

Wholesome Meat and Fish (Transportation of Meat Products) Rules

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WHOLESOME MEAT AND FISH ACT (CHAPTER 349A, SECTION 42)

WHOLESOME MEAT AND FISH (TRANSPORTATION OF MEAT PRODUCTS) RULES

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G.N. No. S 557/1999

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Citation

1. These Rules may be cited as the Wholesome Meat and Fish (Transportation of Meat Products) Rules.

Definitions

2. In these Rules, unless the context otherwise requires —

“designated place” means —

- (a) any conveyance on which any meat product is imported or is to be exported;
- (b) any slaughter-house;
- (c) any cold store;
- (d) any processing establishment;
- (e) any wholesale market; or
- (f) any place to which, pursuant to the direction of the Director-General or an authorised officer, any meat product is to be taken for the purpose of examination by an authorised examiner or for any other purpose;

“transport container” means a container which is in or on, or forms part of, a vehicle and which is manufactured, adapted or used for the carriage of any meat product and includes a reefer container.

Application

3. These Rules shall apply in relation to every occasion on which any meat product is being transported to or from a designated place except when such meat product is being transported by a consumer for his own consumption.

Transportation of meat products

4.—(1) No person shall transport any meat product to or from a designated place unless the transport container in which it is to be transported —

- (a) is constructed of material that is free of any noxious constituent;
- (b) has inside surfaces (including the surfaces of any rack or receptacle provided in the transport container) that are smooth, resistant to corrosion and impervious to moisture;
- (c) is capable of protecting the meat product and any container thereof against contamination;
- (d) is clean, in a sanitary condition and in good repair;
- (e) is equipped, where applicable, to maintain the meat product in a chilled or frozen state; and