

GOVERNMENT NOTICE

DEPARTMENT OF AGRICULTURE FORESTRY AND FISHERIES

No. R.

2012

MEAT SAFETY ACT, 2000

(ACT No. 40 OF 2000)

GAME MEAT SCHEME

I, Tina Joemat-Pettersson, Minister of Agriculture, Forestry and Fisheries in terms of section 12 of the Meat Safety Act, 2000 (Act No. 40 of 2000), hereby establish a scheme for implementing the provisions of the Meat Safety Act in the Game industry and in particular limited throughput game slaughter facilities and harvesting processes, over a period of five years, in order to facilitate the safety of game meat in the Republic, to the extent set out in the Schedule.

T. Joemat-Pettersson,
Minister of Agriculture, Forestry and Fisheries.

SCHEDULE

DEFINITIONS

1. In this Schedule –

“the Act” means the Meat Safety Act, 2000 (Act No. 40 of 2000);

“eviscerate” means the removal of the contents of the thoracic and abdominal cavities;

“game industry” means Wildlife Ranching South Africa (WRSA) as facilitator and accredited service provider, with associated institutions co-operating in this Scheme;

“HMP” means Hygiene Management Program;

“limited harvesting” means not exceeding the throughput limit set by the PEO;

“NEO” where used, means the National Executive Officer under the Meat Safety Act, 2000 (Act No. 40 of 2000).

“Partially dressed” means a game carcass of which the skin has not been removed although eviscerated, and of which the head and feet may have been removed.

“PEO” where used, means the Provincial Executive Officer under the Meat Safety Act, 2000 (Act No. 40 of 2000)

“private use” means for own consumption and must not be sold for commercial purposes and must not be considered under this Scheme;

“Scheme” means a Scheme established in terms of section 12 of the Act;

“unit” – means a quantity standard for determining throughput of game carcasses in a game slaughter facility, registered under the Scheme, where one unit equals one category B or medium size game animal, for example buffalo, kudu, eland or zebra or one unit is equal to six category C or small size game animals for example springbuck, impala or blesbuck, with the understanding that larger animals, category A, for example giraffe, elephant and hippopotamus do not apply under the Scheme.

“WRSA” means Wild Life Ranching South Africa.

NAME OF SCHEME

2. The Scheme is known as the Game Meat Scheme

APPLICATION OF SCHEME

3. The Scheme is applicable throughout the Republic of South Africa.

OBJECTIVES OF SCHEME

4. (1) To establish a sound infrastructure for producing safe game meat for the country by enabling WRSA to conduct limited harvesting utilizing slaughter facilities on game farms, registered under the Scheme, while such facilities are being upgraded to standards set by the Act within time limits determined by the PEO, within the five year duration of the Scheme,
- (2) To Promote hygiene practices during harvesting of game and hygienic handling of game meat during slaughtering as set out in sections 6 to 16 of the Scheme;
- (3) To train meat examiners, by an approved service provider, to perform duties at harvesting and in game slaughter facilities registered under the Scheme. During the implementation of the Scheme, such persons may be employed by the owner;
- (4) To train personnel working under this Scheme, in the correct harvesting and slaughter procedures as set out in the Scheme; and
- (5) To establish systems within the harvesting and slaughter processes to determine traceability of game meat.

CATEGORIES OF ANIMALS TO WHICH THE SCHEME IS APPLICABLE

5. This Scheme applies to all –
- (a) game animals declared as such by the Minister by notice in the Gazette for the purposes of the Act and for purposes of the Scheme are categorized as follows:

- (i) Category A or large game for example giraffe, elephant and hippopotamus.;
 - (ii) Category B or medium size game for example buffalo, kudu, eland or zebra where one animal is equal to one unit; and
 - (iii) Category C or small size game for example springbuck, impala or blesbuck where six animals are equal to one unit.
- (b) Category A game do not apply to slaughter facilities registered under the Scheme except in special cases under a protocol approved by the PEO

PROCEDURAL ROUTES FOR HARVESTING AND SLAUGHTER

6. The Scheme makes provision for the following routes for harvesting and slaughter:
- (1) Game animals harvested and then dressed directly in slaughter facilities registered under the Scheme;
 - (2) Game trophy animals hunted in accordance to hygienic procedures and dressed in slaughter facilities registered under the Scheme; and
 - (3) Game animals harvested then partially dressed and eviscerated using depots, chilled transport thereby providing partially dressed game carcasses to slaughter facilities registered under the Scheme. This route is relevant in cases where harvesting occurs at a greater pace or volume per time than can be accommodated directly by such slaughter facility.

HARVESTING OF GAME

7. (1) Game must be harvested by hunters whose competency was assessed and approved by WRSA.
- (2) The NEO or PEO may require additional special precautions to ensure safety and good hygiene of the product pertaining to a specific farm or area where trophy animals are harvested.

SHOOTING

8. (1) Shooting must be done so that it is reliably expected to cause immediate death.
- (2) Thoracic and abdominal shots must be avoided and carcasses with such wounds must be marked for attention of the registered inspector.

BLEEDING

9. (1) Game must be bled within 10 minutes of being shot.
- (2) Bleeding is done by means of severing the jugular vein and carotid artery on either side of the neck (throat slitting) with a clean sterilized knife.
- (3) The different categories must be bled in the following ways:
- (a) Category C or small animals – hanging position;
 - (b) Category B or medium animals – on a ramp at an angle of 20° to 30°.

TRANSPORT OF HARVESTED GAME FROM POINT OF SHOOTING TO SLAUGHTER FACILITY OR DEPOT

10. (1) Game must be transported to a game depot or slaughter facilities registered under the Scheme within 2 hours after being bled.
- (2) Care must be taken not to contaminate the neck slit area when transporting the carcass to the game depot or slaughter facility.

PRELIMINARY MEAT INSPECTION

11. Preliminary meat inspection, during harvesting, must be performed by a trained person, as described in section 17 to 36 as applicable, who verifies proper bleeding times and hygienic harvesting and transport procedures.

EVISCKERATION

12. All harvested game must be eviscerated at a slaughter facility registered under the Scheme or depot within two hours of bleeding provided that if a danger of bloating exists evisceration may take place in the field requiring intestines to be taken to the slaughter facility or depot for inspection.

HARVESTED GAME RECEIVED AT SLAUGHTER FACILITIES DIRECTLY FROM HARVESTING

13. (1) The Procedures for dressing and evisceration of game directly after harvesting that occurs at slaughter facilities, registered under the Scheme, shall be as follows:
- (a) Carcasses must be transferred from the harvesting vehicle to clean slaughter frames in a slaughter facility in such a manner as to avoid contamination or soiling.
 - (b) Whereas carcasses are eviscerated with the skin on at depots, harvested carcasses taken directly to a slaughter facility must be eviscerated after full skin removal in such slaughter facility.
 - (c) Opening incision lines on a hide or skin must be made with a clean sterilized knife from the inside to the outside only (spear cuts).
 - (d) All flaying equipment making contact with meat must be sterilized after use on each carcass.
 - (e) Lactating udders, which are regarded as being condemned, must be removed with the skin on, in such a way to prevent milk contamination, leaving the lymph nodes: inguinalis superficialis on either side intact on the carcass.
 - (f) Reproductive organs and any part not utilized commercially must be handled as condemned material and placed in appropriate containers.
 - (g) Contact of the exposed meat with platforms, slaughter frames, floor, outer surface of the skin or hide and soiled equipment must be avoided at all times.
 - (h) Heads, feet, rough and red offal must at all times be identifiable with the carcass of origin till meat inspection is complete.
 - (i) Final meat inspection of carcasses after removal of the skin or hide, must be performed at the slaughter facilities with the understanding

that all organs i.e. head, feet and intestines must be available for this inspection.

- (j) Soiling on dressed carcasses must not be washed off but cut off.
- (k) Carcasses may not be cleaned, wiped or dried with a brush or cloth.
- (l) A carcass may be washed with running water under moderate pressure to remove bone chips from the split sternum and vertebrae and to wash off blood after completion of meat inspection.
- (m) A person may not apply to any carcass, meat or animal product any insecticide, antibiotic substance, or any substance which is intended to prevent spoilage by inhibiting the activities of insects, or by preventing the development of bacteria or moulds, or for any purpose whatsoever, but this does not apply to a substance which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), at levels not harmful or injurious to health and is approved per protocol by the PEO.
- (n) Dressed carcasses must be chilled and a core temperature of 7°C must be accomplished within 24 hours after chilling commences.

HARVESTED GAME HANDLED VIA A DEPOT ROUTE

14. (1) The Procedures for partially dressing and evisceration of game that occurs at a depot directly after harvesting shall be as follows:
- (a) Carcasses must be transferred from the harvesting vehicle to clean slaughter frames at a depot in such a manner as to avoid contamination or soiling.
 - (b) Complete flaying or skin removal may not be performed at depots. In this regard, evisceration must be performed with the skin on in such a manner that the internal surfaces of eviscerated carcasses are not contaminated in any way.
 - (c) Opening incision lines on a hide or skin must be made with a clean sterilized knife from the inside to the outside only (spear cuts).
 - (d) Lactating udders, which are regarded as being condemned, must be removed with the skin on, in such a way to prevent milk contamination, leaving the Lymph nodes: inguinalis superficialis on either side intact on the carcass.

- (e) Reproductive organs and any part not utilized commercially must be handled as condemned material and placed in appropriate containers.
- (f) Contact of the exposed meat with platforms, slaughter frames, ground, outer surface of the skin or hide and soiled equipment must be avoided at all times.
- (g) Heads, feet, rough and red offal must at all times be identifiable with the carcass of origin till preliminary meat inspection is complete.
- (h) Inspection of heads, feet and intestines must be performed if these parts are removed before transportation to a slaughter facility i.e. during use of a depot, any deviations or abnormalities found during such inspections necessitates a report to the meat inspector at the registered slaughter facility.
- (i) Partially dressed carcasses may not be washed, wiped or dried with a brush or cloth; accidental soiling must be cut off from exposed meat areas.
- (j) Partially dressed carcasses and offal must be chilled within 12 hours of killing but when the ambient temperature is more than 15°C, it must be chilled within 4 hours of being killed.
- (k) A core temperature of 7°C must be accomplished within 24 hours after chilling commences.

TRANSPORT OF PARTIALLY DRESSED GAME CARCASSES FROM DEPOT TO SLAUGHTER FACILITIES REGISTERED UNDER THE SCHEME FOR FINAL DRESSING

15. A vehicle used for the transport of partially dressed carcasses must comply with the standards for a meat transport truck according to requirements stipulated in the Health Act, 1977 (Act No.63 of 1977), but with the understanding that –
- (a) if partially dressed carcasses and associated offal need to be held in a chiller truck for periods exceeding eight hours, the chiller unit must have the potential to chill such carcass to a temperature of less than 7°C within 24 hours of having been loaded;
 - (b) partially dressed carcasses must be hung away from the floor in such a way as to ensure optimal airflow within the chiller space;
 - (c) partially dressed game carcasses must be handled and hung in such a manner as to avoid contact between skin surfaces and exposed meat or body cavities;

- (d) where edible rough offal and red offal is transported in the same load space as partially dressed game carcasses, it must be packed in separate closable leak proof containers;
- (e) dressed carcasses or meat must not be transported in the same cargo compartment with partially dressed game carcasses; and
- (f) no live animal or person may be transported in the same cargo compartment with a game carcass.

RECEIVING OF PARTIALLY DRESSED GAME CARCASSES AT SLAUGHTER FACILITIES REGISTERED UNDER THE SCHEME

- 16. (1) All partially dressed game carcasses received at a game slaughter facility must be accompanied by an inspection report from the registered inspector at the harvesting depot.
 - (2) (a) Partially dressed game carcasses received at a game slaughter facility must be offloaded and moved to holding chillers for partially dressed game carcasses without delay.
 - (b) If a chiller truck connected to the receiving area of the slaughter facility by a docking seal is used to hold partially dressed game carcasses before dressing, the doors of the truck must be kept closed when not offloading.

INSPECTION OF ANIMALS AND MEAT

- 17. The NEO or a PEO may require any additional provisions or tests for ante-mortem and post mortem inspection of animals, carcasses and meat to the requirements set out below.

Ante-Mortem Inspection

Persons harvesting for commercial purposes

- 18. The person harvesting game must –
 - (a) ensure that animals are not harvested for commercial purposes if there is a sign of existing injury or disease;
 - (b) ensure that all carcasses which exhibit abnormalities during the preliminary

meat inspection at harvesting, including those that have been wounded, are identified and clearly marked and that relevant information is provided to the registered inspector who may refer such carcass for secondary inspection by a registered inspector, who is a veterinarian, at the game slaughter facility registered under the Scheme;

- (c) ensure that additional information, including observations made during harvesting is communicated to the registered inspector who may refer such information to the registered inspector at the game slaughter facility;
- (d) acquaint himself or herself with all further guidelines issued by the NEO regarding ante-mortem inspections on game.

Owners of animals being harvested

19. The owner of the game animals to be harvested for commercial purposes must—

- (a) provide the registered inspector with –
 - (i) information regarding controlled disease outbreaks within a radius of 10 km of the place of origin of the animals to be killed; and
 - (ii) any other relevant information that may indicate that the harvested game is unsafe for human consumption;
- (b) ensure that an animal in respect of which there is a reasonable suspicion that it has been injected with antibiotics, immobilising drugs, tranquilisers or any other substance is not harvested;
- (c) ensure that a carcass or part thereof that has been condemned is not brought into any part of a depot or a slaughter facility containing edible products, but the registered inspector may authorize the salvage of the hide or skin or any part of such animal for the sole purpose of producing trophies or curios, providing that such condemned animal may only be handled in the slaughter facility after the normal processing for the day has been completed; and
- (d) acquaint himself or her-self with all further guidelines issued by the NEO regarding ante-mortem inspections.

Primary Meat Inspection***Provisions for meat inspection personnel***

20. The PEO may determine the number of meat inspectors or meat examiners required at a depot or in a slaughter facility registered under the Scheme after having considered the design, number of inspection stations, processing speed, structural and managerial aspects.

General provisions regarding meat inspection

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- (1) A carcass, part thereof, rough or red offal may not be sold or dispatched from a slaughter facility registered under the Scheme unless inspected and approved by a registered inspector and marked with the “**PASSED**” mark, as contemplated in section 71.
 - (2) All relevant information, including ante mortem and health records must be taken into consideration when inspecting meat.
 - (3) No person may remove, cut or debone any carcass or meat prior to inspection.
 - (4) No person may remove any sign or evidence of any disease, condition, contamination or soiling by washing, trimming or any other manner prior to meat inspection, unless this is done under supervision of a registered inspector.
 - (5) Lymph nodes may not be removed prior to meat inspection.
 - (6) Heads, feet, rough and red offal must be identifiable with the carcass of origin until inspection is done.
 - (7) A registered inspector must acquaint himself or herself with all further guidelines issued by the NEO regarding primary meat inspections.

Specific Inspections***Specific inspection of the category C game carcass and organs, excluding warthogs and bush-pigs***

22. (1) The registered inspector must examine a carcass by means of observation, palpation, smell and where necessary incision, taking into consideration –
- (a) its state of nutrition;
 - (b) colour;
 - (c) odour;
 - (d) symmetry;
 - (e) efficiency of bleeding;
 - (f) contamination;
 - (g) pathological conditions;
 - (h) parasitic infestation;
 - (i) injection marks;
 - (j) bruising and injuries;
 - (k) any abnormalities of muscles, bones, tendons, joints, or other tissues;
and
 - (l) the species, age, and sex of the animal from which it derives.
- (2) When examining the hindquarter, the registered inspector must examine bilaterally –
- (a) the parietal peritoneum by observation;
 - (b) the *Lymph nodes: iliaci mediales et laterales* by observation;
 - (c) the *Lymph nodes: inguinalis superficialis*, *Lymph nodes: subiliacus*, *Lymph nodes: popliteus*, *Lymph nodes: analis* by palpation;
 - (d) kidneys by exposure, observation and palpation and the *Lymph nodes: renalis* by palpation; and
 - (e) the muscular part of the diaphragm by visual inspection.
- (3) When examining the forequarter, the registered inspector must examine bilaterally –
- (a) the parietal pleura and thoracic cavity; and
 - (b) *Lymph nodes: cervicalis superficialis* by palpation.

- (4) When examining the head, the registered inspector must –
 - (a) visually examine the head; and
 - (b) if required, examine the throat, mouth, tongue and retro-pharyngeal and parotid lymph nodes.
- (5) The feet must be examined by observation.
- (6) When examining the red offal, the registered inspector must examine –
 - (a) the surface of the visceral pleura by observation;
 - (b) the liver by palpation and incisions into the gastric surface and the base of the caudate lobe to open the bile ducts;
 - (c) the hepatic lymph nodes by multiple incisions into the *Lymph nodes: hepaticus*;
 - (d) the lungs, oesophagus and trachea by observation and palpation; the bronchial and mediastinal lymph nodes by observation;
 - (e) the pericardium and the heart by an incision made lengthwise to open
 - (f) the ventricles;
 - (g) the spleen by observation and if necessary palpation;
 - (h) both sides of the diaphragm by observation; and
 - (i) the testes and ovaries by observation.
- (7) When examining the rough offal, the registered inspector must examine –
 - (a) the visceral peritoneum and omentum by observation;
 - (b) if necessary, the inner surfaces of the stomach and intestines but this examination will only take place in the rough offal room or detention area with separate equipment; and
 - (c) the gastric and mesenteric lymph nodes (*Lymph nodes. gastrici, mesenterici, cranialis and caudalis*) by observation.

Specific inspection of warthog and bush-pig carcass and organs

23. (1) The registered inspector must examine a carcass by means of observation, palpation, smell and where necessary incision, taking into consideration –
- (a) its state of nutrition;
 - (b) colour;
 - (c) odour;
 - (d) symmetry;
 - (e) efficiency of bleeding;
 - (f) contamination;
 - (g) pathological conditions;
 - (h) parasitic infestation;
 - (i) injection marks;
 - (j) bruising and injuries;
 - (k) any abnormalities of muscles, bones, tendons, joints, or other tissues;
and
 - (l) the species, age, and sex of the animal from which it derives.
- (2) When examining the hindquarter, the registered inspector must examine bilaterally –
- (a) the parietal peritoneum by observation;
 - (b) the *Lymph nodes: iliaci mediales et laterals* by multiple incisions;
 - (c) the *Lymph nodes: inguinalis superficialis* by multiple incisions;
 - (d) the muscular part of the diaphragm by making two incisions approximately 25 mm apart and removing the peritoneal layer to expose the muscle; and
 - (e) kidneys by exposure or incisions if necessary and the *Lymph nodes: renalis* by incisions if necessary.
- (3) When examining the forequarter, the registered inspector must examine bilaterally –
- (a) the parietal pleura; and
 - (b) *M triceps brachii* by making one deep transverse incision through the distal part of the muscle.

- (4) Where the carcass has been split, the sternum, ribs, vertebrae and spinal cord must be examined.
- (5) When examining the head the registered inspector must examine bilaterally –
 - (a) the *Lymph nodes: mandibulares* and *Lymph nodes: parotidei* by multiple incisions;
 - (b) the external masseters (*M.masseter*) by making two deep linear incisions parallel to the mandible and the internal masseters (*M. pterygoideus medialis*) by making a single deep linear incision; and
 - (c) observe the tongue, skin, lips, gums, hard and soft palate, eyes and nostrils.
- (6) When examining the red offal, the registered inspector must examine –
 - (a) the surface of the visceral pleura by observation;
 - (b) the liver by palpation and incisions into the gastric surface and the base of the caudate lobe to open the bile ducts;
 - (c) the hepatic lymph nodes by multiple incisions into the *Lymph nodes: hepaticus*;
 - (d) the trachea by a lengthwise incision and the oesophagus by observation;
 - (e) the lungs by palpation and an incision in their posterior thirds perpendicular to their main axes to open the main branches of the bronchi;
 - (f) *Lymph nodes: mediastinales* by multiple incisions;
 - (g) *Lymph nodes: bronchiales* bilaterally by multiple incisions;
 - (h) the pericardium and the heart by an incision made lengthwise to cut through the interventricular septum and open the ventricles and two additional vertical cuts into the split septum;
 - (i) the spleen by visual examination and if necessary incision;
 - (j) both sides of the diaphragm by observation; and
 - (k) the testes and ovaries by observation.

- (7) When examining the rough offal, the registered inspector must examine –
- (a) the visceral peritoneum and omentum by observation;
 - (b) if necessary, the inner surfaces of the stomach and intestines but this examination will only take place in the rough offal room or detention area with separate equipment; and
 - (c) the gastric and mesenteric lymph nodes (*Lymph nodes: gastrici, mesenterici, cranialis* and *caudalis*) by observation.

Additional tests

24. Additional tests must be carried out to determine the presence of *Trichinella* where the PEO has reasonable grounds to require this.

Specific inspection of category B game carcass and organs, excluding zebras

25. (1) The registered inspector must examine a carcass by means of observation, palpation, smell and where necessary incision, taking into consideration –
- (a) its state of nutrition;
 - (b) colour;
 - (c) odour;
 - (d) symmetry;
 - (e) efficiency of bleeding;
 - (f) contamination;
 - (g) pathological conditions;
 - (h) parasitic infestation;
 - (i) injection marks;
 - (j) bruising and injuries;
 - (k) abnormalities of muscles, bones, tendons, joints, or other tissues; and
 - (l) the species, age, and sex of the animal from which it was derived.
- (2) When examining the hindquarter, the registered inspector must examine bilaterally –
- (a) the parietal peritoneum by observation;
 - (b) the *Lymph nodes: iliaci mediales et laterales* and the *Lymph nodes: subiliacus* by multiple incisions;

- (c) the *Lymph nodes: inguinalis superficialis* by multiple incisions;
 - (d) the muscular part of the diaphragm by making two incisions approximately 25 mm apart and removing the peritoneal layer to expose the muscle; and
 - (e) the kidneys by exposure or incisions if necessary and the *Lymph nodes: renalis* by incisions if necessary.
- (3) When examining the forequarter, the registered inspector must examine bilaterally –
 - (a) the parietal pleura;
 - (b) *cervicalis superficialis* by palpation; and
 - (c) *M triceps brachii* by making one deep transverse incision through the distal part of the muscle.
- (4) Carcasses must be split and the sternum, ribs, vertebrae and spinal cord must be inspected.
- (5) When examining the head the registered inspector must examine bilaterally –
 - (a) the *Lymph nodes: mandibulares*, *Lymph nodes: parotidei*, and the
 - (b) *Lymph nodes: retropharyngiales* by multiple incisions;
 - (c) the external masseters (*M. masseter*) by making two deep linear incisions parallel to the mandible and the internal masseters (*M. pterigoideus medialis*) by making a single deep linear incision.
the tongue must be palpated;
 - (d) the registered inspector must observe the skin (or external surface of de-masked heads), lips, gums, hard and soft palate, eyes and nostrils; and
 - (e) the tonsils must be removed under supervision after inspection as part of the slaughtering process and condemned.
- (6) The feet must be examined by observation.
- (7) When examining the red offal, the registered inspector must examine –
 - (a) the surface of the visceral pleura by observation;
 - (b) the liver by palpation and incisions into the gastric surface and the base of the caudate lobe to open the bile ducts;

- (c) the hepatic lymph nodes by multiple incisions into the *Lymph nodes: hepaticus*;
 - (d) the trachea by a lengthwise incision and the oesophagus by observation;
 - (e) the lungs by palpation and an incision in their posterior thirds perpendicular to their main axes to open the main branches of the bronchi;
 - (f) *Lymph nodes: mediastinales* by multiple incisions;
 - (g) *Lymph nodes: bronchiales* bilaterally by multiple incisions;
 - (h) the pericardium and the heart by an incision made lengthwise to cut through the interventricular septum and open the ventricles and two additional vertical cuts into the split septum;
 - (i) the spleen by visual examination and if necessary incision;
 - the tail by observation;
 - (j) the thyroid gland by observation;
 - (k) both sides of the diaphragm by observation; and
 - (l) the testes and ovaries by observation.
- (8) When examining the rough offal, the registered inspector must examine –
- (a) the visceral peritoneum and omentum by observation;
 - (b) if necessary, the inner surfaces of the stomach and intestines but this examination will only take place in the rough offal room or detention area with separate equipment; and
 - (c) the gastric and mesenteric lymph nodes (*Lymph nodes: gastrici, mesenterici, cranialis* and *caudalis*) by observation and, if necessary by multiple incisions.

Specific inspection of zebra carcass and organs

26. (1) The registered inspector must inspect a carcass by means of observation, palpation, smell and where necessary incision, taking into consideration –
- (a) its state of nutrition;
 - (b) colour;

- (c) odour;
 - (d) symmetry;
 - (e) efficiency of bleeding;
 - (f) contamination;
 - (g) pathological conditions;
 - (h) parasitic infestation;
 - (i) injection marks;
 - (j) bruising and injuries;
 - (k) any abnormalities of muscles, bones, tendons, joints, or other tissues;
and
 - (l) the age, and sex of the animal from which it was derived.
- (2) When inspecting the hindquarter, the registered inspector must inspect bilaterally –
- (a) the parietal peritoneum, by observation;
 - (b) the *Lymph nodes: iliaci mediales et laterales*, and the *Lymph nodes: subiliacus* by multiple incisions; and
 - (c) the kidneys, by exposure or incisions if necessary and the *Lymph nodes: renalis* by incisions if necessary.
- (3) When inspecting the forequarter, the registered inspector must inspect bilaterally –
- (a) the parietal pleura, by observation; and
 - (b) the *Lymph nodes: cervicalis superficialis*, by palpation;
- (4) Carcasses must be split after which the sternum, ribs, vertebrae and spinal cord must be inspected.
- (5) To inspect the head the registered inspector must –
- (a) examine the head by observation;
 - (b) palpate the tongue; and
 - (c) observe the skin, lips, gums, hard and soft palate, eyes and nostrils.

- (6) The feet must be inspected by observation.
- (7) When inspecting the red offal, the registered inspector must inspect –
 - (a) the surface of the visceral pleura, by observation;
 - (b) the liver, by palpation and incisions to open the bile ducts;
 - (c) the hepatic lymph nodes, by multiple incisions into the *lymph nodes: hepaticus*;
 - (d) the lungs, oesophagus and trachea by observation and palpation and an incision into the trachea;
 - (e) the pericardium and the heart, by an incision made lengthwise to cut through the interventricular septum;
 - (f) the spleen, by visual inspection and if necessary by palpation;
 - (g) the tail, by observation;
 - (h) both sides of the diaphragm, by observation; and
 - (i) the testes, by observation.
- (8) When inspecting the rough offal, the registered inspector must inspect –
 - (a) the visceral peritoneum and omentum by observation;
 - (b) if necessary, the inner surfaces of the stomach and intestines but this examination will only take place in the rough offal room or detention area with separate equipment; and
 - (c) the gastric and mesenteric lymph nodes (*Lymph nodes: gastrici, mesenterici, cranialis* and *caudalis*) by observation.

Parasitic Intermediate Stages and Treatment

- 27. (1) A carcass, head and red offal found to be infested with one or more parasitic intermediate stages, which may be alive or calcified, must be detained and in category B animals and wild pigs, two additional incisions must be made into each *M. triceps brachii*, parallel and proximal to the original incisions.

- (2) If one or more parasitic intermediate stages are found on the majority of incision surfaces the carcass must be condemned.
- (3) Where the infestation is not excessive the carcass and organs may be passed on condition that it undergoes treatment as described under subsection (6).
- (4) A conditionally passed carcass must be identified by roller marking in red ink along its entire side with the letter “**M**”, being a minimum of 2 cm in height.
- (5) All parts belonging to the carcass to be treated, must be identified by “**M**” tags.
- (6) Carcasses and organs must be treated by freezing using one of the following methods –
 - (a) split carcasses in a freezer with air temperature at least minus 18 °C for 72 hours;
 - (b) split carcasses in a freezer at air temperature of at least minus 10 °C for 10 days;
 - (c) to reach a deep bone or core temperature of at least minus 6 °C, confirmed by the registered inspector and in accordance with the protocol approved for the specific slaughter facility registered under the Scheme by the PEO;
 - (d) after deboning, in accordance with a protocol approved by the PEO and –
 - (i) the container or carton in which deboned meat is packed must be marked with the letter “**M**” and the date of introduction into the freezer must be indicated;
 - (ii) the core temperature of meat inside the container must be colder than minus 6 °C before it can be released by the registered inspector.
 - (e) in portions in a chest type freezer according to a protocol approved by the PEO.
- (7) Visible parasitic intermediate stages must be removed from the meat of a

carcass that is conditionally passed and treated as described.

- (8) Records of core temperatures, freezer temperatures and batches of containers, carcasses and organs introduced for freezing must be kept by the owner for at least six months, and must be available for inspection purposes.

Secondary Meat Inspections

General provisions regarding secondary meat inspection

- 28. (1) Suspect carcasses found during primary meat inspections, must be marked “**detained**” and must be subjected to secondary meat inspection by a registered inspector who is a veterinarian.
- (2) During secondary inspection, information regarding carcasses must be ascertained on the –
 - (a) species, age and sex;
 - (b) organ or part of the carcass affected;
 - (c) condition or disease;
 - (d) probable cause of the condition or disease; and
 - (e) finding or judgement and the motivation thereof where applicable.
- (3) Depending on the said finding, the carcass, organ or meat may be –
 - (a) approved;
 - (b) conditionally approved, subject to treatment;
 - (c) partially approved by removing the condemned part; or
 - (d) totally condemned.
- (4) When a carcass has not been passed, the owner may request a written condemnation certificate.

Additional examination for suspect game carcasses

- 29. (1) The meat of animals which were referred to a registered inspector, who is a veterinarian, during harvesting inspection and primary meat inspection, as

contemplated in sections 18 and 19, must be examined by the veterinarian who must pay particular attention to –

- (a) the carcass colour, blood content of intercostal veins and the small vessels beneath the serosa of the abdominal wall and in the retroperitoneal fat in the walls of the pelvis;
 - (b) all exposed connective tissue, fat, lymph nodes and articular surfaces; and where required by the inspector, the carcass must be split and the surfaces so exposed examined;
 - (c) the condition of the musculature and abnormal odours and colour;
- (2) If regarded as necessary by the registered veterinarian, the carcass or meat must be submitted for laboratory examination in order to make a final decision.

Records of meat inspection

30. The results of the ante-mortem examination, primary meat inspection and secondary meat inspection must be recorded and where zoonotic and controlled diseases, contemplated in the Animal Diseases Act, 1984 (Act No. 35 of 1984), are diagnosed the local state veterinarian must be notified on the day such diagnosis is made.

Guidelines

31. A registered inspector who is a veterinarian must acquaint himself or herself with all further guidelines issued by the NEO regarding secondary meat inspections.

Condemnations

32. Carcasses or parts of carcasses that are condemned by the registered inspector either at harvesting, a depot or a slaughter facility must be handled according to section 33, provided that in cases where this is not practicable, the PEO must approve another method for each particular situation.

Handling of condemned material

33. (1) Carcasses, portions thereof or any edible products, in a game depot and slaughter facilities registered under the Scheme, which cannot be passed for human or animal consumption, must be –
- (a) portioned and placed in a theft proof container which has been clearly marked **“CONDEMNED”**, in letters not less than 10 cm high, or conspicuously marked with a stamp bearing the word **“CONDEMNED”**, using green ink;
 - (b) kept in a holding area or a room or dedicated chiller provided for that purpose, except if removed on a continuous basis; and
 - (c) removed from the slaughter facility at the end of the working day or be secured in a dedicated chiller or freezer at an air temperature of not more than minus 2 °C.
- (2) A person may not remove a carcass, part thereof or any edible product which has been detained or condemned from a slaughter facility, except with the written permission of a registered inspector who is a veterinarian and subject to such conditions as he or she may impose.
- (3) The slaughter facility owner must comply with the legal requirements or conditions relating to the safeguarding and disposal of any carcass, part thereof or any edible product which cannot be passed for human or animal consumption.

Disposal of condemned material

34. Condemned material must be disposed of in a manner consistent with National Legislation as well as ordinances and provisions made locally by environmental and other authorities

General Requirements for Persons Inspecting Game Meat***Required qualifications for persons inspecting meat at harvesting and game meat facilities under the Scheme***

35. The following persons are qualified to perform meat inspection services under the Scheme –
- (a) a veterinarian, meat inspector, meat examiner, an animal health technician;
 - (b) a person who has an appropriate bio-scientific qualification approved by the NEO; and
 - (c) if required by the NEO, a person who has a certificate for game meat inspection which is approved by the NEO and accredited by South African Qualifications Authority (SAQA);

Registration of persons inspecting meat at harvesting and game meat facilities under the Scheme with PEO

36. (1) A person contemplated in section 35 of the Scheme who wishes to inspect game meat–
- (a) must register with the PEO in order to do meat inspection at a specified game slaughter facility or be associated with a specific harvesting team; and
 - (b) may be suspended or deregistered by the PEO in the event of non-conformance to these requirements or if found incompetent to perform the functions required of registered inspection personnel.
- (2) A list of registered game meat inspection personnel must be maintained by WRSA and provided to the relevant PEO on a quarterly basis.

REQUIREMENTS FOR PARTICIPATION IN SCHEME

37. A person participating in the Scheme must –
- (a) be a person who utilizes a game slaughter facility or who plans to handle and prepare game meat commercially; and
 - (b)
 - (i) be a game harvester or plans to harvest game commercially; or
 - (ii) receive game carcasses from harvesters who adhere to the provisions of the Scheme; and
 - (c) agrees in writing to adhere to the provisions of this Scheme, in order to establish a workable infrastructure for producing safe game meat commercially.

Application for admission and information to be furnished by applicant

38. (1) An applicant may register for participation in the Scheme by completing an application form obtainable at the offices of WRSA and stating –
- (a) current involvement in game harvesting for commercial use;
 - (b) places where harvesting is done or planned to be done;
 - (c) address of game slaughter facility which is being utilized or is planned to be utilized for commercial game production; and
 - (d) all relevant contact information as well as relevant contact persons during absence of applicant.
- (2) An applicant or a designated representative of an applicant who is a legal entity must sign a declaration of intent to comply with the requirements of the Scheme and promote the aims of the Scheme.
- (3) The facilities and procedures, including harvesting, followed by an applicant must be subjected to a preliminary inspection by trained personnel from WRSA before his or her application is forwarded to the relevant provincial veterinarian offices for final approval and registration under the Scheme by the PEO.

Circumstances under which application may be refused

39. (1) The PEO may, after inspecting the operation of an applying game slaughter facility, refuse the application on the grounds that production from such operation or facility presents danger to consumers. The PEO may determine that an applicant should first make significant improvements to facilities or procedures to ensure a basic level of safety in his or her harvesting or slaughter process, before being allowed to participate in the Scheme.
- (2) A person whose application has been refused by the PEO may appeal against the decision of the PEO in accordance with the provisions of section 42.

Manner in which a person may participate in Scheme

40. (1) A person may utilize an existing game slaughter facility for producing game meat for a commercial purpose provided that –
- (a) (i) the PEO has inspected the slaughter facility and operations and is of the opinion that slaughtering is performed in such a manner so as to pose no threat to human safety and the meat is inspected; or
- (ii) the PEO may determine that certain facilities and procedures must be improved before production may commence with safety; and
- (b) if the PEO grants permission for commercial production of game meat before full compliance with the requirements of the Act, the PEO must determine a time schedule within which the game facility must conform with all the requirements of the Act, at which time such facility may be registered as a game abattoir by the PEO.; provided that
- (i) the PEO has inspected the harvesting procedures and facilities relevant to the slaughter facility and is of the opinion that harvesting is performed in such a manner as to pose no threat to human safety, and that capable trained personnel perform preliminary meat inspection; or

- (ii) the PEO may determine that certain facilities and procedures must be improved before harvesting may commence safely; and
 - (c) the owner or operator of the slaughter facility remains responsible for assuring that all carcasses received at the slaughter facility are harvested according to the provisions of the Scheme.
- (2) An owner of a game slaughter facility must take part in a training programme provided for under section 4 of the Scheme, in order to train all personnel, including harvesters, in good meat hygiene practices and also to provide trained personnel at the point of harvesting to identify and exclude diseased carcasses from production.

Circumstances under which participation lapses or may be cancelled

41. (1) Participation in the Scheme may lapse under the following circumstances:
- (a) If, after an inspection, the PEO or WRSA is of opinion that, in spite of the provisions of the scheme, the operation or facilities of a game slaughter facility or the state of harvested game received, has regressed to the extent that it poses a danger to consumers; or
 - (b) If a training programme for persons involved in harvesting or slaughtering in a slaughter facility is not being followed as required by the PEO or WRSA;
- (2) The PEO will notify an owner of a slaughter facility in writing through WRSA that his or her facility ceases to be registered under the Scheme, provided that participation may be reinstated if he or she implements the requirements of the PEO.

Appeals

- 42 (1) An owner whose slaughter facility has been refused registration under the Scheme or has been deregistered from the Scheme may apply for

reconsideration with the PEO to be heard by a committee consisting of the PEO and representatives of WRSA.

- (2) Should such owner not be satisfied with the outcome of the reconsideration, an appeal may be lodged with the NEO, the outcome of which will be binding on all parties.
- (3) An appeal made to the NEO must be in writing including:
 - (a) A copy of the original application and complete relevant history;
 - (b) The reason why the application has been refused or the registration has been withdrawn;
 - (c) Full reasons why the appellant is of the opinion that he/she should be registered or not be deregistered;
 - (d) The NEO may appoint an officer or persons including a person suggested by the appellant, to investigate the case in order to arrive at a conclusion; and
 - (e) The Appellant must be notified in writing concerning the outcome of the appeal.
 - (f) No costs incurred by an appeal may be claimed from the PEO, NEO or WRSA.

RECORDS SYSTEMS AND HYGIENE PROGRAMS REQUIRED

43. Owners of slaughter facilities, registered under the Scheme, and harvesting operations must undergo training, provided by WRSA under guidance of the PEO, to establish record systems and hygiene programs that are relevant to each particular slaughter facility and harvesting operation to include as applicable:

- (1) Record Management systems.
- (2) Schematic plans of slaughter facility and harvesting depots.
- (3) Flow diagrams of harvesting and dressing at depots and slaughter facility.
- (4) Identification of hazards

- (5) Prevention and management of hazards
- (6) Hygiene management programmes

Record Management System

44. A record system for slaughter facilities registered under the Scheme must provide for –
- (a) the accessibility of documents relating to an identified harvest batch;
 - (b) the recording of each harvest batch containing information regarding date of harvesting, species harvested, mass, quantities, identification and destination for carcasses as well as cut meat; and
 - (c) a documented product recall procedure approved by the PEO.

Schematic Plan of Slaughter Facility Registered Under the Scheme and Harvesting Depots

45. The owner must provide an updated schematic plan which must include details of as applicable –
- (a) all the different areas;
 - (b) all the different rooms in each area identified, indicating the process or operation including the capacities or rates of operation that take place in such rooms;
 - (c) the flow of the product;
 - (d) ancillary structures on the premises;
 - (e) the required temperature as well as the capacity of each room where temperature is controlled;
 - (f) all entrances to rooms, areas and building; and
 - (g) boundaries, indicating entrances and exits to and from premises.

Flow Diagram of Harvesting and Dressing Processes

46. The owner must provide a flow diagram of the harvesting as well as the dressing process which includes –
- (a) all steps involved in the process, including delays during or between steps, from harvesting, receiving of the carcasses to placing of the end product on the

market; and

- (b) details and technical data including equipment layout and characteristics, sequence of all steps, technical parameters of operations, flow of products, segregation of clean and dirty areas, hygienic environment of the slaughter facility and harvest depots, personnel routes and hygienic practices, product storage and distribution procedures.

Potential Hazards

47. The owner must prepare a list of all potential biological, chemical or physical hazards that may occur at each step of the process, including –

- (a) unacceptable contamination of a biological, chemical or physical nature;
- (b) unacceptable survival or multiplication of pathogenic micro-organisms; and unacceptable production or persistence of toxins or other undesirable products
- (c) of microbial metabolism.

Prevention of Hazards

48. The owner must prepare written hygiene management programmes (HMP) for approval by the PEO, to prevent, eliminate or reduce hazards mentioned in section 47 to acceptable levels and must –

- (a) ensure that management programmes for each hazard is implemented;
- (b) establish critical limits for control points;
- (c) establish a monitoring or checking system for each control point, which may include bacteriological monitoring where required by the PEO; and
- (d) prepare written corrective actions that must be taken without hesitation when a deviation is observed and such corrective action must specify –
 - (i) the persons responsible to implement the corrective action;
 - (ii) the means and action required for each hazard;
 - (iii) the action to be taken with regard to the meat having been processed during the period when the process was out of control; and
 - (iv) that written record of measures taken must be kept.

Hygiene Management Programmes

49. (1) Hygiene management programs (HMP) must be compiled to provide written descriptions of all functions during harvesting and in a slaughter facility including duties of all workers required to make such harvesting and slaughter facility operate successfully.
- (2) The PEO must advise slaughter facility owners how to develop such programs which are relevant to their particular circumstances.
- (3) The owner of a slaughter facility registered under the Scheme must maintain –
- (a) a HMP for ante-mortem inspection during harvesting (section 18), including measures to –
- (i) identify animals with diseases and conditions of which symptoms may not be visible during post-mortem meat inspections;
- (ii) identify animals with contagious diseases or diseases controlled under the Animal Diseases Act 1984 (Act No. 35 of 1984);
- (iii) identify animals that pose a contamination risk;
- (iv) prevent the harvesting of such animals as identified above; and
- (v) ensure that all harvested carcasses which for some reason or other cannot be processed into safe meat are identified as being condemned (section 32) and handled in accordance with section 33;
- (b) a HMP for harvesting and dressing, including –
- (i) measures to ensure that no contamination of meat and edible products occur from –
- (aa) the external surface of the harvested animal;
- (bb) wind and dust;

- (cc) the contents of hollow organs;
 - (dd) persons working with edible products; or
 - (ee) contact with unclean objects;
 - (ii) harvesting and dressing procedures which must limit any contamination to the absolute minimum;
 - (iii) training of all workers in correct harvesting and dressing techniques including principles of hygiene practices which must be monitored; and
 - (iv) a programme for the daily checking of carcasses, after dressing, for soiling to provide for regular checking of a representative sample of carcasses throughout the production period on a random basis and to determine the levels of contamination of carcasses;
- (c) a HMP for meat inspection, at harvesting and at the slaughter facility, in terms of which the supervisory registered inspector must monitor meat inspection by means of implementation of written measures to ensure –
- (i) that meat inspection is done according to the provisions of this Scheme;
 - (ii) the competency of the meat inspection personnel;
 - (iii) the personal hygiene of the meat inspection personnel;
 - (iv) that heads, red and rough offal are correlated with the carcasses of origin;
 - (v) the security of detained carcasses and organs;
 - (vi) the security of provisionally passed carcasses and organs;
the security of the stamp of approval;
 - (vii) the security of condemned material; and
 - (viii) the implementation of standard operational procedures
 - (ix) (SOP's) to ensure the production of safe meat;
- (d) a HMP for the personal hygiene of workers in terms of which –
- (i) a general code of conduct, approved by a registered inspector, for personnel and in particular for workers who come into direct

- contact with meat and edible products, must be available;
 - a training programme, as well as registers of attendance, for all
 - (ii) personnel to apply the principles of the code of conduct referred to in subparagraph (i) must be available; and
 - records of surveillance and supervision including records of
 - (iii) disciplinary action in cases of repetitive misconduct or non-compliance must be available;
- (e) a HMP for medical fitness of workers in terms of which –
- (i) records of initial medical certification that workers are fit to work with meat and edible products, prior to employment, must be available; and
 - (ii) records of daily fitness checks, including corrective actions applied in cases of illness and injury, must be available;
- (f) a HMP for sterilizer equipment and maintenance thereof in terms of which –
- (i) measures to ensure the continuous availability and accessibility of sterilizers in good working order at water temperatures of 82 °C;
 - (ii) registers for daily checks indicating frequency of checks as well as corrective action procedures in cases of non-compliance, must be available. In cases where chemical sterilizers are used on harvesting vehicles and depots, these must be maintained as required and a register kept;
- (g) a HMP for the availability of liquid soap and soap dispensers, toilet paper, and disposable towels, in terms of which measures to ensure the continuous availability and accessibility of liquid soap and soap dispensers for hand-washing purposes, toilet paper and disposable towels at pre-identified points, must be available;

- (h) a HMP for sanitation and continuous cleaning including a cleaning schedule which provides for –
 - (i) a list of all the areas to be cleaned;
 - (ii) a list of all the rooms that have to be cleaned within every area;
 - (iii) the name of the person responsible for the cleaning of each area, section or room;
 - (iv) each room within a particular area, a detailed description of the cleaning of each structure, including –
 - (aa) the frequency of cleaning;
 - (bb) step by step methods of cleaning;
 - (cc) data of the chemicals which are used, such as registration data, safeness, dilutions, application prescriptions;
 - (dd) the correct application of the detergents such as dilution, temperatures and contact times;
 - (ee) the rinsing off of applied chemicals; and
 - (ff) the results to be obtained as an objective of the cleaning programme;
 - (v) an addendum for each room in which the cleaning of each structure must be described in detail including aspects such as method, frequency and target results;
 - (vi) the training of cleaning teams in the execution of these programmes;
 - (vii) control over the storage of detergents to prevent contamination of edible products;
 - (viii) a detailed description for continuous cleaning in the processing areas during processing, which must include –
 - (aa) a list of all the actions in this programme including the cleaning of moving equipment and crates; and
 - (bb) a step by step description of each action;

- (ix) these programmes to be approved by a registered inspector;
and
 - (x) laboratory checks as a control of effectiveness of the cleaning programmes to be instituted and documented;
- (i) a HMP for availability and quality of water in terms of which –
- (i) the owner of the slaughter facility or depots must account for the source of water supply and the status of such water;
the owner must be able to demonstrate the water distribution
 - (ii) system within the slaughter facility or depots and provide an updated schematic plan of the water distribution on the premises;
 - (iii) a sampling programme must be followed to ensure that all outlets, including water hoses are checked on continuous basis within allotted periods of time, and the sampling procedure must be described; and
 - (iv) the owner must ensure that water used in the slaughter facility or depots is potable and that records of microbiological and chemical water test results are available;
- (j) a HMP for vermin control in terms of which the owner of the slaughter facility or permanent depots must provide a written control programme for each vermin type for approval by the PEO, and such programme must include –
- (i) schematic drawings indicating the position of bait stations;
 - (ii) a poison register, including specifications for the use of different poisons;
 - (iii) training programmes for persons working with poisons; and
 - (iv) routine checking of bait stations;
- (k) a HMP for waste disposal, including condemned material, in terms of which –
- (i) the owner of the slaughter facility or depot must provide a

- written control programme for the removal of each different category of waste material including general refuse removal for approval by the PEO; and
- (ii) security arrangements to prevent condemned material from entering the food chain must be described;
- (l) a HMP for in contact wrapping and packing materials in terms of which –
- (i) the owner of the slaughter facility or depot must provide a written control programme addressing the suitability as well as the storage and handling of all in contact wrapping and packing material;
 - (ii) measures to prevent contamination in store rooms must be provided; and
 - (iii) measures to prevent contamination of wrapping materials must be provided;
- (m) a HMP for maintenance, providing for the owner of the slaughter facility or depot to provide a document addressing the routine maintenance of all equipment and structures; and
- (n) a HMP for thermo control in terms of which –
- (i) a plan must be provided that indicates the layout of all the chillers, freezers and processing rooms where temperature control of the rooms is required or applicable to the particular installation including –
 - (aa) each temperature controlled room or area;
 - (bb) the number of the room or area;
 - (cc) the temperature requirement of each room; and
 - (dd) the throughput of each room;
 - (ii) each chilled room and where a chilled truck is used to transport carcasses from the harvesting area, must be equipped with a recording thermograph, or an equivalent

means of monitoring and recording, that indicates the temperature measurements in the room or chilled truck on a continuous basis taking into account that:

- (aa) actual time, temperature and correct date must be appear on graphs or recorded data;
- (bb) annual calibration certification must be available for meters;
- (cc) records of regular testing of digital thermographs and meters against a certified fluid in glass thermometer, done by the owner, must be available;
- (dd) if a centralized computer system is used, relevant readings must be recorded ongoing, at least at 30 minutes intervals;
- (ee) the temperature status of every room must be checked at least every 12 hours by the owner to ensure maintenance of temperatures and that all deviations are accounted for;
- (ff) checks by the owner must be recorded on the temperature control records;
- (gg) any deviations from the required temperature must receive immediate corrective attention;
- (hh) records must be available for inspection by the NEO or PEO; and
- (ii) the hygiene manager must indicate daily control checks by way of signature on the records.

FACILITIES REQUIRED BY PERSONS PARTICIPATING IN THE SCHEME

50. (1) Subject to section 37, a person who wishes to participate in the Scheme must have the basic structures and equipment which have been recommended by WRSA and accepted by the PEO as being sufficient to provide a safe product.
- (2) A participant must co-operate with the objectives of the Scheme as set out in section 4 in order to upgrade the structures over the time period agreed upon with the PEO for each slaughter facility to achieve the standards set out below.

- (3) The PEO must, in consultation with the owner, determine the actual throughput requirements and set appropriate goals towards which upgrading can be done to achieve either a Rural or a Low throughput grade game slaughter facility as provided for in this Scheme.

Requirements for Rural Throughput Game Slaughter Facility

51. Considering the structural requirements set out in section 53, for a slaughter facility to be graded as a rural throughput game slaughter facility it must comply with the following:

- (a) the throughput may not exceed 2 units per day, provided that the PEO may determine a lower maximum throughput for a slaughter facility on grounds of the hourly throughput potential relative to available equipment and facilities including hanging space, chiller capacity;
- (b) the premises must be fenced and provided with a gate to control access of people and animals;
- (c) the slaughter facility must consist of a room equipped with hanging facilities where harvested game carcasses or partially dressed game carcasses are dressed and such room must have an air temperature of not more than 12°C when chilled carcasses are handled, provided that if chilled carcasses are handled so that its temperature does not rise more than 2°C during dressing, subject to the approval of the PEO, the temperature of the room need not be maintained at 12°C or less;
- (d) if windows are not glazed, fly screens must be provided;
- (e) curbed and drained areas, must be provided adjacent to the slaughter facility for –
 - (i) handling, washing and keeping rough offal; and
 - (ii) to hold containers with inedible products prior to removal.
- (f) doors must be provided –
 - (i) where harvested game carcasses or partially dressed game carcasses are received into the slaughter facility;
 - (ii) where dressed or partially dressed carcasses and red offal are dispatched but, dispatching may be done via the carcass receiving door

mentioned in subparagraph (f)(i) if these functions are done at different times; and

- (iii) between the dressing room and the adjacent area referred to in paragraph (e)

- (g) hand washing facilities must be provided in the slaughter facility;
- (h) a sterilizer adjacent to a hand wash basin must be provided;
- (i) toilet and hand wash facilities must be provided;
- (j) facilities to store items needed in the daily process must be provided;
- (k) the design must allow for future upgrading of the facility;
- (l) separate chillers must be provided for –

- (i) partially dressed game carcasses;
- (ii) dressed carcasses and red offal;
- (iii) rough offal.

The proximity of these chillers to the slaughter facility must be such as not to compromise hygiene standards and be acceptable to the PEO;

- (m) a chiller for partially dressed game carcasses may be substituted with a chiller truck connected to the receiving area by docking seals;
- (n) a chiller for rough offal may be omitted if rough offal is removed from the slaughter facility on a continuous basis but within four hours after evisceration or receiving; and
- (o) where freezing facilities are not provided for treatment of conditionally passed carcasses affected by parasitic intermediate stages (measles) at the slaughter facility, such facilities may be arranged elsewhere with the approval of the PEO.

Requirements for Low-Throughput Game Slaughter Facilities

52. Considering the structural requirements set out in section 53, for a slaughter facility to be graded as a low throughput game slaughter facility it must comply with the following:

- (a) a maximum throughput of 20 units per day may not be exceeded, but the PEO may determine a lower maximum throughput for a slaughter facility on grounds of the capacity of the receiving area, hourly throughput potential relative to available equipment and facilities including hanging space, chiller capacity;

- (b) the premises must be fenced and provided with a gate to control access of people and animals;
- (c) a door equipped with docking seals for offloading harvested game or partially dressed game carcasses and red offal must be provided;
- (d) a facility where transport trucks must be sanitized after offloading must be provided;
- (e) a receiving area with hanging facilities to accommodate at least 20% of throughput of game carcasses of different categories and red offal must be provided and such area must have an air temperature of not more than 12°C when chilled carcasses are handled provided that if chilled carcasses are handled so that its temperature does not rise more than 2°C during dressing, subject to the approval of the PEO, the temperature of this room need not be maintained at 12°C or less;
- (f) a hoist for the hanging of category B game must be provided;
- (g) holding chillers must be provided to accommodate partially dressed carcasses received prior to dressing;
- (h) the chillers referred to in paragraph (g) may be substituted with a chiller truck connected to the receiving area by docking seals;
- (i) a room equipped with a dressing rail must be provided where harvested game carcasses or partially dressed game carcasses are dressed and such room must have an air temperature of not more than 12°C when chilled carcasses are handled;
- (j) a side rail or hooks for carcasses and containers for offal, must be provided for condemned or detained carcasses and organs requiring secondary meat inspection;
- (k) a room must be provided where hides, skins, hair, heads, feet and inedible material are kept prior to removal, unless these parts are removed on a continuous basis;
- (l) a room must be provided where paunches and intestines are emptied, washed and kept;
- (m) the rooms mentioned in paragraphs (k) and (l) must –
 - (i) be separate and adjacent to the dressing room and interconnected by means of a hatch, door or walkway; and
 - (ii) have exterior doors for the removal of inedible materials and in the case of paunches and intestines from animals that were eviscerated in

the field, paunches and intestines must be received for inspection purposes through the external door;

- (n) if paunches and intestines are not intended for human consumption, the room mentioned in paragraph (l) may be omitted provided that all paunches and intestines are removed, immediately after evisceration or receiving and inspection, from the dressing room to a suitable receptacle via a self closing hatch;
- (o) separate chillers must be provided for the daily throughput of –
 - (i) carcasses and red offal, provided that the red offal may be removed from the slaughter facility to alternative chilling facilities, on a continuous basis but within four hours after an animal has been eviscerated, if separate dispatch facilities have been provided for such red offal; and
 - (ii) washed rough offal, unless washed rough offal is removed from the slaughter facility within four hours after evisceration or receiving;
- (p) where freezing facilities are not provided for treatment of conditionally passed carcasses affected by parasitic intermediate stages (measles) at the slaughter facility, such facilities must be arranged elsewhere with the approval of the PEO;
- (q) a dispatch area equipped to quarter, sort and mark carcasses and red offal as well as a door for dispatch must be provided;
- (r) a personnel entrance to the clean areas of the slaughter facility must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, facility to wash aprons, hooks for aprons and a refuse container and at the discretion of the PEO, personnel entrances to other areas of the slaughter facility need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;
- (s) change room, shower, toilet as well as hand wash facilities must be provided on the premises for persons working at the slaughter facility;
- (t) dining facilities must be provided with tables chairs or benches and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest periods;

- (u) a storage facility for items needed in the daily process must be provided;
- (v) rooms or facilities must be provided for –
 - (i) storage of cleaning equipment and materials; and
 - (ii) cleaning and sterilization of movable equipment;
- (w) if required, a separate room must be provided as an office.

STRUCTURAL REQUIREMENTS FOR GAME SLAUGHTER FACILITIES

53. (1) WRSA and the PEO must evaluate each game harvesting and slaughtering operation as submitted for participation in the scheme according to its procedural suitability to produce safe game meat, as well as structural conformity or potential to upgrade and reach conformance with the structural requirements to the satisfaction of the PEO.
- (2) The PEO must—
- (a) guide the facility owner according to the structural requirements relating to his or her particular structure; and
 - (b) determine a programme for upgrading the facility over a specific time period.
- (3) A programme for upgrading a facility must include immediate upgrading to ensure safe production with further upgrading coupled to possible increased production.

General

54. Premises must be of such design, construction, condition and finish and must be so equipped and so located that they can be used at all times for the purpose for which they were designed, constructed and equipped—
- (a) without creating a health hazard; and

- (b) in such a manner that meat –
 - (i) can be handled hygienically on the premises or with equipment on the premises; and
 - (ii) can be protected by the best available method against contamination or spoilage by poisons, offensive gasses, vapours, odours, smoke, soot deposits, dust, moisture, insects or other vectors or by other physical, chemical or biological contamination or pollution.

Premises

- 55.
 - (1) All areas on the premises must be rendered dust and mud free.
 - (2) Provision must be made for storm water drainage.
 - (3) The slaughter facility must be equipped with an enclosed drainage system for the disposal of effluent and sewerage.
 - (4) Truck loading and off loading areas for dispatching and receiving of meat must be curbed, paved, drained and roofed.

Cross Flow

- 56. The premises and buildings must be designed to ensure that –
 - (a) no cross flow between clean and dirty areas and functions, occurs;
 - (b) inedible or condemned material can easily be removed on a continuous basis from areas where edible material is handled; and
 - (c) detained meat can be kept and examined without contaminating passed meat.

Requirements for Interior of Building and Rooms

- 57. In a facility where meat and animal products are handled and in toilets, change rooms and dining facilities –
 - (a) all rooms must be of such size as not to compromise hygiene;
 - (b) floors and stairways must be –
 - (i) smooth, impervious, resistant to wear and corrosion and not slippery; and
 - (ii) free of cracks and open joints;

- (c) floor drainage design and construction –
 - (i) must ensure that floors are sloped at a gradient of not less than 1:60 towards drainage points or channels;
 - (ii) must ensure that channels drain from clean to dirty areas;
 - (iii) must be such that drainage channels are smooth, impervious, washable and provided with grates or covers; and
 - (iv) must provide all drain inlets with solid traps as well as mechanisms to prevent access of vermin and obnoxious odours into the slaughter facility;
- (d) interior wall surfaces, partitions and pillars must be –
 - (i) smooth, impervious, washable and light coloured;
 - (ii) rounded at floor to wall, as well as wall to wall, junctions with a minimum radius of 50mm; and
 - (iii) rounded on top in case of walls and partitions which are not ceiling height;
- (e) interior roof structures or ceilings, must be smooth, impervious, light coloured and washable;
- (f) doors and doorframes must be smooth, impervious, vermin proof, light coloured and corrosion resistant;
- (g) personnel entrances must have self-closing doors and be provided with hand wash-basins, boot wash and apron wash facilities and apron hooks;
- (h) hatches, where provided, must have an inclined bottom edge sloping towards the dirtier side, and self closing flaps must be provided when applicable;
- (i) chutes must –
 - (i) be smooth, light coloured and corrosion resistant;
 - (ii) open at least 300 mm above the floor;
 - (iii) be sanitizable along its entire length; and
 - (iv) be separate for meat, inedible material and condemned material, respectively;

- (j) windows –
 - (i) must have light coloured, corrosion resistant frames and must be glazed;
 - (ii) must be fitted with fly screens when used for ventilation;
 - (iii) must have window sills that slope at 45°; and
 - (iv) may not be opened if they interconnect clean and dirty areas;
- (k) all working areas must –
 - (i) be well ventilated; and
 - (ii) have artificial or natural lighting at an intensity of at least –
 - (aa) 540 lux where meat is inspected; and
 - (bb) 220 lux in work areas;
- (l) all light fittings must be equipped with covers or splinter protectors;
- (m) all electrical fittings must be waterproof; and
- (n) all wall mounted equipment, structures and fittings must have a clearance of at least 50 mm from the wall.

Requirements for Equipment

58. (1) Equipment –
- (a) must be corrosion resistant and non-toxic and may not taint or stain meat;
 - (b) must have surfaces which are smooth, impervious and free of holes, cracks and sharp corners, and must be sterilizable; and
 - (c) may not contaminate meat with lubricants.
- (2) Containers used to hold meat must comply with subsection (1) and if the sides and bottoms are constructed with openings they must be designed so that meat cannot protrude through the openings or make contact with the floor.

Requirements for Toilets and Change Rooms

59. (1) Toilets and urinals must be situated in a separate room and may not be an integral part of a change room.
- (2) All toilets must be provided with toilet paper holders and toilet paper, hand wash-basins, soap dispensers with germicidal liquid soap and hand drying facilities.
- (3) Change rooms and toilets may not have direct access into an area or room where meat is handled.
- (4) Workers must be provided with clothing lockers in which to store private clothes separately from protective clothing, ensuring that private clothes and clean protective work clothes do not make contact.
- (5) Workers must be provided with separate fly proof facilities in which to keep food.

Sterilizers

60. (1) Sterilizers must be readily accessible and must –
- (a) be placed on dressing platforms and within three meters of workstations, adjacent to hand wash-basins in rooms and areas where –
- (i) carcasses are dressed;
- (ii) carcasses, meat and offal are detained;
- (iii) condemned material is handled; or
- (iv) meat is otherwise handled;
- (b) be corrosion resistant and capable of sterilizing hand utensils and equipment, such as cutters and saws, at a minimum water temperature of 82°C during slaughter; and
- (c) have an inlet, overflow and outlet and must drain through a down pipe directly into a closed drainage system or into an open channel, but

such drainage water may not flow over the floor across areas where traffic occurs;

- (2) Any other method of sterilization must be approved by the PEO.

Hand Wash-Basins

61. Hand wash-basins must be readily accessible and be –
- (a) placed on dressing platforms and within three meters of workstations in rooms and areas where –
 - (i) carcasses are dressed;
 - (ii) carcasses, meat and offal are detained;
 - (iii) condemned material is handled; or
 - (iv) meat is otherwise handled;
 - (b) corrosion resistant;
 - (c) provided with taps that are not hand or elbow operated;
 - (d) supplied with warm running water at not less than 40 °C;
 - (e) provided with an inlet, overflow and outlet and must drain through a down pipe directly into a enclosed drainage system or into an open channel, but such drainage water may not flow over the floor across areas where traffic occurs; and
 - (f) fitted with a dispenser for liquid germicidal soap as well as hand drying facilities, unless the drying of hands is not necessary in the area where the basin is situated.

Water Supply

62. (1) Water must be under pressure, and must conform to at least Class II according to the SANS 241 standard for drinking water.
- (2) Water points must be provided with –
- (a) cold water;

- (b) warm water at not less than 40°C and equipped with hose pipes for sanitizing all areas of the slaughter facility; and
- (c) hose reels to store hoses away from the floor unless vertical drop hoses are provided.

Containers for Inedible, Condemned and Refuse Material

- 63.
- (1) Sufficient theft and leak proof containers with tight fitting lids, complying with section 58 (1)(b), must be provided to keep and transport condemned material and they must be clearly marked “**CONDEMNED**”.
 - (2) Containers must be provided to collect and hold inedible material until disposal.
 - (3) Facilities to collect and hold blood prior to disposal must be provided.
 - (4) Refuse containers must be provided for the collection of general refuse at various points on the premises.
 - (5) Areas where waste or refuse containers are kept prior to removal must be impervious, curbed and drained and the containers must be enclosed or fitted with tight fitting lids.

Vehicles Used for Harvesting Game and Transporting Carcasses Directly to a Slaughter Facility or Depot Registered Under the Scheme

- 64.
- (1) Vehicles used for harvesting Category C or small game must –
 - (a) have a hanging frame to bleed carcasses in a hanging position which must be –
 - (i) corrosion resistant and free from holes and cracks;
 - (ii) durable, non-toxic, smooth surfaced, impervious and resistant to impact;
 - (iii) easy to clean;

- (b) be equipped with facilities for cleaning and sterilising of bleeding knives with water at 82°C or chemical sterilization as approved by the PEO;
 - (c) have a hand wash facility, with potable running water and soap, for the workers bleeding the harvested game;
 - (d) not keep equipment or loose objects, other than is required for the harvesting and bleeding of game on the processing area of the vehicle;
 - (e) have artificial light of at least 220 lux where culling takes place at night.
- (2) Vehicles used for harvesting Category B or medium game must –
- (a) comply with the requirements for category C game in paragraph (b),(c),(d) and (e) of subsection (1);
 - (b) have a hoist and a ramp at an angle of 20° to 30° for hanging and bleeding of the animals.

Transferable Depots

65. Transferable depots must be provided with –

- (a) a hanging frame of sufficient height to prevent heads and necks of carcasses making contact with the ground;
- (b) a separate table for the inspection of the rough offal;
- (c) adequate hooks for the inspection of heads and feet if removed as well as for red offal;
- (d) an approved protocol regarding the accumulation of blood and waste products on the ground below the frame during dressing. This may include a tarpaulin that can be cleaned on a continuous basis or moving the frame to a clean area;
- (e) sufficient closable containers that comply with requirements set in section 58(2) to accommodate –
 - (i) red offal;
 - (ii) rough offal;
 - (iii) inedible material; and
 - (iv) condemned material;

- (f) potable water and facilities for –
 - (i) sterilizing knives and equipment at 82 °C;
 - (ii) washing of hands and equipment;
- (g) bactericidal liquid soap;
- (h) artificial light where game is slaughtered at night –
 - (i) with a minimum light intensity of 220 Lux for dressing; and
 - (ii) 540 Lux at the inspection point;
- (i) toilet facilities provided per protocol.

Permanent Depots

66. Permanent depots must comply with the requirements for transferable depots, but in addition –
- (a) the frame must be fixed on a curbed and drained concrete base;
 - (b) roadways and walkways must be dust and mud free and cleanable;
 - (c) have an underground effluent disposal system;
 - (d) toilets and hand wash facilities must be provided.

Dressing and Evisceration Facilities in Game Slaughter Facilities Registered under the Scheme

67. (1) The minimum clearance for rails and equipment in dressing areas from rail to floor is –
- (a) for category B game dressing, 3.4 m; and
 - (b) for category C game dressing, 2.2m.
- (2) The clearance between equipment and dressing rails must in all cases be such that carcasses do not touch equipment and is at least 1000mm from walls.

- (3) Rails with hooks fixed to a wall must be 400 mm from the wall, and meat hanging from such hooks may not touch the floor or wall.
- (4) Rails must be at least 700 mm from columns, pillars or the side of a doorway through which carcasses must pass.

Meat Inspection Facilities

- 68. (1) Containers, racks and platforms and any other equipment required for meat inspection must be provided in a slaughter facility.
- (2) Marked, leak proof and lockable containers or other means to handle and hold condemned and inedible material prior to removal, must be provided.

Chillers

- 69. (1) Chillers must be provided to hold at least the daily throughput.
- (2) The minimum clearance for rails in chillers and freezers –
 - (a) for category B or category C carcasses on cradles with extension rods, is 1000 mm from the wall and 900 mm between overhead carcass rails; and
 - (b) for category C carcasses, if hung separately, is 330 mm from the wall and between overhead carcass rails.
- (3) Spacing of units on the line should be such as to ensure airflow between carcasses or sides with a minimum of 660 mm length of rail per unit.

Dispatch Areas

- 70. Dispatch areas must be equipped for –
 - (a) quartering, marshalling and loading of carcasses;
 - (b) collection and transport, avoiding cross or contra flow, of used roller-hooks to the sanitation facility; and
 - (c) sterilization of saws and other cutting utensils.

MARKING OF GAME MEAT AS PRODUCED UNDER SCHEME

71. (1) Game carcasses that have been passed by a registered inspector at a registered game, under the Scheme, must be marked on all four quarters using the **“PASSED”** identification stamp.



Stamp of approval for all game carcasses produced under the Game Scheme

- (2) (a) A PEO must issue each slaughter facility in his or her province, operating under the Scheme, with a special reference number relating to the Scheme, to be incorporated in the **“PASSED”** identification stamp used at such slaughter facilities.
- (b) The special reference number must consist of a numerical component designating the province, facility number, the letter “G” and the letter “P”. For example 2/01GP, where “2” indicates the province, “01” facility number, “G” refers to Game and “P” signifies “provisional” under the Scheme.
- (3) The stamp used to make the mark must comply with the health and hygiene standards as follows:
- (a) All stamps or roller marks used to mark any carcass or meat must be constructed of a non-toxic, non corrosive material and must be so constructed as to be readily cleanable.
- (b) The stamps must contain –
- (i) slaughter facility registration number under the Scheme; and

- (ii) the wording shown in section 71(1), which must be in at least two official languages, one of which must be English.
- (c) The minimum sizes of stamps are 60 mm per side.
- (d) The letters on the stamps must be readable and may not be less than 8 mm high.
- (e) Marks printed on wrapping material may be smaller than the sizes stated in subsection (c) and (d), to suit particular circumstances provided they are approved by the PEO.
- (f) A purple coloured ink is required where stamps are applied to carcasses or meat and must be manufactured of harmless, edible ingredients approved for use on foodstuffs as described in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (g) The marks must be placed–
 - (i) on each quarter of the carcass; and
 - (ii) on the heads of game in cases where the skins are removed.
- (h) A PEO must issue each slaughter facility in his or her province, operating under the Scheme, with a special reference number relating to the Scheme, to be incorporated in the **“PASSED”** identification stamp used at such slaughter facilities.
- (i) The special reference number must consist of a numerical component designating the province, facility number, the letter “G” and the letter “P”. For example 2/01GP, where “2” indicates the province, “01” facility number, “G” refers to Game and “P” signifies “provisional” under the Scheme.
- (j) The stamp of approval must be kept and used under control of a registered inspector;
- (k) When not in use the stamp must be secured by a registered inspector and kept in safe custody;
- (l) A stamp of approval must never be used at a slaughter facility where the slaughter facility number differs from the number on the stamp;
- (m) Stamps and roller marking equipment must be cleaned and sterilized regularly, during use;

- (n) All marking equipment must be kept hygienically, away from the floor and dirty surfaces;
- (o) Marks must be applied in such a manner that it is clearly legible on the carcass or meat;
- (p) A person may not place a stamp of approval on, or remove such mark from, any carcass, part thereof, meat or a wrapping, packing or
- (q) container, except under the supervision of a registered inspector;
A registered inspector may at any time re-inspect a carcass or meat in
- (r) a slaughter facility despite that the carcass or meat may already have been passed for consumption and, if upon re-inspection the inspector is
- (s) of the opinion that the carcass or meat is no longer fit for human or animal consumption, the inspector must remove the stamp of approval by trimming, and such meat must be condemned.

CIRCUMSTANCES UNDER WHICH PERSON MAY PARTICIPATE IN SCHEME

- 72.
- (1) A person may participate in the Scheme, if his/her facilities are not registered with the PEO at the time and by registering under the Scheme and complying with hygiene and structural standards prescribed by the PEO for such facilities and processes in order to provide adequate safety margins for consumers.
 - (2) An applicant must provide full details of his or her current operations and sign a declaration of intent to comply with the requirements of the Scheme and promote the aims of the Scheme;
 - (3) A participant in the Scheme must improve his or her facilities and operations so as to comply with the requirements of the Act and the regulations under the Act that may be relevant at the time of closing of the Scheme.
 - (4) A participant who does not comply with the provisions of the Scheme must be notified in writing that his or her participation in the Scheme has lapsed as provided for in section 41 of the Scheme.

DATE OF IMPLEMENTATION OF SCHEME

73. The Scheme comes into operation on the date of publication in the Government Gazette and lapses five years after such date or on a date determined by the Minister.