

Wholesome Meat and Fish (Transportation of Meat Products) Rules 1999

Table of Contents

Enacting Formula

1 Citation and commencement

2 Definitions

3 Application

4 Transportation of meat products

5 Inspection of transport containers, etc.

6 Offences to be compoundable

No. S 557

WHOLESOME MEAT AND FISH ACT 1999 (ACT 5 OF 1999)

WHOLESOME MEAT AND FISH (TRANSPORTATION OF MEAT PRODUCTS) RULES 1999

In exercise of the powers conferred by section 41 of the Wholesome Meat and Fish Act 1999, the Minister for National Development hereby makes the following Rules:

Citation and commencement

1. These Rules may be cited as the Wholesome Meat and Fish (Transportation of Meat Products) Rules 1999 and shall come into operation on 10th December 1999.

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 or a veterinary public health 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