SPECIAL ISSUE

Garissa County Gazette Supplement No. 8 (Bills No. 8)

NATIONAL COUNCIL FOR
LAW REPORTING
LIBRARY

REPUBLIC OF KENYA

GARISSA COUNTY GAZETTE SUPPLEMENT

BILLS, 2015

NAIROBI, 22nd May, 2015

CONTENT

Bill for Introduction into the County Assembly of Garissa—

PAGE

The Garissa County Meat Control Bill, 2015 1

PRINTED AND PUBLISHED BY THE GOVERNMENT PRINTER, NAIROBI

THE GARISSA COUNTY MEAT CONTROL BILL, 2015

ARRANGEMENT OF CLAUSES

Clause

PART I—PRELIMINARY

1—Short title.
2—Interpretation.

PART II—ADMINISTRATION

3—Appointment of officers.

4—Functions of the Director.

5—Duties of meat inspector.

PART III—ABATTOIR SPECIFICATIONS AND CONTROL

6—Abattoirs to be approved.

7—Application for certificate of approval.

8—Certificate of approval to relate to single abattoir.

9—Exemptions.

10—Obstruction of officer.

PART IV—REGISTRATION AND LICENSING OF MEAT PROCESSING ESTABLISHMENTS

11—Registration and licensing of meat processing establishments.

12—Application for a license.

13—Illegal processing of meat.

14—Issue of licenses.

15—Application for renewal of a license.

16—Revocation, alteration or suspension of license.

17—Surrender of license.

18—Notice to remedy defaults.

19—Appeals.

PART V—ANIMAL AND MEAT INSPECTION

20—Notification of slaughter.

21—Inspection of animals.

22—Meat inspection.

23—Destruction of unfit meat.

24—Register of animals slaughtered.

25—Condemnation of soiled meat.

26—Human diseases.

27—Disposal of unclaimed animals.

28—Prohibited admissions.

29—Smoking prohibited.

31—Restrictions of removal of animal.

PART VI—THE MEAT CONTROL (TRANSPORT OF MEAT) REGULATIONS

32—Provision of transport.

33—Permit to transport meat.

34—Application for permit.

35—Use of substandard carrier.

36—Certificate of transport.

PART VII—GENERAL PROVISIONS

37—Protection from personal liability.

38—General penalty and offences.

39—Regulations.

THE GARISSA COUNTY MEAT CONTROL BILL, 2015

A Bill for

AN ACT of the Garissa County Assembly to provide for the control of meat, the registration and licensing of meat processing establishments; and for connected purposes

ENACTED by the County Assembly of Garissa as follows—

PART I—PRELIMINARY

Short title.

1. This Act may be cited as the Garissa County Meat Control Act.

Interpretation.

2. In this Act, unless the context otherwise requires—

"abattoir" means any place used for the slaughter of animals for human consumption;

"approved abattoir" means an abattoir in respect of which a certificate of approval has been issued by the County Director of Veterinary or the County Director of Livestock (whichever the case) following an application made to the county director under section7;

"animal" means any mammal or bird declared by the County Executive, by notice in the Gazette, to be an animal to which this Act applies;

"carrier" means any vehicle, aircraft, cart, bicycle , train or any motorized or hand driven transport system in or on which meat may be carried by o r on behalf of the holder of a permit to any place for the purposes of selling;

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

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

"director" means the Director of Veterinary Services appointed pursuant to section 3 of this Act;

"dressing area" includes an area where removal of

hides and internal organs of animals slaughtered is done;

"inspecting officer" means any veterinary officer, health inspector or any other person duly authorized in writing by the Director of Veterinary Services to be an inspecting officer for the purposes of these Regulations;

"meat" means any portion of an animal which is intended for human consumptions, whether fresh, shield or frozen or otherwise processed by any means whatsoever or included in any article of food for human consumption;

"meat inspector" means any person appointed to inspect meat or products of animal origin by the county executive member under the provisions of section of this Act;

"officer" includes director, veterinary county officer or any other officer under veterinary;

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

"processing establishment" means any establishment in which any part of the carcass of any animal is used for the preparation or manufacture for sale of products;

"stock breeder" means the owner of any animal who takes or causes it to be taken to an abattoir with the intention of having it slaughtered so that its flesh may be used for human consumption; and

"veterinary officer" means a veterinarian employed 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;

(c) meat inspectors; and

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

(2) For the purposes of subsection (1), the County Executive Member may, in consultation with the County Public Service Board, by Regulations, prescribe the qualifications for the inspectors, veterinary officers and

other county officer and employee.

Functions of the director.

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

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

(b) ensuring that any person operating an abattoir or slaughterhouse 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 slaughterhouse which is not complying with this Act, and

(e) the general enforcement of this Act.

(2) The director may, in consultation with County Executive Member, in writing, designate any veterinary officer, meat inspector and other officers to carry out any function under this Act in any area in the county.

(3) The director may require any person working in an abattoir to undergo a medical examination and furnish a valid medical certificate.

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.

PART III—ABATTOIR SPECIFICATIONS AND CONTROL

Abattoir site.

6. (1) A person shall not maintain or operate an abattoir from which meat is sold or processed for consumption unless a certificate of approval granted by the County Executive Member is in respect of that abattoir.

(2) A person who contravenes subsection (1) commits an offence and is liable upon conviction to a fine not exceeding five hundred thousand shillings or to imprisonment for a term not exceeding eighteen months or to both the fine and imprisonment.

Submission of drawings and specifications for construction etc.

7. (1) An application for a certificate of approval shall be made in triplicate and in the prescribed form.

(2) The application for a certificate of approval of an abattoir shall be endorsed by the veterinary officer who shall forward two copies to the director for consideration and subsequent approval by County Executive Member.

(3) The County Executive Member shall not approve any application for a certificate for abattoir unless he or she is satisfied that the abattoir complies with the requirements of the First Schedule of this Act.

8. (1) A certificate of approval shall relate only to the abattoir premises described in the application and the certificate of approval.

(2) A change in the ownership or management of an approved abattoir shall be notified within fourteen days to the Director.

Requirement for grant of a license.

9. (1) The director may, with the approval of the County Executive Member and in writing, exempt any small or in sufficient meat producer from obtaining a certificate of approval for a specific period to enable producer to economically transport meat to approve abattoirs.

(2) A person granted an exemption under subsection (1) shall abide by the conditions relating to hygiene and

other matters than exemption may include.

(3) No person may purchase carcass meat from a person granted an exemption under subsection (1) unless that person has a permit from veterinary officer to purchase carcass meat from that exempted person or generally from exempted persons under subsection (1)

(4) The director may, with the approval of the County Executive Member, at any time, revoke an exemption or permit granted under this action giving reasons for the revocation.

(5) Any person contravening any provision of this section or condition of exemption or permit granted under this section commits an offence and is liable on conviction to a fine not exceeding two hundred and fifty thousand shillings or to imprisonment for one year or to both fine and imprisonment.

10. A person who willfully disobeys or obstructs or hinders or knowingly makes any false misleading statements either orally or in writing to an officer engaged in carrying out the duties or functions of an officer under this Act or Regulations made there under commits an offence and is liable on conviction to a fine not exceeding one hundred thousand shillings or to term of imprisonment for six months or both fine the fine and imprisonment.

PART IV—REGISTRATION AND LICENCSING OF MEAT PROCESSING ESTABLISHMENTS

Notice application the gazette.

11. (1) Despite any other provisions of this Act, no person shall maintain or operate a meat processing establishment unless it is registered and licensed in accordance with this Act.

(2) A person who contravenes sub section (1) commits an offence and upon conviction is liable to a fine not exceeding five million or to an imprisonment term of five years or both.

License to relate to a single abattoir.

12. An application for a license under this part shall be in writing to the County Executive Member and in the prescribed from and shall be accompanied by the prescribed fee.

Issuance of license.

13. (1) A person who—

(a) prepares or process meat for sale in contravention

of this Act; or

(b) buys, sells, offers, for sale, transports or has possession meat which, to the person's knowledge belief, has been prepared or processed in contravention of this Act commits an offence and is liable upon conviction to a fine not exceeding two million shillings or to imprisonment for term not exceeding three years or both.

(2) A person is in possession or control of meat for which he or she cannot account for to the satisfaction of an officer under this Act, shall be deemed to have prepared or processed the meat for sale in contravention of this Act unless proved to the contrary.

(3) Where a person is convicted of an offence under this section, the meat and vehicle, vessel or other conveyance which is the subject of the offence shall be fortified to the County Government, unless, in the case of a vehicle, vessel or other conveyance, the court for good reason recorded in the judgment decides not to do so.

Revocation suspension license.

14. (1) The County Executive Member shall, after consultation with the director, issue a license to an applicant subject to lawful conditions that he or she may determine.

(2) Every license shall specify the premises upon which the meat processing establishment is carried out.

(3) A person issued with a license under this part shall pay the fees prescribed by the County Executive Member.

(4) The director shall, at least 30 days before a license is issued to the applicant, publish a notice in the county gazette or any newspaper of wide circulation in the county, the proposed issue of a license to the applicant.

(5) The notice referred to in to subsection (4) shall—

(a) specify the name or other particulars of applicant to whom the license is to be granted;

(b) state the purpose of the proposed license and indicate the date the license is proposed to be issued to applicant; and

(c) invite the objections to the proposed issue of the

license and direct that objections be launched with the director within the fourteen days of the notice.

(6) The County Executive Member may be after considering the objections, if any, made under this section, issue a license to the applicant, subject to such terms and conditions as may be specified there in.

(7) The issuance of a license to the applicant under this Act shall not be withheld without reasonable cause.

(8) A license issued under this act shall not be transferrable.

(9) The director shall ensure that an up to date register is kept and maintained for all licenses issued under this part.

15. An application for renewal of a license under this Act shall be made to the County Executive Member at least three months before the license is due to expire but, without prejudice for the going, a latter application may be made upon payment of a late application fee prescribed by the County Executive Member.

16. The County Executive Member may revoke, alter or suspend a license issued under this Act if in his or her opinion—

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

(b) a condition of the license has been contravened or not complied with.

Offence and penalty.

17. (1) The holder of a license which is revoked shall immediately surrender it to the licensing Authority.

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

Animals to be slaughtered in licensed abattoir.

18. (1) If, upon inspection of a meat processing establishment, a meat inspector or veterinary officer finds that either the premises, the equipment installed or the operations carried out in the establishment fail to comply with this Act, a written notice is served specifying all

alterations or improvements necessary to ensure that the premises, equipment and operations comply with the provisions of this Act.

(2) The notice served under subsections (1) shall specify the period within which the owner should effect the alterations or improvements and that period shall not exceed three months from the date of receipts to the notice by the owner or agent.

(3) Where the specified period is exceeded by the owner or agent, the director may apply to the court for an order to close down the meat processing establishment until the required alterations or improvements have been completed to the satisfaction of the principal veterinary officer.

(4) The closure ordered under subsection (3) shall be without prejudice to the institution of other proceedings against the owner or agent of the meat processing establishment.

(5) It shall always be open to the holder of the certificate to show cause why such order should not be made.

Inspection of animals.

19. (1) An applicant or the holder of a license aggrieved by a decision of the County Executive Member in respect of—

(a) The grant, refusal, renewal, variation or revocation of a license; or

(b) The condition imposed on the grant, renewal or variation, of a license, may, within thirty days from the date of receipt of the notice of the decision, appeal to the court.

PART V—ANIMAL AND MEAT INSPECTION

20. The owner of an approved abattoir shall notify or cause to be notified a meat inspector of the intention to slaughter any animal in the abattoir before slaughtering the animal.

Tag, token or marks on animals or meat.

21. (1) Every animal intended for slaughter shall be inspected by the meat inspector before it is slaughtered.

(2) Any animal found upon inspection to be unhealthy

shall be separated from others awaiting slaughter.

(3) Any animal suspected to be suffering from any contagious disease by a meat inspector shall be removed from the premises of the abattoir and returned to its place of origin, at the expense of the owner of the animal, pending further examination by the meat inspector.

(4) The owner of an animal found to be unhealthy or suspected to be suffering from any contagious disease by an inspector shall remove the animal from the abattoir within twelve hours from the time of declaration of the fact by the inspector.

(5) An animal removed from the premises of the abattoir on grounds of being unhealthy or suspicion of suffering from any contagious disease may be allowed in the abattoir upon satisfaction by the veterinary officer that the animal has been treated as directed by the meat inspector or veterinary officer.

Marking and labeling of meat.

22. (1) Meat shall be inspected by either a meat inspector or veterinary officer at the abattoir at the time of slaughter for the purpose of ascertaining whether it is fit for human consumption.

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

(3) In the event of any abnormal cutting or removal of parts before inspection, the whole carcass may be seized and destroyed by the meat inspector after written notice to the owner or his or her agent in charge of the abattoir, stating reasons for doing so, of the intention of the meat inspector to seize and destroy the carcass.

(4) All abattoir 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.

Access to slaughterhouse records.

23. (1) A meat inspector may, after giving written notice to the owner of an abattoir his or her agent, declare meat to be unfit for human consumption.

(2) Meat declared to be unfit for human consumption shall be destroyed by burning or such other suitable means of disposal as soon as possible after the written notice has

been received by the owner of the abattoir or agent.

Register and other records of animal slaughter.

24. The owner or agent of any approved abattoir shall keep on the premises, a register of animals presented for slaughter, showing—

(a) the origin of an animal;

(b) species of the animal;

(c) the date of arrival of the animal;

(d) date of slaughter;

(e) sex and age of the animal;

(f) weight of carcass;

(g) grade of the carcass; and

(h) other relevant particulars of the animal.

Re-inspection of products.

25. (1)All meat or offal soiled by the contents of the alimentary tract shall be condemned as unfit for human consumption.

(2) Notwithstanding subsection (1) where, in the opinion of the veterinary officer or meat inspector, the soiling may be removed by cutting away such portions, the veterinary officer or meat inspector may authorize the cutting away of the soiled portions and any remaining meat or offal shall be deemed to be fit for human consumption.

(3) A person shall not cut, remove or attempt to conceal any infected or injured part of an animal intended to slaughter.

Destruction of unfit meat.

26. (1) A person who knows that he or she—

(a) suffers from any modifiable infectious or contagious disease; or

(b) has been exposed to infection from any infectious or contagious disease within twelve hours immediately before assuming duty, shall not engage in the slaughter of animals, dressing of carcasses or handling or conveyance of meat intended for human consumption.

(2) No employer shall permit any person who suffers from or who has been exposed to infection to be employed or engaged in the slaughter of animals ,dressing of carcasses or handling or conveyance of meat intended for human consumption, except after getting written

permission from medical officer.

(3) A medical officer referred to under subsection (2) may examine of blood of any person engaged in slaughtering, the dressing of carcasses or handling or conveyance of meat, whenever the officer deems it necessary for ascertaining whether that person suffers from any disease or condition which may contaminate the meat.

(4) Any person engaged in work within the abattoir having any cuts, grazes or abrasions shall have injuries covered by clean waterproof dressing.

Owner to provide facilities for maintenance of sanitary conditions.

27. (1) Any animal in abattoir which is unclaimed or the ownership of which is under dispute shall, in the case of being slaughtered, be sold by the County Government.

(2) On ascertaining the rightful owner of an animal referred to under subsection (1), the County Government shall pay the proceeds from the sale, less the amount of any expenses incurred in the selling of the animal, to the owner.

Slaughterhouse to have water.

28. (1) A person shall not bring into the abattoir, or permit or remain therein, any dog, cat, bird or other animal which feeds in meat.

(2) A person under the age of sixteen years shall not, at any time, be admitted to any part of the abattoir where slaughtering or dressing is taking place, unless the inspector authorizes the person to enter supervision of an adult.

29. A person who smokes in any part of the abattoir where animals are slaughtered, inspected or kept commits an offence.

A person commits an offence if he/she—

(a) enters an abattoir while intoxicated ;

(b) remains in an abattoir while intoxicated; or

(c) brings any alcohol into an abattoir.

30. A person shall not remove from any abattoir any animal, alive or dead, or the carcass of any animal or any meat, offal or any other thing pertaining to any animal without proper permission of the person in charge of the abattoir.

PART VI—THE MEAT CONTROL (TRANSPORT OF MEAT) REGULATIONS

31. A person, who undertakes to provide or secure the provision of transport in an abattoir, shall ensure that the transportation of carcasses of meat shall not contaminate meat being transported.

32. No person shall transport or cause any meat to be transported unless the person holds a permit to transport meat.

(1) An application for a permit to transport meat shall be made in the form prescribed under the third schedule of this Act.

(2) On receipt of an application for a permit under subsection (1), the inspecting officer shall, upon payment of the prescribed fee by the applicant, issue a permit in the form prescribed in the Fifth Schedule.

(3) A permit issued under this section shall remain valid for period of one year from the date of issue.

(4) A carrier or container may be inspected by the officer at any time the inspector deems it necessary.

33. (1) Any holder of a permit who uses a carrier or container which does not comply with the standard specifications made under these Regulations commits an offence.

(2) Any person who uses permits or causes to be issued a carrier or container which does not conform to the hygienic standards prescribed in the Second Schedule commits an offence.

34. Any meat consignment intending for transportation shall be accompanied by a 'certificate of transport" in the form prescribed in the Fourth Schedule, which shall have been signed by the inspecting officer-in-charge of the abattoir or processing establishment from which the meat is consigned ,and shall be embossed with a meat inspecting stamp.

PART VII—GENERAL PROVISIONS

35. No act, matter or thing done or omitted to be done by the County Executive Member, the director, or an agent

of the director, or any other official shall, if that act, matter or thing was done or omitted to be done in good faith in the execution of a duty or under direction, render that person personally liable to any civil liability.

36. A person who contravenes a provision of this Act. where no other penalty is provided commits an offence and is liable, on conviction ,to a fine not exceeding five hundred thousand shillings or to imprisonment for a term of three years or both, and on subsequent conviction to a fine not exceeding one million shillings or to an imprisonment for term of five years or both.

37. The Executive Committee Member may, after consultation with the director make Regulations for the better carrying into effect of the provisions of this Act.

FIRST SCHEDULE (S7)

REQUIREMENTS OF ABATTOIRS

1. Abattoir requirements—

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

(b) all corners of the interior of the premises shall be so constructed as to be concave or convex to facilitate cleaning;

(c) the roof shall be of semi-permanent or permanent materials and there shall be no space between roof and walls;

(d) the floors shall be of permanent, waterproof, non-slip materials and drained by means of gutters covered by removable gratings and provided with an adequate slope;

(e) all drainage from the premises shall be led underground for a distance of at least one hundred meters and then disposed of in such a manner as not to cause nuisance by reason of the breeding of flies or other insects and so as to prevent access by any person or animal;

(f) adequate ventilation shall be provided and any spaces leading to the outside will be protected by fly-proof screens. If at ground level, these spaces shall also be rat-proof.

2. Every approved abattoir shall be supplied with enough lighting at a tension sufficient to provide adequate lighting, heating and cold storage to comply with the requirements of this Act.

3. (1) Every approved abattoir must have adequate water supply.

(2) Every approved abattoir shall include washing and dressing rooms with running water, with at least one sink, one shower and one tub for washing clothes; one of each of these facilities for every six persons employed.

(3) The dressing area and bleeding area of every approved abattoir shall be provided with a sink and soap or detergent for the washing of hands together with a hose connection.

4. The layout of every approved abattoir shall be such transport for carcasses in the suspended position is provided in such length and arrangement that total number of animals to be slaughtered in one day can be dressed in one continuous operation without touching or contaminating each other.

5. All equipment used in an approved abattoir shall be non-degenerating metal or plastic and shall include—

(a) easily washable metal or plastic wheeled containers for the removal of stomachs and intestines of slaughtered animals;

(b) hooks, trays and tables to permit the inspection of offal and heads; and

(c) equipments for holding, cutting, scrapping, hoisting of carcasses or their parts.

6. (1) An adequate number of wheeled containers shall be provided so that stomachs and intestines together with their contents can be lowered from the carcass into viscera containers and moved to one side without contaminating the floor.

(2)The viscera containers and their contents shall be identifiable with the carcasses

7. A separate room shall be designed within a county abattoir for the washing of the internal organs of slaughtered animals.

8. (1) There shall be sufficient cold storage space provided on the premises of each approved abattoir for the maximum number of animals which can be slaughtered in one day.

(2) The temperature envisioned in subsection (1) must be shown by a thermometer and regulated in such a way that it cannot exceed 4^0C or below 0^0C.

(3) There shall also be provided adequate hanging racks for cold storage of offal so that pieces can be hung separately without touching each other.

9. Where circumstances require, an approved abattoir shall be provided with such stand-by facilities as will ensure the in any emergency the cold storage chamber is maintained at its correct temperature.

10. An approved abattoir shall be provided with a sterilizer in which water can be boiled at a temperature of 100^0C and in which knives and other tools coming into contact with carcasses can be sterilized daily at the end of operations by placing them in the said sterilizer for at least ten minutes.

11. (1) An approved abattoir shall have an enclosure of sufficient size to accommodate the maximum number of animals that can be slaughtered in one day and to enable such animals have proper rest and watering while awaiting slaughter.

(2) This enclosure shall be so subdivided into separate pens so that no pen holds more than four animals.

(3) The floors of such pens shall be of concrete.

(4) Entry for animals shall be regulated in such a way that no animal can enter the dressing area until it has been killed, washed and bled.

12. (1) Animals shall be detained in an animal enclosure for a minimum period of 24 hours before slaughter.

(2) During the period referred to in subsection (1), the animals shall be provided with water only and no solid foodstuffs shall be given to them.

13. (1) White clean overalls and hats or other suitable head coverings shall be made available for all staff at the beginning of every working day.

(2) Every person working in an abattoir shall wear clean clothes and wash his hands before and after handling any meat.

SECOND SCHEDULE—CONSTRUCTION OF CARRIERS OF CONTAINERS

(A) General requirements

1. The walls, ceiling and floor, of the compartments in which the meat is kept shall be made from smooth, crack and corrosion resistant material, which is impermeable to water and be of a light colour and easily cleaned and disinfected.

2. The compartment in which the meat is carried shall be dustproof and water-tight and its doors and lids be fitted so as to be dust and water-tight.

3. Ventilation inlets and outlets and drainage outlets of the space of the carrier in which meat is contained shall be equipped with dust filters.

4. (1) For the transportation of carcass meat, whether in whole carcass sides, quarters or boned but meat, rails and shelves shall be used and constructed as follows—

(a) rails—the hooks shall be of such a construction as to prevent the meant from falling down during transportation; minimum rail spacing for hindquarters and boned cut meat shall be 40 centimeters and for forequarters 35 centimeters; minimum space between rails shall be 60 centimeters.

(2) shelves or racks—these shall be made from rust and corrosion resistant material and be easy to dismantle and clean; the lowest shelf or rack shall not be less than 5 centimeters from the floor and there shall be a free space or not less than 5 centimeters between the meat in a fully loaded shelf or rack and the next shelf or rack or the ceiling respectively.

(3) The shelves or racks shall not extend nearer to any wall than 5 centimeters.

(4) No carcass meat shall be stacked on top of each other.

5. Frozen meat, packed in cartons or boxes, may be stacked on top of each other and frozen carcass meat may, if properly packaged in suitable packing material, be stacked on top of each other.

6. Carriers or containers used for the transport of meat shall be painted and market as follows—

(a) Vehicles—the entire vehicle shall be painted with and there shall be red strip, of a width or 30 centimeters painted along the centre line of the vehicle on other sides and rear and shall be displayed in red the legend MEAT in block letters not less than 20 centimeters high on both sides and the rear;

(b) Trailers—the trailers are mounted- the legend MEAT shall be painted in red on a white background and shall be displayed on both sides and the rear end of the trailer. The legend MEAT in black letters not less than 20 centimeters high;

(c) trucks on which trailers are mounted—the legend MEAT shall be painted in red on a white background and shall be displayed on both sides and the rear end of the truck. The legend shall be in block letters not less than 20 centimeters high.

Other legends in form of advertising, name of proprietor or other labels may be displayed on the carrier if is placed not nearer to the word MEAT then 60 centimeters.

(B) Specific requirements

Transport of less than fifty kilometers or two hours duration.

7. (a) the meat may be transported in non insulated vehicles provided that they are fitted with sub protection in the form of a double roof, the component or which shall not be less 4cm apart. carriers of this type shall be fitted with a roof top rotating ventilator and air outlets to provide for adequate ventilation.

(c) the meat may be transported in containers in the form of detachable compartments, boxes or other receptacles constructed according to part A. Such containers shall at all time be protected from direct sunlight and be placed on the vehicle in such a fashion that other products ,carried on the same carrier, can under no circumstances, contaminate the contents of the container when it is opened.

Transport of less than 200 km or 4 hours duration.

8. The meat shall be transported in insulated carriers, the insulation being such as to allow only a a maximum increase in the meat temperature of 1 degree per hour.

Transport of more than 200km or more than 4 hours duration.

9. Meat shall be transported in insulated carriers equipped with mechanical refrigeration or otherwise being refrigerated suffiently enough to ensure that the increase in the temperature or meat is less than 3 degrees during 12 hrs daylight transport.

THIRD SCHEDULE—APPLICATION FOR PERMIT TO TRANSPORT MEAT

Under the Meat Control (Transport of Meat) Regulations, 2014.

To: The inspecting officer.....

I hereby apply for a permit to transport meat under the Meat Control (Transport of Meat) Regulations, 2014.

Name of the applicant.....

(name of person, firm, company, etc to be inserted in permit)

Full names of partners, directors or officer of company responsible for transport of meat.....

Regulation number of carrier.....

General business postal address of applicant .....

Date.....

Signature applicant.....

FOURTH SCHEDULE —CERTIFICATE OF TRANSPORT

Issued in accordance with regulation 8 of the Meat Control (Transport of Meat) Regulations.

Permission is hereby granted to transport the meat described below

.....
.....

From.....

To .....

Owner of the meat.....of .....

No. of carriers permit.....

Registration number of the carrier.....

Name of the driver.....

Name of the attendance.....

Date and time of departure.....

Date of issue.....

Inspecting officer

Official stamp

FIFTH SCHEDULE—MEAT TRANSPORT PERMIT

THE MEAT CONTROL ACT, 2014

MEAT CONTROL(TRANSPORT OF MEAT)

REGULATIONS, 2014

MEAT TRANSPORT PERMIT NO.....

This permit is issued In respect of .....

Description and registration marks on the carrier

Name and address of the owner.....

this permit expires on the .....

Date of issue.....

Signed by .....

Inspecting officer

SIXTH SCHEDULE—THE MEAT CONTROL (ABBOTOR) BUSINESS PERMIT FEE

Permit issued and renewed annually after satisfactory inspection veterinary officer at a fees as shown

Premise	KSh.	cts.
Slaughter slab	3,200	00
Abattoir	37,000	00
Meat processing plant	90,000	00

SEVENTH SCHEDULE—THE MEAT CONTROL INSPECTION FEES

These shall be paid in respect of inspection of animals slaughtered and inspected in any abattoir, slaughter house or any other place declared to be a slaughterhouse for the purposes of the meat control Act an inspection fee at the following rates.

Animal	KSh.	cts.
(a) cattle	200.	00
(b) sheep	50.	00
(c) goat	50.	00
(d) poultry	5	00
(e) camel	200	00

3. The inspection fee shall be paid to the inspecting officer at the time of inspection and same money surrendered to county revenue officer.

EIGHT SCHEDULES—THE MEAT CONTROL TRANSPORT OF MEAT LINCESING FEE

Type of meat carrier/container	KSh.	cts.
Capacity of <200kgs of meat	500	00
Capacity of 200kgs of meat	1,000	00
Capacity of above 500kgs of meat	2,000	00

MEMORANDUM OF OBJECTS AND REASONS

The principal object of the Bill is to control the meat industry in Garissa County by providing the registration, licensing, and general management of abattoirs and regulating the transportation of meat. Subsequently, this will ensure that citizens in Garissa County consume meat which is safe and meets the set health standards.

The Structure of the Bill is as follows—

PART I—(clauses 1–2) of the Bill contain preliminary provisions that state the title of the Bill and interpretation of terms as used in the Bill.

PART II—(clauses 3–4) of the Bill deals with administration which entails, the appointment of officers, functions of director and duties of meat inspectors.

PART III—(clauses 6–11) of the Bill provides for abattoir specifications and control. This part specifically deals with the application for certificate of approval of abattoirs, exemptions from obtaining such a certificate.

PART IV—(clauses 12–20) of the Bill sets out the registration and licensing of meat processing establishments. The specific provisions provide for application for a license, issuance of licenses, application for renewal of a license, revocation, altertation, or suspension of a lincence, surrender of license and appeals to court when an applicant or holder of license is aggrieved by decision of the County Executive Committee Member in respect of the issuance or otherwise of a license or conditions imposed thereto.

PART V—(clauses 21–32) of the Bill provides for animal and meat inspection. This part ensures that animals are inspected before slaughter and the meat meets the proper health requirements.

The part is also clear on the prohibition of smoking and alcohol consumption in the abattoirs.

PART VI—(clauses 33–37) of the Bill provides in general for the Meat Control (Transport of Meat) Regulations.

PART VII—(clauses 38–40) of the Bill provides for general provisions which include protection for personal, liability, offences, and general penalty and Regulations by the Executive Committee Member.

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

Dated the 7th May, 2015.

ABDI DEKOW,
Agriculture, Livestock and Fisheries.