



FOOD AND DRUGS AUTHORITY

CODE OF PRACTICE FOR MEAT MARKETS OR SHOPS

Document No.:	FDA/APBD/CP-MMS/2012/01
Date of First Adoption:	1 st February 2013
Date of Issue:	1 st March 2013
Version No.:	01

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1. INTRODUCTION

In exercise of the powers conferred on the FDA by Public Health Act, 2012, Act 851, Part Seven, Section 148, Subsection (2g), this code of practice applies to the meat markets or shops in order to ensure the safety and quality of meat sold to the general public.

This code of practice is intended to provide meat markets and meat shop operators with the requirements of the FDA.

This code of practice is hereby promulgated for information, guidance and strict compliance by all concerned.

2. DEFINITIONS

For the purpose of this code of practise, unless the context otherwise requires,

“*Meat market*” means designated sheds or buildings normally within foodstuff markets, shopping malls or supermarkets, where fresh meat is offered for sale;

“*Meat shop*” means facilities (usually single room with deep-freezer(s)) within foodstuff markets, shopping malls or supermarkets that offer meat for sale. They are popularly referred to as cold stores; and

“*Insanitary conditions*” means such conditions or circumstances as might contaminate food with dirt or filth or might render food injurious or dangerous to health.

“*Cleaning*” - means to remove visible contaminants from any surface.

“*Contaminant*” - any biological agent, chemical agent, foreign matter or other substance not intentionally added to food which may compromise product safety or suitability.

“*Contamination*” – means direct or indirect transmission of contaminants to meat.

“*Equipment*” - includes:

- a. the whole or any part of any utensil, machine, fitting, device, instrument, stamp, apparatus, table, or article, that is used or available for use in or for preparing, marking, processing, packing, storing, carrying, or handling of any product, ingredient, additive, or processing aid; and
- b. any utensil or machine used or capable of being used in the cleaning of any equipment or facilities.

“*Label*” - includes any wording, tag, brand, symbol, picture, or other descriptive matter written, printed, stencilled, marked, embossed, impressed on, appearing on, attached to, or enclosed within any product.

“*Packaging material*”

- a. means any substance that is intended to protect and that comes into immediate contact with the product
- b. includes rigid substances such as cartons and containers where the product is filled directly into the carton and container; and
- c. includes any other substances contained with, in, or attached to, the product (such as labels, heat sensors).

“Protective clothing” - special outer wear garments intended to preclude the contamination of products

“Sanitize” means to apply heat or chemicals, heat and chemicals, or other processes, to a surface so that the number of micro-organisms on the surface is reduced to a level that –
(a) does not compromise the safety of food with which it may come into contact; and
(b) does not permit the transmission of infectious disease.

“Technically competent personnel” - a person who is skilled in a particular activity or task through training, experience, or qualifications.

“Waste” - includes, without limitation, all solids, liquids, and gases that is intended to be dispose of as being unwanted and that may become a source of contamination or attract pests.

3. GENERAL REQUIREMENTS

3.1 LOCATION AND DESIGN

The location and design of the facility shall pose no threat to the wholesomeness and hygiene of fresh meat. The facility shall be:

- 3.1.1 Located away from environmentally polluted areas and industrial activities which pose a serious threat of contaminating products.
- 3.1.2 Located away from areas subject to flooding unless sufficient safeguards are provided.
- 3.1.3 Located away from areas prone to infestation of pests.
- 3.1.4 Located away from areas where wastes, either solid or liquid, cannot be effectively removed.
- 3.1.5 Designed in such a way as to minimize the contamination of fresh meat.
- 3.1.6 Designed to facilitate effective cleaning and, if necessary, sanitization.

3.2 STRUCTURE AND FABRIC

- 3.2.1. The construction should protect against the entrance and harbourage of insects, birds, rodents or other vermin, as well as the entry of contaminants such as smoke, dust, etc.
- 3.2.2. Floors should be of water-proof, non-absorbent, washable and non-slip materials, without crevices, and should be easy to clean and disinfect.
- 3.2.3. Walls should be of water proof, non-absorbent and washable materials and should be light coloured without crevices. It should be easy to clean and disinfect.
- 3.2.4. Ceilings should be designed, constructed and finished as to prevent the accumulation of dirt and minimize condensation, mould development and flaking, and should be easy to clean.
- 3.2.5. Ventilation should be adequate, have good lighting and be easy to clean. All construction material should be such that they do not transmit any undesirable substances to the fresh meat.
- 3.2.6. Windows and other openings should be constructed so as to avoid accumulation of dirt and those which open should be fitted with insect-proof screens. Screens should be easily movable for cleaning and kept in good repair.

3.3 ILLUMINATION AND VENTILATION

- 3.3.1. Adequate natural or artificial lighting should be provided in the facility. Light bulbs and fixtures suspended over meat should be of a safety type and shielded to prevent contamination of fresh meat.
- 3.3.2. Adequate ventilation should be provided to prevent heat and dust and to remove contaminated air. The direction of the air flow should never be from a dirty area to a clean area. Ventilation openings should be provided with an insect screen or other protective enclosure of non-corrodible material. Screens should be easily removable for cleaning.

3.4 RAW MATERIAL

- 3.4.1. The establishment should source its fresh meat from companies/suppliers whom it has approved.
- 3.4.2. The establishment should document safety protocol that specifies parameters as regards to the reception/rejection of raw materials.
- 3.4.3. The facility should possess adequate storage facilities for the storage of fresh meat.

3.5 HANDLING AND PACKAGING

- 3.5.1 Handling of fresh meat should be supervised by technically competent personnel. All steps in the handling, including packaging, should be performed without unnecessary delay and under conditions which will prevent the possibility of contamination, deterioration, or the development of pathogenic and spoilage microorganisms.
- 3.5.2 Packaging material should be stored in a clean and sanitary manner and should not transmit to the product objectionable substances.
- 3.5.3 Packaging should be done under conditions that preclude the introduction of contamination.

3.6 EQUIPMENT/MAINTENANCE

- 3.6.1 All equipment (tables, knives, etc.) surfaces in contact with food must be of stainless steel, capable of withstanding repeated exposure to normal cleaning and disinfection and shall be positioned in a manner to give easy access to all parts for cleaning. Surfaces should be smooth and free from pits and crevices. The use of wood and other materials which cannot be adequately cleaned and disinfected should be avoided. The use of different materials in such a way that, contact corrosion can occur should be avoided.
- 3.6.2 Cleaning of equipment (surface) may involve pre-rinse with appropriate disinfectant, such as dilute (6ppm) hypochlorite solution.
- 3.6.3 Maintenance work shall be done in a manner that minimises contamination of ingredients, products, packaging, equipment and the processing environment.
- 3.6.4 Cleaning and maintenance tools and products should be kept away from fresh meat area.

3.7 PEST CONTROL

- 3.7.1 There should be an effective and continuous programme for the control of insects, birds, rodents or other vermin.
- 3.7.2 Meat markets and shops should be regularly examined for evidence of infestation. Control measures involving treatment with chemical, physical or biological agents should only be undertaken by or under direct supervision of personnel who have a thorough understanding of the potential hazards to health resulting from the use of these agents, including those which may arise from residues retained in the product.

3.8 SANITARY FACILITIES

Adequate, suitable, and conveniently located changing facilities and toilets should be provided in all meat markets and shops. Toilets should be so designed as to ensure hygienic removal of waste matter. These areas should be lit, ventilated and where appropriate heated and should not open directly into the meat markets and shops. Hand washing facilities with warm or hot and cold water, a suitable hand-cleaning preparation, and with suitable hygienic means of drying hands, should be provided adjacent to toilets and in such a position that the employee must pass them when returning to the meat

markets and shops. Where paper towels are used, a sufficient number of the dispensers with paper towels and receptacles for used towels should be provided adjacent to each washing facility. Taps of a non-hand operable type are preferable. Notices should be posted directing personnel to wash their hands after using the toilet.

3.9 PERSONNEL HYGIENE

3.9.1 MEDICAL EXAMINATION

Persons who come into contact with fresh meat in the course of their work should have a medical examination prior to their employment if the official agency having jurisdiction, acting on medical advice, considers that this is necessary, whether because of epidemiological considerations, the nature of the meat product in a particular meat markets and shops or the medical history of the prospective fresh meat handler.

3.9.2 PROTECTIVE CLOTHING

All personnel in meat markets and shops must wear suitable, clean protective clothing and footwear. Hair restraints, for both head and facial hair, must be worn.

Personal effects and clothing should not be deposited in food handling areas.

3.9.3 PERSONNEL CLEANLINESS

3.9.3.1 Every person engaged in fresh meat handling should wash his hands frequently and thoroughly with a suitable hand cleaning preparation under running warm potable water while on duty. Hands should always be washed before commencing work, immediately after using the toilet, after handling contaminated material, and whenever else necessary. After handling diseased or suspect materials hands should be washed and disinfected immediately. Notices requiring hand-washing should be displayed.

3.9.3.2 Any person who has a cut or a wound should discontinue working with fresh meat until he is suitably bandaged should not engage in the preparation, handling, packaging or transportation of fresh meat. No person working in any establishment should wear exposed bandage unless

the bandage is completely protected by a waterproof covering which is conspicuous in colour and is of such a nature that it cannot become accidentally detached. Adequate first-aid facilities should be provided for this purpose.

3.9.3.3 Spitting, eating, chewing and the use of tobacco should be prohibited in food handling areas.

3.9.3.4 Gloves used in food handling should be maintained in a sound, clean and sanitary condition.

3.10 RECORD KEEPING AND DOCUMENTATION

The establishment shall maintain accurate records on all day-to-day activities of the facility critical to the safety of products. Where applicable, records shall be kept on the following:

- i. Food Handlers Test
- ii. Pest control activities
- iii. Cleaning activities
- iv. Waste management
- v. List of suppliers
- vi. List of distributors
- vii. Standard Operative Procedures
- viii. Training of Workers

3.11 MISCELLANEOUS

These provisions relating to meat markets or shops are in addition to and not substitute for all other applicable laws or regulations relating to this type of business operation. The FDA shall at any time, when necessary, take other procedures or steps to ensure that fresh meat handled, processed, stored, offered for sale for human or animal consumption, is wholesome and unadulterated.

4. SANCTIONS

Failure on three counts of caution on non-adherence to this code of practice will result in suspension or revocation of license.

5. PENALTIES

Where non-adherence to this code of practice results in exposure of consumers to a food safety hazard, the FDA will impose an administrative fine in accordance with Public Health Act, 2012, Act 851, Section 148, Subsection 4 and 5.