



**THE REPUBLIC OF KENYA**

LAWS OF KENYA

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**THE MEAT CONTROL (LOCAL SLAUGHTERHOUSES) REGULATIONS**

NO. 110 OF 2010

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Kenya

Meat Control Act

## The Meat Control (Local Slaughterhouses) Regulations Legal Notice 110 of 2010

Legislation as at 31 December 2022

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**MEAT CONTROL ACT**  
**THE MEAT CONTROL (LOCAL**  
**SLAUGHTERHOUSES) REGULATIONS**  
**LEGAL NOTICE 110 OF 2010**

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**1. Citation**

These Regulations may be cited as the Meat Control (Local Slaughterhouses) Regulations, 2010.

**2. Interpretation**

In these Regulations, unless the context otherwise requires—

"carcass" means the body of any slaughtered animal after bleeding and dressing;

"categorization" means the classification of local slaughterhouses for the purposes of these Regulations;

"Director" means the Director of Veterinary Services;

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

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

"locality" means the place or centre where a local slaughterhouse is situated;

"unit" means, incase of throughput for red meat—

- (a) one cow, ox or bull or two calves;
- (b) one horse or donkey;
- (c) six sheep or goats; or
- (d) eight small pigs including sucklings, four porkers or two bacon pigs.

**3. Declaration of slaughterhouses**

- (1) The Cabinet Secretary may, by a notice in the *Gazette*, declare any abattoir, slaughterhouse or any other place where animals are slaughtered and meat is prepared or meat products are manufactured for human consumption to be a slaughterhouse for the purpose of these Regulations.
- (2) A person shall not slaughter an animal except in a slaughterhouse.
- (3) A person who contravenes paragraph (2) commits an offence.

**4. Categorization of slaughterhouses**

- (1) A person shall not erect a slaughterhouse without making an application, and obtaining the approval of the Permanent Secretary of the Ministry responsible for veterinary services.

- (2) A person who has obtained approval for construction of a slaughterhouse shall comply with the requirements set out in the First Schedule.
- (3) The Director shall categorize all local slaughterhouses based on the criteria set out in the Second Schedule into the following categories—
  - (a) category A for large slaughterhouses;
  - (b) category B for medium slaughterhouses; and
  - (c) category C for slaughter slabs.

## **5. Powers of the Director of Veterinary Services**

The Director may —

- (a) issue instructions and directives as may be necessary for the enforcement of these Regulations;
- (b) order the closure of any slaughterhouse in the event of non-compliance with these Regulations; or
- (c) issue a prohibition order to any local slaughterhouse in Form 1 set out in the Third Schedule.

## **6. Official number for each slaughterhouse**

The Director shall assign an official number to each slaughterhouse which shall be used to identify all carcasses and meat slaughtered in that slaughterhouse.

## **7. Emergency slaughter**

- (1) An inspecting officer shall inspect an animal and declare fit for human consumption before the animal is slaughtered at a slaughterhouse.
- (2) A person shall not, except in an emergency situation, slaughter an animal in a slaughterhouse which has not been inspected by an inspecting officer.

## **8. Inspection of carcass or meat**

- (1) A person who is in possession of a carcass or meat which is in a slaughterhouse shall not part with the carcass or meat, unless the carcass or meat has been inspected by an inspecting officer.
- (2) A person shall not sell, display, deposit, convey or deliver or cause to be sold, displayed, deposited, conveyed or delivered for purposes of or in the process of sale of any carcass or meat, unless the carcass or meat has been inspected by an inspecting officer and found to be fit for human consumption.

## **9. Disposal or destruction of an animal or meat**

An inspecting officer may detain or order the disposal of any animal, carcass or meat which, in his opinion, is unfit for human consumption.

## **10. Tag, token or marks on animals or meat**

- (1) No person, other than an inspecting 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 inspecting 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 has been marked or tagged by an inspecting officer unless the person has the consent of and in accordance with the instructions of an inspecting officer.

**11. Obstructing an inspection officer**

A person who obstructs or hinders an inspecting officer from performing his duties commits an offence.

**12. Access to slaughterhouse**

An inspecting officer shall, for the purpose of any examination or inspection necessary for the implementation of these Regulations, have access to any part of slaughterhouse, at all times, irrespective of whether the slaughterhouse is in operation or not.

**13. Access to records**

An inspecting officer shall, for the purposes of these Regulations, have free access to all records kept in accordance with Part I of the First Schedule.

**14. No supplying into a higher category of slaughterhouse**

A person shall not distribute, transport or sell meat or carcass for human consumption into an area that has not been designated under the Second Schedule for the category of his slaughterhouse.

**15. Application for upgrading a slaughterhouse**

- (1) A person who owns or is responsible for a lower category of a Local slaughterhouse may apply to the Director, in writing, for the inspection and grading or upgrading of the slaughterhouse to a higher category in Form II set out in the Third Schedule.
- (2) The application made under paragraph (1) shall be accompanied by a fee of one thousand shillings.
- (3) The Director may, after inspecting, grading or upgrading a slaughterhouse issue a grading or upgrading certificate in Form III as set out in the Third Schedule.
- (4) The Director may, from time to time review the application fee payable under paragraph (2).

**16. Offence and general penalty**

- (1) A person who contravenes these Regulations commits an offense.
- (2) A person who commits an offence under these Regulations for which no penalty is prescribed shall be liable on conviction to a fine not exceeding ten thousand shillings or to imprisonment for a term of not more than twelve months or both.

**FIRST SCHEDULE [r. 4 (2)]****SLAUGHTERHOUSE REQUIREMENTS****A. SITE ACCESSIBILITY AND CONSTRUCTION**

1. A slaughterhouse shall be located in an area which is reasonably free from objectionable odours, smoke and dust. Adequate dust-proof access-ways connecting the slaughterhouse with public roads shall be available. The slaughterhouse must be completely separated from any other buildings used for industrial, commercial, agricultural, residential or other purposes.
2. Drawings and specifications for the construction and alterations of slaughterhouses shall be furnished to the Director or his appointed representative for approval prior to making an application for construction and operation of the slaughterhouse. The drawings shall have specifications and consist of floor plans showing the location of features including principal pieces of equipment, floor drains, principal drainage lines, and hand-washing basins and hose connections. Further, the drawings and specifications shall show roof plans elevations, cross and longitudinal sections of the various buildings showing such features as

windows, principal pieces of equipment, heights of ceilings, rails and character of floors and ceilings. A plot plan showing features including the limits of the slaughterhouse premises, locations in outline of buildings on the premises, cardinal points of the compass and railways serving the slaughterhouse, all properly drawn in scale shall also be submitted together with the drawings shall be submitted a plan of the proposed functioning (project proposal) of the slaughterhouse indicating the category and features including estimated throughput, capacity and quality of water supply, power and heating arrangements, storage, chilling and freezing capacity, distribution systems, drainage and sewage system for disposal of inedible and condemned carcasses and meat.

3. If a retail business is carried on within the official premises of a slaughterhouse, customers shall have access only to the room or rooms where such business is conducted and shall be excluded from accessing the rest of the slaughterhouse.
4. A slaughterhouse shall have—
  - (a) properly built and drained lairages erected not less than ten meters from the slaughterhouse and equipped with adequate facilities for ante – mortem inspection and special lairage for suspect animals;
  - (b) fenced cattle races from the lairages to the slaughterhouse, properly drained and in a suitable place equipped with facilities for washing the animals;
  - (c) distribution room of adequate size;
  - (d) separate room for the cleaning and treatment of intestines and stomachs;
  - (e) separate room for the storage, disposal and treatment of inedible and condemned animals, carcass and meat;
  - (f) materials used shall be impervious, easily cleaned and resistant to wear and corrosion;
  - (g) floors shall be constructed of dense, acid-resistant, water- proof concrete and have a wood float finish;
  - (h) walls shall be smooth and flat and made of smooth-surfaced portland cement plaster or other non-toxic, non-absorbent material applied to a suitable base, and walls shall be provided with sanitary bumpers to prevent damage by movable and other equipment;
  - (i) coves with sufficient radii to promote good sanitation shall be installed at the juncture of floors and walls in all rooms;
  - (j) ceilings shall be of good height and, as far as structural conditions permit, be smooth and flat and be constructed of portland cement plaster or other acceptable impervious material. If the ceiling has exposed hoists, these must be at least sixty centimeter on centre and be designed so that they are easy to keep clean;
  - (k) window-sills shall be at least one hundred and fifty centimeters from the floor and be sloped forty five degrees;
  - (l) doorways must be at least one hundred and fifty centimeters wide and the doors must be made of rust-resistant metal having tight soldered or welded seams. Door jambs shall be covered with rust-resistant metal;
  - (m) all windows, doorways and other openings that would admit insects shall be equipped with effective insect and rodent screens;
  - (n) dressed timber shall be used for all exposed interior wood work, and it shall be painted with a good non-toxic oil or plastic base paint, treated with linseed oil or with a clean wood sealer;
  - (o) all parts of floors where wet operations are conducted shall be well drained, with at least one drainage inlet provided for each thirty five square meters of floor space. The inlets shall be 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 centimeters per meter;

- (p) drains for pounce and stomach contents shall be at least twenty centimeters in diameter;
- (q) the waste disposal system must be of adequate size and must comply with general and local regulations;
- (r) arrangements for the safe disposal of pounce contents, lairage manure, blood and condemned carcasses and meat must be made and drawings and specifications must indicate how this will be accomplished.

#### **B. SANITATION**

1. Each slaughterhouse shall provide the following amenities—
  - (a) a minimum of two hundred litres 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.
2. The following sanitary facilities and accommodation shall be provided in every slaughterhouse—
  - (a) dressing rooms, toilet rooms and urinals 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 urinals that have separate drainage; and
  - (d) Properly located facilities for cleansing and disinfecting utensils and hands of personnel handling carcasses and meat.
3. 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 material.
4. A sufficient number of suitable receptacles, if necessary with close-fitting covers, shall be furnished for collection or removal from the slaughterhouse of blood, offal, stomachs and intestines and for removal of garbage, filth and refuse.
5. Suitable and sufficient bandages, dressings, including waterproof dressings, and antiseptics shall be provided and maintained for first-aid treatment in every slaughterhouse premises, in a readily accessible position for all persons engaged in the slaughterhouse.

#### **C. HYGIENE PRACTICES**

1.
  - (a) A person shall not bring an animal which he knows or suspects to be diseased in to the slaughterhouse without the permission of the inspecting officer.
  - (b) A person shall not bring or permit to be brought into the slaughterhouse the carcass of any animal that has died and has not bled;  

Provided that such carcass may be taken directly to a processing and sterilizing plant with the permission of the inspecting officer;
  - (c) A person shall not bring or permit to be brought into a slaughterhouse a dressed carcass of an animal slaughtered in any place that is not a slaughterhouse.
2. Hygiene of premises and equipment—
  - (a) Rooms compartments, places, equipments and utensils used for dressing, preparing, storing or otherwise, handling carcasses and meat shall be kept clean and in a sanitary condition.

- (b) Protective clothing of a light color and of such material that renders them easily to clean and in such numbers as to be sufficient for changing everyday or whenever it is necessary by the inspecting officer shall be provided.
  - (c) Inspecting officers may require the use of protective covering for carcasses and meat to be distributed from the slaughterhouse that will afford adequate protection for the meat against dust, insects and the like, considering the means intended to be employed in transporting the carcass or meat from the slaughterhouse.
  - (d) All sanitary conveniences shall be kept clean and in working order.
  - (e) Garbage, filth or refuse, whether liquid or solid, shall not be allowed to accumulate in a slaughterhouse except so far as may be unavoidable for the proper carrying on of the business therein.
  - (f) The outer premises of every slaughterhouse shall be kept in clean and orderly condition.
  - (g) All catch basins on the premises shall be of such construction and their location shall be kept in acceptable, clean and odorless condition.
  - (h) All reasonable steps shall be taken to clear the premises of rats, mice, birds and insects.
3. A person infected with communicable diseases in a transmissible stage shall not be employed or maintained in a slaughterhouse, in a department where meat is handled.
4. Slaughtering processes—
- (a) Any offal shall be kept identifiable with the carcasses until the inspection is finished.
  - (b) Stomachs and intestines shall be removed from the slaughter hall immediately after they have been separated from the carcass for inspection and shall not be opened in any part of the premises which contains meat, other than stomachs and intestines.
  - (c) All hides and skins shall be removed from any part of the premises containing any meat as soon as possible after they have been separated from the carcass.
5. Personal hygiene and conduct —
- (a) as soon as any person engaged in or about a slaughterhouse handling carcasses or meat becomes aware or suspects that he is suffering from a disease of intestinal disorders, sore throat, cough and open or suppurating wounds, the person shall forthwith notify the management or the inspecting officer of this fact.
  - (b) a person who is engaged in or about the slaughterhouse handling meat shall wear suitable protective clothing, including head covering and boots that are readily washable and keep them as clean as is reasonably, practicable.
  - (c) a person engaged in the handling of meat in or about slaughterhouse shall while being engaged keep as may be reasonably expected thoroughly and frequently washed all parts of his person which are likely to come into contact with meat.
  - (d) a person who dresses or handles diseased carcasses shall before handling and dressing other carcasses, cleanse his hands and other parts of his person which may come into contact with the diseased meat with soap and hot water and rinse in cold water. Implements used in dressing diseased carcasses shall be thoroughly cleaned in boiling water followed by rinsing in clean water.
  - (e) an employee of the slaughterhouse who handles any meat shall in all cases, after visiting the toilet rooms or urinals wash their hands before handling meat or equipment used in the preparation of meat.
6. No person shall in a slaughterhouse —
- (a) change his clothes in any part containing meat:

- (b) urinate, defecate or spit except in a sanitary convenience:
- (c) blow or inflate with his breath 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, and chopper or saw used for preparing of edible meat, which has been used on condemned or inedible meat.

#### D. CONDITION AND FACILITIES FOR MEAT INSPECTION

1. Adequate and well-equipped areas reserved for the exclusive use of the inspecting officers shall be provided.
2. No slaughterhouse shall be operated unless it is under the supervision of inspecting officer.
3. No carcass or meat shall be removed from a slaughterhouse before due notice has been given to the inspecting officer.
4. The following facilities, equipment and conditions and such others as may be essential for the efficient conduct of inspection and maintenance of sanitary conditions shall provided by each slaughterhouse—
  - (a) satisfactory lairage, equipment and assistants for conducting ante-mortem inspection and for separating and holding apart from animals declared fit for human consumption 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 such parts as the head, tongue, tail, thymus gland and viscera and all parts and blood until after 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 inspecting officers to conduct their inspection in a efficient and hygienic manner.
  - (e) watertight receptacles for holding and handling condemned carcasses and parts, so constructed as to be easily cleaned, such receptacles to be marked in conspicuous lettering with the word "**condemned**" in letters of not less than five centimeters high and shall, if so required, be equipped with facilities for locking or sealing.

a separate room or special open place, to be known as "**final inspection place**", for final inspection of detained carcasses.

This place shall be adequate in size and so constructed and suited as to prevent carcasses passed for human food from being contaminated by contact with detained or condemned carcasses.
  - (g) a separate room, known as "**retention room**", for further inspection and detention or carcasses. It shall be equipped with secure locking and be kept under locks, and the keys shall not leave the custody of the inspecting officer.

#### E. MEAT INSPECTION

The provision of Part C of the Schedule to the Meat Control (Export Slaughterhouse) Regulations (L. N. 213/1973) shall apply to a local slaughterhouse.

#### F. DISPOSAL OF CONDEMNED CARCASSES AND PARTS

Carcasses and parts declared unfit for human consumption shall be disposed of as follows—

- (a) in slaughterhouses where tanking facilities exist, tanking and heating shall take place under the supervision of the inspecting officer and the tanks shall, if necessary be locked by the inspecting officer. Condemned carcasses and parts shall be removed to the tank house as soon as is possible after inspection

and they shall be kept a locked tank and be locked or in a special locked space until it is tanked. The rendered fat derived from condemned carcasses and parts shall be denatured to effectively distinguish it from an edible product by adding to it such denaturing agent as may be prescribed by the inspecting officer.

- (b) In a slaughterhouses where no facilities for tanking exist, condemned carcasses and parts shall be moved as soon as is possible after inspection to a room and be locked until they can be disposed of by any of the following methods or the manner determined by the inspecting officer—
- (i) denaturing with crude carbolic acid, creasylic disinfectant or other prescribed agent and thereafter be disposed of in accordance with the requirements of the local authorities;
  - (ii) complete incineration:
  - (iii) transport of the condemned carcasses or parts to a place where tanking facilities exist. Such transport shall take place in water tight, locked container and such material shall, at the arrival at the place where tanking facilities exist, be treated as provided in paragraph (a) of this Part.
- (c) the tanking room, tank discharging room or any other place where rendering, processing or storing is done shall be kept in a clean condition, adequate precaution shall be taken to prevent dust or any other objectionable materials from inedible products departments from contaminating edible products and 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.
- (d) each carcass and part which is found on final inspection to be unsound, unwholesome or otherwise unfit for human consumption shall be conspicuously marked "**condemned**" on the surface tissues thereof by the inspecting officer at the time of inspection.

#### G. RE-INSPECTION OF PRODUCTS AND PROCESSES TO BE SUPERVISED

1. All carcasses and meat shall be re-inspected, even though previously inspected and passed, by inspecting officers as often as may be necessary to ascertain that the carcasses or meat are fit for human consumption at the time they leave the slaughterhouse.
2. If 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 the slaughterhouse unless it had previously been inspected and passed by an inspecting officer at a slaughterhouse or export slaughterhouse. All meat thus brought into a slaughterhouse 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 inspecting officer shall take samples of meat, water, or any other article in slaughterhouse at the expense of the management of the slaughterhouse, as often as may be necessary for the efficient conduct of the inspection.

#### H. MARKING AND LABELLING OF MEAT AND MEAT CONTAINERS.

1. All stamps used for marking and labeling of meat and meat containers shall be made of non toxic, non corrosive materials and readily cleanable.
2. All carcasses and parts from category (A) slaughterhouses thereof shall be marked with a readable oval stamp of six centimeters in the long side and four centimeters in the short side for this purpose bearing the following—

KENYA

EST No. A.....

APPROVED

3. All carcasses and parts from category (B) slaughterhouses thereof shall be marked with a readable triangular stamp of six centimeters in the three sides for this purpose bearing the following—

KENYA

EST No. B.....

APPROVED

4. All carcasses and parts from category (C) slaughterhouses shall be marked with a readable rectangular roller marker stamp of six centimeters in the long side and four centimeters in the short side for this purpose bearing the following—

KENYA

EST No. C.....

APPROVED

5. A purple colored ink shall be used where stamps are applied on carcasses or meat and manufactured of harmless, edible ingredients approved for use on foodstuffs by the relevant law shall be used.
6. In category A and B slaughterhouses, the marks shall be placed in the incase of:
- camel, cattle, sheep, goat, pig and donkey or horse carcasses; on two places on the lateral sides of each quarter of the carcass. Therefore quarter shall be marked approximately twenty centimeters above the carpal joint and on the shoulder on top of the spine of scapula while on the hind quarter it shall he marked on the hip joint and twenty centimeters above the hock joint and for Pigs an additional stamp on the head as required by the Director; and
  - where the head of cattle, calve and donkey or horse are skinned and removed, they shall he stamped on the frontal side.
7. In category C, the roller marks shall be placed in case of camel, cattle, sheep, goat, pig and donkey or equidae carcasses, on the lateral sides of the carcass. The mark shall run continuously from the carpal joint, over *the spine of scapula* on the shoulder, parallel to the vertebral column on the *longismus dorsi* muscle and up to the hip joint ending on the hock joint.
8. A slaughterhouse shall provide the stamps and ink as may be required for the stamping or otherwise marking carcasses, meat or containers.
9. 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.
10. All marking devices shall remain in the custody of the inspecting officer and shall be used under his supervision and shall, when not in use, be kept under lock and key by the inspecting officer.

11. 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 thereof except under the supervision of an inspecting officer.
12. A person shall not remove or cause to be removed, in whole or in part, any meat which is required to be marked in any way under these Regulations unless the same is clearly and legibly marked.
13. Any container of inedible product which has the physical characterizations 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.

#### I. RECORDS

1. Every inspecting officer shall keep a daily record book of slaughter and condemnations.
2. The person in charge of a slaughterhouse shall keep a daily record book of slaughtering and condemnations carried out on the premises, close the record book at the end of every year, and submit a monthly and annual report to the Director before the 10th of the following month and January of the following year respectively.
3. The person in charge of a slaughterhouse shall keep the daily record books for at least three years and monthly and the annual reports for at least fifteen years before destroying them.

### SECOND SCHEDULE [r. 4(3)]

#### CATEGORIZATION OF SLAUGHTERHOUSES

##### CATEGORY A – LARGE SLAUGHTERHOUSE

This is the highest category of a local slaughterhouse and shall have—

- (a) land size of not less than two decimal five hectares;
- (b) throughput exceeding forty units of bovines or Camels or fifty units of donkeys or horses, twenty units of sheep/goats or eight units of small pigs or fifteen units of porkers or thirty units of beconers or forty units of calves per day, while the maximum throughput shall be determined by the Director at the time of grading;
- (c) access roads of suitable permanent surfaces;
- (d) perimeter fence of permanent stone or brick wall with lockable gates;
- (e) sufficient pests and vermin control facilities including insect electrocutors in all required areas;
- (f) offloading ramp for humane handling of all types of animals from vehicles of different levels;
- (g) a facility where livestock transport vehicles can be cleaned and sanitized;
- (h) lairages and pens to accommodate two days throughput, restraining facilities for examination of individual animals, isolation pens with non-connecting effluent, a crush connecting them with the stunning area, permanent concrete surfaces that are easy to wash and convenient for animal welfare issues. Lairages shall be at least of a minimum floor space of one decimal seven five square meters per cattle, donkey or horse, naught decimal seven five square meters per baconer or calf and naught decimal five square meters per small pig, sheep or goat. They shall in addition have notices indicating their capacities per species;
- (i) sufficient lighting both natural and artificial of at least five hundred and forty lux where meat is inspected and two hundred and twenty lux in other work areas; an emergency slaughter facility;
- (j) an area for restraining and the approved humane slaughter, a dry landing area for shackling animals before bleeding in hanging positions;

- (k) separate livestock entrances for cattle, sheep and goats respectively;
- (l) bleeding rail, one leading to bleeding area and a return rail for bleeding chains;
- (m) blood tank or receptacles of the required capacity;
- (n) slaughter process fully on overhead rail system with all required equipment for the purpose;
- (o) equipment and tools that are in non corrosive, including wheel barrows, knives, bleeding hooks, spreaders, dressing cradles, hoisting chain, buckets, working platforms, sharpening steel, scabbard and belt for knives, water sharpening stone, tripod or track, stunning pens, thermometer registering up to seventy degrees centigrade, meat saw, solid scraping table for pigs, blood catching trough, wash basins, equipment sterilizers, wash trough for tripes and as may be required;
- (p) separate area for bleeding and for dressing the carcasses with all appropriate equipment;
- (q) separate areas for de-hairing, singeing, de-clawing and pre-evisceration wash of pigs;
- (r) separate room to keep hides and skins, hair and inedible materials;
- (s) separate room for skin on heads and feet;
- (t) approved flaying equipment including a hide puller or any suitable flaying equipment;
- (u) separate rooms for emptying and cleaning offals. The room shall be interconnected to the dressing room by a closable hatch or door and should have exterior doors for removal of these materials;
- (v) separate chillers for carcasses and red offals and another for rough offals unless the red offals are removed from the facility continuously within four hours after evisceration. In case of washed rough offals unless they are removed continuously from the facility but within four hours after evisceration;
- (w) freezers of at least minus 10 degrees centigrade to ensure the meat remains fit and suitable for human consumption and a separated compartment of the freezer for detained measly carcasses, portions or organs;
- (x) detention room to keep detained carcasses, portions or organs;
- (y) condemnation room to keep condemned carcasses, portions and organs before removal from the slaughterhouse but where the condemned material is removed on a continuous basis during slaughter or a storage chiller is available for these materials then; such a room is not required. Such a room shall be fitted with facilities for hand, boot and apron wash for persons handling the materials;
- (z) separate changing rooms and toilets for persons working in the slaughterhouse dirty and clean areas;
- (aa) sanitation facilities at entrances fitted with decontamination facilities and those for personnel to be fitted with decontamination facilities including boots, aprons, refuse container, hand wash and sterilization basins as may be required for both clean and dirty areas;
- (bb) dining facilities for clean and dirty areas personnel;
- (cc) offices for meat inspection and management;
- (dd) separate storeroom for slaughterhouse equipment and chemicals;
- (ee) separate store room for packaging materials;
- (ff) sterilization facilities for all equipment and personnel at designated points and hot water at not less than eighty two degrees centigrade temperature;
- (gg) food quality and safety analysis and conformity laboratory or be linked to a public or private one approved by the competent authority;
- (hh) dispatch areas equipped for sorting, quartering, marking of carcasses and red offals, with a door for dispatching and loading in a hygienic manner;
- (ii) suitable manure shed to store pouch manure for at least two days operations;

- (jj) a designated area and facilities for cleaning and sanitation of meat carriers and containers;
- (kk) sufficient incinerators or condemnation pits kept under lock and key at all the time by the inspecting officer;
- (ll) to comply with the provisions of the Environmental Management Coordination Act (Cap. 387) currently in force on acceptable slaughterhouses environmental pollution control effluent treatment systems and solid wastes disposal;
- (mm) a competent manager trained in Food Hygiene, Environmental health or Meat technology of at least diploma level;
- (nn) a supervising Inspecting officer trained in Meat grading, Environmental health or Meat technology diploma or any other higher level as categorized or recognized and assigned by the competent authority provided they had attained basic meat inspection qualification from a recognized institution;
- (oo) all personnel employed in meat production attend at least three recognized trainings on food safety per calendar year and avail documentary proof of the same when required by an inspecting officer;
- (pp) authority to supply meat to any part of the country provided they comply with the Meat Control Act (Transport of Meat) Regulations (Sub. Leg).

#### **CATEGORY B— MEDIUM SIZE SLAUGHTERHOUSE**

This is the second highest category of local slaughterhouse and shall have—

- (a) throughput of between six to thirty nine units of bovine or camels or nine to forty nine units of donkeys or horses or sixteen to twenty four units of sheep and goats or one to seven units of small pigs or two to fourteen units of porkers or four to twenty nine units of bacon pigs or four to thirty nine units of calves per day without compromising hygiene practices;
- (b) land size of not less than one decimal five hectares;
- (c) access road of suitable permanent surface free from dust;
- (d) complete perimeter fencing of chain link or permanent stone or brick wall with lockable gates;
- (e) properly designed off loading ramp and an isolation pen;
- (f) lairages to hold one and a half days kill provided at least a minimum floor space of one decimal seven square meters per cattle, donkey or horse, naught decimal five square meters per baconer or calf and naught decimal five square meters per small pig, sheep or goat and have notices indicating their capacities per species and be made of permanent surface easy to wash, well drained and suitable for all animal welfare issues;
- (g) sufficient pests and vermin control facilities at all entrances;
- (h) have a humane stunning method approved by the Director;
- (i) slaughter hall with facilities for bleeding in hanging position, a hoist and an overhead rail with well demarcated areas for bleeding, flaying, evisceration, splitting, in an onward process flow;
- (j) clearly separated dirty and clean areas with proper drainage flows;
- (k) a blood tank or receptacles required for the purpose;
- (l) linkage to a laboratory approved by the competent authority for conduct of food quality and safety analysis and conformity tests;
- (m) sufficient refrigeration of not less than negative ten degrees centigrade for carcasses with measles and a chiller room;
- (n) sufficient incineration facilities or condemnation pits kept under lock and key at all the time by the inspecting officer;

- (o) compliance with the provisions of the Environmental Management Coordination regulations on slaughterhouses for environmental protection through acceptable effluent treatment systems and solid wastes disposal;
- (p) sufficient changing rooms and toilets for employees;
- (g) sufficient natural or artificial lighting of at least five hundred and forty lux where meat is inspected and two hundred and twenty lux in other work areas;
- (r) separate room for keeping hides and skins, hair, heads, feet and inedible materials;
- (s) a hide puller or any other acceptable device or instruments approved for flaying;
- (t) separate room for offals cleaning;
- (u) a manure shed for at least one and a half days slaughter operations;
- (v) emergency slaughter area and a separate entrance to the killing floor;
- (w) entrances to the clean areas fitted with decontamination facilities including washing basins, boot wash, apron wash, refuse container, as may be required;
- (x) offices for Inspecting Officer and another for management with separate store and warehousing facilities as required;
- (y) cleaning and sanitation of meat carriers and containers conducted in a designated area provided for this purpose;
- (z) where applicable the design and land size shall allow for future upgrading of the facility;
- (aa) drawings and designs submitted to and approved by the Director. Authority to construct issued by the Permanent Secretary responsible for Veterinary services;
- (bb) no permission or authority to operate within any city or metropolitan area or any higher ranked urban dwelling;
- (cc) be managed by a competent person with basic training in food hygiene or meat technology and proof of the same provided to the competent authority;
- (dd) be supervised and regulated by an Inspecting Officer of training level of at least Meat grading or Diploma in Meat technology or as categorized or recognized and assigned by the competent authority;
- (ee) ensure all employed staff undergo continuous training in food safety as required by the competent authority but not less than twice per calendar year and proof of same availed to the inspecting officer when required;
- (ff) shall supply meat to its locality, towns, urban centres, or municipalities within fifty kilometre radius and comply with the requirements of the Meat Control Act (Meat transport) Regulations (Sub. Leg).

#### **CATEGORY C—SLAUGHTER SLABS**

This is the lowest category of local slaughterhouse and shall have—

- (a) throughput not exceeding five bovines units or camels, eight donkeys units or horses or fifteen units of goats or sheep, or six unit of small pigs or two units of porkers or one unit of beconer pigs or three units of calves per day;
- (b) land size of not less than naught decimal five hectares;
- (c) perimeter fencing of chain link with a lockable gate;
- (d) lairage and a provision for off loading slaughter animals for the days kill;
- (e) a livestock crush from the lairage with restraining facility to serve as the stunning pen;
- (f) provision for humane killing;

- (g) facilities for bleeding the animals in hanging position;
- (h) equipped bleeding, dressing, hanging, meat inspection and dispatch areas;
- (i) suitable size and number of windows with fly screens;
- (j) a blood tank or suitable receptacles;
- (k) a curbed and drained area adjacent to the slaughter slab suitably fitted with fly screens and connected with ample portable water for handling, washing, keeping rough offals and inedible products before removal;
- (l) equipment and tools as required for purpose which include bleeding chain, preaders, cradles, hooks, splitting axes, knives, stands and offals inspection racks;
- (m) hot water boiler connected to sterilizing equipment;
- (n) hand washing basins with sterilizers next to it;
- (o) lockable doors, one at animals entrance and the other for meat and red offals dispatch area;
- (p) provision to operate under sufficient natural light;
- (q) a toilet with hand wash facilities;
- (r) manure shed of proportional size;
- (s) office for the Meat Inspector and management;
- (t) storage facility for equipment and management usage;
- (u) effluent treatment system soak pit or as per local authority specifications;
- (v) condemnation pit under lock and key kept by inspecting officer;
- (w) approved arrangement for facilities to treat measly carcasses;
- (x) where applicable the design and land size shall allow for future upgrading of the facility;
- (y) design and drawings approval by the District Veterinary Officer;
- (z) authority to construct issued by the Permanent Secretary and shall not be authorized in a municipality, city, metropolitan or any other recognized higher level of urban dwelling;
- (aa) a manager who has attained at least a recognized certificate in food hygiene management;
- (bb) supervision and regulation by an Inspecting officer of no less training level than that of Meat inspector or Meat abattoir instructor as categorized or recognized by the competent authority;
- (cc) employed staff trained in food safety at least twice per every calendar year and proof availed as required;
- (dd) supply and serve the town centre, urban centre and areas where the facility is located and comply with the Meat Control (Transport of Meat) Regulations (Sub. Leg).

### **THIRD SCHEDULE**

#### **FORMS**

##### **Form 1**

(r. 5(c))

##### **PROHIBITION ORDERS TO A LOCAL SLAUGHTERHOUSE**

To (Name) Mr/Mrs/Miss ..... (Owner/Supervisor/manager of .....  
(Slaughterhouse) of Address ..... Category ..... Certificate No. ....

I, the undersigned, hereby—

(1) (a) prohibit use of the entire slaughterhouse mentioned above.(b)prohibit use of the part/area of the .....slaughterhouse mentioned above(c) prohibit use of the following equipment or conveyance in the above slaughterhouse: namely ..... until (date) ..... or until the following has been done when this prohibition will be withdrawn .....

(2) Order that the above mentioned slaughterhouse or part/area or the under mentioned equipment or conveyance mention hereunder be forthwith cleaned, disinfected, renovated, repaired or altered as indicated below or be made fit for the purpose for which it is used or be replaced as indicated here under—

(3) Order to do the following to ensure the above slaughterhouse or area complies with the requirements of the Meat Control Act

(4) Order that the use of water in the above mentioned slaughterhouse or area be discontinued immediately until an alternative supply is available or the water has been rendered fit for use.

(5) Order that the person named here below shall immediately leave the above slaughterhouse or area and he/ she shall not re-enter until his/her return has been authorized as provided in these Regulations.

Note: Delete where not applicable.

Date .....

Place.....

.....

*Inspecting officer in charge*

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**Form II**

(r. 15(1))

APPLICATION FOR GRADING/UPGRADING OF A LOCAL SLAUGHTERHOUSE

1. NATURE OF APPLICATION

To the Director of Veterinary Services .....

I hereby apply for the grading/upgrading of ..... slaughterhouse from ..... (Current status) to ..... (New status).

I certify that no alterations to the slaughterhouse/facility have been made since the previous category was granted and the category of the slaughterhouse/ facility is still the same.

2. DESCRIPTION OF SLAUGHTERHOUSE

Name and address of the slaughterhouse .....

Licence/Grading certificate number .....

3. DETAILS OF GRADING

Description of grading/upgrading and reasons for the upgrading .....

(Attach a project proposal or functioning plan)

.....

.....

*Signature of Applicant*

*Date*

(Attach a map of the area showing design of the new planned grading/ upgrading of slaughterhouse in relation to existing one and any notable structures in the neighbourhood).

Slaughterhouse grading fees KSh

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**Form III**

(r. 15(3))

LOCAL SLAUGHTERHOUSE GRADING CERTIFICATE

Slaughterhouse Category .....

Certificate number .....

I, the undersigned hereby confirm that the slaughterhouse described below has been graded in accordance with the Act and the Meat Control (Local Slaughterhouses) Regulations and has been allocated the Grade ..... identification certificate number .....

Name of Slaughterhouse .....

Name of the owner .....

Address of slaughterhouse .....

This slaughterhouse must at all times comply with the requirements prescribed in these Regulations.

Note:

This certificate is not transferable and shall lapse if the ownership of the slaughterhouse changes or it is revoked by the Director.

Conditions .....

Date .....

.....

Director of Veterinary Services