

Meat Processing Factories (Control and Licensing) Rules

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SLAUGHTER-HOUSES AND MEAT PROCESSING FACTORIES ACT (CHAPTER 307, SECTION 14)

MEAT PROCESSING FACTORIES (CONTROL AND LICENSING) RULES

R 2

REVISED EDITION 1996

(25th March 1992)

[17th May 1975]

Citation

1. These Rules may be cited as the Meat Processing Factories (Control and Licensing) Rules.

Definitions

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

“licence” means a licence to operate a meat processing factory issued under these Rules;

“licensee” means a holder of a licence.

Application for licence

3. An applicant for a licence shall apply in writing to the Director in such form as the Director may prescribe and shall furnish to the Director the following particulars:

- (a) the name and address of the applicant;
- (b) the address and business name, if any, of the meat processing factory;

- (c) the total area of the premises to be used as the meat processing factory and a description of the intended business;
- (d) duplicates of drawings of the meat processing factory with specifications that completely and clearly illustrate and describe the factory, showing the locations of the buildings, equipment, roadways, wash basins, water wells and water storage tanks, drainage system and toilet soil lines; and
- (e) such other particulars of the applicant and the factory as the Director may require.

Conditions

4. Subject to the provisions of these Rules, no person shall be permitted to hold or be issued a licence unless that person complies with the following conditions in respect of the premises used or intended to be used as a meat processing factory:

- (a) *Location:* The meat processing factory shall be located in an area reasonably free of odours, smoke and flying ash and dust. Adequate dust-proof access to the plant shall be provided from any adjacent public road and railway;
- (b) *Water supply:* All water supplied to the premises shall be ample and potable and shall be distributed throughout the premises under adequate pressure. Where water is taken from private wells, the water shall be clean and effectively protected from dust, dirt and other matter. Where any chlorinator is required in order to ensure that a continuous supply of potable water is available, that chlorinator shall be of the automatic type;
- (c) *Drainage:* Every floor which is wet or is likely to be wet shall be well drained. The drainage system of the factory shall be so constructed as to enable water to flow into a sewerage system and the factory to be cleaned quickly and thoroughly. The drainage system shall be graded sufficiently to prevent stagnation of water and shall be equipped with a deep seal trap;
- (d) *Floors:* Every floor shall be constructed of durable water resistant material, suitably graded so as to enable it to be cleaned and drained easily and efficiently without puddles of water being left on it. No floor shall be excessively smooth;
- (e) *Walls:* The walls within the premises shall be made of smooth, water-proof, light coloured material which can be cleaned easily and daily. Every wall shall be laid with glazed porcelain tiles or such other materials, as the Director may require, to a minimum height of two metres from the floor;
- (f) *Ceilings:* Every ceiling shall be of a sufficient height, and at least 3 metres

high in a work-room. Ceilings shall be smooth and flat;

- (g) *Welfare rooms:* Adequate rooms shall be provided in the premises for the relaxation of workers;
- (h) *Ventilation:* Adequate means for ventilation shall be provided in all rooms. Ventilators for rooms shall be so located that there is no contamination of the air with odours, smoke or dust or other matter. Ventilation may be provided by means of windows, fans, extractor fans or air conditioners. The ventilation system shall be provided with effective means of keeping out and expelling insects, odours, smoke, dust, dirt and other matter;
- (i) *Light:* The premises shall be provided with adequate light, whether natural or artificial, or both;
- (j) *Disposal of refuse:* Refuse shall be collected into covered receptacles and disposed of daily. The receptacles shall be washed and disinfected before they are used again;
- (k) *Utensils:* Equipment and utensils shall be kept clean, in good repair and in a sanitary condition. The surface of every piece of equipment and utensil, used for processing meat, shall be smooth, with no pit, crevice or scale, and made of rust-resisting metal, such as stainless steel or aluminium, or of plastic material;
- (l) *Toilets:* The workers shall be provided with adequate facilities for changing clothes and washing and one or more toilets of adequate size. No entrance to the toilets and facilities shall open into any room or space used for processing meat or storing meat and equipment;
- (m) *Uniforms:* Persons coming in direct contact with food shall wear white, clean washable overalls and washable head coverings which shall cover the hair completely;
- (n) *First aid:* First aid facilities shall be provided for workers who handle meat processed or to be processed in the factory. Any cut or abrasion on an exposed part of the body of the worker shall at all times be covered by a water-proof dressing;
- (o) *Pests:* Effective means shall be provided to exclude flies, cockroaches, rats, mice, and other vermin from the premises. Where no such effective means is provided the Director may enter the premises and take such measures as he thinks fit to exclude flies, cockroaches, rats, mice and other vermin from the premises. Any expense incurred by the Director in carrying out the provisions of this paragraph shall be borne by the person who operates the meat processing factory;

- (p) *Places of work*: No store-room or bedroom shall be used for processing meat. No room used for storing meat processed or to be processed in the factory shall be used for any other purpose. No room that opens into a bedroom shall be used for processing any exposed meat;
- (q) *Smoking and spitting*: No smoking and spitting shall be permitted in any room used for processing exposed meat.

Discretion to issue licence

5.—(1) The Director may, in his discretion, issue a licence to an applicant therefor, with or without conditions, upon payment of the fees prescribed in rule 7 or refuse to issue a licence.

(2) The Director may at any time vary or revoke any existing conditions of a licence or impose conditions or additional conditions thereto.

(3) Where a licence is subject to conditions the licensee shall comply with those conditions.

Revocation of licence

6.—(1) The Director may, by order, revoke a licence —

- (a) if he is satisfied that the licensee —
 - (i) has ceased to carry on the business for which he has been licensed or, if the licensee, being a company, goes into liquidation or is wound up or otherwise dissolved;
 - (ii) has obtained his licence contrary to the provisions of the Act;
 - (iii) is no longer a fit and proper person to continue to hold a licence;
 - (iv) is contravening or has contravened any of the provisions of the Act or these Rules; or
 - (v) has been convicted of an offence under the Act or these Rules or, if the licensee is a company, any of its officers holding a managerial or an executive position has been convicted of an offence under the Act or these Rules;
- (b) if he finds any condition in the meat processing factory in respect of which the licence has been issued is or may become dangerous to health or may hinder in any manner the suppression of disease; or
- (c) if he considers it in the public interest to do so.