shall examine in detail the supramammary lymphatic glands;

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(b) any female animal other than a cow or sow, the inspector shall examine the udder by observation and palpation and, if he considers it necessary, incise the udder and examine in detail the supramammary lymphatic glands.

9. In examining the testicles and penis of any animal, the inspector shall–

(a) examine their outer surface and substance;

(b) examine in detail the superficial inguinal lymphatic glands of a bull or boar;

(c) if he considers it necessary, examine in detail the superficial inguinal lymphatic glands of any other male animal.

10.-(1) Spermatic cords and pizzles shall be removed from all carcasses.

(2) Preputial diverticuli shall be removed from swine carcasses.

11. In the case of any bovine animal or pig, the inspector shall examine the feet and, in any other case, shall examine the feet if he deems it necessary to do so.

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PART III

Additional Instructions where Tuberculosis is Suspected

12. Where the inspector has reason to suspect that any part of the carcass or offal of any animal is infected with tuberculosis, he shall, in addition to carrying out the provisions of Parts I and II of this Schedule– Parts I and II. Schedule.

(a) in the case of any carcass, require the carcass to be split, examine the vertebrae, ribs, sternum, spinal cord, and if he considers it necessary, the brain, and expose, and if a lesion of a kidney is visible or suspected, incise the kidney;

(b) in the case of the carcass of any bovine animal examine in detail the following lymphatic glands (being glands not already examined by him in accordance with the provisions of Part II of this Schedule), namely, the superficial inguinal, supramammary, prepectoral, presternal, suprasternal, xiphoid, subdorsal, intercostal, prescapular, iliac, sublumbar, ischiatic, precrural and popliteal, those glands which are least likely to show infection being examined first; Parts II. Schedule.

(c) in the case of the carcass of any pig, examine in detail the following lymphatic glands (being glands not already examined by him in accordance with the provisions of Part II of this Schedule), namely, the superficial inguinal, supramammary, cervical, prepectoral, prescapular, subdorsal, sublumbar, iliac, precrural and, if he considers it necessary, the popliteal. Parts II. Schedule.

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PART IV

Additional Instructions in the Case of Sheep or Lambs Suspected of Being Infected with Caseous Lymphadenitis or any Other Suppurative Condition

Parts I and II. Schedule.

13. Where the inspector has reason to suspect that caseous lymphadenitis or other suppurative condition exists in the carcass of any sheep or lamb he shall, in addition to carrying out the provisions of Parts I and II of this Schedule–

(a) examine by palpation as well as by observation such of the lymphatic glands as are readily accessible; and

(b) examine in detail the prescapular, superficial inguinal, supramammary and precrural lymphatic glands of a sheep, and in the case of a lamb, examine these glands in detail if he has found evidence of disease in the course of visual examination or palpation.

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SCHEDULE II

[regulation 9(2)]

Indication of Unfitness for Human Consumption

1.-(1) If upon inspection of any carcass the inspector is satisfied that the animal was suffering from any of the following diseases or conditions, he shall regard the whole carcass and all the offal and blood removed or collected therefrom as being unfit for human consumption–

Actinobacillosis (generalised) or
Actinomycosis (generalised)
Anaemia (advanced)
Anasarca or generalised oedema
Anthrax
Arthritis
Babesiosis (Anaplasmosis and piroplasmosis)
Bacillary Haemoglobinuria
Blackleg
Blue tongue
Brucellosis
Bruising (intensive and severe)
Caseous lymphadenitis with canciation
Caseous lymphadenitis (generalised)
Cysticerous bovis (generalised)
Cysticerous cellulosae
Diamond skin disease
Emaciation (pathological)
Fever
Foot and mouth disease
Gangrenous or severe haemorrhagic enteritis or gastritis
Glanders
Haemorrhagic septicaemia
Hog cholera or swine fever
Icterohaematuria
Infectious bovine rhinotrachitis

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Inflammation (acute) of the lungs, pleura, pericardium, peritoneum or meninges
Jaundice
Leptospirosis
Malignant catarrhal fever
Malignant epizootic catarrh
Mammitis (acute)
Mastitis (acute septic)
Melanosis (generalised)
Abnormal odour associated with disease or other conditions prejudicial to health
Oedema (generalised)
Pericarditis (acute, septic or purulent traumatic)
Phlebitis of the umbilical veins
Peritonitis (acute, diffuse septic)
Pleurisy (acute, diffuse septic)
Pneumonia (acute septic)
Pyaemia (including joint-ill)
Salmonellosis
Sarcocysts (generalised)
Septicaemia or toxaemia, whether puerperal, traumatic or without evident cause
Swine Erysipelas (acute), (generalised) (showing systemic change)
Trichinosis
Tuberculosis (generalised)
Tuberculosis with emaciation
Tumours–

(a) malignant with secondary growths
(b) multiple

Uraemia
Unhealed vaccine lesions (vaccinia).

(2) The inspector shall regard as unfit for human consumption any stillborn or unborn carcass and any immature carcass which is oedematous or in poor physical condition, together with any offal or blood removed or collected therefrom and no hide or skin thereof shall be removed from a carcass within a room in which edible products are handled.

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(3) The inspector shall regard as unfit for human consumption the brains, check meat, and head trimmings of any animal stunned by lead, sponge iron, or frangible bullets.

1A. (1) If upon inspection of any carcass the inspector is satisfied that the animal was suffering from any disease or condition so that human consumption of the products thereof might cause food poisoning he shall regard the whole carcass and all the offal and blood removed or collected therefrom as being unfit for human consumption. S.I. 29 of 1971.

(2) Without prejudice to the generality of subparagraph (1), if upon inspection of any carcass the inspector is satisfied that the animal was suffering from any of the following diseases or conditions he shall regard the whole carcass and all the offal and blood removed therefrom as being unfit for human consumption:

Any acute inflammation, abscess or suppurating sores if associated with acute nephritis, fatty and degenerated liver, swollen soft spleen, cachexia, icteric discolouration of the carcass or similar condition, either singly or in combination.

(3) Any other carcass or part thereof likely to have been contaminated by contact with any carcass suffering from any disease or condition mentioned in subparagraphs (1) and (2) shall be regarded as unfit for human consumption unless all likely contaminated tissues are removed within 2 hours.

(4) Any implement or equipment, including any inspection tables, likely to have been contaminated with any carcass of any animal suffering from any disease or condition mentioned in subparagraphs (1) and (2) or with any carcass of any animal likely to have been contaminated within the provisions of subparagraph (3), shall be thoroughly cleaned and sanitised with hot water having a minimum temperature of 180° Fahrenheit.

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2. The inspector shall regard the blood of any animal as unfit for human consumption if he is satisfied–

(a) that the animal was affected with any infectious conditions; or

(b) that the blood is contaminated by stomach contents or other extraneous matter.

3. The inspector shall in determining whether tuberculosis is generalised take into account the sum of the evidence of disease and the character of the lesions throughout the carcass and, in particular, shall regard evidence of any of the following conditions as evidence of generalised tuberculosis–

(a) military tuberculosis of both lungs with evidence of tuberculosis elsewhere;

(b) multiple and actively progressive lesions of tuberculosis;

(c) widespread tuberculosis infection of the lymphatic glands of the carcass;

(d) diffuse acute lesions of tuberculosis of both the pleura and peritoneum associated with an enlarged or tuberculosis lymphatic gland of the carcass;

(e) active or recent lesions present in the substance of any two of the following: spleen, kidney, udder, uterus, ovary, testicle, brain and spinal cord or their membranes, in addition to tuberculous lesions in the respiratory and digestive tracts;

(f) in the case of a calf, congenital tuberculosis.

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4.-(1) Where the inspector is satisfied that a carcass or offal is affected with tuberculosis other than generalised tuberculosis or tuberculosis with emaciation, he shall regard the following parts of the carcass and offal as unfit for human consumption–

(a) any part of the carcass infected with localised tuberculosis and any other part contiguous thereto;

(b) the head including the tongue when tuberculosis exists in any lymphatic gland associated with the head or tongue; provided that, where in a particular gland or glands the lesions are small and inactive and the gland is not enlarged, the inspector may at his discretion regard the head or tongue, or both, as fit for human consumption after the removal of the affected gland or glands and the surrounding tissue;

(c) any organ or viscera when tuberculosis exists in the substance, or on the surface thereof, or in any lymphatic gland associated therewith.

(2) The inspector shall regard any part of a carcass and any offal or blood contaminated with tuberculous material as unfit for human consumption.

5. The inspector shall regard either of the following conditions as evidence of generalised caseous lymphadenitis–

(a) multiple, acute and actively progressive lesions of caseous lymphadenitis;

(b) multiple lesions of caseous lymphadenitis which are inactive but widespread.

6. Where the inspector is satisfied that a carcass or offal is affected with caseous lymphadenitis or any other supprative

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condition and that the said condition is not generalised nor associated with emaciation, he shall regard the following parts of the carcass and offal as unfit for human consumption–

(a) any organ and its associated lymphatic gland, when the aforesaid condition exists on the surface or in the substance of that organ or gland;

(b) in any case to which subparagraph *(a)* does not apply, the lesion and such of the surrounding parts as the inspector may think proper having regard to the age and degree of activity of the lesion. For the purposes of this subparagraph, an old lesion which is firmly encapsulated may be regarded as inactive.

7. Where the inspector is satisfied that any part of a carcass or any offal is affected with a localised infestation of cysticerous bovis, he shall regard the following parts of the carcass and offal as unfit for human consumption–

(a) the part of the carcass or offal so infested;

(b) the remainder of the carcass and offal unless he is satisfied that they have been kept in cold storage at a temperature not exceeding 20°F (-7°C) for a period of not less than three weeks or at a temperature not exceeding 14°F (-10°C) for a period of not less than two weeks.

8. Where the inspector is satisfied that the whole or any part of a carcass or any offal is affected by any disease or condition other than one mentioned in the foregoing paragraphs of this Schedule, he shall regard as unfit for human consumption the whole carcass and the offal or such lesser part thereof as he may think appropriate to the circumstances of the case.

Schedule.

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9. Where the inspector is satisfied that a part of a carcass or any offal is affected by a slight localised infestation by a parasite not transmissible to man, he may at his discretion regard as unfit for human consumption the part of the carcass or offal so affected together with the tissue immediately surrounding it.

S.I. 13 of 1985.

9A. In the case of sheep carcasses affected with tape worm cysts (Cysticercus Ovis, the so called "measles" not transmissible to man) such carcasses may be passed for human food after removal and condemnation of the affected portions, provided however that if upon the final inspections of such carcasses retained for "measles" the total number of cysts found embedded in the muscle or in immediate relation with the muscular tissue excluding the heart, exceed five, this shall be taken as to indicate that the cysts are so generally distributed and so numerous that their removal is impracticable and the entire carcass shall be condemned.

9B. Carcasses found to be infested with Gid Bladder worm (Coenurus Cerebralis, Multiceps) may be passed for human food after condemnation of the affected organs (heart, spinal cord).

9C. Livers infested with flukes (Fasciola spp) or the fringed tapeworm (Monesia spp) shall be condemned.

9D. Organs or other parts of carcasses affected with hydatid cysts (Echinococcus) shall be condemned.

10. Where the carcass of any hog is affected with diamond skin disease which is localised and not associated with systemic change such carcass may, if it is otherwise in good condition be passed for human consumption after the removal and condemnation of the affected parts.

11.-(1) Any carcass affected with arthritis which is localised and not associated with systemic change may be passed for human consumption after removal and condemnation of all affected parts including joints and corresponding lymph nodes.

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(2) A joint capsule shall not be opened until after the affected joint has been removed from the carcass.

12. Any carcass of cattle affected with anasarca other than in an advanced stage may be passed for human consumption if the lesion is localised after removal and condemnation of the affected tissues.

13. Any carcass affected with or showing lesions of bacillary haemoglobinuria, babesiosis (anaplasmosis, pirophasmosis) brucellosis, blue tongue, haemorrhagic septicaemia, icterohaematuria, infectious bovine rhinotracheitis, leptospirosis or malignant epizootic catarrah shall be condemned unless recovery has occurred to the extent that only local lesions exist when it may be passed for human consumption if all affected organs and parts have been removed.

14. Any organ or other part of a carcass affected with a neoplasm shall be condemned,

provided that if there is evidence of metastasis or the general condition of the animal has been affected by the size, position or nature of the neoplasm, the whole carcass shall be condemned.

15.-(1) Subject to the provisions of subparagraph (2) any carcass in a well nourished condition showing uncomplicated localised lesions of actinomycosis or actinobacillosis may be passed for human consumption after the infected parts have been removed and condemned.

(2) Where the head, including the tongue, of any carcass is affected with actinomycosis or actinobacillosis the head shall be condemned except that where the jaw only is diseased and such disease is slight, strictly localised and without suppuration, fistulous tracts or lymph node involvement the tongue, if free from disease, may be passed for human consumption or when the disease is slight and confined to the lymph nodes, the head, including the tongue, may be passed for human consumption

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after the affected nodes have been removed and condemned. Where the disease is slight and confined to the tongue with or without involvement of the corresponding lymph nodes the head may be passed for human consumption after the tongue and the affected nodes, if any, have been removed and condemned.

16.-(1) Subject to the provisions of subparagraph (2) the carcass of any animal affected with epithelioma of the eye or the orbital region shall be condemned if– S.I. 13 of 1985.

(a) the infection has involved the osseous structures of the head with extensive infection, suppuration and necrosis; or

(b) there is metastasis from the eye or the orbital region to any lymph node including the parotid lymph node; internal organs, muscles, skeleton or other structures regardless of the extent of the primary tumour; or

(c) the infection, regardless of extent, is associated with cachexia or evidence of absorption or secondary changes.

(2) Any carcass of any animal affected with epithelioma of the eye or the orbital region to the lesser extent than specified in subparagraph (1) may be passed for human consumption after removal and condemnation of the head, including the tongue, provided the carcass is otherwise in good condition. S.I. 13 of 1985.

17.-(1) Save as is provided in paragraph 18 any carcass showing general pigmentary deposits shall be condemned.

(2) Where any carcass shows localised pigmentary deposits of such character as to be unwholesome or otherwise unfit for food, such parts as are so affected shall be removed and condemned before the carcass is passed for human consumption.

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18. Any carcass showing any degree of icterus with a parenchymatus degeneration of organs the result of infection or intoxication or which shows a pronounced yellow or greenish yellow discolouration without evidence of infection or intoxication shall be condemned. Any carcass affected with icterus like discolouration which disappears on chilling may be passed for human consumption; provided that final inspection of such a carcass shall have been under natural light.

19.-(1) All slight, well limited abrasions on the tongue and inner surface of the lips and mouth shall if without lymph node involvement be removed so as to leave only sound tissue which may be passed for human consumption.

(2) Any organ or part of a carcass which is affected by an abscess or a suppurating sore or which is contaminated by pus shall be condemned; provided that where the lesions are of an extent to affect the whole carcass the carcass shall be condemned.

20. Any carcass affected with localised lesions of brucellosis may be passed for human consumption after the affected parts have been removed and condemned.

21.-(1) Any carcass affected with mange or scab in an advanced stage or showing cachexia or extensive inflammation of the flesh shall be condemned.

(2) Where any affection as set out in subparagraph (1) is slight the carcass may be passed for human consumption after removal and condemnation of the affected parts.

22.-(1) A thin carcass showing well marked lesions in the viscera and skeletal lymph nodes or extensive lesions in any part shall be condemned.

(2) A thin carcass showing well marked lesions in the viscera or the skeletal lymph nodes with only slight lesions elsewhere may be passed for cooking.

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(3) A thin carcass showing only slight lesions in the skeletal lymph nodes and the viscera may be passed for human consumption.

(4) A well-nourished carcass showing well marked lesions in the viscera but only slight lesions elsewhere or showing well marked lesions confined to the skeletal lymph nodes with only slight lesions elsewhere may be passed fit for human consumption.

(5) A well-nourished carcass showing well marked lesions in the viscera and the skeletal lymph nodes may be passed for cooking unless the lesions are numerous and extensive when it shall be condemned.

(6) All affected organs and nodes of carcasses passed for human consumption or for cooking shall be removed and condemned.

(7) For the purposes of this paragraph the expression "thin" shall not be applicable to a carcass which is emaciated or anaemic.

(8) For the purposes of this paragraph the expression "lesions" means lesions of caseous lymphadenitis.

23. Any swine carcass that gives off a pronounced sexual odour shall be condemned. The meat of swine carcasses that gives off a sexual odour less than pronounced may be passed for use in comminuted cooked meat product or for rendering, otherwise it shall be condemned.

24. The carcass of any hog affected with urticaria (nettle rash) tinea tonsurans, demodex folliculorum or erythema may, after the affected skin has been removed and condemned, be passed for human consumption if the carcass is otherwise fit for human consumption.

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25. The carcass of any hog affected with tape worm cysts (cysticerous celludosae) may be passed for cooking unless the infestation is excessive in which case the carcass shall be condemned.

26.-(1) The entire carcass of any animal suffering from tuberculosis shall be condemned if–

(a) the lesions of tuberculosis are generalised being distributed in such a manner as to be made possible only by entry of the bacilli into the systemic circulation; or

(b) the animal was observed to have a fever on ante mortem inspection which is found on post mortem inspection to be associated with an active tuberculosis lesion; or

(c) there is an associated cachexia; or

(d) tuberculosis lesions are found in the muscles or intermuscular tissues or bones or joints or in the body lymph nodes as a result of draining the muscles, bones or joints; or

(e) the lesions are extensive in organs and tissues of either the thoracic or the abdominal cavity; or

(f) the lesions are multiple, acute and actively progressive; or

(g) the character and extent of the lesions are not indicative of a localised condition.

(2) An edible organ or other part of any carcass affected by localised tuberculosis shall be condemned if it contains or the corresponding lymph nodes contain lesions of tuberculosis.

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(3) The carcass of any swine may be passed for human consumption when found to be free from tuberculosis on inspection, after the disposal of the condemned parts when the lesions are localised and confined to the primary seats of infection such as the cervical lymph nodes, mesenteric lymph nodes and hepatic lymph nodes.

Tuberculosis.

(4) *(a)* Carcasses of cattle not identified as reactors to the tuberculin test administered by a veterinarian approved by the Minister may be passed for human food without restriction, only if found free of tuberculosis lesions during post mortem inspection.

(b) When a cattle carcass shows a lesion of tuberculosis or lesions not so severe or numerous as described in subparagraph 1 *(i)*, the unaffected portion of the carcass may be passed for cooking in accordance with the regulations if the extent and character of the lesions indicate a localised condition and the lesions are calcified or encapsulated and provided the affected organ or other part is condemned.

(c) When the carcass of cattle identified as a reactor to the tuberculin test administered by an approved veterinarian is found to be free of lesions of tuberculosis, the carcass may be passed for cooking in accordance with the regulations.

(5) The carcass of any animal other than cattle or swine showing lesions of tuberculosis whether general or not shall be condemned.

(6) Carcasses displaying lesions more severe than those set out in subparagraphs (3) and (4) but not so severe as those set out in subparagraph (1) may be passed for cooking if the

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character or extent of the lesions is indicative of a localised condition and they are calcified or encapsulated and the affected part is condemned.

27.-(1) Any carcass infected with necrobacillosis may be passed for human consumption if the carcass is well nourished and the lesions are localised after the removal and condemnation of the parts affected with necrotic lesions.

(2) Any carcass infected with necrobacillosis with which is associated emaciation, cloudy swelling of the parenchymateus tissue of organs or enlargement of the lymph nodes shall be condemned.

28. Any carcass which is too emaciated to produce wholesome meat or which shows a serous infiltration of muscle tissue or a serous or mucoid degeneration of the fatty tissue shall be condemned.

29. The carcass of a young calf, pig, kid or lamb shall be condemned if–

(a) the meat has the appearance of being water-soaked, is loose, flabby, tears easily and can be perforated with the fingers; or

(b) the meat is coloured greyish-red; or

(c) the tissue which later develops as the fat capsule of the kidneys is edematous, dirty yellow or greyish-red, tough and intermixed with islands of fat; or

(d) good muscular development is lacking.

30. The carcass of any animal which has been suffocated or of any hog which has entered the scalding vat alive shall be condemned.

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31.-(1) Any carcass infected with generalised coccidioidal granuloma or which shows systemic changes because of such disease shall be condemned.

(2) Any carcass showing only localised lesions of such disease may be passed for human consumption after the removal and condemnation of the infected parts.

32.-(1) Any carcass which gives off a pronounced odour of urine, medicinal, chemical or other foreign substance shall be condemned.

(2) Where such odour as is specified in subparagraph (1) is not pronounced and can be removed by chilling or trimming, the carcass may be passed for human consumption after the removal and condemnation of the affected parts or the dissipation of the condition.

33. Any carcass deemed by an inspector to be unwholesome or otherwise unfit for human consumption due to the presence of any biological residue shall be condemned.

34. Any carcass which is too anaemic to produce wholesome meat shall be condemned.

35. Any carcass with a history of listerosis may be passed for human consumption after removal and condemnation of the head if the carcass is otherwise normal.

36.-(1) Any carcass affected with any vesicular disease shall, if the condition is acute and its extent is such that it affects the entire carcass or there is evidence of absorption or secondary change, be condemned.

(2) Any carcass affected with any vesicular disease to a lesser extent than described in subparagraph (1) may, if the carcass is otherwise in good condition, be passed as fit for human consumption.

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37.-(1) Any carcass in which are found muscular lesions distributed in such a manner or of such a character that removal is impractical shall be condemned.

(2) Where localised muscular lesions are not indicative of a systemic disease process and are of so localised or of such a character that the affected tissues can be removed the non-affected parts of the carcass may be passed for human consumption.

S.I. 13 of 1985.

(3) If the lesions of such muscular inflammation, infiltration, or degeneration are slight or of such a character as to be significant from a standpoint of wholesomeness, the carcass or parts may be passed for use in the manufacturing of comminuted cooked product after the removal and condemnation of the visibly affected portions.

38.-(1) The carcass of any cattle infested with tape worm cysts shall be condemned if incisions in various parts of the musculature expose one or more cysts on most of the cut surfaces or if the meat is watery or discoloured.

(2) Where the infestation by tape worm cysts is limited to one dead and degenerated cyst the carcass may be passed as fit for human consumption after removal and condemnation of the cyst.

(3) Any carcass of cattle which show an infestation of tape worm cysts to a lesser degree than specified in subparagraph (1) but to a greater degree than that specified in subparagraph (2) as determined by an examination of the heart, muscles of mastication, diaphragm, pleura, tongue and portions of the carcass rendered visible by dressing may be passed as fit for human consumption after removal and condemnation of the cysts provided that any such carcass, identified by retaining tags, is kept in cold storage at a temperature not higher than 14°F for a period of not less than 14 days and that the boned meat from such carcasses when in boxes or other containers,

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identified by retaining tags, is held at a temperature of not higher than 15°F for a period of not less than 21 days.

(4) The edible viscera, other than the lungs, fat, muscles of the heart and oesophagus passed as fit for human consumption after refrigeration shall be inspected after such refrigeration and, if free from cysts on final inspection, may be passed for food.

39.-(1) All livers affected with carotenosis shall be condemned.

(2) Cattle livers or calf livers showing the condition known as "telangiectatic", "sawdust" or "spotted" shall be dealt with as follows–

(a) where any or all of the conditions are extensive and involve more than one half of the organ the whole organ shall be condemned;

(b) where all the conditions are slight in an organ the whole organ shall be passed without restriction;

(c) where any or all the conditions involve more than half the organ but are less severe than extensive and more severe than slight the whole organ shall be cooked.

(3) Any liver which is required to be cooked under the provisions of subparagraph (2) shall be cooked in the slaughterhouse where it is produced.

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Swine fever.

40. *(a)* Carcasses of all swine affected with swine fever (Hog Cholera) shall be condemned.

(b) Inconclusive but suspicious symptoms of swine fever observed during ante mortem inspection of a suspect animal shall be duly considered in connection with the post mortem findings and when the carcass of such suspect animal shows lesions in the kidneys and lymph nodes which resemble swine fever they shall be regarded as swine fever and the carcass be condemned.

(c) Where lesions resembling those of swine fever occur in the kidneys and lymph nodes of carcasses of swine which appeared normal on ante mortem examination, further examination of such carcasses shall be made and if on such examination lesions characteristic of swine fever are found in some organ tissue in addition to those in the kidneys or lymph nodes or in both, then all lesions shall be regarded as those of swine fever and the carcass shall be condemned.

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SCHEDULE III

[regulation 10]

1. The mark referred to in regulation 10 shall consist of a stamp identifying the inspector by whom the inspection was carried out.

2.-(1) In the case of a horse or bovine animal other than a calf, the mark shall be impressed on each quarter of the carcass.

(2) In the case of any other animal, the mark shall be impressed on each side of the carcass.

Official Marks devices Labels.

3.- *(a)* *(i)* The marks, devices and certificates prescribed or referred to in this section shall be official marks, devices and certificates and shall be used in accordance with the regulations.

(ii) The "retained" and "rejected" tags and all other brands, stamps, labels and other devices approved by the Minister shall be official devices for the purposes of these Regulations.

(b) The official inspection legend shall be applied to inspected and passed carcasses and parts of carcasses of cattle, sheep, swine and goats, meat food products in animal casings and other products and shall be in the appropriate form prescribed and approved by the Minister.

(c) *(i)* The official inspection legend shall be shown on all labels for inspected and passed products of cattle, calves, sheep, swine and goats.

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(ii) The official mark of inspection shall be applied to labels by mechanical means and shall not be applied by a hand stamp.

(iii) The official inspection legend may also be used on shipping containers, band label, artificial casings and other articles with the approval of the Minister.

(d) The official inspection legend employed to identify inspected and passed horse and equine carcasses, their parts and products hereof, shall be in the form approved by the Minister.

(e) The official marks for use in connection with ante mortem inspection are those prescribed in the regulations.

Warning Tags.

(f) The official mark for use in sealing any means of transport for conveyance of carcasses, meat or meat products shall bear the inscription and a serial number and be approved by the Minister. Such seal shall be attached to the means of conveyance only by an authorised officer and he shall also affix thereto a "warning" tag, which tag shall warn that the conveyance has been officially sealed.

Retained Tags.

(g) The tag used to retain carcasses and parts of carcasses in the slaughter department shall bear the legend "Retained". The "Retained" mark which is applied to products and articles shall be a paper tag bearing the legend "Retained".

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(h) The "Rejected" mark which is applied to any buildings, rooms, compartments or equipment and utensils shall be a paper tag bearing the legend "Rejected". Such tag shall be removed only by the Authorised Officer when the insanitary condition has been rectified to the satisfaction of the Authorised Officer. Rejected Tags.

(i) The "Passed for cooking" mark shall be applied to products passed for cooking, by means of brand. Passed for Cooking.

(j) The "Inspected and Condemned" mark shall be applied to products condemned, by means of brand. Inspected and Condemned.

(k) Packaged products which require special handling to maintain their wholesome condition shall have prominently displayed on the principal display panel of the label, the statement "keep refrigerated", "keep frozen", "perishable keep under refrigeration" or similar statements as approved by the Minister. For all canned perishable products the statement shall be in upper case letters of 1/4 inch in height for containers net weight of three pounds or less and 1/2 inch upper case letters for containers of over three pounds net weight. Special Handling.

(l) Products for which standards of identity or composition are prescribed by regulations shall on the label show the appropriate product name and other label information as required by the regulations and such products shall be prepared in accordance with the regulations. Products for which there is a common or usual name must consist of ingredients, and be prepared by the use of procedures common or

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usual to such products insofar as specific ingredients or procedures are not prescribed or prohibited by the provisions of the regulations.

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CHAPTER 291

SLAUGHTERHOUSE (HYGIENIC PRACTICES) REGULATIONS

ARRANGEMENT OF REGULATIONS

[Printed by Authority of the Government of Belize]

PART III

Equipment

PART IV

Hygienic Practices

[Printed by Authority of the Government of Belize]

[Printed by Authority of the Government of Belize]

CHAPTER 291

S.I. 18 of 1970.
S.I. 31 of 1971.
S.I. 52 of 1971.
S.I. 23 of 1985.
Ch. 219.

SLAUGHTERHOUSE (HYGIENIC PRACTICES) REGULATIONS

(section 11)

[4th April, 1970]

PART I

Preliminary

Citation.

1. These Regulations may be cited as the

SLAUGHTERHOUSE (HYGIENIC PRACTICES) REGULATIONS.

Interpretation.

2. In these Regulations unless the context otherwise requires–

"animal" means the male, female or young of any of the following species: goat, swine, cattle or sheep;

CAP. 291.

"authorised officer" means a medical officer of health or any person authorised in writing by the Minister under the provisions of section 2(1) Food and Drug Act to exercise any of the powers conferred by that Act;

"edible" means that the product is intended for human food;

"inedible" means adulterated, not inspected or not intended for human food;

"lairage" means that part of a slaughterhouse used for the confinement of animals awaiting slaughter there;

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"meat" means the edible part of the muscle of any animal which is skeletal or which is found in the tongue, diaphragm, heart or oesophagus with or without the accompanying and overlaying fat, and the portions of bone, skin, sinew, nerve and blood vessels which normally accompany the muscle tissue and which are not normally separated from it in the process of dressing but does not include the muscle found in the lips, snout or ears;

"occupier" means the person licensed under the provisions of Part VII of the Food and Drugs Act; CAP. 291.

"offal" means any edible part other than meat which has been derived from any animal;

"slaughter hall" means that part of the slaughterhouse in which animals are slaughtered or carcasses are dressed;

"slaughterhouse" means any premises in any area to which the provisions of the Slaughter of Animals Act, apply for slaughtering animals, the flesh of which is intended for sale for human consumption, and includes any place available in connection 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 and any place available in connection with a slaughterhouse and used for the manufacture of bacon, ham, sausages, meat pies or other manufactured meat products or for the storage of meat used in such manufacture. CAP. 154.

PART II

Construction of Slaughterhouses

3. Every slaughterhouse shall at all times be maintained in a sanitary condition and in particular shall be arranged so as– Lay-out of slaughterhouse.

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(a) to provide adequate space and facilities for the efficient performance of meat inspection; and

(b) to permit the functioning of all operations under hygienic conditions.

Arrangement of lairage.

4. The arrangement of the lairage shall be such that animals diseased or suspected of being diseased may be kept apart from other animals.

Accommodation.

5. Every slaughterhouse shall contain–

(a) suitable and sufficient space for the hanging of meat so as to allow air to circulate freely at all times between the carcasses;

(b) suitable and sufficient space apart from the slaughter hall and hanging space for the emptying and cleaning of stomachs and intestines;

(c) suitable and sufficient facilities for the isolation of meat requiring further examination by an authorised person;

S.I. 31 of 1971.

(d) suitable and sufficient lairs and equipment for conducting ante mortem inspections and for separating, marking and holding apart from animals classified as fit for slaughter those animals classified as suspect or condemned;

S.I. 31 of 1971.

(e) suitable and sufficient paving and drainage for all lairs and other places where animals may wait;

S.I. 31 of 1971.

(f) suitable and sufficient water hose connections for cleaning purposes supplied to all lairs and other places where animals may wait;

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(g) suitable and sufficient receptacles or other devices for keeping such parts as the head, tongue, tail, thymus gland, and viscera, and all parts and blood of an animal to be used in the preparation of meat food products, until after the post mortem inspection, so that they may be identified in case the carcass is condemned; S.I. 31 of 1971.

(h) suitable and sufficient receptacles or other equipment for handling the viscera of slaughtered animals so as to prevent them having any contact with a floor; S.I. 31 of 1971.

(i) suitable and sufficient marked racks, receptacles or other necessary equipment for the separate and sanitary handling of carcasses or parts thereof passed for cooking; S.I. 31 of 1971.

(j) suitable and sufficient tables, benches and other equipment on which inspections may be performed, of such design, material and construction that inspections may be carried out in an efficient and clean manner;

(k) suitable and sufficient watertight metal receptacles for holding and handling diseased carcasses and parts thereof of such construction that they may be easily cleaned, being marked in a conspicuous manner "condemned"; S.I. 31 of 1971.

(l) suitable and sufficient rooms, compartments or prepared open places to be known as "final inspection places" wherein the final inspection of retained carcasses shall take place; such places being adequate in size and their rail or other arrangements being such as to prevent carcasses and parts passed fit for food or cooking from being contaminated by contact S.I. 31 of 1971.

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with condemned carcasses or parts; such places shall be equipped with hot water, a sanitary convenience, steriliser, tables and other equipment required for efficient and sanitary inspection; the floors of such places being constructed so as to facilitate the maintenance of sanitary conditions having proper drainage connections; where the final inspection place is part of a larger floor it shall be separated from its surroundings by a curb, railing or other suitable means;

S.I. 31 of 1971.

(m) suitable and sufficient retention rooms, or other compartments and receptacles in which carcasses and products may be held for further inspection; such places being marked in a conspicuous manner "Retained"; such places being equipped for secure locking or sealing; no employees or other persons being permitted to enter such places unless authorised to do so by an inspector;

S.I. 31 of 1971.

(n) suitable and sufficient facilities, including denaturing materials, for the proper disposal of condemned articles in accordance with regulations 48, 49 and 50;

S.I. 23 of 1985.

(o) living quarters shall be separate or separated by floors, walls and ceilings of solid concrete, brick or similar materials and the floors, walls and ceilings are to be without openings that directly communicate with any part of the building used for slaughter of animals or the preparation and dressing of meat or meat products.

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Lighting.

6.-(1) Every slaughterhouse shall, where reasonably practicable, be so constructed that meat inspection may be carried out by daylight.

(2) Every slaughterhouse shall be provided with well distributed artificial light of an overall intensity of not less than 20-foot candles throughout the slaughter hall and workrooms, provided that, at places where meat inspection is carried out, the overall intensity of artificial light shall not be less than 50-foot candles.

Ventilation.

7. Every slaughterhouse shall be provided with suitable and sufficient means of ventilation to the external air, except in the case of a humidity-controlled or temperature-controlled chamber.

Cleanliness and repair.

8.-(1) Rooms used for the preparation and storage of meat shall be constructed so as to prevent, as far as is reasonably practicable, any risk of infestation by rats, mice and insects and the entry of birds.

(2) Nothing which creates any danger to health shall be handled or stored in any room used for the preparation, handling or storage of meat or any meat product.

S.I. 31 of 1971.

(3) Rooms used for the preparation or handling of any product shall be free from dust and from odours from dressing rooms, sanitary conveniences, catch basins, hide cellars, casing rooms, condemned tank and fertiliser rooms, and animal pens.

Interior.

9. The interior wall surfaces of any room provided for the purposes of subparagraph *(d)* of regulation 5 and all workrooms, hanging rooms and slaughter halls shall be faced with smooth hard impervious material up to a height of not less than 6 feet from the floor,

provided that where carcasses might come into contact with the wall at a level higher than 6 feet from the floor the facing shall be continued up to such higher level.

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Ceilings and surfaces.

10. All ceilings and, where there are no ceilings, the interior surfaces of roofs and all interior surfaces not included in regulation 9 shall be so constructed and finished as to minimise condensation, mould development flaking and the lodgement of dirt.

Floors.

11. All floors in lairages, slaughter halls, workrooms, hanging rooms and any rooms provided for the purpose of subparagraph *(d)* of regulation 5 shall be of impervious non-slip material, constructed so as to enable them to be thoroughly cleaned; and floors in slaughter halls and workrooms shall be laid so as to have a fall of not less than two inches in every ten feet.

Escape of matter.

12. Every slaughterhouse shall be so constructed and maintained as to prevent the deposit, flow or seepage of solids or liquids on to adjacent property.

Drains.

13. There shall be provided in and in connection with every slaughterhouse satisfactory drainage and catch basins with traps for solids, which shall be maintained in proper working order. All such drains and catch basins shall be kept clean and free from odours.

Water supply.
S.I. 31 of 1971.

14. There shall be provided and maintained in every slaughterhouse an ample, clean and potable water supply with adequate facilities for its distribution in the premises and its protection against contamination and pollution. In particular it shall be provided that–

(a) any equipment using potable water shall be installed so as to prevent back-siphonage into the potable water system;

(b) non-potable water is permitted only in those parts of the premises where no food product is handled or prepared, and then only for purposes approved by an inspector;

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(c) any non-potable water line shall be clearly identified and shall not be cross-connected with the potable water supply;

(d) there shall be an ample supply of hot water at not less than 180 °F to be used for the cleaning of receptacles and other equipment, floors, and walls subject to contamination by the dressing or handling of diseased carcasses, viscera or other parts;

(e) there shall be an ample supply of hot water for cleaning rooms and equipment other than those items mentioned in subparagraph *(d)* which shall be delivered under pressure to sufficient and convenient outlets and shall be of a sufficient temperature to accomplish a thorough cleaning.

Sanitary conveniences.

15.-(1) Every sanitary convenience in a slaughterhouse shall be supplied with water by means of a suitable flushing appliance and shall not communicate directly with the slaughter hall, work rooms and hanging rooms or any room provided for the purpose of subparagraph *(d)* of regulation 5.

(2) There shall be provided within every slaughterhouse and at places readily accessible to the workrooms and sanitary conveniences, suitable rooms for the changing of clothes and for the washing of hands (including an adequate supply of hot and cold running water, nail brushes, towels and sufficient supplies of soap or other detergent) by persons working in the slaughterhouse.

(3) Toilet soil lines shall be separate from house drainage lines to a point outside the buildings and drainage from toilet bowls and urinals shall not be discharged into a grease catch basin.

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Separate sanitary conveniences

16.-(1) Where both sexes are employed in a slaughterhouse there shall be separate sanitary conveniences and rooms for the changing of clothes and washing for each sex.

(2) All sanitary conveniences and rooms for changing and washing shall be provided with windows to admit direct natural light as well as being provided with artificial light and shall be properly ventilated.

PART III

Equipment

Equipment.

17.-(1) The equipment, utensils and fittings in slaughter halls and workrooms shall be of such material and of such construction as to enable them to be kept readily and thoroughly clean and, except for chopping blocks, cutting boards, brooms and the handles of implements, shall not be of wood but shall be of metal or other durable material resistant to corrosion that may easily be kept clean.

(2) Suitable and sufficient facilities shall be provided in convenient places within every slaughterhouse for the sterilisation of clothes, knives and other equipment used in the slaughterhouse.

(3) Where receptacles are furnished for holding blood before removal from the slaughterhouse, such receptacles shall be provided with closely fitting covers.

(4) Where receptacles are furnished for the removal from the slaughterhouse of stomachs, intestines and trimmings they shall be suitable and sufficient for the purpose.

(5) Suitable and sufficient receptacles furnished with closely fitting covers shall be provided for collecting and removing from every slaughterhouse all garbage, filth and refuse,

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provided that if such receptacles are insufficient for holding all manure, a manure bay shall be provided and maintained with impervious walls and floor and be drained to a suitable outlet.

Environmental Contaminations. S.I. 23 of 1985.

(6) New or replacement machinery and equipment including replacement parts, brought into the premises of official establishment shall not contain liquid polychlorinated biphenyls (commonly referred to as PCBs or other environmental contaminants) in concentrations greater than 50 parts per million by weight of the liquid medium. This provision applies to both food processing and non-food processing machinery and any part thereof. This prohibition does not apply to totally enclosed capacitors containing less than three pounds of PCBs.

S.I. 31 of 1971.

(7) Where scabbards or other similar devices are furnished for the temporary retention of knives, steels, triers or other similar items, they shall be constructed of rust-resisting metal or other impervious materials, shall be of a type that is readily kept clean and shall be kept clean.

First aid materials.

18. Suitable and sufficient bandages, dressings, including waterproof dressings and antiseptic for first-aid treatment shall be provided and maintained in every slaughterhouse premises in a readily accessible position, for the use of persons engaged in the slaughterhouse.

PART IV

Hygienic Practices

Admission of animals and carcasses to a slaughterhouse.

19.-(1) No person shall bring or permit to be brought into a slaughterhouse any animal which he knows or suspects to be diseased unless he takes such animal or causes it to be taken to that part of the lairage provided for the segregation of such animals.

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(2) No person shall bring or permit to be brought into a slaughterhouse the carcass of any animal which has died or been slaughtered elsewhere.

Prohibition of animals.

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

Prohibition of other creatures.

21. No person shall bring or permit to be brought into or to remain in any slaughterhouse any living creature (other than man) or the carcass of any such creature other than an animal as defined in regulation 2.

Hygiene of premises and equipment.

22. The occupier of every 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 contains 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.

Water.

23. No person shall use in a slaughterhouse any water which is not clean and wholesome except for the purpose of fire precautions or the operation of refrigerators or steam boilers.

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Articles, prejudicial to hygiene.

24. No person shall bring into or keep in any part of a slaughterhouse containing meat any article liable to prejudice the maintenance of hygiene or the proper performance of the functions reserved to that part of the slaughterhouse.

Cleanliness of slaughterhouses.

25.-(1) The occupier of every slaughterhouse shall–

(a) cause the interior surfaces of slaughter halls, hanging rooms, workrooms and any room used for the retention of meat rejected as being unfit for human consumption to be kept clean and in such condition as to prevent the absorption of any blood, refuse, filth or other offensive matter;

(b) cause the floor and the walls in the slaughter hall up to a height of 6 feet from the floor, or higher if carcasses might come into contact with them to be washed down frequently while slaughtering and dressing is taking place and thoroughly cleansed when slaughtering and dressing is completed for the day;

(c) cause every sanitary convenience in the slaughterhouse and the room in which it is situated to be kept clean and every such sanitary convenience to be maintained in efficient working order;

(d) cause a clearly legible notice requesting users to wash their hands after using the convenience to be affixed and maintained in a prominent position near every sanitary convenience;

(e) ensure that no garbage, filth or refuse whether solid or liquid is deposited or allowed to accumulate in a slaughterhouse except so far

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as may be unavoidable for the proper carrying on of the business therein;

(f) ensure that the slaughterhouse is at all times when in use adequately lighted and where artificial lighting is employed that it is well distributed and of an overall intensity of not less than 20-foot candles throughout the slaughter hall and workrooms, except that at places where meat inspection is carried out the overall intensity of the artificial light shall not be less than 50-foot candles;

(g) ensure that the slaughterhouse is at all times adequately ventilated.

(2) Every person shall, after using any sanitary convenience, wash his hands before handling any meat.

(3) Any person who dresses or handles any diseased carcass shall, before handling or dressing any other carcass, wash his hands with soap in hot water and rinse his hands in clean water.

No meat or blood in certain rooms.

26. No person shall take any meat or blood into a room or other place which contains a sanitary convenience.

Prevention of flies, etc.

27. The occupier of every slaughterhouse shall–

(a) take all reasonable steps to prevent the presence of flies in and about the slaughterhouse and for this purpose shall cause–

(i) any manure bays to be dusted with a suitable contact insecticide at least once in every 24 hours; and

(ii) the walls enclosing bays containing manure and any wall surfaces exposed

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to the sun near or adjacent to such bays to a minimum height of 10 feet from the ground to be treated at intervals of no longer than a month by spraying with a suitable contact insecticide which has residual insecticidal properties;

(b) take all reasonable steps to keep the premises clear of rats, mice, birds and insects;

(c) exclude cats and dogs from the premises.

Slaughtering processes.

28. The occupier of every slaughterhouse shall cause any animals which are known or suspected to be diseased to be slaughtered and dressed either at a different time or in a different place from other animals.

Storing of blood.

29. Any person who collects or causes to be collected any blood intended for human consumption shall place it or cause it to be placed in clean receptacles provided for that purpose and shall so keep such blood or cause it to be so kept as to be identifiable with the carcasses from which it was collected until such carcasses have been inspected or removed from the slaughterhouse.

Disposal of blood.

30. Any person who slaughters or causes to be slaughtered any animal shall ensure that–

(a) any blood which is not immediately swilled down a drain is collected in receptacles whether or not such blood is intended for human consumption;

(b) any offal intended for human consumption remains readily identifiable with the carcass from which it was removed until the carcass has been inspected or removed from the slaughterhouse; and

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(c) the stomachs and intestines of slaughtered animals are removed from the slaughter hall unopened immediately after they have been separated from the carcass and that they are not opened or cleaned in any part of the premises which contains blood intended for human consumption or any meat other than stomachs or intestines.

Air around carcasses.

31. The occupier of every slaughterhouse shall ensure that carcasses in the hanging space are so hung as to allow air to circulate freely between them at all times.

Meat unfit for human consumption.

32. The occupier of every slaughterhouse shall–

(a) cause meat rejected as being unfit for human consumption to be removed as soon as possible to the accommodation provided for the retention of such meat; and

(b) ensure that such accommodation is kept locked with a lock of which the only key is held by an authorised officer except when it is necessarily open for the reception or removal of unfit meat.

Removal of hides, etc.

33. The occupier of every slaughterhouse shall cause every hide or skin to be removed 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.

Personal hygiene and conduct.

34.-(1) Subject to the provisions of this regulation, as soon as any person engaged in or about any 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, typhoid fever, paratyphoid fever or any other salmonella infection, or dysentery, or any staphylococcal infection likely to cause food poisoning, he shall forthwith give

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notice of the fact to the occupier or person in charge of the slaughterhouse and such occupier or person in charge, as the case may be, shall immediately after the receipt of the notice, notify the medical officer of health of the district in which the slaughterhouse is situated to the same effect.

(2) Where the person required to give the notice referred to in subregulation (1) is himself the occupier or person in charge of the slaughterhouse he shall immediately notify the medical officer of health of the district in which the slaughterhouse is situated.

(3) Where any person has given notice in accordance with the provisions of subregulation (1) or (2) that he is suffering from the carrier of any disease he shall immediately cease from handling or in any way dealing with meat until he has been examined by a medical officer of health and allowed to continue.

Clothing.

35. Any person while engaged in or about any 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 as clean as is reasonably practicable.

Personal cleanliness.

36. Any person who is engaged in the handling of meat or the handling of blood intended for human consumption or who is liable to come into contact with meat or such blood in or about any slaughterhouse shall while so engaged or so liable–

(a) keep as clean as may be reasonable by thorough and frequent washing of all parts of his person which are liable to come into contact with the meat or blood;

(b) keep as clean as may be reasonably practicable all parts of his clothing, over-clothing or overalls;

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(c) keep any sores, open cuts or abrasions on any exposed part of his person covered with a suitable waterproof dressing.

Tobacco.

37. No person shall use tobacco (including snuff) in any part of a slaughterhouse containing meat or blood or while he is handling any meat or blood.

Hygiene.

38. Any person who has handled any meat or blood which he knows or suspects to be diseased shall immediately thereafter wash with hot water and soap or other detergent and rinse in clean water all parts of his person which may have come into contact with the meat or blood.

General Hygiene.

39. No person shall–

(a) change his clothes in any part of the slaughterhouse containing meat;

(b) urinate, defecate, or spit in a slaughterhouse except in a sanitary convenience;

(c) when stirring any blood intended for human consumption, permit his hand or other part of his person to come into contact with such blood;

(d) blow or inflate with his breath, or in any other manner likely to cause infection or contamination, the carcass of any animal intended for human consumption;

(e) use in a slaughterhouse any knife, scabbard, sharpening steel, chopper or saw that has been used in a knacker's yard;

(f) use or cause to be used any equipment or substance which generate gases or odours, except as permitted by the Regulations or

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authorised officer in specific cases in which he determines such use will not result in adulteration of the meat or product.

Cleanliness of utensils.

40. Any person–

(a) using any knife, scabbard, sharpening steel, chopper or saw in a slaughterhouse shall ensure that it is thoroughly cleaned and sterilised in boiling water or steam and rinsed in cold water 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 carcass;

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

Washing.

41. Every person coming into a slaughterhouse from a knacker's yard shall before handling any meat intended for human consumption or blood intended for human consumption thoroughly wash all parts of his person that may come into contact with such meat or blood and change into clean protective clothing as provided by regulation 35.

Removal of refuse and by-products.

42. The occupier of every slaughterhouse shall cause–

(a) the contents of every receptacle or bay containing manure and every receptacle

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referred to in subparagraph *(b)* of regulation 22 to be removed from the slaughterhouse as often as may be necessary to prevent a nuisance and in any event at least once daily 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 daily.

Protection of meat.

43. *(a)* All meat shall before leaving a slaughterhouse be adequately protected against dirt, dust, disease and insects.

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(b) Burlap will not be permitted for use as a wrapping for carcasses, parts of carcasses, meat or meat products unless such carcasses parts of carcasses, meat or meat products are first wrapped in a good grade paper or cloth that will prevent the contamination of such produce with lint or other foreign matter.

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(c) Second-hand tubs, barrels or other containers intended for use as containers for any product shall be inspected and examined upon receipt at an official establishment before they are cleaned. Those showing evidence of misuse rendering them unfit to serve as containers for food products shall be rejected. Those showing no evidence of misuse may be allowed after they have been thoroughly and properly cleaned to the satisfaction of the authorised officer.

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Closure and marking of insanitary rooms and utensils, etc.

44.-(1) Where an authorised officer is of the opinion that any part of a slaughterhouse or any equipment or utensil used in a slaughterhouse contravenes any of the provisions of these Regulations relating to construction or clean and sanitary conditions he shall cause such part of the slaughterhouse to be closed or such equipment or utensil to be marked and until such part or such equipment or utensil is brought into conformity with these Regulations it shall not be opened or used.

(2) Any person opening any part of a slaughterhouse which has been closed by an authorised officer (other than for the purpose of bringing such part into conformity with the requirements of these Regulations) or removing any mark placed on any equipment or utensil by an authorised officer commits an offence.

Surrounds of slaughterhouse.

45. The surrounds of every slaughterhouse including any places where vehicles are loaded or unloaded and all driveways, approaches, yards, pens and alleys shall be adequately paved and drained and kept in a clean and orderly condition.

Separation of equipment for dealing with condemned products.

46.-(1) All tanks and equipment used for rendering, preparing or storing condemned products shall be in rooms or compartments separate from those used for rendering, preparing and storing edible products. There shall be no communication between those rooms or compartments containing edible and those containing condemned products provided that there may be one communicating door between the slaughtering department and the tank charging room of the condemned products rendering department.

(2) Pipes or chutes of a design approved by an authorised officer may be installed to convey condemned material from the edible products department to the condemned products department.

(3) The carcass of any animal which has been condemned on ante mortem examination shall not on its way to the condemned

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products tank be taken through any room or compartment in which edible products are prepared, stored or handled.

Prohibition of dead animals.

47. No dead animal shall be brought into a slaughterhouse.

Destruction of condemned products.

48. Where any slaughterhouse has tanking facilities condemned carcasses and products shall be disposed of as follows: the lower opening of the tank shall be sealed by an authorised officer (unless the tank is permanently connected with a blowline), the condemned carcass shall be placed in the tank and the upper opening of the tank shall be sealed by such officer. The officer shall thereafter ensure that the contents of the tank are subjected to sufficient heat for sufficient time to destroy the contents for food purposes.

Denaturing offal.

49. Any fat derived from condemned material and possessing the physical characteristics of colour, odour or taste of an edible product shall be denatured to distinguish it effectively from an edible product by adding thereto and mixing thoroughly therewith denaturing oil, number 2 fuel oil or brucine dissolved in a mixture of alcohol and pine oil or oil of rosemary.

Denaturing of carcasses.

50. Where any slaughterhouse has no tanking facilities condemned carcasses shall be denatured with crude carbolic acid, cresylic disinfectant or other prescribed agent or by incineration in the presence of an authorised officer. Any carcass not destroyed by incineration shall be freely slashed with a knife before the denaturing agent is applied.

Rendering into fat.

51.-(1) Any carcass or parts thereof passed for cooking may be rendered into lard or pork fat or tallow in accordance with the provisions of subregulation (2) or (3).

(2) When closed rendering equipment is used the lower opening, except when permanently connected with a blowline, shall be securely sealed by an inspector and the carcasses or parts placed in such equipment and then the upper opening shall be sealed by the inspector. Such carcasses or parts shall then be

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cooked for sufficient time to render them into pork fat, lard or tallow provided that no such carcass or parts shall be cooked for less than 30 minutes at a temperature of not less than 170 °F.

(3) When closed rendering equipment is not used carcasses or parts may be rendered in open kettles under the direct supervision of an inspector. Such rendering shall be done during normal hours of work and in compliance with requirements as to time and temperature specified in subregulation (2).

(4) Carcasses and parts passed for cooking may be used for the preparation of such products as canned meat, sausages, cooked or boiled meat, meat loaves and similar products provided such carcasses and parts are heated to a temperature not lower than 170 °F for a period of not less than 30 minutes before being used in or during the preparation of the product.

(5) Carcasses and parts passed for cooking shall be disposed of either by tanking or denaturing if not processed and handled in accordance with the provisions of this regulation.

Official Number. S.I. 31 of 1971.

52.-(1) The Minister shall grant to each slaughterhouse where an inspection takes place an official number which shall be used to identify all inspected and passed products prepared therein.

(2) The Minister may, by order, assign to any slaughterhouse such ink brands, burning brands and like devices for marking products and such inspection legend as he may think fit.

(3) No person shall affix or place or cause to be affixed or placed an inspection legend on any product or container except under the supervision of an authorised officer.

(4) No person shall affix or place any mark purporting to be an inspection legend on any product.

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(5) Official inspection brands and like devices for marking products and other official devices and certificates shall be kept

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in a locker equipped with a lock and the keys of such lock shall not leave the custody of the authorised officer.

Misbranding. S.I. 23 of 1985.

(6) No person shall cause any carcass, part thereof, meat or meat by-product to be misbranded. This term applies in one or more of the following circumstances–

(a) if its label is false or misleading in any particular manner;

(b) if it is offered for sale under the name of another food;

(c) if it is an imitation of another food unless its label bears in type of uniform, size and prominence the word "imitation" and immediately thereafter the name of the food imitated;

(d) if the container is so made, formed or filled as to be misleading;

(e) if in a package or other container, unless it bears a label showing–

(i) the name and place of business of the manufacturer, packer or distributor; and

(ii) an accurate statement of the quantity of the contents in terms of weight, measure or numerical count; except as otherwise provided by these Regulations with respect to the quantity of the contents;

(f) if any word, statement or other information required by or under authority of regulation to appear on the label or other labelling is not

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prominently placed thereon with such conspicuousness (as compared with any other words, statements, designs or devices on the labelling) and in such terms as to render it likely to be read and understood by the ordinary individual under customary conditions of purchase and use;

(g) if it purports to be or is represented as a food for which a definition and standard of identity or composition has been prescribed by these Regulations unless–

(i) it conforms to such definition standard; and

(ii) its label bears the name of the food specified in the definition and standard and, insofar as may be required by such regulations, the common names of optional ingredients (other than spices, flavouring, and colouring) present in such food;

(h) if it purports to be or is represented as a food for which a standard or standards of fill of container have been prescribed by the regulations and it falls below the standard of fill of container applicable thereto, unless its label bears, in such manner and form as such regulations specify, a statement that it falls below such standard;

(i) if it is not subject to the provision of *(g)* of this section unless its label bears–

(i) the common or usual name of the food, if there be any; and

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(ii) in case it is fabricated from two or more ingredients, the common or usual name of each such ingredient, except as otherwise provided in the regulations;

(j) if it purports to be or is represented for special dietary properties, as required by the regulations;

(k) if it bears or contains any artificial flavouring, artificial colouring, chemical preservative unless it bears a label stating that fact; except as otherwise provided by the regulations;

(l) if it fails to bear directly thereon or on its containers when required by regulations, the inspection legend and, unrestricted by any of the foregoing, such other information as the Minister may require in such regulations to assure that it will not have false or misleading labelling and that the public will be informed of the manner of handling required to maintain the article in a wholesome condition.

Inspection marks.

53.-(1) All marks of inspection shall be carefully applied and securely fixed.

(2) No person shall remove from a slaughterhouse any product which is required to be marked in accordance with the provisions of these Regulations unless such product is clearly and legibly marked.

Time of marking.

54. Every carcass which has been inspected and passed in a slaughterhouse shall be marked at the time of the inspection with the inspection legend.

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Labelling.

55.-(1) When any inspected and passed product is placed or packed in any container, there shall be affixed to such container a label,

provided that plain wrappings for fresh meat such as dressed carcasses or primal parts thereof which are solely to protect the product against soiling or excessive drying during transportation need not be labelled.

(2) Every label shall contain displayed the name of the product, a full list of ingredients, the inspection legend and where the product contains any artificial colouring, artificial flavouring, antioxidants or preservatives, a statement of such fact.

(3) Immediate containers are those receptacles or other coverings in which the product is directly contained or wholly or partly enclosed and shall be labelled with labels approved by the Minister.

(4) Shipping containers are the outside containers (box, bag, barrel, crate or other receptacle or covering) containing or wholly or partially enclosing any product packed in one or more immediate containers. These shall be labelled with approved stencils, labels, box dies and brands which shall be applicable to the product and are not false or deceptive and are used with the approval of the authorised officer.

Approval of labels.

56.-(1) No label shall be used on any product until it has been approved by the Minister.

(2) No label shall be used on any product for which it has not been approved.

(3) No labelling of products shall be done other than in accordance with the provisions of these Regulations.

Abbreviations. S.I. 23 of 1985.

(4) Abbreviated marks of inspection may be used with the approval of the authorised officer and shall have the same force

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and effect as the respective marks for which they are the authorised abbreviations.

Products, etc., entering slaughterhouse.

57.-(1) Except as otherwise provided in this regulation, no product shall be brought into a slaughterhouse unless it has been prepared solely in another licensed slaughterhouse, has been previously passed by an inspector, and is identified by inspection legend and official number as having been so inspected and passed,

provided that a product imported into the country and not prepared in the country outside a licensed slaughterhouse may enter a slaughterhouse subject in all other respects to the same restrictions that apply to domestic products.

(2) Products entering a slaughterhouse shall not be used or prepared therein until they have been re-inspected.

(3) No product originally prepared at a slaughterhouse shall be returned into any part of the premises except into the receiving area provided for under regulation 58A, unless it has first been re-inspected by an inspector.

(4) Every article for use as an ingredient in the preparation of meat food products, when entering into any slaughterhouse and at all times whilst therein, shall bear a label showing the name of the article, the amount or percentage therein of any substances restricted by these Regulations and the Schedules hereto and a list of the ingredients in the article if it is composed of any two or more ingredients.

Schedules.

(5) Containers of preparations which enter any slaughterhouse for use in cooling or retort water, in hog scalding water, or in denuding of tripe shall at all times whilst therein bear labels showing the chemical names of the chemicals in such preparations, and, in the case of any chemicals which are specifically limited under Schedule I hereto as to the amount permitted to be used, the labels on the containers must show the percentage of each such chemical in the preparation.

Schedule I.

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(6) Dyes, chemicals or other substances the use of which is restricted to certain products may be brought into or kept in a slaughterhouse only if such products are prepared therein and no prohibited dye, chemical, preservative, or other substance shall be brought into or kept at a slaughterhouse.

(7) All isolated soy protein, when entering into and whilst in any slaughterhouse, must be labelled in accordance with, and otherwise satisfy the requirements of regulation 60(23).

(8) Glands and organs, such as cotyledons, ovaries, prostate glands, tonsils, spinal cords, and detached lymphatic, pineal, pituitary, parathyroid, suprarenal, pancreatic and thyroid glands, used in preparing pharmaceutical, organo therapeutic, or technical products and which are not used as human food (whether or not prepared at a slaughterhouse) may be brought into and stored in edible products department of a slaughterhouse if packaged in suitable containers so that the presence of such glands and organs will in no way interfere with the maintenance of sanitary conditions or interfere with inspection.

(9) Glands or organs which are regarded as human food products, such as livers, testicles, and thymus glands, may be brought into slaughterhouses for pharmaceutical, organo therapeutic or technical purposes, only if they have been inspected, passed and are so identified.

(10) The occupier of any slaughterhouse shall furnish such information as is necessary to determine the origin of any product or other article entering the premises, including the name and address of the seller or supplier, the transport company, agent or broker involved in the sale or delivery of the product or article in question.

(11) Any product or other article that is brought into a slaughterhouse contrary to any of the provisions of this regulation shall be removed therefrom immediately upon an inspector requiring the same.

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(12) If any articles are received at a slaughterhouse and are suspected of being adulterated or misbranded the Minister shall be notified.

Identity, re-inspection of products. S.I. 31 of 1971.

58.-(1) All products brought into a slaughterhouse shall be identified by the occupier when received and shall be subject to re-inspection by an inspector at the premises in such manner and at such times as may be deemed necessary to assure compliance with this regulation.

(2) All products, whether fresh, cured, or otherwise prepared and whether produced in whole or in part in the slaughterhouse or elsewhere, even though previously inspected and passed, shall be re-inspected by inspectors as often as they deem necessary in order to ascertain that they are not adulterated or misbranded at the time they enter or leave a slaughterhouse and that the requirements of this regulation are complied with.

(3) Re-inspection may be accomplished through the use of statistically sound sampling plans that assure a high level of confidence.

(4) A device bearing the word "retained" shall be placed by the inspector at the time of re-inspection on all products which are suspected on such re-inspection of being adulterated or misbranded, and such products shall be held for further inspection. Such tags shall be removed only by an inspector. When further inspection is made, if the product is found to be adulterated, all official marks for which the product is found to be ineligible shall be removed or defaced and the product shall be condemned and disposed of,

provided that a determination regarding adulteration may be deferred if a product has become soiled or unclean by falling on the floor or in any other accidental manner or if the product is affected with any other condition which the inspector deems capable of correction, in which cases the product shall be cleaned (including trimming if necessary) or otherwise handled in a manner approved by the inspector to assure that it will not

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be adulterated or misbranded and shall then be presented for re-inspection and disposal.

(5) If upon final inspection the product is found to be neither adulterated nor misbranded, the inspector shall remove the "retained" device. If a product is then found to be misbranded it shall be held under a "retained" device pending correction of the misbranding or other appropriate action.

(6) The inspector shall maintain a complete record of any action under this regulation and shall report on his action to the Minister.

Reception of products. S.I. 31 of 1971.

58A. Every slaughterhouse shall designate, with the approval of an inspector, a bay or other place at which products and other articles subject to re-inspection under regulation 57 shall be received, and such products or articles shall be received only at that bay or other place.

Prohibition of substances. S.I. 31 of 1971. Schedule.

59.-(1) No chemical substance may be used in the preparation of any product unless it is approved under the Schedule to these Regulations or by an inspector in specific cases.

(2) No product shall bear or contain any substance which would render it adulterated or which is not approved in the Schedule to these Regulations or by an inspector in specific cases.

Schedule.

S.I. 23 of 1985.

(3) Chemical preservatives are any chemicals that when added to meat food products tend to prevent or retard deterioration thereof. The following substances may be added to products: common salt, approved sugars (sucrose, cane or beet sugar, maple sugar, dextrose, invert sugar, honey, corn syrup solids, corn syrup and glucose syrup), wood smoke, vinegar, flavourings, spices, or oils extracted from spices, sodium nitrate, sodium nitrite, potassium nitrate, potassium nitrite, and other substances specified in the Schedule to these Regulations.

Schedule.

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S.I. 23 of 1985.

(4) Other harmless artificial flavourings may be added to products with the approval of an inspector in specific cases. Artificial flavourings are those that contain any sapid or aromatic constituent, which was manufactured by a process of synthesis or other similar artifice.

Schedule.

(5) Colouring matter and dyes other than those specified in the Schedule to these Regulations may be applied to products, mixed with rendered fat, applied to natural and artificial casings, and applied to such casings enclosing products, if approved by an inspector in specific cases. When any colouring matter or dye is added to meat fat shortening containing artificial flavouring, the product shall be packed in conventional round shortening containers having a capacity no greater than three pounds.

S.I. 23 of 1985.

Artificial colourings are those containing any dye or pigment which was manufactured by a process of synthesis or similar artifice or a colouring which was manufactured by extracting a natural dye or pigment from a plant or other material in which such dye or pigment was naturally produced.

Schedule.

(6) The substances specified in the Schedule to these Regulations are acceptable for use in the preparation purposes indicated, within the limits of the amounts stated and under the other conditions specified in this regulation.

(7) No substance may be used in or on any product if it conceals damage or inferiority or makes the product appear to be better or of greater value than it is.

(8) Paprika or oleoresin paprika may not be used in or on fresh meat, such as steaks, or comminuted fresh meat food products, such as chopped and formed meat steaks or patties; or in any other meat food products consisting of fresh meat (with or without seasoning), except chorizo sausage and Italian brand sausage, and except other meat food products in which paprika or oleoresin paprika is permitted as an ingredient in a standard of identity or composition approved by an inspector.

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(9) Sorbic acid, calcium sorbate, sodium sorbate, and other salts of sorbic acid may not be used in cooked sausage or any other product; sulfurous acid and salts of sulfurous acid may not be used in or on any product and niacin or nicotinamide may not be used in or on fresh products, except that potassium sorbate, propylparaben (propyl p-hydroxybenzoate), calcium propionate, sodium propionate, benzoic acid, and sodium benzoate may be used in or on any product only as provided in the Schedule to these Regulations or as approved by an inspector in specific cases.

Schedule.

(10) Any carcass, part thereof, meat product shall be classed as adulterated if one or more of the following circumstances apply–

Adulteration. S.I. 23 of 1985.

(a) if it bears or contains any poisonous or deleterious substance which renders it injurious to health; but in the case where such substance is not an added substance such articles shall not be considered adulterated under this clause if the quantity of such substance in or on such articles does not ordinarily render injurious to health;

(b) *(i)* if it bears or contains (by reason of administration of any substances to the live animal or otherwise) any added poisonous or added deleterious substance (other than one which is *(a)* a pesticide chemical in or on a raw agricultural commodity; *(b)* a food additive, or *(c)* a colour additive which may, in the judgment of the Minister, make such article unfit for human food;

(ii) if it is, in whole or in part, a raw agricultural commodity and such commodity bears or contains a pesticide chemical which is unsafe;

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(iii) if it bears or contains any food additive which is unsafe;

(iv) if it bears or contains any colour additive which is unsafe,

provided that an article which is not deemed adulterated under *(ii)*, *(iii)* or *(iv)* shall nevertheless be deemed adulterated if the use of the pesticide chemical, food additive or colour additive in or on such article is prohibited by the regulations in official establishments;

(c) if it consists in whole or part of any filthy, putrid or decomposed substance or is for any other reason unsound, unhealthful, unwholesome, or otherwise unfit for human food;

(d) if it has been prepared, packed or held under insanitary conditions or whereby it may have been rendered injurious to health;

(e) if it is in whole or part the product of an animal which has died otherwise than by slaughter;

(f) if its container is composed in whole or in part of any poisonous or deleterious substance which may render the contents injurious to health;

(g) if it has been intentionally subjected to radiation, unless the use of the radiation was in conformity with a regulation;

(h) if any valuable constituent has been in whole or part omitted or abstracted therefrom or if any substance has been substituted therefor, or

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if damage or inferiority has been concealed in a manner, or if any substance has been added thereto or mixed or packed therewith so as to increase its bulk or weight or reduce its quality or strength or make it appear better or of greater value than it is; or

(i) if it is margarine containing an animal fat any of the raw materials used therein consisted in whole or in part of any filthy, putrid or decomposed substances or if is otherwise adulterated.

Supervision of products, methods. S.I. 31 of 1971.

60.-(1) All processes used in curing, pickling, rendering, canning, or otherwise preparing any product in a slaughterhouse shall be supervised by inspectors.

(2) No fixtures or appliances, such as tables, trucks, trays, tanks, vats, machines, implements, cans and containers of any kind, shall be used unless they are of such materials and construction as will not contaminate or otherwise adulterate the product and are clean and sanitary. All steps in the preparation of edible products shall be conducted carefully and with strict cleanliness in rooms or places separate from those used for inedible products.

(3) It shall be the responsibility of the occupier of a slaughterhouse to comply with these Regulations and in order to carry out his obligations he shall institute appropriate control programmes with the approval of inspectors to assure that the maintenance of the premises and the preparation, marking, labelling, packaging and other handling of its products are strictly in accordance with the sanitary and other requirements of the Regulations.

(4) Care shall be taken to insure that products are not adulterated when placed in refrigeration. If there is any doubt as to the soundness of any frozen products, the inspector shall

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require the defrosting and re-inspection of a sufficient quantity thereof to determine its actual condition.

(5) A frozen product may be defrosted in water or pickle in a manner acceptable to an inspector. Before such defrosting a careful examination shall be made to determine its condition. If necessary this shall include defrosting of other representative samples by means other than in water or in pickle.

(6) Products such as pork tenderloins, brains, sweetbreads, stew, or chop suey, shall not be packed in hermetically sealed metal or glass containers, unless subsequently heat processed or otherwise treated to preserve the product in a manner approved by an inspector in specific cases.

(7) Care shall be taken to remove bones and parts of bones from any product which is intended for chopping.

(8) Heads for use in the preparation of meat food products shall be split and the bodies of the teeth, the turbinated and ethmoid bones, ear tubes and horn butts removed, and the heads then thoroughly cleaned.

(9) Kidneys for use in the preparation of meat food products shall first be freely sectioned and then thoroughly soaked and washed. All detached kidneys, including beef kidneys with detached kidney fat, shall be inspected before being used in or transported from a slaughterhouse.

(10) Cattle paunches and hog stomachs for use in the preparation of meat food products shall be thoroughly cleaned on all surfaces and parts immediately after being emptied of their contents, which shall follow promptly after their removal from the carcasses.

(11) Clotted blood shall be removed from pig hearts before they are sent from the slaughterhouse or used in the preparation of meat food products.

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(12) Beef rounds, beef bungs, beef middles, beef bladders, calf rounds, pig bungs, pig middles, and pig stomachs which are to be used as containers of any meat food products shall be presented for inspection, turned with the fat surface exposed.

(13) Portions of casings which show infection with Olesophagostomum or other nodule-producing parasite, and weasands infected with the larvae of Hypoderma lineatum, shall be rejected, except that when the infestation is slight and the nodules and larvae are removed, the casing or weasand may be passed.

(14) All ingredients and other articles used in the preparation of any product shall be clean, sound, healthful, wholesome, and otherwise such as will not result in product being adulterated. Slaughterhouses shall furnish inspectors with accurate information on all procedures involved in product preparation including product composition and any change in such procedures essential for inspection control of the product.

(15) Only casings from cattle, sheep, swine or goats may be used as containers of products.

(16) Casings for products shall be carefully inspected by an inspector and only those casings which have been carefully washed and thoroughly flushed with clean water immediately before stuffing and are suitable for containers, are clean, and have been passed on inspection, shall be used, except that preflushed animal casings packed in salt or salt and glycerine solution or other approved medium may be used without additional flushing provided they are found to be clean and otherwise acceptable and are thoroughly rinsed before use.

(17) Pig and sheep casings intended for use as containers of products may be treated by soaking in or applying thereto sound, fresh pineapple juice or papain or bromelin or pancreatic extract to permit the enzymes contained in these substances to act on the casings to make them less resistant. The casings shall be handled in a clean and sanitary manner throughout and the

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treatment shall be followed by washing and flushing the casings with water sufficiently to effectively remove the substance used and terminate the enzymatic action.

(18) Detached spinal cords (due to the invariable presence of bone splinters) shall not be used in the preparation of edible products other than for rendering when they constitute a suitable raw material.

(19) Testicles handled as an edible product may be sent from a slaughterhouse as such, but they shall not be used as an ingredient of a meat food product.

(20) Tonsils shall be removed and shall not be used as an ingredient of a meat food product.

(21) Pig blood shall not be used as an ingredient of meat food products. No blood which comes into contact with the surface of the body of an animal or is otherwise contaminated shall be collected for food purposes. Only blood from animals, whose carcasses have been inspected and passed, may be used for meat food products. The defibrination of blood intended for food purposes shall not be performed with the hands.

(22) Intestines shall not be used as ingredients of meat food products.

(23) All isolated soy protein used in products prepared in any slaughterhouse shall contain not more and not less than 0.1 percent titanium incorporated as food grade titanium dioxide and the presence of such substance must be shown on the label of the container of the isolated soy protein at all times that the article is within a slaughterhouse.

Samples.

61. An inspector shall take samples of products, water, dye, chemicals, preservatives, spices or other articles from a slaughterhouse for examination as often as may be deemed necessary.

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Examination of chemicals, etc.

62. All chemicals, preservatives, cereals, spices or other substances used in a slaughterhouse shall be examined by an inspector and if found to be unfit or otherwise unacceptable for the use intended shall be removed from the slaughterhouse.

Residues of chemicals or other substances. 23 of 1985.

63.-(1) Residues of pesticide chemicals or other substances in or on ingredients (other than meat, meat by-products, and meat food products) used in making products shall not exceed the levels permitted under regulations made for the control of Biological Residues, and such ingredients shall be otherwise in compliance with the other requirements of those regulations.

(2) Products, and products used as ingredients of products, shall not bear or contain any pesticide chemical, residue in excess of the level permitted under regulations made in that behalf, or any other substance that makes the products adulterated.

Pork products.

64. All pork products other than fresh pork, fresh unsmoked sausage and bacon shall be either heated, refrigerated or cured so as to destroy any possible live trichinae.

Trichinae.

65.-(1) Where live trichinae are to be destroyed by heating all parts of the pork muscle tissue shall be heated to a temperature not lower than 137°F by an approved method and care shall be taken to ensure that each part of the product so treated by heating in water is entirely submerged throughout such treatment.

(2) Temperature tests shall include the largest pieces in any lot and pieces in the coolest part of a heating cabinet.

Destruction of trichinae.

66.-(1) Where trichinae are to be destroyed by refrigerating after preparatory chilling to a temperature of 40°F or less all pork muscle tissue or any product containing such tissue shall be subjected continuously for such period and to a temperature not higher than specified in the appropriate provision in subregulation (2).

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(2)

Temperature	*Group 1*	*Group 2*
Degrees Fahrenheit	*Days*	*Days*
5	20	30
-10	10	20
-20	6	12

(3) Products in group 1 shall be products in separate pieces not exceeding 6 inches in thickness or arranged on separate racks with layers not exceeding 6 inches in depth or stored in crates or boxes not exceeding 6 inches in depth or stored in solidly frozen blocks not exceeding 6 inches in thickness. Products in group 2 shall be products in pieces, layers, or within containers including barrels, kegs and cartons having a thickness not exceeding 27 inches.

(4) Products of both groups whilst undergoing refrigeration shall be so spaced as will ensure a free circulation of air between the pieces, layers or containers in order that the temperature of the meat throughout will be promptly reduced to or below the appropriate temperature set out in subregulation (2).

(5) During refrigeration products shall be kept separate from all other products and in freezing rooms provided with accurate thermometers placed at the highest level at which any product in such room is stored and away from refrigerating coils.

(6) After refrigeration all pork shall be kept under supervision of an inspector until it is prepared in final form.

Sausages.

67.-(1) Sausages may be stuffed in animal casings, hydrocellulose casings or cloth bags and such coverings shall not at any stage of treatment of the sausages for the destruction of trichinae except where treatment is in accordance with the

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provisions of subregulation (7) be coated with paraffin or any like substance.

(2) No sausage shall be washed during any prescribed period of drying and shall be prepared in accordance with one of the methods set out in subregulations (3) to (7).

(3) The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3⅓ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, sausage having a diameter not exceeding 3½ inches, measured at the time of stuffing, shall be held in a drying room not less than twenty days at a temperature not lower than 45°F except that in sausage of the variety known as pepperoni, if in casings not exceeding 1⅜ inches in diameter measured at the time of stuffing, the period of drying may be reduced to fifteen days. In no case, however, shall the sausage be released from the drying room in less than twenty-five days from the time the curing materials are added, except that sausage of the variety known as pepperoni, if in casings not exceeding the size specified, may be released at the expiration of twenty days from the time the curing materials are added. Sausage in casings exceeding 3½ inches, but not exceeding 4 inches in diameter at the time of stuffing, shall be held in a drying room not less than thirty-five days at a temperature not lower than 45°F, and in no case shall the sausage be released from the drying room in less than forty days from the time the curing materials are added to the meat.

(4) The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3⅓ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, the sausage having a diameter not exceeding 3½ inches, measured at the time of stuffing, shall be smoked not less than forty hours at a temperature not lower than 80°F, and finally held in a drying room not less than ten days at a temperature not lower than 45°F.

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In no case, however, shall the sausage be released from the drying room in less than eighteen days from the time the curing materials are added to the meat. Sausage exceeding 3½ inches, but not exceeding 4 inches, in diameter at the time of stuffing, shall be held in a drying room, following smoking as above indicated, not less than twenty-five days at a temperature not lower than 45°F and in no case shall the sausage be released from the drying room in less than thirty-five days from the time the curing materials are added to the meat.

(5) The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3⅓ pounds of salt to each hundredweight of unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped meat shall be held at a temperature not lower than 34°F for not less than thirty-six hours. After being stuffed the sausage shall be held at a temperature not lower than 34°F for an additional period of time sufficient to make a total of not less than one hundred and forty-four hours from the time the curing materials are added to the meat, or the sausage shall be held for the time specified in a pickle-curing medium of not less than 50 degree strength (salometer reading) at a temperature not lower than 44°F. Finally, the sausage having a diameter not exceeding 3½ inches, measured at the time of stuffing, shall be smoked for not less than twelve hours. The temperature of the smokehouse during this period at no time shall be lower than 90°F; and for four consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128°F. Sausage exceeding 3½ inches, but not exceeding 4 inches, in diameter at the time of stuffing shall be smoked, following the prescribed curing, for not less than fifteen hours. The temperature of the smokehouse during the fifteen hour period shall at no time be lower than 90°F, and for seven consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128°F. In regulating the temperature of the smokehouse for the treatment of sausage under this method, the temperature of

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128°F, shall be attained gradually during a period not less than four hours.

(6) The meat shall be ground or chopped into pieces not exceeding one-fourth of an inch in diameter. A dry-curing mixture containing not less than 2½ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped sausage shall be held as a compact mass, not more than 6 inches in depth, at a temperature not lower than 36°F, for not less than ten days. At the termination of the holding period, the sausage shall be stuffed in casings or cloth bags not exceeding 3½ inches in diameter, measured at the time of stuffing. After being stuffed, the sausage shall be held in a drying room at a temperature not lower than 45°F for the remainder of a thirty-five day period, measured from the time the curing materials are added to the meat. At any time after stuffing, if a concern deems it desirable the products may be heated in a water bath for a period not to exceed three hours at a temperature not lower than 85°F, or subjected to smoking at a temperature not lower than 80°F, or the product may be both heated and smoked as specified. The time consumed in heating and smoking, however, shall be in addition to the thirty-five day holding period specified.

(7) The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less that 3⅓ pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed the sausage shall be held for not less than sixty-five days at a temperature not lower than 45°F. The coverings for sausage prepared according to this method may be coated at any stage of the preparation before or during the holding period with paraffin or other substance approved by the Chief Agricultural Officer.

Hams.

68.-(1) Hams shall be cured in accordance with one of the methods set out in subregulations (2) and (3).

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(2) The hams shall be cured by a dry-salt curing process for not less than forty days at a temperature not lower than 36°F. The hams shall be laid down in salt, not less than 4 pounds to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. When placed in cure the hams may be pumped with pickle if desired. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from cure the hams may be soaked in water at a temperature not higher that 70°F, for not more than fifteen hours, during which time the water may be changed once; but they shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall finally be dried or smoked for not less than ten days at a temperature not lower than 95°F.

(3) The hams shall be cured by a dry-salt curing process at a temperature not lower than 36°F for a period of not less than three days for each pound weight (green) of the individual hams. The time of cure of each lot of hams placed in cure should be calculated on a basis of the weight of the heaviest ham of the lot. Hams cured by this method, before they are placed in cure, shall be pumped with pickle solution of not less than 100 degree strength (salometer) about 4 ounces of the solution being injected into the shank and a like quantity along the flank side of the body bone (femur). The hams shall be laid down in salt, not less than 4 pounds of salt to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from the cure the hams may be soaked in water at a temperature not higher than 70°F, for not more than four hours, but shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall then be dried or smoked for not less than forty-eight hours at a temperature not lower than 80°F, and finally shall be

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held in a drying room for not less than twenty days at a temperature not lower than 45°F.

Pork loins.

69.-(1) Boneless pork loins and loin ends if not heated or refrigerated shall be cured for a period of not less than twenty-five days at a temperature not lower than 36°F, in accordance with one of the methods set out in subregulations (2), (3) and (4).

(2) A dry-salt curing mixture containing not less than 5 pounds of salt to each hundredweight of meat.

(3) A pickle solution of not less than 80 degrees strength (salometer) on the basis of not less than 60 pounds of pickle to each hundredweight of meat.

(4) A pickle solution added to the approved dry-salt cure provided the pickle solution is not less than 80 degrees strength (salometer).

(5) After removal from cure the loins may be soaked in water for not more than one hour at a temperature not higher than 70°F, or may be washed under a spray but shall not during or after the curing process be subjected to any other treatment designed to remove salt.

(6) After curing the loins shall be smoked for not less than twelve hours and the minimum temperature of the smokehouse during this period shall not be lower than 100°F, and for four consecutive hours during this period shall be not lower than 125°F.

(7) After the treatment set out in subregulations (1) to (6) the loins shall be held in a drying room for a period of not less than twelve days at a temperature not lower than 45°F.

Pork butts.

70. Boneless pork butts for capocello shall be cured in a dry-curing mixture containing not less than 4½ pounds of salt per hundredweight of meat for a period of not less than twenty-five

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days at a temperature not lower than 36°F. If the curing materials are supplied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be smoked for a period of not less than thirty hours at a temperature not lower than 80°F, and shall finally be held in a drying room for not less than twenty days at a temperature not lower than 45°F.

Coppa.

71. Boneless pork butts for coppa shall be cured in a dry-curing mixture containing not less than 4½ pounds of salt per hundredweight of meat for a period of not less than eighteen days at a temperature not lower than 36°F. If the curing mixture is applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be held in a drying room for not less than thirty-five days at a temperature not lower than 45°F.

Smokehouses.

72. Smokehouses, drying rooms and other compartments used in the treatment of pork to destroy live trichinae shall be suitably equipped with accurate automatic recording thermometers approved by an inspector.

Thermometers.

73.-(1) An inspector may at any time check the internal temperature of any product subjected to heating in accordance with the provisions of regulation 65.

(2) If an inspector shall find any thermometer to be defective or of questionable accuracy he may order that such thermometer be replaced.

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Supervision of pork products.

74. Inspectors shall in general supervise the handling, drying refrigerating and curing of pork products under treatment for the destruction of live trichinae and shall keep records as may be necessary and informative of each lot of such products under treatment.

Mechanically Processed (Species) Product. S.I. 23 of 1985.

75. Material to be processed into "Mechanically Processed (Species) Product" or into an imitation of such product shall be processed within one hour from the time it is cut or separated from carcasses or part of carcasses except that it may be held for not more than seventy-two hours at 40°F (4°C) or less or held indefinitely at 0°F (-18°C) or less "Mechanically Processed (Species) Product" or an imitation of such product shall, directly after being processed, be used as ingredient in a meat food except that it may be held prior to such use for not more than seventy-two hours at 40°F (4°C) or less or indefinitely at 0°F (-18°C).

Roast and Cooked Beef. S.I. 23 of 1985.

76. *(a)* Cooked beef and roast beef shall be prepared by a cooking process that produces a minimum temperature of 145°F (63°C) in all parts of each roast or prepared as provided for in paragraph *(b)*.

(b) Cooked beef may also be prepared by any one of the cooking procedures described in the following table and in paragraph *(c)*(1) and roast beef may also be prepared by any one of the procedures described in the following tables and in paragraphs *(c)*(2) and *(d)* provided that the procedures produce and maintain the minimum temperature required in all parts of each roast for the stated period at least.

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TABLE FOR THE ALTERNATIVE PROCESSING PROCEDURES FOR COOKED BEEF AND ROAST BEEF

Minimum Internal Temperature		*Maximum Processing Processing Time in Minutes*
° F	*° C*	
130	54.5	121
131	55.0	97
132	55.6	77
133	56.1	62
134	56.7	47
135	57.2	37
136	57.8	32
137	58.4	24
138	58.9	19
139	59.5	15
140	60.0	12
141	60.6	10
142	61.1	8
143	61.7	6
144	62.2	5

(c) (1) Bag Cook: Each roast to be moist cooked shall be placed in a moisture impermeable film, either vacuum packed or excess air removed and the bag sealed prior to immersion cooking in a water bath or cooking in an oven.

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(2) *(i)* Unbagged Cook (netted or racked) roasts processed entirely by dry heat must weigh 10 pounds or more before processing and must be dry cooked in an oven maintained at 250°F (121°C) or higher throughout the cooking process; or

(ii) an oven temperature of less than 250°F (121°C) may be used for dry cooking of roasts of any size provided that the relative humidity as measured in either the chamber or exit vent of the oven in which they are prepared is greater than 90% for at least 25% of the total cooking time for the process, but in no case less than one hour. This relative humidity may be achieved by the use of steam injection or by sealed ovens capable of producing and maintaining the required 90% relative humidity.

(d) Any processor who selects any of the alternative procedures specified in paragraphs *(b)* and *(c)* of this section must have equipment designed to ensure that beef roasts do not contact each other during processing and shall have sufficient monitoring equipment to assure that the time (within one minute) temperature (within 1°F) and relative humidity (within 5%) limits required by this section are being met. The processor shall provide proper recording devices and make the data from these available upon request. Continuous recording devices with the prescribed accuracies will be acceptable for all

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products prepared under paragraphs *(a)* and *(b)*.

Canning.
S.I. 23 of 1985.

77.-(1) For canning with heat processing and hermetically sealed containers the following regulations shall apply–

(a) containers shall be cleaned thoroughly immediately before filling and precautions must be taken to avoid subsequent soiling of the inner surfaces;

(b) containers of metal, glass or other materials shall be washed in an inverted position with a water spray. The nozzle on the spray attachment shall be of such a design and the water delivered with such pressure as will effectively rinse all of the inner surface of each container. Such containers shall not contain an accumulation of water when received at the filling station. In lieu of cleaning with water, the use of efficient jet-vacuum type equipment for cleaning containers is permitted, immediately prior to filling;

(c) nothing less than perfect closure is acceptable for hermetically sealed containers;

(d) careful inspection shall be made of the container by competent establishment employees immediately after closing and the containers that are defectively filled or defectively closed or show inadequate vacuum shall not be processed until the defect has been corrected. The containers shall again be inspected by establishment employees when they have cooled sufficiently for handling after processing by heating. The contents of defective containers shall be condemned unless correction of the defect is accomplished

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within six hours following the sealing of the containers or completion of the heat processing as the case may be except that–

(i) if the defective condition is discovered during an afternoon run, the cans of product may be held in coolers at a temperature of not exceeding 38°F (3.3°C) under conditions that will promptly and effectively chill them until the following day when the defect may be corrected;

(ii) short vacuum or overstuffed cans of product which have not been handled in accordance with subparagraph *(i)* of this paragraph may be incubated under inspection supervision after which the cans shall be opened and the sound product passed for food; and *(ii)* short vacuum or overstuffed cans of product of a class required to be labelled "Perishable, Keep under Refrigeration" and which have been kept under adequate refrigeration since processing may be opened and the sound product passed for food;

(e) canned products shall not be passed unless, after cooling to atmospheric temperature they show the external characters of sound cans, that is the cans shall not be overfilled; they shall have concave sides excepting the seam side and all ends shall be concave; there shall be no bulging; the sides and ends conform to the product and there shall be no slack or loose tin;

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(f) all canned products shall be permanently and plainly marked on the container by code or otherwise with the identity of the contents and the date of canning, the code used and its meaning shall be on record in the office of the inspector;

(g) canned products must be processed at such temperature and for such period of time as will assure keeping without refrigeration under usual conditions of storage and transportation, when heating is relied on for preservation, with the exception of these canned products which are processed without steam-pressure cooking by permission of the Minister and labelled "Perishable, Keep under Refrigeration";

(h) lots of canned product shall be identified during their handling preparatory to heat processing by tagging, in the baskets, cages or cans, with a tag that will change colour on going through the heat or by other effective means so as to positively preclude failure to heat process after closing;

(i) facilities shall be provided to incubate, at least representative samples of the product fully processed and canned product. The incubation shall consist of holding the canned product for the periods of time and at the temperature prescribed in (4) hereunder–

(1) Incubation tests shall be made to the extent required by the authorised officer. The extent to which incubation tests shall be required depends on conditions, such as the record of the establishment in

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conducting canning operations, the extent to which the establishment furnishes competent supervision and inspection in connection with the canning operations the character of the equipment used and the degree to which such equipment is maintained at maximum efficiency.

Such factors will be considered by the authorised officer in determining the extent of incubation testing at a particular establishment.

(2) In the event of failure by an establishment to provide suitable facilities for incubation of test samples, the inspector may require holding of the entire lot under such conditions and for such periods of time as may in his discretion, be necessary to establish the stability of the product.

(3) The authorised officer may permit lots of canned product to be shipped from the establishment prior to completion of sample incubation when he has no reason to suspect unsoundness in the particular lots and under circumstances which will assure the return of the product to the establishment for re-inspection should action be indicated by the incubation results.

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(4) Incubation shall consist of holding the samples at 95°F (± 2°F) (35°C ± 1°C), for no less than ten days except–

(i) samples of firmly packed product such as luncheon meat and products with a high fat content such as chorizos packed in lard and products weighing three pounds or more shall be held at 95°F (± 2°F) (35°C ± 1°C) for not less than twenty days;

(ii) samples of products composed of chunks or patties of meat in a medium or sauce where the ph of the meat component and the medium or sauce are significantly different shall be incubated at 95°F (± 2°F) (35°C ± 1°C) for not less than thirty days.

Offences.

78.-(1) If the occupier of any slaughterhouse fails to comply with any provisions contained in these Regulations he commits an offence.

(2) If the occupier of any slaughterhouse fails to comply with any provisions contained in Part IV which impose obligations upon him he commits an offence against these Regulations.

(3) If the occupier of a slaughterhouse fails to take all reasonable steps to secure the compliance of any person employed by him or any person admitted to the slaughterhouse with any provisions of these Regulations he commits an offence against these Regulations.

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(4) If any person fails to comply with any provisions of these Regulations which impose obligations on him he commits an offence against these Regulations.

(5) Any person charged with an offence under these Regulations shall be tried summarily and shall be liable on conviction to a fine not exceeding five hundred dollars and in the case of a continuing offence to a further fine not exceeding fifty dollars for each day during which the offence continues after conviction.

(6) Where any person who is the holder of a licence under the provisions of Part VI of the Food and Drugs Act is convicted of an offence under these Regulations the court before which he is convicted may, in addition to or in substitution for any other penalty, cancel his licence.

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SCHEDULE

Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
(1) Anticoagulants	Citric acid Sodium citrate	To prevent clotting	Fresh beef blood	0.2% with or without water. When water is used to make a solution of citric acid or sodium citrate added to beef blood not more than 2 parts of water to 1 part of citric acid or sodium citrate shall be used
(2) Antifoaming agent	Nethyl polysilicone	To retard foaming	Soups Rendered fats Curing pickle	10 parts per million. -do- 50 parts per million
(3) Antioxidants and Oxygen interceptors	TBHQ (tertiary) (butylliyroqimone)	To retard rancidity	Dry Sausage	0.003% based on total weight 0.006% in combination with BHA and/or BHT
	-do-	-do-	Rendered Fat	0.01% based on total weight, 0.02% in combination only with BHA and/or BHT
	-do-	-do-	Fresh pork sausage, brown and serve sausage, Italian sausage, pregrilled beef patties, and fresh sausages made from beef and/or pork	0.01% based on fat content, 0.02% in combination only with BHA and/or HT based on fat contents
	-do-	-do-	Dried Meats	0.01% based on total weight; 0.01% in combination only with BHA and/or BHT
(4) Binders	Enzyme (Rennet) treated calcium reduced dried skim milk and calcium lactate	To bind and extend products	Sausages as provided for in the regulations	3½% of total finished product (calcium lactate required at a rate of 10% of binder)

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Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
	Enzyme (Rennet) treated sodium casseinate and calcium lactate.	-do-	Imitation sausage; nonspecific loaves; soups; stews	Sufficient for purpose (calcium lactate required at a rate of 25% of binder).
	Isolated soy protein	To bind and extend product	Sausages	2.0%
	-do-	-do-	Imitation sausage; nonspecific loaves; soups; stews	Sufficient for purpose
	Xanthan gum	To maintain uniform viscosity; suspension of particulate matter; emulsion stability; freeze- thaw stability	meat sauces, gravies,or sauces and meats; canned or frozen and/or refrigerated meat salads, canned or frozen meat stews, earned chili or chili with beans, pizza topping mixes and batter or breading mixes	
(5) Bleaching agent	Hydrogen peroxide	To remove colour	Tripe (substance must be removed from product by rinsing with clear water)	-do-
(6) Catalysts (substances must be eliminated during process)	Nickel	To accelerate chemical reaction	Rendered animal fats or a combination of such fats and vegetable fats	-do-
(7) Catalyst	Sodium Amide	Rearrangement of fatty acid radicals	Dried Meats	0.01% in combination only with BHA and/or BHT.
	Sodium Methoxide	-do-	-do-	-do-

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Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
(8) Colouring agents (natural)	Alkanent, annatto, carotene, cochineal, green chlorophyl, saffron and tumeric	To colour casings or rendered fats; marking branding	Sausage casings, oleomargarine, shortening, marking or branding ink on product	Sufficient for purpose. (May be mixed with approved artificial dyes or harmless inert material such as common salt and sugar).
(9) Colouring agents (artificial)	Coal tar dyes approved by the Minister	-do-	-do-	Sufficient for purpose. (May be mixed with approved natural colouring matters or harmless inert material such as common salt or sugar).
	Titanium dioxide	To colour casings or rendering fats; marking and branding product	Canned ham salad spread and creamed type earned products	0.5%
(10) Cooling and retort water treatment agents	Calcium chloride	To prevent staining on exterior of canned goods	Any	Sufficient for purpose.
	Citric acid	-do-	-do-	-do-
	Diotyl sodium sulfosuccinate	-do-	-do-	0.5%
	Disodium-calcium Ethylenediamine-tetra-acetate	-do-	-do-	Sufficient for purpose
	Disodium ethylenedia-minetetraacetate	-do-	-do-	-do-
	Disodium phosphate	-do-	-do-	-do-
	Ethylenediamine-tetra-acetic acid	-do-	-do-	-do-

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Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
	Isopropanol	-do-	-do-	0.002%
	Potassium pyrophosphate	-do-	-do-	Sufficient for purpose
	Propylene glycol	To prevent staining on exterior of canned goods	Any	Sufficient for purpose
	Sodium bicarbonate	-do-	-do-	-do-
	Sodium carbonate	-do-	-do-	-do-
	Sodium dodecyl benzene sulfonate	-do-	-do-	0.05%
	Sodium gluconate	-do-	-do-	Sufficient for purpose
	Sodium hexametaphosphate	-do-	-do-	-do-
	Sodium laurylsulfate	-do-	-do-	0.05%
	Sodium metasilicate	-do-	-do-	Sufficient for purpose
	Sodium n-alkylbenzene sulfonate (alkyl group predominantly C12 and C13 and not less than 95% C10 to C16).	-do-	-do-	0.05%

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Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
	Sodium nitrite (The sodium nitrite must be decharacterised with 0.05% powdered charcoal. Bulk decharacterised sodium nitrite when in cook room shall be held in locked metal bin or container conspicuously labelled "decharacterised sodium nitrite- To be used by authorised personnel only. ")	To inhibit corrosion on exterior of canned goods	-do-	600 parts per million
	Sodium pyrophosphate	To prevent staining on canned goods	Any	0.05%
	Sodium tripolyphospliate	-do-	-do-	-do-
	Zinc oxide	-do-	-do-	0.01%
	Zinc sulfate	-do-	-do-	-do-
(11) Curing Accelerators	Sodium acid Pyrophosphate	To accelerate colour fixing	Frankfurters, weiners, vienna bologna, knock-wurst, and sinilar products	Not to exceed, alone or in combination with other curing accelerators, the following: 8 ozs. in the 100 lbs. of the meat, or meat by-products, content of the formula; nor 0.5% in the finished product.

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Class of substance	*Substance*	*Purpose*	*Pmducts*	*Amount*
	Ascorbic acid	To accelerate colour fixing or preserve colour during storage	Cured pork and beef cuts, cured comminuted meat food product	75 oz. to 100 gal pickle at 10% pump level; 3/4oz. to 100 lb. meat or meat by-product; 10% solution to surfaces of cured cuts prior to packaging (the use of such solution shall not result in the addition of a significant amount of moisture to the product).
	Erythorbic acid	-do-	-do-	-do-
	Glucono delta lactone	To accelerate colour fixing	Cured, comminuted meat or meat food product	8 oz. to each 100 lb. of meat or meat by-product.
			Genoa salami	16 oz. to 100 lb. of meat or meat by-product (1.0%)
	Sodium ascorbate	To accelerate colour fixing or preserve colour during storage	Cured pork and beef cuts, cured comminuted meat food product	87.5 oz. to 100 gal. pickle at 10% pump level; 7/8 oz. to 100 lb. meat or meat by-product; 10% solution to surfaces of cured cuts prior to packaging (the use of such solution shall not result in the addition of a significant amount of moisture to the product).
	Sodium erythorbate	-do-	-do-	-do-
	Citric acid or sodium citrate	-do-	-do-	May be used in cured products or in 10% solution used to spray surfaces of cured cuts prior to packaging to replace up to 50% of the ascorbic acid, erythorbic acid, sodium ascorbate, or sodium erythorbate that is used.

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Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
	Sodium or potassium nitrate	Source of nitrite	Cured products	7 lb. to 100 gal pickle; 3½ oz to 100 lb. meat (dry cure); 2¼ oz. to 100 lb. chopped meat.
	Sodium or potassium nitrite (supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept securely under the care of a responsible employee of the establishment. The specific nitrite content of such supplies must be known and clearly marked accordingly). Sodium nitrate and sodium nitrite may not be used in baby, junior, and toddler foods.	To fix colour	Cured products	2 lb. to 100 gal, pickle at 10% pump level; 1 oz. to 100 lb. meat (dry cure); ¼ oz. to 100 lb. chopped meat and/or meat by-product. The use of nitrites, nitrates, or combination shall not result in more than 200 parts per million nitrite in finished product.
(12) Denuding agents; may be in combination Must be re-moved from tripe by rinsing with potable	Lime (calcium oxide, calcium hydroxide)	To denude mucous membrane	Tripe	Sufficient for purpose.
	Sodium carbonate	-do-	-do-	-do-

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Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
	Sodium gluconate	-do-	-do-	-do-
	Sodium hydroxide	-do-	-do-	-do-
	Sodium metasilicate	-do-	-do-	-do-
	Sodium persulfate	-do-	-do-	-do-
	Trisodium phosphate	-do-	-do-	-do-
(13) Emulsifying agents	Acetylated monoglycerides	To emulsify product	Shortening	Sufficient for purpose.
	Diacetyl tartaric acid esters of mono and diglycerides	-do-	Rendered animal fat or a combination of such fat with vegetable fat	-do-
	Glycerol-lacto stearate, oleate, or palmitate	-do-	-do-	-do-
	Lecithin	To emulsify product (also as anti-oxidant)	Oleomargarine, shortening	-do-
	Mono and diglycerides (glycerolpalmitate, etc.)	To emulsify product	Rendered animal fat or a combination of such fat with vegetable fat	Sufficient for purpose in lard and shortening; 0.5% in oleomargarine.
	Polygfycerol esters of fatty acids (polyglycerol esters of fatty acids are restricted to those up to and including the decaglycerol esters and otherwise meeting the requirements of the Minister	-do-	Rendered animal fat or a combination of such fat with vegetable fat when use is not precluded by standards of identity or composition	Sufficient for purpose.

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Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
	Polysorbate 80 (polyoxyethylene (20) sorbitan monooleate	To emulsify product	Shortening for use in nonstandardised baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods	1% when used alone. If used with polysorbate 60 the combined total shall not exceed 1%.
	Propylene glycol mono and diesters of fats and fatty acids	-do-	Rendered animal fat or a combination of such fat with vegetable fat	Sufficient for purpose.
	Polysorbate 60 (polyoxeyetlielene (20) sorbitan monostearate)	-do-	Shortening for use in nonstandardised baked foods, baking nixes, icings, fillings, and toppings and in the frying of foods	1% when used alone. If used with polysorbate 80 the combined total shall not exceed 1%.
	Steryl-2-lactylic acid	-do-	Shortening to be used for cake icings and fillings	3.0%
	Steryl monoglyceridyl citrate	-do-	Shortening	Sufficient for purpose.
(14) Flavouring agents protectors and developers	Programme approved artificial smoke flavouring	To flavour product	Any	-do-
	Programme approved smoke flavouring	-do-	-do-	3.0%
	Autolysed yeast extract	To flavour product	Any	3.0%
	Harmless bacteria starters of the acidophilus type, lactic acid starter or culture of Pediococcus cere visiae	To develop flavour	Dry sausage, pork roll, thuringer, lebanon bologna, cervelat, and salami	0.5%

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Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
	Benzoic acid, sodium benzoate	To retard flavour reversion	Oleomargarine	0.1%
	Citric acid	To prevent flavour	-do-	Sufficient for purpose
	Corn syrup solids, corn syrup, glucose syrup	To flavour	Chili con carne, sausage, hamburger, meat loaf, lucheon meat, chopped or pressed ham	2.0% individually or collectively, calculated on a dry basis.
	Dextrose	To flavour product	Sausage, ham and cured products	Sufficient for purpose
	Diacetyl	-do-	Oleomargarine	-do-
	Disodium guanylate	-do-	-do-	Various
	Disodium inosinate	-do-	-do-	Sufficient for purpose.
	Hydrolysed plant protein	-do-	Any	Sufficient for purpose.
	Isopropyl citrate	To protect flavour	Oleomargarine	0.02%
	Malt syrup	To flavour product	Cured products	2.5%
	Milk protein hydro lsate	To flavour product	Any	Sufficient for purpose.
	Monosodium gluamate	-do-	-do-	-do-
	Sodium sulfoacetate derivative of mono and diglycerides	-do-	-do-	0.5%
	Sodium tripolyphosphate	To help protect flavour	"Fresh Beef," "Beef for Further Cooking" and similar products which are frozen after processing	0.5%

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Class of substance	*Substance*	*Purpose*	*Products*	*Aniount*
	Mixtures of sodium tripolyhosphate and sodium hexametaphosphate	-do-	-do-	-do-
	Starter distillate	-do-	Oleomargarine	Sufficient tor purpose.
	Stearyl citrate	To protect flavour	-do-	0.15%
	Sugars (sucrose and dextrose)	To flavour product	Any	Sufficient tor purpose.
	Sorbitol	To flavour; to facilitate the removal of casings from product and to reduce caramélisation and charring	Cooked sausage labelled frankfurters, weiners, knockwurst	Not more than2% of the weight of the formula, excluding the formula weight of water or ice; not permitted in combination with corn syrup and/or corn syrup solids.
(15) Gases	Carbon dioxide solid (dry ice)	To cool product	Chopping of meat, packaging of product	-do-
	Nitrogen	To exclude oxygen	Sealed container	-do-
(16) Hog scald agents must be removed by subsequent cleaning operations	Caustic soda	To remove hair	Hog carcasses	Sufficient for purpose.
	Dioctyl sodium sulfosuccinate	-do-	-do-	-do-
	Lime	-do-	-do-	-do-
	Metyl polysilicone	-do-	-do-	-do-
	Sodium carbonate	-do-	-do-	-do-

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Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
	Sodium dodecylbenzene sulfonate	-do-	-do-	-do-
	Sodium hexametaphosphate	-do-	-do-	-do-
	Sodium laurylsulfate	-do-	-do-	-do
	Sodium metasilicate	-do-	-do-	-do-
	Sodium n-alkylbenzene sulfonate (alkyl group predominantly C12 and C13 and not less than 95% CIO to C16)	-do-	-do-	-do-
	Sodium sulfate	-do-	-do-	-do-
	Sodium tripolyphosphate	-do-	-do-	-do-
	Sucrose	-do-	-do-	-do-
	Trisodium phosphate	To remove hair	Hog carcasses	Sufficient for purpose.
(17) Miscellaneous	Potassium sorbate	To retard mold growth	Dry sausage	2.5% in water solution may be applied to casings, after stuffing or casings may be dipped in solution prior to stuffing.
		To preserve product and to retard mold	Oleomargarine or margarine	0.1% by weight of the finished oleomargarine or margarine.
	Calsium disodium, EDTA (calcium disodium ethylene-diaminetetra-acetate	To preserve product and protect product	-do-	75 parts per million by weight of the finished oleomargarine or margarine.

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Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
	Propylparaben (propyl p-hydroxybenzoate	-do-	-do-	3.5% in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing.
	Sodium bicarbonate	To neutralise excess acidity, cleaning vegetables	Rendered fats, soups, curing pickle	Sufficient for purpose.
	Calcium propianate	To retard mold growth	Pizza crust	0.32% alone or in combination based on weight of the flour used.
	Sodium propionate	-do-	-do-	-do-
	Sodium hydroxide	To decrease amount of cooked out juices	Cured hams, pork shoulders picnics and loins, canned hams and pork shoulder picnics; chopped ham; and bacon	May be used only in combination with phosphates in ratio of four parts phosphate to one part sodium hydroxide; the combination shall not exceed 5.0% pickle at 10% pump level 0.5% in product.
(18) Phosphates	Disodium phosphate	To decrease amount of cooked out juices	Cured hams, pork shoulder picnics and loins, and canned hams and pork shoulder picnics, and like products approved by the Minister; chopped ham, and bacon	5.0% of phosphate in pickle at 10% pump level; 0.5% of phosphate in product (only clear solution may be injected into product).
	Monosodium phosphate	-do-	-do-	-do-

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Class of substances	*Substance*	*Purpose*	*Products*	*Amount*
	Sodium hexametaphos-phate	-do-	-do-	-do-
	Sodium tripolyphosphate	-do-	-do-	-do-
	Sodium pyrophosphate	-do-	-do-	-do-
	Sodium acid pyrophosphate	-do-	-do-	-do-
(19) Proteolytic enzymes	Aspergillus oryzae	To soften tissues	Beef cuts	Solutions consisting of water, salt monosodium glutamate, and approved proteolytic enzymes applied or injected into cuts of beef shall not result in a gain of more than 3% above the weight of the untreated product.
	Aspergillus flavusoryzae group	-do-	-do-	-do-
	Bromelin	-do-	-do-	-do-
	Ficin	-do-	-do-	-do-
	Papain	-do-	-do-	-do-
(20) Refining agents (must be eliminated during process of manufacturing)	Acetic Acid	To separate fatty acids and glycerol	Rendered fats	Sufficient for purpose

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Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
	Bicarbonate of soda	-do-	-do-	-do-
	Carbon (purified charcoal)	To aid in refining of animal fats	-do-	-do-
	Caustic soda (sodium hydroxide)	To refine fats	-do-	-do-
	Diatomaceous earth; Fuller's earth	-do-	-do-	-do-
	Sodium carbonate	-do-	-do-	-do-
	Tannic acid	To refine fats	Rendered fats	Sufficient for purpose
(21) Rendering agents	Tricalcium phosphate	To aid rendering	Animal fats	-do-
	Trisodium phosphate	-do-	-do-	-do-
(22) Artificial sweeteners	Saccharin	To sweeten product	Bacon	0.01%
(23) Synergists (used in combination with antioxi-dants)	Citric acid	To increase effectiveness of antioxidants	Lard and shortening	0.01% alone or in combination with antioxidants in lard or shortening.
			Dry sausage	0.03% in dry sausage in combination with antioxidants
			Fresh pork sausage	0.01% on basis of fat conent, in combination with antioxidants.
			Dried meats	0.01% on basis of total weight in combination with antioxidants.

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Class of substance	*Substance*	*Purpose*	*Products*	*Amount*
	Malic acid	-do-	Lard and shortening	-do-
	Monoisopropyl citrate	To increase effectiveness of antioxidants	Lard, shortening, oleomargarine, fresh pork sausage, dried meats	0.02%
	Phosphoric acid	-do-	Lard and shortening	0.01%
	Monoglyceride citrate	-do-	Lard, shortening, fresh pork sausage, dried meats	0.02%

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CHAPTER 291

FOOD AND DRUGS (REGISTRATION, LICENSING AND INSPECTION) REGULATIONS

ARRANGEMENT OF REGULATIONS

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CHAPTER 291

S.I. 54 of 2017.

FOOD AND DRUGS (REGISTRATION, LICENSING AND INSPECTION) REGULATIONS

(section 55)

[29th July, 2017]

PART I

Preliminary

Citation.

1. These Regulations may be cited as the

FOOD AND DRUGS (REGISTRATION, LICENSING AND INSPECTION) REGULATIONS.

Interpretation.

2. In these Regulations, unless the context otherwise requires–

"the Act" means the Food and Drugs Act;

"authorised officer" means an officer that has been authorized in writing by the Minister to exercise any of the powers conferred in these Regulations;

"commercialise" means to make available on the market, and "commercialisation" shall be construed accordingly;

"competent authority" means the Director of Health Services or his nominee in the Ministry;

"drug" means any substance or mixture of substances, whether for internal or external use, manufactured, sold or represented for use in–

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(a) the diagnosis, treatment, mitigation, or prevention of a disease, disorder, abnormal physical state, of the symptoms thereof, in man; or

(b) restoring, correcting of modifying organic functions in man;

"facility licence" means a facility licence granted by the competent authority, under regulation 10;

"finished drug" means the final dosage form of a drug that has gone through all manufacturing stages, including packaging into the container and final packaging;

"import authorisation" means a written authorisation issued by the competent authority authorising the commercialisation of an orphan drug;

"inspector" means an inspector appointed under this regulation;

"manufacturing plant" means a facility that carries out operations involved in the preparation of a drug, from receipt of materials, through processing, packaging and repackaging, labelling and relabelling, to completion of the finished drug;

"ministry" means the Ministry responsible for health;

"orphan drug" means a drug intended for use in a rare disease;

"pharmaceutical facility" means any premises from which any drugs are stored, manufactured, sold, dispensed or otherwise supplied directly to the public by retail or wholesale;

"product licence" means the legal document granted by the competent authority, under regulation 5, authorising the commercialisation of a product;

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"public health standards" means standards developed to promote and protect the health of people and the communities where they live, learn, work and play.

PART II

Registration of Drugs

Prohibition of sale, etc. of unregistered drug.

3.-(1) A person shall not commercialise any drug, unless that person has obtained registration of, and receives a product licence for, that drug from the competent authority.

(2) The Minister may, in his discretion, exempt any person or any drug from the requirements of subregulation (1).

(3) Any person who contravenes subregulation (1) commits an offence and is liable on summary conviction to a fine not exceeding $10,000.00.

Application for registration. Form 1. Schedule I.

4.-(1) An application for registration of a drug shall be made in the form set out as Form 1 in Schedule I, and shall be accompanied by the following–

(a) a valid GMP certificate;

(b) a valid certificate of Pharmaceutical Product (CPP) based on the model established by World Health Organisation or a Certificate of Free Sales (CFS) if the country of origin is not a member of the World Health Organisation certification scheme;

(c) a valid certificate from the competent health authority in the country of origin;

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(d) a valid certificate of analysis of finished drug submitted by the manufacturer's quality control lab, original;

(e) the drug's technical information, namely–

(i) a summary of product characteristics, including information in support of its contents; and

(ii) samples of the final marketing package, which should include the labels, primary packaging, secondary packaging and any external packaging for all dosage forms and presentations of the medicine to be marketed, the package insert, accessories if applicable, and samples of the finished product;

(f) pharmacological information of finished drug;

(g) environmental risk assessment for medicines such as hormones antineoplastic agents, radiopharmaceuticals, and any other deemed necessary by the competent authority; and

(h) a fee of one hundred dollars for each drug per importer.

(2) All documents required under this regulation for the registration of a drug shall be in the English language and if not in the English language, the applicant shall provide the competent authority with an English translation of the document attached to the original.

Orphan drugs.

5.-(1) Notwithstanding regulation 4, a person shall not be required to register or obtain a product licence for an orphan drug.

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(2) Notwithstanding subregulation (1), a person shall not import into Belize or commercialise an orphan drug unless that person receives import authorisation from the competent authority, given having regard to such qualifying criteria for commercialisation as the competent authority has determined.

(3) An application for importation authorisation shall be made in writing to the competent authority.

(4) A person who contravenes subregulation (2) commits an offence and is liable on summary conviction to a fine not exceeding ten thousand dollars.

Grant or refusal of product licence.

6.-(1) The competent authority may grant a product licence for any drug if the person seeking the product licence has applied in writing to the competent authority, and satisfies the requirements for drug registration under this regulation.

(2) Where the competent authority grants a product licence, the competent authority shall provide the applicant with a registration code for the drug.

(3) The competent authority shall allow an applicant six months to satisfy the requirements for the registration of a drug.

(4) The competent authority shall refuse to grant a product licence if–

(a) an applicant fails to satisfy the requirements within the time stated under subregulation (3);

(b) the risk benefit analysis is unfavourable;

(c) there is insufficient justification for the therapeutic efficacy;

(d) the drug does not have the quali-quantitative composition declared or its quality is compromised;

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(e) the information submitted during the request is erroneous or does not comply with the Act or the provisions of the Antibiotics Act, Chemists and Druggists Act and Misuse of Drugs Act, or

CAP. 33.
CAP. 3:11.
CAP. 103.

(f) the applicant does not comply with the requirements of any Act specified in paragraph *(e)*.

Application for amendment of product licence, upon change of circumstances.

7.-(1) If, after a product licence is granted, a change has occurred in relation to any required information or documents supplied upon application for the product licence, the licensee shall make an application to the competent authority for approval of amended registration of the drug concerned using the modified information or documents, in the form set out as Form 1 in Schedule I, and accompanied by–

Form 1.
Schedule I.

(a) the fee of fifty dollars; and

(b) the relevant documents with the amendments.

(2) The competent authority may grant an amended product licence if the applicant satisfies the requirements for the registration of a drug under this regulation.

(3) Where the competent authority grants an amended product licence, the competent authority shall provide the applicant with an amended registration code.

(4) A licensee who fails to notify of a change under paragraph (1), or notwithstanding such a change, operates without an amended product licence commits an offence and is liable on summary conviction to a fine not exceeding ten thousand dollars.

Duration and renewal of product licence.

8.-(1) A product licence shall be valid until the expiration date of the GMP certificate or the Certificate of Pharmaceutical Product, whichever expires first, and may be renewed on

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application by the holder of the product licence in the form set out as Form 1 and on payment of the renewal fee of fifty dollars.

(2) The application for renewal of a product licence shall be made six months prior to the expiration of the product licence.

(3) The competent authority shall cancel the registration of a drug if the holder of the product licence fails to submit an application for renewal within the time under subregulation (2).

Labelling and packaging insert of drug.

9.-(l) The holder of a product licensee shall ensure that the labelling and packaging insert for the drug is legible at all times and should be the same as submitted in the application for registration.

(2) A person who contravenes this regulation commits an offence and is liable on summary conviction to a fine not exceeding ten thousand dollars.

PART III

Facility Licence

Application for facility licence.

10.-(1) A person who owns a pharmaceutical facility shall apply to the competent authority for a facility licence therefor.

Form 2. Schedule I.

(2) An application for a facility licence shall be made in the form set out as Form 2 of Schedule I.

(3) An application for a facility licence shall be accompanied by the appropriate documents specified in the application form and the application fee prescribed in Schedule II.

Schedule II.

(4) Any person who contravenes subregulation (1) commits an offence and is liable on summary conviction to a fine not exceeding ten thousand dollars.

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Grant of facility licence.

11.-(1) The competent authority shall inspect every pharmaceutical facility before granting a facility licence under regulation 10.

(2) The competent authority may grant a facility licence, if the facility meets the public health standards established by the competent authority.

(3) A facility licence shall only apply to the nature of the business offered by the pharmaceutical facility at the time the licence is granted.

Duration and renewal of facility licence.

12. A facility licence granted under regulation 10(1) shall be valid for a period of one year and may be renewed on application by the holder of the facility licence.

Non-transferability of facility licence.

13. A facility licence shall not be transferred to any other person or facility.

Notification of changes.

14. The owner of a pharmaceutical facility shall notify the competent authority in writing if there are any changes in–

(a) location of the pharmaceutical facility; or

(b) the name of the pharmaceutical facility.

Procedure on notification.

15.-(1) The competent authority shall issue a new licence if there is a change in the name of the pharmaceutical facility.

(2) The competent authority shall inspect a new pharmaceutical facility when notified by the owner of a change in location of the pharmaceutical facility and determine whether to re-issue a facility licence for the new pharmaceutical facility.

Procedure on change of the nature of business and change in ownership.

16.-(1) The owner of a pharmaceutical facility shall apply in writing to the competent authority for approval if the owner of the pharmaceutical facility intends to expand or discontinue the nature of business to which the facility licence applies.

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(2) The competent authority may require the owner of a pharmaceutical facility to submit a new application if the competent authority considers the change in the nature of business to be substantial.

(3) The new owner of a pharmaceutical facility shall apply for a new facility licence if there is a change in ownership of a licensed pharmaceutical facility.

(4) For the purposes of this regulation, a change in ownership occurs when–

(a) ownership and responsibility for the operation of the assets constituting the licensed pharmaceutical facility are transferred from the holder of the licence to another person;

(b) there is a material change in a partnership that is caused by the removal, addition, or substitution of a partner;

(c) in the case of ownership by a corporate body–

(i) the holder of the licence merges into another corporate body; or

(ii) there is the consolidation of two or more corporate bodies, one of which is the holder of the licence, resulting in the creation of a new corporate body; or

(d) there is the leasing of all the pharmaceutical facility's operations to another person.

Display of facility licence.

17.-(1) The holder of a facility licence shall prominently display the facility licence at the pharmaceutical facility.

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(2) Any person who contravenes subregulation (1) commits an offence and is liable on summary conviction to a fine not exceeding one thousand dollars.

Notification of closure pharmaceutical facility.

18.-(1) The holder of a facility licence shall notify the competent authority in writing of the closure of a pharmaceutical facility.

(2) A notification under subregulation (1) shall be given to the competent authority sixty days prior to the close of the pharmaceutical facility.

PART IV

Miscellaneous

Powers of competent authority.

19.-(1) The competent authority shall have the powers to do all things necessary to carry out its functions under these Regulations.

(2) In particular and without limiting the generality of subregulation (1), the competent authority may–

(a) vet the applications for product licences;

(b) supervise the operation of any person granted a product licence under these Regulations to ensure compliance with–

(i) the terms and conditions of the product licence;

(ii) the provisions of these Regulations and other legislation; or

(iii) any directives issued by the competent authority;

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(c) set annual fees including the commercialization fee, which is set by the end of the third month of each year;

(d) set guidelines and forms regarding the registration, post registration process, and quality evaluation of drugs;

(e) seize, confiscate or destroy any unregistered drug; and

(f) appoint inspectors to carry out drug inspections.

Powers of inspectors.

20. An inspector appointed by the competent authority under these Regulations shall have the power to–

(a) enter to inspect any place where on reasonable grounds he believes any drug is manufactured, produced, prepared, preserved, packaged, stored or sold to examine such article and take samples thereof and examine anything that the inspector reasonably believes is used or capable of being used for such manufacturing, production, preparation, preservation, packaging or storing of a drug;

(b) open and examine any receptacle or package that on reasonable grounds, the inspector believes contains any drugs;

(c) examine any books, documents or other records found in any place which the inspector reasonably believes contains any information relevant to the enforcement of the provisions of the Act or these Regulations;

(e) monitor the sale of drugs, and oversee the management, storage, distribution, disposal

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and record keeping at any place where drugs are manufactured, stored or distributed, to ensure proper drug management;

(f) seize, remove and detain for such time as may be necessary, any drug which the inspector reasonably believes contravenes any provision of the Act or these Regulations;

(g) seize, remove and detain for such time as may be necessary, any item that is found in a pharmacy which the inspector reasonably believes contravenes any provision of the Act or these Regulations;

(h) destroy as may be necessary, any expired drug with the authorisation of the competent authority; and

(i) temporarily close any establishment which the inspector reasonably believes contravenes any provision of this Act or these Regulations or any other any relevant with the permission of the competent authority.

Duties of inspector.

21. An inspector shall–

(a) supervise the research, development, manufacture and trade of pharmaceuticals, as well as the medical organisation's use of pharmaceuticals;

(b) not divulge technological, business and any other information gained from such inspection;

(c) regularly promulgate the results of sampling examinations and inspections on the quality of pharmaceuticals;

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(d) follow up on the inspections of any pharmaceutical manufacturer, pharmaceutical importer or pharmaceutical wholesaler, that the inspector has certified in conformity with relevant standards as established by the competent authority;

(e) not participate in pharmaceutical manufacturing and trade, and shall not endorse or supervise the manufacture and sale of pharmaceuticals in the name of the inspector or that of any of his relatives;

(f) receive operational guidance regarding the inspection of any pharmaceutical manufacturer, pharmaceutical importer or pharmaceutical wholesaler and medical organisations from the competent authority;

(g) supply a letter of confidentiality to the competent authority prior to his conduct of any inspections.

Procedure on inspection.

22. An inspector shall present his or her credentials to any person appearing to be an occupant or person in charge of any place before conducting any supervision or inspection at that place.

Procedure on confiscation or destruction.

23.-(1) Wherever a quantity of a regulated or unauthorised drug is scheduled to be confiscated, or destroyed by an inspector, the holder of the product licensee or a representative of the holder of the product licence shall be present at such confiscation or destruction.

(2) Any person who is not present as required under subregulation (1) commits an offence and is liable on summary conviction to a fine not exceeding five thousand dollars, and shall be responsible for all costs of the action taken by the authorised officer from the Ministry.

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Application for re-inspection.

24. A person who is aggrieved by a decision of an inspector may, within seven days of the decision, apply to the competent authority for re-inspection.

Revocation and cancellation of licence.

25.-(1) The competent authority may revoke any licence issued under this regulation if the competent authority is satisfied that the holder of the licence is not in compliance with any requirement under the Act or these Regulations.

(2) Before the revocation of any licence issued under this regulation, the competent authority shall give written notice to the licence holder and allow the licence holder an opportunity to make representation in relation to the revocation.

(3) The holder of a licence may request that the competent authority cancels a licence.

Application for review.

26.-(1) A person who is aggrieved by a decision of the competent authority may, within twenty-one days of the decision, apply to a Judge in Chambers of the Supreme Court for review of the decision.

(2) Notwithstanding section 112 of the Supreme Court of Judicature Act, an application for review shall not itself result in the suspension of the decision in relation to which the application is made, but the applicant may, within the time prescribed under the Supreme Court of Judicature Act, for making such application, apply to the Supreme Court for stay of execution of the decision, pending the determination of the application.

(3) Upon hearing an application, the Supreme Court may–

(a) dismiss the application; or

(b) remit the matter back to the competent authority for further consideration with such directions as it considers fit.

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Transitional provision.

27. Any person that, prior to and at the date of commencement of these Regulations, is engaged in commercialisation of any drug or owns a pharmaceutical facility, is, notwithstanding the provision of these Regulations, not required to hold a product licence or facility licence, at any time prior to the 31st October, 2017.

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SCHEDULE I

FORM 1

[regulation 5(1)]

MINISTRY OF HEALTH
DRUG REGISTRATION APPLICATION FORM

Completion of this form is necessary for consideration for drug registration.
Type or print legibly.

Application Date		Application No. *(for official use only)*	
Product Name		Product Registration No. *(for official use only)*	
Generic Name or International Non-proprietary (INN) name			
TYPE OF APPLICATION			
New □ Renewal □ Modification □			

PRODUCT LICENSEE INFORMATION			
Social Security No.			
Full name			
Date of Birth		Country of birth	
Permanent Address	Street Town		District
Telephone number			
Email address			

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COMPANY'S INFORMATION	
Business Name	
Trade License No.	
Date of issue	
Place of issue	

MANUFACTURER INFORMATION	
Name of Manufacturer	
Country of Manufacture	

DOCUMENTS TO BE SUBMITTED WITH APPLICATION FORM		
No.	Document	Received (for officiai use only)
1	Ministry of Health Pharmaceutical Wholesaler/Importer Licence	
2	Good Manufacturing Practice Certificale	
3	Manufacturer's Sanitary Licence	
4	Certificate of Pharmaceutical Product (when applicable)	
5	Free Sale Certificate (when applicable)	
6	Certificate of analysis	
7	Product sample	
8	Additional scientific technical information (optional)	

AFFIDAVIT

1._____(licence holder) declare that the information detailed in this document is truthful and complies with the legal requirements; on the other hand, _____ (registered chemist and druggist) acting as the professional responsible for the product _____ (product name), declare under oath that the information concerning the name of the product. formulation and therapeutic indications are truthful and guarantee the good quality of the product. Consequently, we declare that this file meets the requirements for registration, so that the data contained in this application, are expression of truth and assume administrative and criminal liabilities.

Name and signature of product licensee	Name and Signature of Chemist and Druggist	Date

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FOR OFFICIAL USE ONLY
Date received
Receiving officer (Name and signature)
Assessment officer (Name and signature)
Notification sent
Assessment comments
Date approved/refused
Approving Officer
Ministry of Health (stamp)

LIST OF REQUIREMENTS FOR ASSESSMENT PURPOSES

The application form along with required documents should be submitted in a hard covered folder with ***Documents to be submitted in application form*** indexed in the same order as it appears in the form.

1. A copy of Ministry of Health Pharmaceutical Wholesaler/Importer Licence should be submitted.
2. A photocopy of a valid Good Manufacturing Practice Certificate.
3. A photocopy of a valid Manufacturer's Sanitary Licence.
4. A "Certificate of a Pharmaceutical Product" (original, not photocopy) bearing information as recommended by the World Health Organisation from the competent health authority in the country of manufacturer certifying that the drug is approved for use and registered in that country and the conditions under which it may be sold in that country.
5. Free Sales Certificate: if the country is not a member of the World Health Organisation certification scheme this certificate must be submitted.

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6. Original copy of the Certificate of Analysis of the product intended to be imported into Belize.
7. A product sample of the finished pharmaceutical form in which it is to be sold.
8. Additional scientific technical information upon request.
9. Official documents such as the Certificates of Pharmaceutical Product should be authenticated by the Belizean Embassy or Belizean Consulate in the country of origin.
10. All documents submitted **must** be in the English Language or authenticated translation should be bound in a hard cover and correctly indexed in the order presented above for easy reference.
11. The registration fee for each presentation is fifty dollars for new registration or amended modification and twenty five dollars for renewal. This must be made payable to the Treasury Department and the original and a copy of payment should be presented with the application form.
12. All the above requirements must be submitted at the same time to the Office of the Director of Health Services. Incomplete submissions will be returned to the applicant.
13. Request for importation of orphan drug should be done directly to the Office of the Director of Health Services.

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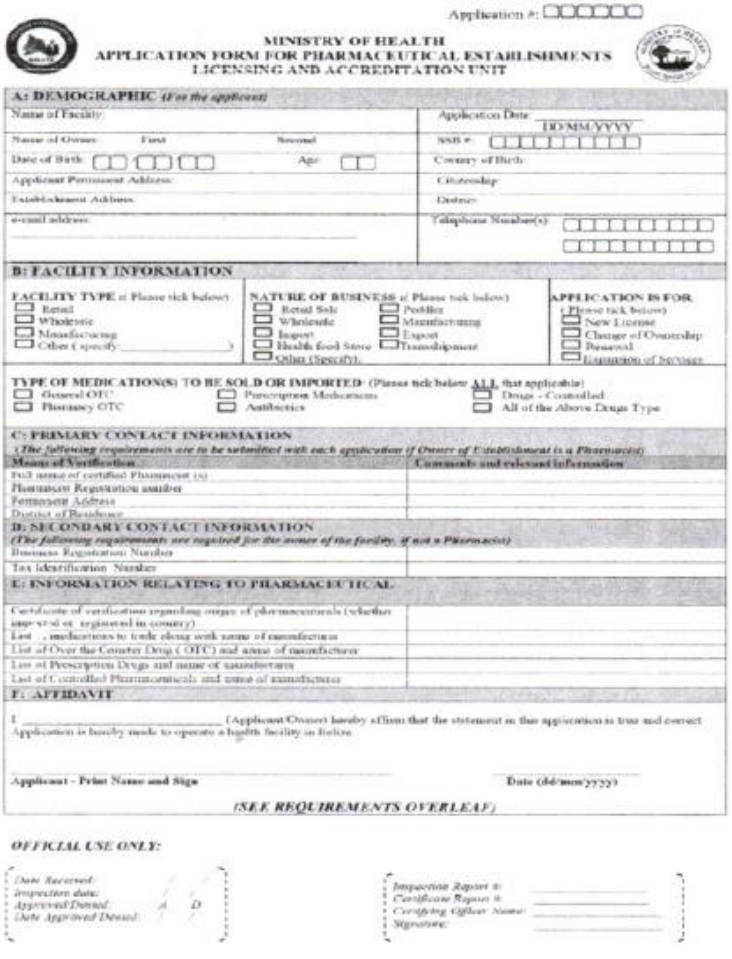
FORM 2

[regulation 10(2)]



Application #: ☐☐☐☐☐☐

MINISTRY OF HEALTH
APPLICATION FORM FOR PHARMACEUTICAL ESTABLISHMENTS
LICENSING AND ACCREDITATION UNIT

A: DEMOGRAPHIC *(For the applicant)*

Name of Facility:	Application Date: DD/MM/YYYY
Name of Owner: First / Second	SSB #: ☐☐☐☐☐☐☐☐☐
Date of Birth: ☐☐ ☐☐ ☐☐ Age: ☐☐	Country of Birth:
Applicant Permanent Address:	Citizenship:
Establishment Address:	District:
e-mail address:	Telephone Number(s): ☐☐☐☐☐☐☐☐ ☐☐☐☐☐☐☐☐

B: FACILITY INFORMATION

FACILITY TYPE (Please tick below)	NATURE OF BUSINESS (Please tick below)	APPLICATION IS FOR (Please tick below)
☐ Retail	☐ Retail Sale	☐ Peddler
☐ Wholesale	☐ Wholesale	☐ Manufacturing
☐ Manufacturing	☐ Import	☐ Export
☐ Other (specify:_____)	☐ Health food Store	☐ Transshipment
	☐ Other (Specify):	

APPLICATION IS FOR (Please tick below)
☐ New License
☐ Change of Ownership
☐ Renewal
☐ Expansion of Services

TYPE OF MEDICATION(S) TO BE SOLD OR IMPORTED (Please tick below ALL that applicable)

☐ General OTC	☐ Prescription Medications	☐ Drugs - Controlled
☐ Pharmacy OTC	☐ Antibiotics	☐ All of the Above Drugs Type

C: PRIMARY CONTACT INFORMATION
(The following requirements are to be submitted with each application if Owner of Establishment is a Pharmacist)

Means of Verification	Comments and relevant information
Full name of certified Pharmacist (s)	
Pharmacist Registration number	
Permanent Address	
District of Residence	

D: SECONDARY CONTACT INFORMATION
(The following requirements are required for the owner of the facility, if not a Pharmacist)

Business Registration Number	
Tax Identification Number	

E: INFORMATION RELATING TO PHARMACEUTICAL

Certificate of verification regarding origin of pharmaceuticals (whether imported or registered in country)	
List of medications to trade along with name of manufacturer	
List of Over the Counter Drug (OTC) and name of manufacturer	
List of Prescription Drugs and name of manufacturer	
List of Controlled Pharmaceuticals and name of manufacturer	

F: AFFIDAVIT

I _____ (Applicant/Owner) hereby affirm that the statement in this application is true and correct. Application is hereby made to operate a health facility as follow:

_____ _____
Applicant - Print Name and Sign Date (dd/mm/yyyy)

(SEE REQUIREMENTS OVERLEAF)

OFFICIAL USE ONLY:

Date Received: / /
Inspection date: / /
Approved/Denied: A D
Date Approved Denied: / /

Inspection Report #: _____
Certificate Report #: _____
Certifying Officer Name: _____
Signature: _____

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PLEASE NOTE THE FOLLOWING REQUIREMENTS TO BE SUBMITTED WITH APPLCATION FORM (NEW APPLICANTS)

i. Facility floor plan for the business.

ii Business certificate registration.

iii. Proof of citizenship of application (s) and pharmacist (s) to be employed (notarised birth certificate or passport).

iv. Photo Identification of application(s) and pharmacist to be employed (notarised social security or drivers permit)

v. Notarised and authenticated original degree, diploma or certificate for all pharmacist (s) to be employed. The final signature of authentication must be that of the Embassy of Belize or British High Commission in that country.

vi. Notarised and Authenticated copy of Chemist and Druggist Certificate (for each pharmacist employed)

vii. Official translation of all documents to English Language if documents are in any other language.

viii. Letter of employment verification between owner and Pharmacist(s) of owner of the facility is not the pharmacist)

ix. Proof that applicant is able to read and write English (for those from non-English speaking country)

x. For each pharmacist (s) and the owner provide a most recent police record from the Belize Police Department (not older than six months). For foreign applicants. Police Record from country or citizenship (s) and from Belize, if living in the country for less than six (6) months.

xi. For each manufacturer the following authenticated and notarised documents must be submitted GMP certificate. CPP or free sale certificate national health authority certificate from the competent authority of the country where the manufacturing plant is, and certificate of analysis.

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PLEASE NOTE THE FOLLOWING REQUIREMENTS TO BE SUBMITTED WITH APPLICATION FORM (RENEWAL):

i. *Copy of most recent approved licence from the Director of Health Services, Ministry of Health.*

ii. *For the applicant, their most recent police record from the Belize Police Department (not older than six months)*

iii. *If any new pharmacist (s) will be recruited at the time of renewal, then step (iii) to step (x) above will be applicable.*

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SCHEDULE II

Application Fees

[regulations 10(3)]

Application Fees

Retail Facility	$ 250.00
Wholesale Facility	$ 550.00
Importer of Drugs Facility	$ 550.00
Manufacturing plant	$5,000.00

MADE by the Minister responsible for health this 25th day of July, 2017.

(Hon. Pablo Marin)
Minister of Health

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