

MEAT CONTROL (POULTRY MEAT INSPECTION) REGULATIONS, 1975

[L.N. 191/1975.]

1. These Regulations may be cited as the Meat Control (Poultry Meat Inspection) Regulations, 1975.

2. In these Regulations unless the context otherwise requires—

“**carcass**” means the body of any slaughtered animal after bleeding and dressing;

“**giblets**” means the properly trimmed and washed liver from which the gall bladder has been removed, the heart with or without the pericardial sac, the gizzard from which the lining and the contents have been removed and any other part of the carcass considered to be edible by the consuming country;

“**inspecting officer**” means any Veterinary Officer, Health Inspector, or any other person duly authorized in writing by the Director of Veterinary Services to be an inspecting officer;

“**poultry**” means any bird commonly considered to be a domestic bird, and includes any domesticated edible bird.

3. All poultry intended for human consumption shall be inspected both at the ante-mortem and post-mortem.

4. The provisions set out in the Schedule shall apply to all poultry slaughterhouses.

5. The Meat Control (Export Slaughterhouse) Regulations, 1973, with the exception of Part C. II and C. III of the Schedule thereto, and the Meat Control (Local Slaughterhouses) Regulations, 1973, with exception of Part C4 of the Schedule thereto, shall apply *mutatis mutandis* for the purposes of these Regulations.

SCHEDULE**A – POULTRY PROCESSING EQUIPMENT**

1. The rate of flow of water into scalding tanks shall provide a continuous replacement of water so as to protect against a build up of contamination in the scalding tanks, and such tanks shall be emptied regularly at reasonable intervals.

2. Machines used for plucking shall be designed to stop the scatter of feathers and all feathers shall be removed whenever circumstances reasonably require such removal and shall be stored in suitable containers for disposal.

3. (a) Wax dipped poultry shall be handled so that the set wax and the removed feathers shall fall into a suitable container.

(b) Feather separation sieves included in wax dipping machines shall be removable and cleaned once daily.

(c) At the close of the working day all reclaimed wax shall be heated to a temperature of not less than 80°C (176°F) for a period of not less than 20 minutes, and shall be skinned, washed and filtered or passed through a centrifugal cleaning machine and afterwards stored in a clean place.

(d) Wax, other than clean wax stored in a clean place, shall not be used for dipping.

[Subsidiary]

4. (a) Evisceration troughs shall be constructed of stainless steel or other suitable material.

(b) The water flow shall be in the opposite direction to that in which the carcasses are travelling so that the carcass arrives for cooling at the point where clean water enters the trough.

(c) The number and placing of the water outlets shall be so constructed as to prevent the accumulation of build up material in the troughs.

5. (a) Storage containers for inedible material shall be leak proof, constructed of metal or other suitable impervious material which is easy to clean and covered with close-fitting lids.

(b) Where chutes or other continuous disposal methods are used, they shall be so constructed as to protect against contamination or offensive odours.

6. Equipment used for chilling the carcasses and edible material shall be constructed of stainless steel or other suitable material and shall be so operated as to protect against the build up of microorganisms.

B – OPERATING PRACTICES

1. Chickens, turkeys, ducks, geese, guinea fowls or pigeons shall be processed completely separate from one another either in time or place to prevent the risk of cross contamination of the meat of the aforesaid kinds of birds.

2. Poultry carcasses, poultry parts and other material found unfit for human consumption shall be kept in a separate room securely locked and disposed of regularly and at least once a day.

3. (a) Temperatures and procedures which are used for cooling and freezing carcasses and all edible portions thereof shall be in accordance with operating practices which ensure the prompt removal of the heat, and preserve the condition and wholesomeness of the carcass and all edible portions thereof.

(b) After preparation of the carcass there shall be no delay in cooling the carcass to an internal body temperature of 4°C (39°F) or lower.

4. GIBLETS should be chilled to 4°C (39°F) or lower within 2 hours from the time they are removed from the bird.

C – PACKAGING OF FINISHED PRODUCT

1. There shall be a separate packing room for the different kinds of processed poultry.

2. Packing shall be done under conditions which preclude the introduction of contamination into the product including separate wrapping of giblets.

D – ANTE-MORTEM INSPECTION

1. There shall be a separate room for storing live birds and for carrying out ante-mortem inspection.

2. (a) The ante-mortem inspection shall be carried out immediately before any slaughter.

(b) Sufficient light shall be provided for inspection.

3. No poultry which has been brought to the slaughterhouse compound for purposes of slaughter shall be removed therefrom whether for slaughter or otherwise unless permission in writing has been granted by the inspecting officer.

4. During the inspection, the following details shall be noted—

- (a) disease symptoms which may influence the general health of the bird;
- (b) the presence of notifiable infectious disease or symptoms which may suggest that such disease is developing;
- (c) emaciation, dirty ruffled feathers, abscesses and infected wound, discoloured and cedematous comb, diarrhoea, gaping or sneezing, discharge from eyes and or nostrils, lameness and central nerve disorder.

5. Any poultry which, on ante-mortem inspection is found with, or suspected of any of the features enumerated in paragraph 4 of this Part shall be marked or identified and taken aside and slaughtered when killing of the normal poultry has been carried out.

6. Any inspecting officer carrying out the ante-mortem inspection shall notify in writing the officer in charge or the inspecting officer conducting post-mortem, of the reason for the poultry to be suspected.

7. No carcass derived from a bird found to be "Suspect" by the inspecting officer during ante-mortem inspection shall be passed fit for human consumption unless it has been proved by bacteriological examination to be free from organisms causing meat borne diseases.

8. The carcasses from which samples have been taken for bacteriological examination shall be retained under lock and key until final decision is reached.

9. Any bird showing on ante-mortem inspection a disease or condition that would necessitate condemnation on post-mortem inspection shall be condemned.

10. The condemned birds shall, if not already dead, be killed in the post-mortem room only and be disposed of immediately, and shall not be given or exposed to any human being for consumption.

E – POST-MORTEM INSPECTION

1. (a) (i) The post-mortem inspection shall be conducted at the time of evisceration.

(ii) The carcass shall be opened so as to ensure sufficient exposure of the organs and body cavity for a proper examination.

(iii) The liver, spleen, gizzard, proventriculus, crop and intestines shall be drawn out but in such a way that the organs are still connected to the body.

(b) (i) The external inspection shall comprise of the dorsal, lateral and ventral surfaces of the body as well as the head, tail, wings and legs.

(ii) The internal surface is inspected at the time of the inspection of the extracted organs.

(c) At the external inspection, attention shall be specially directed towards the following diseases and conditions which can determine segregation or condemnation of the bird—

eczematous diseases, wounds, other lesions, staining, inadequate bleeding, haemorrhages in the skin (in the subcutaneous tissue or musculature), heavy contamination, atrophy, presternal bursitis, joint and tendon sheath inflammation, abscesses and tumours.

(d) (i) At the internal inspection, the abdominal and thoracic organs shall be examined together with the serous membranes and the air sacs, and it shall be noted whether there is an abnormal odour or a collection of blood, exudate in the body cavity.

(ii) On inspection of the organs, it should be noted whether there are inflammatory or other pathological conditions.

2. the carcass and organs shall be condemned and shall be unfit for human consumption if affected with or showing lesions of any of the following diseases or conditions—

- (i) anthrax

[Subsidiary]

- (ii) abscesses, multiple
- (iii) fowl cholera
- (iv) fowl pest (fowl plague)
- (v) new castle disease
- (v) newcastle disease
- (vii) tuberculosis
- (viii) fowl typhoid
- (ix) salmonellosis (except *S. gallinarum* and pullorum)
- (x) septicaemia
- (xi) erysipelas
- (xii) pseudotuberculosis
- (xiii) listeriosis
- (xiv) ontithosia/psitacosis
- (xv) botulism
- (xvi) toxoplasmosis
- (xvii) coligranulimatosi
- (xviii) infectious coryza
- (xix) chronic respiratory disease
- (xx) infectious sinusitis (in turkeys)
- (xxi) infectious bronchitis
- (xxii) infectious synovitis
- (xxiii) fowl pox
- (xxiv) viral hepatitis (in ducks)
- (xxv) avian leukosis complex
- (xxvi) spirochetosis
- (xxvii) mycotic diseases
- (xxviii) emaciation
- (xxix) ascites
- (xxx) poisonings
- (xxxi) staining (icterus, cyanosis)
- (xxxii) avian monocytosis (blue comb disease)
- (xxxiii) abnormal smell as a result of either disease, treatment or feeding
- (xxxiv) treatment with antibiotics or chemotherapeutics if slaughtered before 6 days after treatment
- (xxxv) contamination with oil, paints, etc.
- (xxxvi) insufficient bleeding
- (xxxvii) pericarditis—acute, septic
- (xxxviii) pleurisy acute, diffuse, septic
- (xxxix) pigmentation—generalized
 - (xl) salpingitis—acute, septic with complications
 - (xli) cloaca inflammation
 - (xlii) infected bone fracture
 - (xliii) joint and tendon sheath inflammation in acute and chronic cases when carcass is emaciated

- (xliv) osteopetrosis
- (xlv) ectoparasites—if the carcass is emaciated and anaemic
- (xlv) histomoniasis (blackhead) save where disease is in the process of healing and the carcass is in good condition
- (xlvii) trichomoniasis
- (xlviii) coccidioiosis in acute or chronic cases with emaciation
- (xlix) air sac mites
 - (i) rickets and porosis, save where the carcass is in good condition
 - (ii) endoparasites—if the carcass is emaciated, anaemic
 - (iii) hock disorder in turkeys—save where the carcass is in good condition
 - (liii) overscalding

3. An organ or part of a carcass shall be condemned and shall be unfit for human consumption if affected with or showing lesions of the following diseases or conditions—

- (i) abscesses, abrasions, bruises, tumours, cysts:
provided that the affected parts together with the surrounding tissues shall be removed if the lesions are localized or encapsulated and there are no signs of spread or secondary infection;
- (ii) ectoparasites, gapeworm infection:
provided that the affected parts shall not be rejected when the lesions are slight and not numerous and the part is not changed in structure or appearance and that the carcass is in good condition and adequate trimming can be carried out;
- (iii) inflammation—
the diseased part only shall be condemned if the area is small and localized and no signs of spread to other organs or tissues;
- (iv) malformation—
the affected parts shall be removed;
- (v) degeneration—
the affected organ shall be condemned. The whole carcass shall be condemned in case of degeneration of muscles when the larger part of the leg and the chest muscle show advanced and extensive degeneration;
- (vi) pigmentation—
calcification, infiltration, haemorrhages:
the affected parts shall be condemned;
- (vi) arthritis—
the affected joint shall be condemned if there are no signs of generalization;
- (viii) bone fracture—
the affected part shall be condemned provided it is a fresh fracture and there are no signs of infection or generalization;
- (ix) crop—
lameness or constipation, proventriculus or gizzard constipation,

the affected part shall be condemned if the carcass is in good condition and there are no complications.

4. Judgement of the disease and conditions not dealt with in paragraph E2 and E3 of this Schedule shall be within the discretion of the inspecting officer.

