

THE PUBLIC HEALTH ACT.

Statutory Instrument 281—18.

The Public Health (Meat) Rules.

Arrangement of Rules.

Rule

1. Citation.
2. Application.
3. Interpretation.
4. Animals to be slaughtered in slaughterhouses.
5. Animals to be brought to slaughterhouses twelve hours at least before slaughter.
6. Slaughter fees.
7. Animals prohibited in slaughterhouses.
8. Examination of animals and carcasses.
9. Marking of meat.
10. Animals slaughtered outside city, municipality or town.
11. Appointment of slaughterers.
12. Entry into slaughterhouses prohibited.
13. Fixing of hours.
14. Conveyance of meat.
15. Premises used as butcheries to be licensed.
16. Application for butchery licences.
17. Requirements for a butchery.
18. Requirements for licensees of butcheries.
19. Licensees of butcheries to give information of infectious diseases.
20. Live animals and birds prohibited.
21. Butcheries not to be used for other purposes.
22. Liability of a licensee of a butchery.
23. Licence to be displayed.
24. Persons suffering from infectious diseases prohibited from employment in slaughterhouse or butchery.
25. Revocation or suspension of licences.

Schedules

<i>First Schedule</i>	Areas to which Rules apply.
<i>Second Schedule</i>	Butchery licence.
<i>Third Schedule</i>	Application for butchery licence.

THE PUBLIC HEALTH ACT.

Statutory Instrument 281—18.

The Public Health (Meat) Rules. *(Under section 104 of the Act.)*

1. Citation.

These Rules may be cited as the Public Health (Meat) Rules.

2. Application.

(1) The rules mentioned in the second column of the First Schedule to these Rules shall apply to the city, municipalities and towns specified in the first column of that Schedule.

(2) The Minister may, by statutory instrument, add to, delete from, or vary the First Schedule to these Rules.

3. Interpretation.

In these Rules—

- (a) “authorised officer” means a medical officer of health, a veterinary officer or any person appointed by an authority for the purposes of these Rules;
- (b) “authority” means the council or board of a city, municipality or town, as the case may be;
- (c) “butchery” means any place where meat is sold;
- (d) “meat” means the dead body or any part of a dead body of an animal and includes its organs and viscera; and
- (e) “slaughterhouse” means any place set apart by an authority for the slaughtering of animals.

4. Animals to be slaughtered in slaughterhouses.

In any city, municipality or town in which a slaughterhouse has been established, no animal shall, except with the permission of the authority, be slaughtered within the boundaries of the city, municipality or town elsewhere than in the slaughterhouse.

5. Animals to be brought to slaughterhouses twelve hours at least before slaughter.

Every animal intended for slaughter in a slaughterhouse shall be brought to the slaughterhouse or to a place appointed by the authority not later than twelve hours before the time at which it is intended to be slaughtered.

6. Slaughter fees.

The fees to be paid for the slaughter of animals in a slaughterhouse shall be such as the authority may from time to time determine.

7. Animals prohibited in slaughterhouses.

No animal other than an animal intended for slaughter shall be allowed in a slaughterhouse.

8. Examination of animals and carcasses.

(1) Any animal intended for slaughter in a slaughterhouse may at any time be examined by an authorised officer, who may, if he or she is of the opinion that the animal is diseased, forbid the slaughtering of it.

(2) Any authorised officer may at any time detain for examination any meat in a slaughterhouse; and if on that examination a medical officer of health or a veterinary officer is of the opinion that it is unfit for food for humans, he or she may order its destruction.

(3) Any contravention of an order made under this rule shall be deemed to be a contravention of these Rules.

9. Marking of meat.

(1) The authority may approve and authorise the use of marks of inspection.

(2) All meat which has been inspected and passed in a slaughterhouse shall, where a mark has been approved and authorised, be stamped with that mark at the time of inspection.

(3) No person other than an authorised officer shall apply the mark to any meat.

(4) No person shall remove from a slaughterhouse, other than on the orders of an authorised officer, any meat not bearing the mark.

10. Animals slaughtered outside city, municipality or town.

(1) Where any person desires to bring within the boundaries of any city, municipality or town in which a slaughterhouse has been established any meat for the purpose of sale within that city, municipality or town, he or she shall obtain the prior permission in writing of the authority or of an authorised officer so to do.

(2) The authority or an authorised officer to whom application is made under subrule (1) of this rule may require such meat to be brought to a suitable place for examination, or to be identified as having been examined at the time of slaughter by such marks, seals, brands or labels as the authority or the officer shall direct.

(3) Any person who is found in possession of or conveying into a city, municipality or town for the purpose of sale any meat without the permission in writing of the authority or of an authorised officer commits an offence.

(4) A person in possession of or conveying meat of such quantity as to satisfy an authorised officer that it is intended for sale shall be deemed to be in possession of or conveying the meat for the purpose of sale unless he or she can satisfy the court before whom he or she is charged to the contrary.

(5) Nothing in this rule shall apply to meat lawfully imported into Uganda in the case of any animal which has been slaughtered outside Uganda in a slaughterhouse recognised by the authority.

11. Appointment of slaughterers.

The authority may, in its discretion, appoint slaughterers and may fix the terms and conditions of their appointment.

12. Entry into slaughterhouses prohibited.

No person shall enter any slaughterhouse in a city, municipality or town without the permission of the authority.

13. Fixing of hours.

The authority may, at its discretion, fix hours at which slaughtering shall be performed.

14. Conveyance of meat.

(1) No meat intended for sale as food for humans shall be conveyed in any vehicle unless the vehicle has been approved in writing by the authority; the authority may in its discretion refuse to approve any vehicle which is not covered and which has no proper provision for preventing the meat being exposed to contamination.

(2) If at any time the authority is of the opinion that any vehicle approved under subrule (1) of this rule is not being maintained in a satisfactory sanitary condition or has otherwise ceased to be suitable for carrying meat, it may revoke its approval of the vehicle.

(3) Every person who conveys or causes to be conveyed any meat in a vehicle—

- (a) shall cause the inside and the covering of the vehicle, the receptacles for meat and any apparatus coming into contact with meat used for loading and unloading to be kept in a clean condition; and
- (b) shall not permit any person or any live animal or any material or thing to be conveyed in the body of the vehicle at the same time.

(4) A person engaged in the handling or transport of meat—

- (a) shall not permit any part of the meat to come into contact with the ground; and
- (b) shall take all precautions which in the opinion of the authority are considered to be reasonably necessary to prevent the exposure of meat to contamination.

(5) The employer of any person engaged in the handling or transport of meat shall cause that person while so occupied to wear, and every person while so occupied shall wear, a clean and washable head covering and an overall.

(6) Any authorised officer may at any time inspect any vehicle used for carrying meat.

15. Premises used as butcheries to be licensed.

(1) No premises shall be used as a butchery unless they shall have first been licensed by an authority in the form prescribed in the Second Schedule to these Rules.

(2) Every such licence shall be annual and shall expire on the 31st December of the year in respect of which it is issued.

(3) No such licence shall be transferable.

16. Application for butchery licences.

(1) Every application for a licence under these Rules shall be made to the authority in the form prescribed in the Third Schedule to these Rules.

(2) The authority shall not issue a licence under these Rules unless the applicant produces a certificate from a medical officer of health stating that the premises in respect of which a licence is required are in conformity with the requirements of these Rules.

17. Requirements for a butchery.

(1) In every butchery licensed under these Rules the following requirements shall be complied with—

- (a) the construction, situation, lighting, ventilation, drainage, sanitary accommodation and state of repair of the premises shall be such as to ensure, in the opinion of the authority, satisfactory sanitary conditions in the premises, and the protection from contamination of meat kept in the premises; except that the requirements of the authority in the foregoing respect shall not be in conflict with or in excess of the requirements of the Act or any rules made under the Act;
- (b) a sufficient and accessible supply of clean and wholesome water shall be maintained on the premises and when so required by a medical officer of health shall be boiled or otherwise sterilised and stored in a clean covered receptacle;

- (c) adequate facilities for a sufficient supply of boiling water for the purposes of cleansing shall be provided and maintained on the premises;
- (d) sufficient accommodation and facilities for employees to wash themselves and their overalls and head coverings shall be provided;
- (e) there shall be provided sufficient portable receptacles of a size and shape approved by the authority and fitted with good and efficient lids, in which shall be placed all refuse and meat trimmings not intended for sale;
- (f) no part of a butchery shall be used as, or shall have direct communication with, a living or sleeping room;
- (g) a dressing room or cupboard shall be provided having facilities for employees to store their overalls and head coverings in a clean and sanitary condition, and shall not be used for any other purpose;
- (h) a fly-proof repository, of a size and design approved by the authority, shall be provided for the storage of any meat not required for immediate sale and shall not be used for any other purpose;
- (i) no cellar or basement shall be used for any of the purposes of a butchery.

(2) For the purpose of subrule (1) of this rule, the words “sufficient” and “adequate” shall mean sufficient or adequate, as the case may be, in the opinion of the authority.

18. Requirements for licensees of butcheries.

Every licensee of a butchery—

- (a) shall observe all due cleanliness to the satisfaction of the authority in regard to his or her premises and all articles, apparatus and utensils kept in the premises;
- (b) shall cause the inside walls and ceiling of the butchery to be surfaced to the satisfaction of the authority and treated with limewash or other suitable material approved by the authority and shall so resurface and treat walls and ceilings at such intervals as in the opinion of the authority may be necessary to maintain cleanliness and freedom from risk of contamination of any meat kept in the premises;
- (c) shall not permit any gut scraping, tripe cleaning or domestic

- washing to be carried on in his or her premises;
- (d) shall not permit any refuse, filth or meat trimmings not intended for sale to be deposited or accumulated on his or her premises except in special receptacles provided for that purpose;
 - (e) shall take all necessary precautions to guard against any meat kept on his or her premises being contaminated by flies; and
 - (f) shall cause the meat to be so placed as to prevent contamination being splashed or blown on it.

19. Licensees of butcheries to give information of infectious diseases.

Every licensee of a butchery shall without delay inform a medical officer of health of the occurrence or suspected occurrence of any infectious disease among any of his or her employees and shall comply with any directions which the medical officer of health may give for the purpose of preventing the spread of any such disease.

20. Live animals and birds prohibited.

No live animal or bird shall be kept or permitted to remain in any butchery.

21. Butcheries not to be used for other purposes.

No premises used as a butchery shall be used for the carrying on of any other trade or process without the written approval of the authority having first been obtained.

22. Liability of a licensee of a butchery.

Every licensee of a butchery shall be responsible for the due observance on his or her premises of these Rules, and any breach of these Rules committed by any agent, servant or employee of the licensee shall be deemed to be a breach by the licensee.

23. Licence to be displayed.

Every licensee of a butchery shall affix and at all times maintain his or her licence in a conspicuous place in his or her butchery.

24. Persons suffering from infectious diseases prohibited from employment in slaughterhouse or butchery.

No person who is suffering from an infectious disease shall work in or about any slaughterhouse or butchery or handle or assist in the handling of any meat intended for sale as food for humans.

25. Revocation or suspension of licences.

If any person is convicted of any offence against these Rules, the court may, in addition to or in substitution for any other penalty, revoke or suspend, for such time as it thinks fit, any licence granted to him or her under these Rules.

SCHEDULES

First Schedule.

rule 2.

Areas to which rules apply.
The Public Health (Meat) Rules.

City, municipality or town	Rules
1. The City of Kampala	All
2. The municipalities of—	
Jinja	All
Mbale	All
Mengo	All
3. All towns in Mengo	All
4. The towns of—	
Arua	All
Bugiri	All rules other than rule 5
Busembatia	All rules other than rule 5
Butiaba	All
Fort Portal	All
Gulu	All
Hoima	All
Iganga	All rules other than rule 5
Kabale	All
Kaberamaido	All
Kaliro	All rules other than rule 5
Kalisizo	Rules 1, 2, 7, 8, and 14 to 25
Kamuli	All rules other than rule 5
Kasese	All
Kitgum	All
Lira	All
Masaka	All
Masindi	All
Masindi Port	All
Mbarara	All
Moroto	All rules other than rule 5
Mubende	All rules other than rule 5
Pallisa	All rules other than rule 5
Soroti	All
Tororo	All

Second Schedule.

rule 15.

Butchery Licence.
The Public Health (Meat) Rules.

Licence No. _____

Name of licensee _____

Premises situate at _____

Date of issue _____

This licence expires on the 31st December, 20 ____

Authority

Third Schedule.

rule 16(1).

Application for Butchery Licence.
The Public Health (Meat) Rules.

To the _____, 20 ____

Council

I/We, the undersigned, apply for a butchery licence for premises situated at

Signature of Applicant

History: S.I. 269-23.