



FOOD AND DRUGS AUTHORITY

CODE OF PRACTICE FOR SLAUGHTER SLABS

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

TABLE OF CONTENT

1. INTRODUCTION.....3

2. DEFINITIONS.....4

3. GENERAL REQUIREMENTS..... 6

3.1 LOCATION AND DESIGN 6

3.2 STRUCTURE AND FABRIC 6

3.3 ILLUMINATION AND VENTILATION 7

3.4 PRESENTATION OF ANIMAL FOR SLAUGHTER 7

3.5 EQUIPMENT AND MAINTENANCE..... 8

3.6 PEST CONTROL..... 9

3.7 SANITARY FACILITIES 9

3.8 PERSONNEL HANDLING AND MEAT HANDLING..... 10

3.9 RECORD KEEPING AND DOCUMENTATION..... 12

3.10 MISCELLANEOUS..... 12

4. SANCTIONS..... 12

5. PENALTIES..... 12

1. INTRODUCTION

In the exercise of the powers conferred on the Food and Drugs Authority (FDA) and the Veterinary Services Directorate (VSD) by Public Health Act, 2012 (Act 851), Part Seven, Section 108, this code of practice applies to the regulation of slaughter slabs in a manner that ensures the safety and quality of carcass obtained from such places.

This code of practice applies to all slaughter houses and butchery in Ghana and is intended to provide such facilities with the requirements provided by the Public Health Act, 2012 (Act 851)

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

2. DEFINITIONS

For the purpose of these guidelines the following definitions shall apply:

Slaughter slab refers to any establishment where animals are slaughtered in an open air on a simple concrete platform for human consumption and that is approved, registered and /or listed by competent authority.

“Carcass” means the body of an animal after dressing.

Meat refers to all the edible parts of animal flesh (fresh or frozen)

“Requirements” means the criteria relating to trade in food, covering the protection of public health, the protection of consumers and conditions of fair trade.

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

“Establishment” is a suitable building, area or surroundings in which fresh or frozen meat is processed and packaged.

“Calibration” - procedure used for the comparison of a measuring instrument with a standard, under specific conditions, and adjustment of the instrument, if necessary.

“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 machine, fitting, device, instrument, stamp,

apparatus, table, or article, that is used or available for use in or for marking, cutting, singeing, packing, storing, carrying, or handling of any carcass or meat and;

b. any machine used or capable of being used in the cleaning of any equipment or facilities.

“Potable water” - means water that is acceptable for cleaning and animal consumption.

“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.

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

3. GENERAL REQUIREMENTS

3.1 LOCATION AND DESIGN

3.1.1. LOCATION

The location of the slaughter slab shall pose no threat to the wholesomeness and hygiene of fresh or chilled meat or meat products. Premises must be located away from:

- 3.1.1.1. Environmentally polluted areas and industrial activities which pose a serious threat of contaminating meat.
- 3.1.1.2. Areas subject to flooding unless sufficient safeguards are provided.
- 3.1.1.3. Areas prone to infestation of pests; and
- 3.1.1.4. Areas where wastes, either solid or liquid, cannot be effectively removed.

3.1.2 DESIGN OF FACILITY

- 3.1.1.5. The slaughter slab shall be designed to provide adequate space for equipment and slaughtering activities.
- 3.1.1.6. The slaughter slab shall be designed in such a way as to minimize the contamination of fresh or chilled meat.
- 3.1.1.7. The slaughter slab shall be designed to facilitate effective cleaning and, if necessary, sanitization.

3.2 STRUCTURE AND FABRIC

The slaughter slab shall be suitable in size, construction, and design to facilitate slaughtering activities, maintenance, cleaning and disinfection of all parts.

- 3.2.1. The slaughter slab shall be designed to provide separation, by partition, location or other effective means, between those operations which may cause cross contamination.
- 3.2.2. Drains shall be open to allow easy cleaning and disinfection
- 3.2.3. Floors shall be of water-proof, non-absorbent, washable and non-slip materials, without crevices, and shall be easy to clean and disinfect.
- 3.2.4. Ceilings shall be designed, constructed and finished as to prevent the accumulation of dirt and minimize condensation, mould development and flaking, and shall be easy to clean.

- 3.2.5. Ventilation shall be adequate, have good lighting and be easy to clean. All construction material shall be such that they do not transmit any undesirable substances to the meat.

3.3 ILLUMINATION AND VENTILATION

- 3.4.1. Adequate natural or artificial lighting shall be provided throughout the slaughter slab. Light bulbs and fixtures suspended over meat in any stage of production shall be of a safety type and shielded to prevent contamination of meat in case of breakage.
- 3.4.2. Adequate ventilation shall be provided to remove dust and contaminated air. The direction of the air flow shall never be from a dirty area to a clean area. Ventilation openings shall be provided with an insect screen or other protective enclosure of non-corrodible material. Screens shall be easily removable for cleaning.

3.4 PRESENTATION OF ANIMAL FOR SLAUGHTER

- 3.4.3. The slaughter house or slab shall source its animals from approved farms. Ant-mortem inspection shall be conducted by an authorised Veterinary Officer on the animal before slaughter. This shall include animals presented for slaughter by individuals.
- 3.4.4. The lairage shall be cleaned and free from all insanitary conditions.
- 3.4.5. An animal reception protocol shall be developed to specify parameters as regards to the reception/rejection of animals to be slaughtered.
- 3.4.6. Hide/skin and viscera contents of animals entering the slaughter house are potential sources of contamination of carcass with pathogenic bacteria. Thus the animal to be slaughtered must be clean.
- 3.4.7. Stunning must be done in a humane way as this process affect the quality of the meat, with due consideration to minimizing contamination
- 3.4.8. Slaughtered animals that are scalded, flamed or similarly treated shall be scoured of all bristles, hair, scurf, cuticle, feathers and dirt.
- 3.4.9. Bleeding shall be as complete as possible. Care must be taken not to puncture the viscera, urinary bladder, gall bladder or uterus to prevent contamination by gut or viscera content.

- 3.4.10. Carcass must be cleaned or washed with potable water. Prevent / reduce airborne cross-contamination between carcasses by not creating aerosols during washing.

3.5 EQUIPMENT & MAINTENANCE

3.5.1. EQUIPMENT

3.5.1.1 All equipment used in slaughtering and meat handling shall be made of food grade material. which does not transmit toxic substances, odour or taste, is non-absorbent, is resistant to corrosion and is capable of withstanding repeated cleaning and disinfection. Surfaces shall be smooth and free from crevices.

3.5.1.2 Equipment used on waste parts of the carcasses shall be identified and shall not be used for edible products.

3.5.2 MAINTENANCE

3.5.2.1 Maintenance work shall be done in a manner that minimises contamination of meat, equipment and the slaughtering environment.

3.5.2.2 Prior to any alteration, repair or maintenance work on buildings, facilities or equipment, an officer from the Food and Drugs Authority and the Veterinary Services Directorate shall assess its potential for contaminating meat, equipment and the slaughtering environment; and put in place appropriate controls to minimise their exposure to contamination.

3.5.2.3 Alterations to the slaughter house design, and maintenance of equipment that may affect hygienic operations or cause contamination of meat and the slaughtering environment shall not be done during slaughtering.

3.5.2.4 Cleaning and maintenance tools shall not be stored in a meat handling area.

3.6 PEST CONTROL

- 3.6.1 There shall be an effective and continuous programme for the control of insects, birds, rodents or other vermin.
- 3.6.2 The slaughter slab shall be regularly examined for evidence of infestation. Control measures involving treatment with chemical, physical or biological agents shall only be undertaken by or under direct supervision of EPA Certified Agent 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.

3.7 SANITARY FACILITIES

- 3.7.1 An ample supply of potable water under adequate pressure shall be available with adequate facilities for its storage, where necessary, and distribution, and with adequate protection against contamination. An adequate supply of hot potable water shall be available at all times during working hours.
- 3.7.2 The slaughter slab shall have an efficient effluent and waste disposal system. All effluent lines (including sewer systems) shall be large enough to carry peak loads and shall be constructed in such a manner as to avoid contamination of potable water supplies.
- 3.7.3 Facilities shall be provided for the storage of waste and inedible carcass parts prior to removal from the slaughter slab. These facilities shall be designed to prevent access to waste or pests and to avoid contamination of meat, potable water and equipment.
- 3.7.4 Adequate, suitable, and conveniently located changing facilities and toilets shall be provided in the slaughter slab. Toilets shall be so designed as to ensure hygienic removal of waste matter. Hand washing facilities with warm or hot and cold water, a suitable hand-cleaning preparation, and with suitable hygienic means of drying hands. It shall be provided adjacent to toilets and in such a position that the employee must pass them when returning to the slaughtering area. Where hot and cold water are available mixing taps shall be provided. Where paper

towels are used, a sufficient number of the dispensers with paper towels and receptacles for used towels shall be provided adjacent to each washing facility. Taps of a non-hand operable type are preferable.

- 3.7.5 All rooms used for singeing, deboning, cutting or other handling of meat shall be equipped with adequate facilities for cleaning and disinfecting implements, conveniently located for the use of personnel during operations. These facilities are for use exclusively in the cleaning and disinfection of knives, cutlass, cleavers, saws and other implements.

3.8 PERSONNEL HYGIENE AND MEAT HANDLING

3.8.1 MEDICAL EXAMINATION

Butchers who come into contact with carcass and meat in the course of their work shall undergo medical examination. Medical examination of butchers and meat handlers shall be carried out at least ones a year.

3.8.2 PROTECTIVE CLOTHING

- 3.8.2.1 All butchers and meat handlers who enter any part of the slaughtering facility must wear suitable, clean protective clothing and footwear.
- 3.8.2.2 Hair restraints, for both head and facial hair, must be worn in cutting and dressing areas.
- 3.8.2.3 Butchers who work in the slaughter section must change their protective clothing, and clean or change their footwear, before entering the carcass dressing area.
- 3.8.2.4 Butchers assigned to work in areas where materials for animal consumption or waste are handled must remove their outer clothing, footwear or coverings; and change to clean protective clothing before entering slaughtering areas.

3.8.3 **PERSONNEL CLEANLINESS**

3.8.3.1 Butchers and meat handlers engaged in the slaughter slab where meat or carcass are handled shall maintain a high degree of personal cleanliness while on duty, and shall at all times while so engaged wear suitable protective clothing including head and footwear, all of which shall be washable unless designed to be disposed off and which shall be maintained in a clean condition consistent with the nature of the work in which the person is engaged.

3.8.3.2 Butchers engaged in a carcass or meat handling shall wash their hands frequently and thoroughly under running warm potable water while on duty. Hands shall always be washed before commencing work, immediately after using the toilet, after handling contaminated carcass or meat, and whenever else necessary. After handling diseased or suspect carcass or meat, hands shall be washed and sanitised immediately. Notices requiring hand-washing shall be displayed.

3.8.3.3 A butcher who has a cut or a wound shall discontinue working with carcass and meat until he is suitably bandaged and treated. No person working in any slaughter slab shall 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 shall be provided for this purpose.

3.8.3.4 Spitting, eating, chewing and the use of tobacco shall be prohibited in meat handling areas.

3.8.3.5 Protective clothes used in meat handling shall be maintained in a clean and sanitary condition.

3.9 RECORD KEEPING AND DOCUMENTATION

The slaughter house shall maintain accurate records on all day-to-day activities of the facility critical to the safety of products. Records shall be kept on the following:

- i. Food Handlers Test
- ii. Pest control activities
- iii. Cleaning and disinfection activities
- iv. Waste management
- v. Standard Operative Procedures
- vi. Training of Workers
- vii. Certificate of Quality
- viii. Veterinary records (ante-mortem, post-mortem, number of animals slaughtered)

3.10 MISCELLANEOUS

These provisions relating to slaughter slabs are in addition to and not substitute for all other applicable laws or regulations relating to this type of business operation. The Food and Drugs Authority (FDA) in collaboration with Veterinary Service Directorate (VSD) shall at any time, when necessary, take other procedures or steps to ensure that fresh or frozen meat offered for sale for human or animal consumption, is wholesome.

4 SANCTIONS

Failure on three counts of caution on non-adherence to this code of practice will result in suspension, revocation of license or any sanction as deemed fit by the Authority as related to the Public Health Act 851.

5 PENALTIES

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

