

Specific Hygienic and Sanitary Practices to be followed by Food Business Operators engaged in selling of Meat and Meat Products

Sanitary & Hygienic Requirements

For ensuring the hygiene and safety of meat being sold at retail meat shops, the following requirements should be followed under the supervision of the qualified Veterinary staff.

Location of Meat Shop

1. The meat shop / sale outlet should be a unit of meat market located away from Vegetable, fish or other food markets and shall be free from undesirable odour, smoke, dust or other contaminants. Wherever a meat markets is not available, individual meat shop can be set up considering the above factors, which have a direct bearing on the hygiene conditions of the premises and health of consumers.
2. The minimum distance between the licensed meat shop and any place of worship should not be less than 50 meters;
3. The condition of 100 meters distance will apply in case the premises situated directly opposite to the entry gate of religious place of any community.
4. All the meat shops located in the vicinity of religious places shall be fitted with black glass doors, which must be kept, closed all times except in case of entry or exit. It must be the responsibility of the meat shop owners to maintain a high standard of hygiene not only inside the shops, but also in the way leading to the shops road pavements or other adjoining place, particularly for insanitary materials originating from the meat business for example, blood, part of offal, meat scraps

Premises

1. The premises shall be structurally sound. The walls up to the height of minimum 5 feet from the floor level shall be made of impervious

concrete material (e.g. glazed tiles or hygienic panels, etc.) for easy washing and cleaning purposes.

2. The floor should be made of impervious and non-slippery materials with a slope for easy cleaning and removal of filth, waste and dirty water. The slope of the floor shall not be less than 5 cm. for a floor of 3 meters.
3. All processing tables, racks, shelves, boards, etc. shall have zinc/aluminium/stainless steel/marble-granite to of facilitate proper cleaning.
4. A sign board indicating the type of meat sold shall be displayed prominently. Nothing else but meat should be sold at the premises.
5. The premises should have provision of sewer connection for drainage of wastewater.

Ventilation

1. The meat shop should be ventilated with facility of cross ventilation and may be provided with at-least one electric fan and one exhaust fan.
2. The rails and hanging hooks, if provided for hanging carcasses, should be of non-corrosive metal. The non-corrosive hanging hooks for carcasses shall be 30 cm. apart and the distance between rails shall be 60 to 70 cm. depending upon the size of animals slaughtered and carcasses hanged.

Equipment and Accessories

1. The meat shop should have suitable arrangement for **fly proofing** in the form of air-curtains, flytraps, etc.
2. It should have display cabinet type **refrigerator** of size for maintaining a temperature of 4 to 8 degrees C. or freezing cabinet if the meat is to be stored for more than 48 hours.
3. The **weighing scales** used shall be of a type which obviates unnecessary handling and contamination and the sketch of the scale shall be made of stainless steel or nickel coated.

4. The **knives, tools and hooks** used shall be made of stainless steel. Sufficient cupboards or racks should be for storing knives, hooks, clothes and other equipments.
5. There should be a provision of **geysers** in all the meat shops to have hot water at a temperature not less than 82 degree C to clean the premises and equipment used in meat shop.
6. **Washbasin** made of stainless steel / porcelain shall be provided with liquid soap dispenser or other soap and nail brush for thorough cleaning of hands.
7. The **chopping block** should be of food-grade synthetic material, which does not contaminate the meat. If the block is of wooden it should be of hardwood trunk, which is solid enough and should not contaminate the meat.
8. A **waste bin** with a pedal operated cover shall be provided in the premises for collection of waste material.

Pest Control

3. The meat shop should have an effective and continuous programme for control of insects, rodents or other vermin within the premises. The surrounding area of the shop should also be free from insects, birds, rodents and other vermin.
4. The pest control measures adopted by the owner of shop should be kept as a record in the premises to be shown to any officer of the concerned Panchayats/ Municipalities responsible for local administration/Corporation at the time of inspection.
5. Chlorinated hydrocarbons, organo-phosphorus compounds and synthetic perithroids, rodenticides etc should neither be used as pesticide nor shall be stored at the meat shop.
6. No live animals or birds should be allowed inside or adjacent to the meat shops.

Personnel Hygiene

1. Every person employed for meat handling at the meat shop shall be medically examined annually by a authorized registered medical practitioner and examination shall include examination of sputum and x-ray of the chest for tuberculosis. The medical examination shall also include examination of stool for protozoal and helminthic infestations for those parasites, which are transmitted by ingestion, and also for the presence of enteropathogenic Escherichia coli, Salmonella, Shigella species and Vibrio cholera.
2. A certificate / records of medical fitness of all workers handling meat should be kept as a record in the premises to be shown to any officer of the concerned Panchayats / Municipalities responsible for local administration / Corporation at the time of inspection.
3. No worker suspected to be suffering from fever, vomiting, diarrhoea, typhoid, dysentery or boils, cuts and sores and ulcers (however small) shall be permitted to work in the meat shops.
4. All the workers of the meat shop shall keep their finger nails short and clean and wash their hands with soap or detergent and hot water before commencement of work and after each absence, especially after using sanitary conveniences.
5. Eating, spitting, nose cleaning or the use of tobacco in any form or chewing betel leaves shall be prohibited within the premises of meat shop processing, packing and storage area of the unit. "No smoking" and "No Spitting" boards shall be prominently displayed in the shop.

Sanitary Practices

1. The chopping block should be sanitized daily by covering its top with sea-salt, after cleaning it with hot water at close of business activity.

2. The floor should be washed with appropriate disinfectant / detergent / sanitizer at the start and close of the business each working day.
3. There should be high standard of cleanliness and tidiness in the working area of shop with no organic or other material lying on the floor.
4. The refrigerated / freezing cabinet should be regularly cleaned and well maintained.
5. Slaughtering of animal / birds inside the shop premises should be strictly prohibited.
6. The carcasses shall not be allowed to be covered with wet-clothes.
7. Wholesome meat obtained from the authorized slaughter house shall only be sold at the meat shops and a record thereof shall be kept in the premises to be shown to any officer of the concerned Panchayats. Municipalities responsible for local administration Corporation at the time of inspection.
8. Waste bins should be emptied, transported for disposal as per the arrangements made by the concerned Panchayats / Municipalities and waste bin / dhalau (burial pits) shall be treated daily with a disinfectant.
9. The premises shall not be used for residential purposes nor it shall communicate with any residential quarter. No personal belonging like clothing, bedding, shoes etc. shall be kept in the premises. Only dressed carcasses of clean meat shall be stored at the premises.
10. Hides, skins, hoofs, heads and unclean gut will not be allowed to be stored in the premises at any time.
11. The chopping instruments should be cleaned with hot water at a temperature of 82 degree C.
12. The preparation of food of any type inside the meat sale outlet should be strictly prohibited.

13. The meat obtained from unauthorized sources or unstamped meat is liable to be confiscated and destroyed.

14. Waste of the meat shop to be disposed of packed in heavy polythene bags in dhalaos (burial pits).

Other Requirements

1. The prepared meat shall be packed in waxed paper and then placed in polyethylene bags or packed directly in bags made of food grade plastics.
2. Failure to comply with any of these instructions may entail legal action against the defaulters, and even result in cancellation of licence by the appropriate authority of the concerned Panchayats/Municipalities/Corporation.
3. No Objection Certificate from law and order point of view to be obtained from police department or the concerned Panchayats/Municipalities/Corporation before grant of license for buffalo meat and pork shop.
4. The concerned Panchayats/Municipalities responsible for local administration in the country shall appoint qualified Veterinary staff for the meat inspection (Ante mortem and Post mortem inspection) or if regular staff cannot be made available or deployed for the purpose shall make contractual arrangements for availing the services of qualified Veterinary staff for meat inspection available with the Animal Husbandry Depts. of the concerned state/UT in the country.
5. Veterinary health trade licence shall be granted subject to fulfillment of all the above technical and administrative instructions in relation to the trade.