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THE GARISSA COUNTY ABATTOIRS BILL, 2014

A Bill for

AN ACT of the Garissa County Assembly to provide for the establishment operations and regulation of abattoirs in the county and for matters connected or incidental to the above

ENACTED by the County Assembly of Garissa as follows—

PART I—PRELIMINARY

Short title.

1. This Act may be cited as the Garissa County Abattoirs Act, 2015.

Interpretation.

2. In this Act unless the context otherwise requires—

"abattoir" means a place used as slaughter house in which animals are slaughter for human consumption and includes any place connected thereto in which animals are kept awaiting slaughter;

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

"county executive" means the County Executive Committee Member responsible for matters relating to veterinary services;

"director" means the County Director of Veterinary Services who is a veterinary surgeon in the services of the County Government;

"inspector" means any veterinary officer or meat inspector duly authorized in writing by the director to carry out inspections under this Act;

"lairage" means holding pens for livestock at a slaughter house prior to slaughtering;

"meat" means the flesh of any animal defined as food animal in the Meat Control Act;

"permit" means a valid permit issued under this Act;

"permit" means a valid permit issued under this Act;

"slaughter house" means any place kept for the purpose of slaughtering animals for human consumption;

"veterinary officer" means a veterinary surgeon in the service of the County Government.

PART II – ADMINISTRATION

Appointment of officer.

3. (1) The County Public Service Board may, for purposes of this Act, appoint—

(a) a County Director of Veterinary Services;

(b) veterinary officers;

(c) meat inspectors; and

(d) other county officers and employees as may be necessary for the implementation of this Act.

(2) For purpose of subsection (1) the County Executive may by Regulations, prescribe the qualification for the inspector's veterinary officers and such other county officers and employees.

Functions of the director.

4. (1) The County Director of Veterinary Services shall be responsible for—

(a) the general control and inspection of slaughtering and processing of livestock for human consumption;

(b) ensuring that any person operating in abattoir or slaughter house observes the appropriate hygiene requirements for an abattoir;

(c) the issuing of instructions and directives as may be necessary for the enforcement of this Act;

(d) the closure of any abattoir or slaughter house which is not complying with this act and;

(e) the general enforcement of this Act.

2. The director may in writing assign any veterinary officer meat inspector and other officers to carry out any function under this act in any area within the county.

Duties of meat inspector.

5. (1) A meat inspector shall inspect all carcasses, meat and offal intended for human consumption to establish their health and hygiene condition and declare their fitness for human consumption.

(2) On the declaration of the fitness of the carcasses, meat or offal for human consumption the inspector shall brand, stamp or mark the same with the official stamp or

mark declared by the director, in such places and manner that the director deems necessary

(3) No person, other than the inspector or an authorized officer shall stamp brand or mark on any carcass, meat or offal for human consumption with any official brand, stamp or mark or similar marking.

(4) A person shall not attach to a impress on any carcass meat or offal any brand stamp or mark which is forged or which is intended or is liable to deceive or induce the public to believe that the carcass meat or offal has been inspected and approved under this section or to have been slaughtered at an approved abattoir.

(5) All carcasses meat or offal declared fit for human consumption shall be graded and stamped according to the standards prescribed by director.

Abattoir site.

6. Another or slaughter house shall—

(a) be located in an area which is reasonably free from objectionable odors, smoke and dust;

(b) have adequate dust-proof access-ways connecting it with public roads; and

(c) be completely separated from any other buildings used for industrial commercial, agricultural, residential or other purposes.

Submission of drawings and specifications for construction etc.

7. (1) Before the commencement of construction, alteration or renovation of an abattoir or slaughter house, drawing and specifications for the construction, alteration or renovation shall be submitted to the director or a person delegated by the director to provide guidelines for the abattoir or slaughterhouse to comply with the relevant laws and Regulations.

(2) The drawings shall provide specifications of floor plans showing—

(a) the location and features of the principal pieces of equipment, floor drains, hose connections, principal drainage lines and hand-washing basins among others;

(b) roof plans elevations, cross and longitudinal sections of the various building including windows, principal pieces of equipment, heights

of ceilings, rails and character of floors and ceilings; and

(c) the limits of the abattoir or slaughterhouse premises locations in outline of building on the premises cardinal points of the compass and railways serving the slaughterhouse.

3. All properly drawn in scale project proposal shall be submitted together with the drawings of the plan indicating the category and features of estimated throughput capacity and quality of water supply power and heating arrangements storage chilling and freezing capacity distribution systems and the drainage and sewage system for disposal of inedible and condemned carcasses and meat.

8. (1) An abattoir or slaughterhouse shall be constructed such that—

(a) the premises of the abattoir is enclosed on all sides with a wall of permanent or semi-permanent materials, the interior of which shall be smooth imperishable waterproof, unbreakable and non-corrodible.

(b) all corners of the interior of the premises are concave or convex to facilitate cleaning;

(c) the roof is of semi-permanent or permanent material and there is no space between the roof and walls;

(d) the floor is permanent waterproof, of non – slip materials and drained by means of gutters covered by removable gratings and provided with an adequate slopes;

(e) all drainage from the premises is led underground for a distance of at least one hundred metres and then disposed of in a manner which does not cause nuisance by reason of the breeding of flies or other insects and prevents access by any person or animal;

(f) the premises is adequate lighted by windows or open spaces separated from the outside by fly – proof screens and if opening glass windows are provided the space must be separated from the outside by fly – proof screens;

(g) artificial light of the type and intensity which does not modify or distort colours is provided in any areas where daylight is inaccessible and is adequate for all work to be performed therein;

(h) adequate ventilation is provided and spaces leading to the outside are protected by-proof screens and if at ground level the spaces are also rat-proof screens and if at ground level the spaces are also rat- proof; and

(i) entry is regulated such that animals cannot enter the dressing area until they been killed, washed and bled.

(2) An abattoir or slaughterhouse shall have—

(a) a proper built and drained lairage erected not less than ten meters form the abattoir or slaughterhouse and equipped with adequate facilities for ante mortem inspection and special lairage for suspect animals;

(b) fenced cattle races form the lairage to the abattoir or slaughterhouse, properly drained and in a suitable place equipped with facilities for washing the animals;

(c) distribution room of adequate sizes;

(d) a separate room for the cleaning and treatment of offal; and

(e) a separate room for the storage, disposal and treatment of inedible and condemned animal's carcass, meat and offal.

(3) The owner of an abattoir or slaughterhouse shall ensure that—

(a) materials used are impervious, easily cleaned and resistant to wear and corrosion;

(b) floors are constructed of dense, acid-resistant water proof concrete and have a wood float finish;

(c) walls are smooth and made of smooth-surfaced Portland cement plaster or other non- toxic non-absorbent material applied to a suitable base and

walls are provided with sanitary bumpers to prevent damage y damage by movable and other equipment;

(d) coves are with sufficient radii to promote good sanitation are installed at the juncture of floors and walls in all rooms;

(e) ceilings are of good height and, as far as structural conditions permit be smooth and flat and constructed of portland cement plaster or other acceptable impervious material;

(f) if the ceiling has exposed hoists, at least sixty centimeter on centre and be designed so that they are easy to keep clean;

(g) window-sills are at least one hundred and fifty centimeters from the floor and be sloped forty five degrees;

(h) doorways are at least one hundred and fifty centimeters wide and the doors are made of rust-resistant metal having tight soldered or welded seams;

(i) door jambs are covered with rest-resistant metal;

(j) all windows, doorways and other openings that would admit insects are equipped with effective insect and rodent screens

(k) dressed timber are used for all exposed interior wood work and it are painted with a good non-toxic oil or plastic base paint treated with linseed oil or with a clean wood sealer;

(l) all parts of floors where wet operations are conducted are well drained with at least one drainage inlet provided for each thirty five square meters of floor space;

(m) inlets are placed under the dressing rails if necessary together with drainage valleys, not less than seven decimal five centimeters wide with a slope of the floor towards drainage valleys or inlets of at least two decimal five centimeter per meter;

(n) the waste disposal system is of adequate size and complies with general and local Regulations; and

(o) the waste disposal system is of adequate size and complies with general and local Regulations; and

(p) arrangements for the sage disposal of paunch contents, lairage, manure blood and condemned carcasses and meat are made and drawings and specifications must indicate how this will be accomplished.

PART IV—LICENSING OF ABATTOIRS AND SLAUGHTERHOUSES

Requirement for grant of a license.

9. (1) No person shall maintain or operate an abattoir or slaughterhouse from which meat is sold for consumption without a valid license granted by the director.

(2) A person shall not be granted a license to maintain or operate an abattoir or slaughterhouse unless the abattoir or slaughterhouse complies with the provisions of this Act and the Meat Control Act.

10. (1) An application for a license shall be made to the director in triplicate in the form prescribed by the Executive Committee Member.

(2) The application for a license shall be endorsed by County Veterinary Officer who shall forward two copies to the director for approval.

(3) An application for the renewal of a license shall be made to the director upon the expiry of the current license on 31st December each year.

An application under this section shall be accompanied by a fee that the director, after consultation with the County Executive, may prescribe.

Notice application the gazette.

11. (1) The director shall within two weeks of receipt of an application for a license give notice of the application in the county gazette and in any other manner as the director may determine

(2) A notice referred to in subsection (1) shall—

(a) specify the name and other particulars of the person or class of persons to whom the license is to be granted.

(b) state the purpose for the proposed license and indicated the date such license is proposed to be issued to the application; and

(c) Invite any objections to the proposed grant of a license and direct that such objections be lodged with the director within fourteen days of the date of notice.

(3) The director may after consideration of the objections made under this section if any grant the license applied for subject to such terms and conditions as may be specified in the license.

License to relate to a single abattoir.

12. A license issued under this part shall related to a single abattoir or slaughterhouse premises described in the application and any change in the ownership or management of an approved abattoir shall be notified to the director with fourteen days of the change.

Issuance of license.

13. (1) The director shall issue a license to an applicant who satisfies the requirement of this Act, subject to any lawful conditions that the director may determine.

(2) Every license shall specify the abattoir or slaughterhouse premises upon which business may be carried on.

(3) The director may at any time during the validity of a license.

(a) vary or alter the conditions of the license; or

(b) impose further conditions on the license.

(4) The grant of a license to an applicant under this Act shall not be withheld without reasonable cause.

(5) The director shall keep and maintain an up to date register all licenses issued under this Act.

Revocation suspension license.

14. The director may revoke or suspend a license issued under this Act if in his or her opinion.

(a) an offence under this Act or any other written law has been committed by the holder or any employee of the holder of the license; or

(b) condition of the license is not complies with or has been contravened.

15. (1) The holder of a license which is revoked under section 14 shall immediately after the revocation surrender the license to the director.

(2) A license holder may at any time surrender the license to the director and the license shall cease to have effect forthwith.

16. (1) Where upon inspection of any licensed abattoir or slaughterhouse it is found that either the premises equipment installed or the operations carried out in the abattoir or slaughterhouse do not comply with the provisions of this Act, the inspector or veterinary officer shall serve a written notice of closure to the owner of the abattoir or slaughterhouse or his or her agent or employee specifying all the necessary alterations or improvements required to ensure that the premises, equipment or operations comply with the provisions of this Act.

(2) A notice issued under subsection (1) shall specify the period within which the owner must effect the alterations or improvements and that period shall not exceed three months from the date of receipt of the notice by the owner, his agent or employee.

(3) The notice of closure of the abattoir or slaughterhouse under subsection (1) shall be without prejudice to the institution of proceedings against the owner of the abattoir under which a criminal offence seems to be resulting.

(4) The owner of an abattoir or slaughterhouse shall always have the right to show cause why an order under this section should not be made.

Offence and penalty.

17. (1) A person who willfully obstruct, disobeys, hinders or knowingly makes any false or misleading statements either orally or in writing to an officer in the carrying out his or her duties or functions under this Act or Regulations made thereunder, commits an offence and is liable on conviction to a fine not exceeding ten thousand shillings or to imprisonment for a term not exceeding twelve months or both.

(2) A person who contravenes any other provision in this part commits an offence and is liable on conviction to fine not exceeding five hundred thousand shillings or to imprisonment for a term not exceeding three years or both.

PART V—ANIMAL SLAUGHTER AND MEAT INSPECTION

Animals to be slaughtered in licensed abattoir.

18. (1) A person shall not slaughter an animal for the sale or processing of meat for human consumption except in an abattoir or slaughterhouse licensed under this act.

(2) The director shall assign to each abattoir and slaughterhouse such number of inspectors and veterinary officers as may be necessary to identify and inspect all carcasses and meat slaughtered therein and no abattoir or slaughterhouse shall be operated unless it is under the supervision of an inspector or veterinary officer.

(3) No carcass or meat shall be removed from an abattoir or slaughterhouse before due notice is given to the assigned inspector or veterinary office for inspection.

Inspection of animals.

19. (1) Every animal intended for slaughter shall be inspected before slaughter by an inspector assigned to the abattoir or slaughterhouse.

(2) Any animal found to be unhealthy upon inspection shall be separated from other animals awaiting slaughter.

(3) Any animal suspected to be suffering from any contagious disease by the inspector shall be removed from the premises of the abattoir or slaughterhouse and be—

(a) quarantined at a designated area within the holding area of the abattoir for further observation; or

(b) stunned and destroyed in a kiln provided at the abattoir facility.

20. (1) The carcass or meat shall be inspected by an inspector or veterinary officer at the abattoir or slaughterhouse at the time of slaughter to ascertain whether it is fit for human consumption.

(2) The carcass together with the offal head, feet and hide shall be presented for inspection and be identified with the animal previously notified as intended for slaughter in accordance with section 19.

(3) Iin the event of any abnormal cutting or removal of parts before inspection the whole carcass may be seized and destroy by the inspector after written notice stating reasons for the destruction to the owner or his or her agent or employee in charge of the abattoir on slaughterhouse.

(4) All abattoir or slaughterhouses approved under this act shall be liable to inspection at any time by a meat inspector or veterinary officer who may issue instructions to ensure that the provisions of this act are carried out.

(5) For any matter which is not provided under this act meat inspection shall be as is provided under the meat control Act.

Tag, token or marks on animals or meat.

21. (1) No person other than an inspector or veterinary officer shall attach to alter or remove from any animal carcass or meat or cause to be attached to or altered or removed or permit the alteration of any tag, token or mark used by an inspector or veterinary officer in the process of inspection.

(2) A person shall not remove or dispose of or cause to be removed or disposed of any animal, carcass or meat which gas been marked or tagged by inspector or veterinary officer unless the person has the consent of and in accordance with the instructions of the director an inspector or a veterinary officer.

Marking and labeling of meat.

22. (1) All stamps used for marking and labeling of meat and meat containers shall be made of non-toxic and non-corrosive materials and readily cleanable.

(2) Purple colored ink manufactured of harmless edible ingredients approved for use on foodstuffs by the relevant law, shall be used by stamps token or marks applied on carcasses or meat.

(3) The roller marks shall be placed in case of cattle, sheep, goat or camel carcasses on the lateral sides of the carcass and the mark shall run continuously from the carpal joint over the spine of scapula on the shoulder, parallel to the vertebral column on the longismusdorsi muscle and up to the hip joint ending on the hock joint.

(4) The director shall provide the stamps and ink as may be required for the stamping or otherwise marking of carcasses meat or containers.

(5) A person shall not procure make or prepare or cause to be produced made or prepared labels, tags, brands stamps or other marking devices bearing the inspection legend or any abbreviation copy or representation thereof for use on any carcass or meat without the written permission of the director.

(6) All marking devices shall remain in the custody of the inspecting officer shall be used under his or her supervision and shall when not in use be kept under lock and key by the inspector or veterinary officer inspecting officer and shall be used under his or her supervision and shall, when not in use be kept under lock and key by the inspector or veterinary officer.

(7) A person shall not affix place or cause to be affixed or placed the inspection legend or any abbreviation or copy thereof to or on any carcasses meat or meat container except under the supervision of an inspector or veterinary officer.

(8) A person shall not remove or cause to removed, in whole or in part any meat which is required to be marked under this Act unless the same is clearly and legibly marked.

(9) Any container of inedible product which has the physical characterization of an edible product or can be mistaken for an edible product shall be marked conspicuously with the word "inedible" in clear and legible letters.

Access to slaughterhouse records.

23. (1) An inspector or veterinary officer shall for the purpose of any examination or inspection necessary for the implementation of this Act have access to any part of an abattoir or slaughterhouse at all times irrespective of whether the abattoir or slaughterhouse is in operation or not.

(2) An inspector or veterinary officer shall for the purpose of this Act have free access to all records kept in accordance with this Act.

(3) Adequate and well-equipped areas shall be reserved and provided for the exclusive use of inspectors and veterinary officers.

Register and other records of animal slaughter.

24. (1) The owner or the agent or employee of the owner in charge of any licensed abattoir or slaughterhouse shall keep on the premise a register of all animals presented for slaughter showing—

(a) the origin of the animal;

(b) the species of animal;

(c) the date of slaughter;

(d) the sex and age of the animal;

(e) the weight of the carcass;

(f) the grade of the carcass; and

(g) other relevant particular of the animal.

(2) Records of the register kept under subsection (1) shall be transmitted to the director on a monthly basis.

(3) Every inspector or veterinary shall keep a daily record of slaughter and condemnations made in the abattoir or slaughterhouse.

(4) The person in charge of an abattoir or slaughterhouse shall—

(a) keep a daily record of slaughter and condemnations carried out on the premises;

(b) close the record book at the end of every year; and

(c) submit a monthly and annual report to the county director of veterinary services before the 10th of following month and January of the following year respectively.

5. The person in charge of abattoir or slaughterhouse shall keep the daily record books for at least three years and monthly and annual records for at least fifteen years before destroying them.

Re-inspection of products.

25. (1) All carcasses and meat shall be re-inspected as after as may be necessary and veterinary officers to ascertain that the carcasses or meat are still fit for human consumption at the time they leave the abattoir or slaughterhouse.

(2) It on re-inspection any carcass or meat is found to have become unfit for human consumption the original mark of approval shall be removed or defaced and the carcass or meat condemned.

(3) No meat shall be brought into an abattoir or slaughterhouse unless it had previously been inspected and passed by an inspector or veterinary officer and when entered into the abattoir or slaughterhouse it shall be re-

inspected on arrival and if found unfit for human consumption the original mark of approval shall be removed or defaced and the meat shall be condemned.

(4) An inspector or veterinary officer shall take sample of meat, water, or any other article in the abattoir or slaughterhouse as often as may be necessary for the efficient conduct of the inspection at the expense of the management of the abattoir or slaughterhouse.

Destruction of unfit meat.

26. An inspector or veterinary officer may after giving written notice stating reasons for so doing to the owner of the abattoir or slaughterhouse or to the agent or employee of the owner, declare any meat to be unfit for human consumption and order that it be destroyed by burning or such other suitable means of disposal as soon as possible after the written notice has been received by the agent employee or owner of the abattoir.

PART VI—SANITARY FACILITIES AND HYGIENE PRACTICES

Owner to provide facilities for maintenance of sanitary conditions.

27. For the purpose of efficient conduct of inspection and maintenance of sanitary conditions the owner of an abattoir or slaughterhouse shall ensure that the following facilities equipment and conditions are provided—

(a) satisfactory lirage, equipment and assistants for conducting ante-mortem inspection and for separating and holding animals declared fit for human consumption from those marked "condemned;"

(b) sufficient natural and abundant artificial lighting in all places and at such times of the day when natural light may not be adequate for proper conduct of inspection;

(c) racks, receptacles or other suitable devices for retaining parts such as the head tongue, tall, rhymus gland, viscera and all other parts and blood until the post-mortem inspection is completed so that they may be accurately identified in case of condemnation of the carcasses;

(d) tables benches or the equipment on which inspections may be performed of such design,

material and construction as to enable inspectors or veterinary officers to conduct their inspection in a efficient and hygienic manner;

(e) water receptacle for holding and handling condemned carcasses and part, constructed so as to be easily cleaned, marked in conspicuous lettering with the word " condemned" in letters of not less than five centimeters high and if so required be equipped with facilities for locking or sealing;

(f) a separate room or special open place, to be known as "final inspection place" for final inspection of detained carcasses which place shall be adequate in size and constructed and suited to prevent carcasses passed for human food from being contaminated by contact with detained or condemned carcasses; and

(g) a separate room known as "retention room" for further inspection and detention of carcasses which room shall be kept under lock and the keys kept under the custody of the inspector or veterinary officer.

Slaughterhouse to have water.

28. An abattoir or slaughterhouse shall have—

(a) a minimum of two hundred liters of portable water per head of livestock with conveniently placed outlets;

(b) a supply of hot water at not less than eighty two degrees centigrade for the cleaning of equipment, floors and the like, which are subject to contamination by the dressing of diseased carcass.

Accommodation facilities.

29. An abattoir or slaughterhouse shall have—

(a) dressing rooms that are in sufficient numbers, ample in size and conveniently located;

(b) modern lavatory accommodations with hot and cold water, soap and towels or other equipment for drying hands and supervision during use;

(c) toilet rooms and animals that have separate drainage; and

(d) properly located facilities for cleansing and disinfecting utensils and hands of persons handling carcasses and meat.

Utensils to be made of durable materials.

30. Equipment and utensils used for preparing, processing or otherwise handling carcasses and meat shall be of material that is easily cleaned and disinfected and shall except for chopping blocks and handles of utensils be made of metal or other durable materials.

Material first-aid treatment.

31. An abattoir or slaughterhouse shall have suitable and sufficient bandages, dressings including waterproof dressings and antiseptics for first-aid treatment in a readily accessible position for all persons engaged in the abattoir or slaughterhouse.

Abattoir to have receptacles.

32. An abattoir or slaughterhouse shall have sufficient number of suitable receptacles if necessary with clos-fitting covers for collection or removal of blood offal, stomachs and intestines from the abattoir or slaughter and for the removal of garbage, filth and refuse.

Diseased animal or carcass not to enter without the inspector's permission.

33. (1) A person shall not bring or permit to be brought to an abattoir or slaughterhouse except with the permission of the inspector or veterinary officer—

(a) animal which he or she knows or suspects to be diseased;

(b) a carcass of any animal that has died and has not bled;

(2) Notwithstanding subsection (1)(*b*) a carcass of any animal that has died and has not bled may be taken directly to a processing and sterilizing plant with the permission of the inspector or veterinary officer.

(3) A person shall bot bring or bring or permit to be brought into an abattoir or slaughterhouse a dressed carcass of an animal slaughtered in any place that is not an abattoir or slaughterhouse.

Hygiene of premises and equipment.

34. (1) Rooms compartment, places equipment and utensils used for dressing, preparing, storing or otherwise handling carcasses and meat shall be kept clean and in a sanitary condition.

(2) Sufficient protective clothing of a light colour and of such material that renders then easy to clean shall be

provided for the inspector or veterinary officer to change every day or whenever it is necessary.

(3) An inspectors or veterinary officer may require the use of protective covering for carcasses and meat form an abattoir or slaughterhouse to provide adequate protection for meat against dust, insects and the like, depending on the means employed in transporting the carcass or meat form the abattoir or slaughterhouse.

(4) Garbage filth or refuse whether liquid or solid shall not be allowed to accumulate in an abattoir or slaughterhouse except so far as may be unavoidable for the proper carrying on of the business.

(5) The outer premises of every abattoir or slaughterhouse and all sanitary conveniences shall be kept clean and in working and orderly condition.

(6) All catch basins on the premises shall be of such construction and their location shall be kept in acceptable clean and odorless condition

(7) All reasonable steps shall be taken to clear the abattoir or slaughterhouse premises form rats, mice, birds and insects.

Infected person not be employed.

35. A person infected with communicable diseases in a transmissible stage shall not be employed or maintained in department of an abattoir or slaughterhouse where meat is handled.

Hygiene in slaughtering processes.

36. (1) Any offal shall be kept identifiable with the carcasses until the inspection is finalized.

(2) Stomachs and intestines shall be removed from the slaughter hall immediately after they have been separated from the carcass for inspection and shall be opened in any part of the premises which contains meat, other than stomachs and intestines.

(3) All hides and skins shall be removed from any part of the premises containing any meat as soon as is practicable after their separation form the carcass.

Personal hygiene and conduct.

37. (1) As soon as any person engaged in or about to handle carcasses or meat in an abattoir or slaughterhouse becomes aware or suspects that he or she is suffering from a disease of intestinal disorders sore throat, cough or open

or suppurating wounds that person shall forthwith notify the management or the inspector or veterinary officer of the fact.

(2) A person who is engaged in or handles meat in an abattoir or slaughterhouse shall wear suitable protective clothing including head covering and boots that are readily washable and keep them as clean as is reasonably practicable.

(3) A person engaged in the handling of meat in abattoir or slaughterhouse shall while being engaged therein keep reasonably clean and must frequently wash all parts of his or her person which are likely to come into contact with meat.

(4) A person who dresses or handles diseased carcasses shall before handling and dressing other carcasses, cleanse with soap and hot water and rinse in cold water—

(a) his or her hands and other parts which may come into contact with the meat;

(b) all implements used in dressing the diseased carcasses.

(5) An employee of the abattoir or slaughterhouse who handles any meat shall in all cases after visiting the toilet room or urinal wash hands before handling meat or equipment used in the preparation of meat.

Prohibited acts in an abattoir.

38. No person shall in an abattoir or slaughterhouse—

(a) change his or her clothes in any part containing meat;

(b) urinate, defecate or spit except in a sanitary convenience;

(c) blow up or inflate any carcasses or meat or handle it in any other manner that is likely to cause an infection or contamination;

(d) use any knife, scabbard sharpening steel, or chopper which has been used on condemned or inedible meat for preparing of edible meat.

PART VII—GENERAL PROVISIONS

Disposal condemned carcasses and part.

39. Carcasses and parts declared unfit for human consumption shall be disposed of as follows:

(1) In an abattoir or slaughterhouses where tanking facilities exist.

By tanking and heating shall take place under the supervision of the inspector or veterinary officer and the tank shall if necessary be locked by the inspector or veterinary officer.

(2) Where tanking facilities exist, condemned carcasses and parts shall be removed to the tank house as soon as is practicable after inspection and be locked up in the tank or be locked in a special space until it is tanked, fats derived from condemned carcasses and part shall be denatured by adding to it to denaturing agent to effectively distinguish if form edible product as may be prescribed by the inspector or veterinary officer.

(3) In a slaughterhouse where no facilities for tanking exist, condemned carcasses and parts shall be moved as soon as is possible after inspection to a special room and be locked until they can be disposed of in a manner determined by the inspector or veterinary officer or in any of the following methods—

(a) denaturing with crude carbolic acid, creasylic disinfectant or other prescribed agent and thereafter be disposed of complete incineration; transportation in a water tight locked container to a place where tanking facilities exist and at the arrival be treated as provided in subsection (1);

(b) the tanking room, tank discharging room or any other place where rendering, processing or storing is done shall be kept in a clean condition and adequate precaution shall be taken to prevent dust or any other objectionable materials from the inedible products departments from contaminating edible products;

(c) inedible products shall be stored in a dry, pest-proofed place and in such a manner as to prevent all possibilities of it being mixed with edible products.

Transportation of meat.

40. (1) No person shall transport cause or suffer any meat to be transported unless that person holds a permit to transport meat.

(2) Any application for a permit shall be made in the form prescribed under the Second Schedule of the Meat Control Act.

(3) On receipt of an application for a permit and being satisfied that the carrier or container complies with the standard specifications made under this act the director shall issue a permit to the applicant upon payment of the prescribed fee.

(4) A permit issued under this section shall remain valid until the 31st day December of the year in which it is issued.

(5) Any carrier or container used for transportation of meat may be inspected by the inspector or veterinary officer whenever he or she deems it necessary to do so.

(6) Any person who uses permits or causes to be used a carrier or container which does not conform in all respects to the hygienic standards prescribed in the first schedule of the Meat Control Act commits an offence.

(7) Any meat consignment for transportation shall be accompanied by a certificate of transport signed and stamped by the inspector or veterinary officer in-charge of the abattoir slaughterhouse or processing plant in the form prescribed in the second schedule of the meat control act.

(8) A "certificate of transport" shall be issued on the payment of the prescribed fee.

(9) Any person who contravenes provision of this section or fails to comply with any notice or prohibition issued under this section commits an offence and is liable on conviction to a fine not exceeding ten thousand shillings or to imprisonment for a term not exceeding twelve months or to both.

Protection from personal liability.

41. (1) No action or proceeding may be commenced against the director an agent of the director an inspector or veterinary officer for any Act done in good faith in the performance or intended performance of his or her responsibility or authorized action under this act or for any

failure or default in the performance of a responsibility or authorized action in good faith.

General offences and penalty.

(2) (1) A person who contravenes a provision of this Act commits an offence and is liable on conviction to a fine not exceeding ten thousand shillings or to a term of imprisonment not exceeding twelve months or to both.

Regulations.

(3) The County Executive may make Regulations generally for the better carrying out of the provisions of this Act and such Regulations may prescribe any matter that needs to be prescribed under this Act.

MEMORANDUM OF OBJECTS AND REASONS

The principal object of this Bill is to regulate establishment, operations and abattoir activities in the county. The Act requires that abattoirs be registered and licensed in accordance with the Act. It establishes the institutional framework and provides for the abattoir specifications and construction, meat inspection, sanitary facilities and hygiene practices and related matters.

The structure of the Bill is as follows:

PART I—(clauses 1-2) of the Bill contain the preliminary provisions, the short tittle and the interpretation of terms.

PART II—(clause 3-5) of the Bill provides for the appointment of officers functions of the director and duties of meat inspector.

PART III—(clause6-8) of the Bill provides for the abattoir specifications and construction. Among the key requirements for an abattoir is that, it shall be located in an area which reasonably free form objectionable odors, smoke and due and have adequate dust proof access ways connecting it with public roads and be completely separated from any other buildings used for industrial commercial, agricultural, residential or other purpose.

PART IV—(clause 9-17) of the Bill provides for the requirements for grant of a license to operate an abattoir. This part also provides for other licensing provisions such as application for a license notice of application in gazette issue of license, revocation or suspension of license and notice of closure for remedy of defaults.

PART V—(clause 18-26) of the Bill provides for animal slaughter and meat inspection and includes animals to be slaughtered in licensed abattoir, inspection of animals, inspection of carcass or meat, making and labeling of meat, destruction of meat amongst others.

PART VI—(clause 27-38) of the Bill provides for sanitary facilities and hygiene practices and contains the following owner to provide facilities for maintenance of sanitary conditions, slaughterhouse to have water, accommodation facilities utensils to be made of durable material abattoir to have receptacles, diseased animal or carcass not to enter without the inspector's premises, hygiene of premises and equipment, infected person not to be employed and hygiene in slaughtering processes amongst others.

PART VII—(clause 39-43) of the Bill provides for general provisions. This part contains disposal of condemned carcasses and parts, transportation of meat, protection of personal liability, general offences

and penalty and the power of the County Executive Committee Member to make Regulations.

The enactment of this Bill shall occasion additional expenditure of public funds which shall be provided through the estimates

ABDI DEKOW OSMAN,
Chair, Agriculture, Livestock and Fisheries.