



FOOD AND DRUGS AUTHORITY

CODE OF PRACTICE FOR THE TRANSPORTATION OF MEAT

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1. INTRODUCTION

In exercise of the powers conferred on the FDA by Public Health Act, 2012, Act 851, Part Seven, Sections 109 and 148 (Subsection (2g) Section 148), this code of practice applies to the transportation of meat in a manner that ensures their safety and quality.

This code of practice applies to all meat transported in Ghana intended for human and animal consumption.

This code of practice is intended to provide cold storage operators, slaughter houses, meat processors and meat shops with the requirements of the FDA.

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

2. DEFINITIONS

“Meat” means any portion of an animal which is intended for human consumption, whether fresh, chilled or frozen or otherwise processed by any means whatsoever or included in any article of food for human consumption.

“Carrier” means any vehicle, aircraft, cart, bicycle, train or any motorized or hand driven transport system in or on which meat may be carried by or on behalf of the holder of a permit to any place for the purposes of selling:

“Container” means any box, detachable compartment, receptacle or any other arrangement in which meat may be carried by or on behalf of the holder of a permit, to any place for the purposes of selling:

“Permit” means a valid licence issued by the FDA

“Carcass” means the body of an animal after dressing

“Eviscerate” means to remove internal organs of an animal

“Reefer” means a refrigerated van with right temperature for meat transportation

“Trailer” means vehicles with long and uncovered boot/back

“Undesirable substances” means contaminants and other substances that are present in and/or on products which constitute a risk to the health of the consumer.

“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.

“Wholesome” means food in sound condition, clean, free from contaminant and is fit for human consumption.

“Requirements” means the criteria relating to certification of vehicle for meat transportation

“Products” means raw and/ packaged carcass

3. GENERAL REQUIREMENTS

3.1 DRIVER AND CARRIER

- 3.1.1. All carriers (vehicle, aircraft, train or any motorized or hand driven transport system) should be duly registered with the appropriate agencies/authorities.
- 3.1.2. Drivers of carriers shall possess a valid appropriate driver's license.

3.2 STRUCTURE OF MEAT COMPARTMENT

- 3.2.1. Walls, ceiling and floor of the compartment in which the meat is transported should be made from a material that is crack resistant, corrosion resistant, smooth, impermeable to water, light coloured, easily cleansed and disinfected
- 3.2.2. The compartment in which meat is transported should be airtight.
- 3.2.3. The compartment should fitted with ventilations and drainage outlets which must be equipped with dust filters
- 3.2.4. Hanging hooks should be made of corrosion resistant material.
- 3.2.5. For the transportation of carcass meat, whether in whole carcass sides, quarters or boned cut meat, rails and shelves shall be used.
- 3.2.6. Shelves and racks should be made from corrosion resistant material. They should be easy to dismantle and clean.

3.3 STANDARDS OF HYGIENE IN THE TRANSPORT OF MEAT

- 3.2.1 Meat carriers shall not be used to transport any other product except for its intended purpose.
- 3.2.2 Livestock, live animals and dead or slaughtered carcasses not flayed and eviscerated shall not be transported in a carrier in respect of which a permit has been issued
- 3.2.3 Pallet, shelve or polythene film must be spread in the carrier to prevent direct contact of meat to the floor of the carrier
- 3.2.4 Organs, such as liver s, such as liver, heart, brains, lungs, kidneys and clean tripe, shall be transported in receptacles, which are water-tight and which can be easily cleaned and disinfected, unless they are frozen in which case they may be transported in cartons or heavy paper wrapping or plastic bags or other approved packing material.
- 3.2.5 Rough tripe, intestines or other parts of an animal which may contaminate other meat or may have an offensive odour shall be transported in receptacles

which are water-tight and are easily cleaned and disinfected and which have close-fitting lids so secured as not to fall off during transport.

- 3.2.6 No person shall be allowed to stay in the compartments where meat is kept during transport
- 3.2.7 Any carrier or container shall, before it is loaded with meat be thoroughly washed using an approved detergent and shall thereafter be cleaned and rinsed with clean potable water.
- 3.2.8 Meat handling equipment and containers, such as hooks, shelves, racks and receptacles shall be rinsed in clean potable water.
- 3.2.9 Cracks, crevices, tunnels, or other openings to the carriage caused by poor construction or any other reason which will provide easy entry or harborage of insects, rodents, or other pests shall be repaired.
- 3.2.10 Frozen meat, packed in cartons or boxes, may be stacked on top of each other and frozen carcass meat may, if properly packaged in suitable packing material, be stacked.

3.4 PERSONNEL HYGIENE AND MEAT HANDLING

- 3.4.1 All Persons including the driver who come into contact with meat shall be medically certified as fit to handle food (meat) by the appropriate agency. Medical examination of a meat handler should be carried out at other times when clinically or epidemiologically indicated.
- 3.4.2 Meat handlers shall keep short nails, trimmed beards and wear suitable, clean protective clothing and footwear.
- 3.4.3 Hair restraints, for both head and facial hair, must be worn during loading.
- 3.4.4 Personal effects and clothing should not be deposited in meat compartments.
- 3.4.5 Every person engaged in meat handling should maintain a high degree of personal cleanliness. 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.
- 3.4.6 Any person who has a cut or a wound should discontinue working until he is suitably bandaged. No person 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.

- 3.4.7 Spitting, eating, chewing and the use of tobacco should be prohibited during meat handling.

3.5 GENERAL HOUSEKEEPING AND WASTE DISPOSAL

3.5.1 Exudates from meat should be cleaned as quickly as possible to prevent breeding or proliferation of bacterial to compromise the safety of meat in transit.

3.5.2 All meat/meat product wastes held for disposal shall be kept in leak-proof nonabsorbent, easily cleanable containers so as to be inaccessible to pests.

3.5.3 The driver shall be responsible for maintaining absolute hygiene within the vehicle.

3.6 TRANSPORT PERMIT/CERTIFICATE

3.6.1 A transport permit/certificate shall be obtained from the FDA prior to meat transportation.

3.6.2 No person shall transport, cause or suffer any meat to be transported unless such person holds a permit to transport meat

3.6.3 Transport permit/certificate shall not be transferrable to any other carrier, consignee, consignor and driver or attendant.

3.6.4 Transport permit/certificate shall be valid for one consignment.

3.6.5 Transport permit/certificate must be produced on demand.

3.7 RECORD KEEPING AND DOCUMENTATION

The driver or vehicle owner shall develop policies and keep accurate records on all essential activities that have to be carried out to ensure the safety and quality of the products in transit. These activities include but not limited to product receipt, product dispatch, cleaning and sanitation.

- i. Food Handlers Test
- ii. Cleaning activities
- iii. Waste management
- iv. Product receipt/List of suppliers
- v. Product dispatch/ List of distributors

- vi. Standard Operative Procedures
- vii. Training of driver/attendants
- viii. Transport permit/Certificate

3.8 MISCELLANEOUS

These provisions relating to meat processing facilities 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 or frozen 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, Subsection 5 of Section 109, Subsection 1 of Section 110 and Section 148, Subsection 4 and 5.