

INDEPENDENT STATE OF PAPUA NEW GUINEA.

CHAPTER NO. 238.

Slaughtering.

GENERAL ANNOTATION.

ADMINISTRATION.

The administration of this Chapter was vested in the Minister for Primary Industry at the date of its preparation for inclusion.

The present administration may be ascertained by reference to the most recent Determination of Titles and Responsibilities of Ministers made under Section 148(1) of the Constitution.

References in or in relation to this Chapter to—

“the Departmental Head”—should be read as references to the Secretary for Primary Industry;

“the Department”—should be read as references to the Department of Primary Industry.

TABLE OF CONTENTS.

	<i>Page.</i>
<i>Slaughtering Act</i>	3
<i>Slaughtering Regulation</i>	19
Subsidiary Legislation ¹	27

Appendixes—

1. Source of Act.
2. Source of Regulation.

¹Subsidiary legislation has not been up-dated.

INDEPENDENT STATE OF PAPUA NEW GUINEA.

CHAPTER NO. 238.

Slaughtering Act.

ARRANGEMENT OF SECTIONS.

PART I.—PRELIMINARY.

1. Interpretation—
 - “abattoir”
 - “blood”
 - “carcass”
 - “cattle”
 - “central killing area”
 - “the Chief Meat Inspector”
 - “disease”
 - “licence”
 - “licensed slaughterhouse”
 - “meat”
 - “Meat Inspector”
 - “pig”
 - “the regulations”
 - “slaughterhouse”
 - “this Act”.

PART II.—ADMINISTRATION.

2. Chief Meat Inspector.
3. Powers etc., of Chief Meat Inspector.
4. Meat Inspectors.
5. Powers, etc., of Meat Inspectors.

PART III.—ABATTOIRS.

6. Abattoirs.
7. Central killing areas.
8. Operation of abattoirs.
9. Slaughter of cattle for private owners.
10. Obligatory reception of animals for slaughter.
11. Agistment.

PART IV.—LICENSING OF SLAUGHTERHOUSES.

Division 1.—Licensing Generally.

12. Licences for slaughterhouses.
13. Hours of operation.
14. Cancellation of licence.

Division 2.—Restrictions in Central Killing Areas.

15. Restrictions on licensing.
16. Determination of licence.
17. Compensation.

Slaughtering

PART V.—SLAUGHTERING.

Division 1.—General Control.

- 18. Control of slaughtering of cattle.
- 19. Emergency slaughtering.
- 20. Slaughtering of diseased cattle.
- 21. Cessation of work on diseased cattle.

Division 2.—Slaughtermen.

- 22. Certificates of slaughtermen.
- 23. Unauthorized slaughtering, etc.
- 24. Cancellation of certificate.
- 25. Compliance with requests by Meat Inspectors.

Division 3.—Slaughtering Generally.

- 26. Inspection and treatment of meat.
- 27. Inspection of slaughterhouses.
- 28. Notice of intention to slaughter.
- 29. Resting animals before slaughter.
- 30. Method of slaughtering.
- 31. Diseased persons in slaughterhouse.
- 32. Clothing of persons employed in slaughterhouse.
- 33. Chewing of betel-nut, etc.
- 34. Dogs in slaughterhouse.
- 35. Storage of carcasses passed with carcasses not passed.

PART VI.—REMOVAL AND SALE OF MEAT, ETC.

- 36. Origin of meat for sale.
- 37. Inspection and branding of meat.
- 38. Illegal branding of meat.
- 39. Inspection of blood.

PART VII.—MISCELLANEOUS.

- 40. Overtime.
- 41. Regulations.

SCHEDULES.

SCHEDULE 1.—Diseases, etc.

SCHEDULE 2.—Minimum Specifications for Licensed Slaughterhouses.

SCHEDULE 3.—Instructions to Slaughtermen, etc.

INDEPENDENT STATE OF PAPUA NEW GUINEA.

CHAPTER NO. 238.

Slaughtering Act.

Being an Act relating to the slaughtering of certain animals, and for other purposes¹.

PART I.—PRELIMINARY.

1. Interpretation.

(1) In this Act, unless the contrary intention appears—

“abattoir” means an abattoir declared under Section 6;

“blood” means blood derived from animals, and includes any preparation of such blood;

“carcass” means the body of an animal excluding both the viscera and the organs other than the kidneys;

“cattle” means bulls, cows, oxen, heifers, calves, sheep, horses, asses, mules and goats;

“central killing area” means an area declared to be a central killing area under Section 7;

“the Chief Meat Inspector” means the Chief Meat Inspector appointed under Section 2;

“disease” means, subject to Subsections (2) and (3), a disease or condition specified in Schedule 1 or any other abnormality;

“licence” means a licence under Section 12;

“licensed slaughterhouse” means a slaughterhouse licensed under Section 12;

“meat” includes any article of food derived or prepared in whole or in part from the carcass or the organs or viscera of animals, otherwise than from blood;

“Meat Inspector” means a person appointed as a Meat Inspector under Section 4;

“pig” includes boar, sow and hog;

“the regulations” means any regulations made under this Act;

“slaughterhouse” means any premises or place used or intended to be used for the slaughtering of animals for sale for human consumption, and includes—

(a) the land surrounding the premises or place; and

(b) holding yards and other places,

used in or in connexion with, the slaughtering of animals;

“this Act” includes the regulations.

(2) A carcass that—

(a) is the carcass of a stillborn or unborn animal; or

(b) is oedematose; or

¹ See, also, the *Sale of Meat Act*, Section 2.

(c) is in poor physical condition,
shall be deemed to be the carcass of an animal suffering from a disease.

(3) An animal, carcass, meat or blood that has an abnormal odour that is associated with disease or otherwise prejudicial to health shall be deemed to be an animal suffering from a disease, or to be affected by a disease, as the case may be.

PART II.—ADMINISTRATION.

2. Chief Meat Inspector.

The Minister may, by notice in the National Gazette, appoint an officer who is a registered veterinary surgeon to be the Chief Meat Inspector.

3. Powers, etc., of Chief Meat Inspector.

The Chief Meat Inspector—

- (a) is charged with the general administration of this Act; and
- (b) has and may exercise all the powers and functions of a Meat Inspector under this Act.

4. Meat Inspectors.

The Chief Meat Inspector may, by notice in the National Gazette, appoint a person to be a Meat Inspector for the purposes of this Act.

5. Powers, etc. of Meat Inspectors.

The powers and duties of a Meat Inspector are as prescribed.

PART III.—ABATTOIRS.

6. Abattoirs.

The Minister may, by notice in the National Gazette, declare a slaughterhouse erected or proposed to be erected to be an abattoir for the purpose of this Act.

7. Central killing areas.

The Head of State, acting on advice may, by notice in the National Gazette, declare an area to be central killing area in relation to an abattoir.

8. Operation of abattoirs.

Subject to this Act—

- (a) the State may operate an abattoir; or
- (b) the Minister may enter into an agreement with a person, on such terms and conditions as seem to him proper, for the operation of an abattoir.

9. Slaughter of cattle for private owners.

(1) The owner or person in charge of an abattoir may slaughter cattle on behalf of the owner of the cattle.

(2) Carcasses (including kidneys, livers, hearts, tails, tongues, thick skirts and hides) remain the property of the owner.

(3) Brains and cheeks must be saved for the owner at his request.

(4) All remaining parts of the animal are the property of the owner of the abattoir.

(5) Delivery to the owner shall be in quarter form, but a breakdown to wholesale or retail cuts may be made for the owner if suitable facilities are available at the abattoir.

(6) Hides not removed from the abattoir on the day of slaughter may be destroyed without compensation to the owner.

(7) Meat not collected by the owner within 24 hours after slaughter is stored at the owner's risk.

10. Obligatory reception of animals for slaughter.

(1) In this section, "animals" means cattle or pigs, or any animals to which the Minister, by notice in the National Gazette, declares that this section applies.

(2) Subject to this Act, the owner or person in charge of an abattoir who, without reasonable excuse (proof of which is on him), fails or refuses to accept for slaughtering any animals presented at a reasonable hour for slaughter is guilty of an offence.

Penalty: A fine not exceeding K40.00.

11. Agistment.

(1) The owner or person in charge of an abattoir may hold cattle on agistment in holding paddocks where adequate facilities are available, for a maximum period of two weeks.

(2) No action lies against the owner or person in charge of an abattoir for any loss or damage sustained while animals are held on agistment under Subsection (1).

PART IV.—LICENSING OF SLAUGHTERHOUSES.

Division 1.—Licensing Generally.

12. Licences for slaughterhouses.

(1) An application for a licence for a slaughterhouse may be made in the prescribed form to the Chief Meat Inspector.

(2) Subject to Subsection (4) and to Division 2, where the Chief Meat Inspector is satisfied that any premises are, or any proposed premises the subject of an application under Subsection (1) will be, constructed, equipped and operated in an efficient manner, he may, subject to such conditions and restrictions as he thinks proper, license the premises or proposed premises as a slaughterhouse and issue a licence in the prescribed form.

(3) A licence under this section shall specify the conditions and restrictions (if any) under which the licence is granted.

(4) A licence shall not be issued unless the slaughterhouse proposes to be licensed—

(a) has been inspected by a Meat Inspector; and

(b) complies with the minimum specifications set out in Schedule 2.

(5) A person aggrieved by a decision of the Chief Meat Inspector—

(a) whether or not to license any premises or proposed premises as a slaughterhouse; or

(b) in relation to a condition or restriction to be imposed in relation to a licence, may appeal to the Minister, whose decision is final¹.

(6) A licence expires on 30 June next following the date of issue.

¹ But see Constitution, Section 155.

(7) The fee for a licence under this section is as prescribed.

13. Hours of operation.

(1) The licence issued in respect of a slaughterhouse shall specify the days and hours on and within which animals may be slaughtered in the slaughterhouse.

(2) The days and hours specified under Subsection (1) may, subject to Subsection (3), be varied by the Chief Meat Inspector by endorsement on the licence.

(3) In specifying days and hours under Subsection (1), and in varying any days or hours so specified, the Chief Meat Inspector shall have regard to—

- (a) the nature and extent of the business carried on in the slaughterhouse; and
- (b) the practicability of having the slaughterhouse and the carcasses, viscera, organs and blood in the slaughterhouse regularly inspected by a Meat Inspector.

(4) A person aggrieved by a decision of the Chief Meat Inspector under this section may appeal to the Minister whose decision is final¹.

14. Cancellation of licence.

(1) The Chief Meat Inspector may cancel a licence—

- (a) where the holder of the licence is convicted of an offence against this Act; or
- (b) where, in his opinion, the premises the subject of the licence do not comply with this Act or with any condition or restriction imposed under the licence.

(2) A person whose licence is cancelled under Subsection (1) may appeal to the Minister, whose decision is final¹.

Division 2.—Restrictions in Central Killing Areas.

15. Restrictions on licensing.

No premises or proposed premises in a central killing area may be licensed as a slaughterhouse under this Act.

16. Determination of licence, etc.

Notwithstanding this Act, a licence in respect of a slaughterhouse situated within a central killing area determines on the declaration of the central killing area.

17. Compensation.

The owner of a licensed slaughterhouse to which Section 16 becomes applicable is entitled to such compensation from the State as is agreed on, or in default of agreement as is determined by arbitration.

PART V.—SLAUGHTERING.

Division 1.—General Control.

18. Control of slaughtering of cattle.

Subject to Section 19, a person who slaughters cattle intended for sale for human consumption, or permits or causes any such cattle to be slaughtered, otherwise than—

- (a) in an abattoir; or

¹ But see Constitution, Section 155.

- (b) in a licensed slaughterhouse in accordance with the provisions of the licence, this Act, and the conditions and restrictions (if any) imposed under the licence,

is guilty of an offence.

Penalty: A fine not exceeding K100.00.

19. Emergency slaughtering.

(1) In this section, "emergency slaughtering" means the slaughtering of cattle on account of accident or other emergency of such a nature as to make urgent slaughtering necessary.

(2) Section 18 does not apply to emergency slaughtering.

(3) A person ordering or authorizing emergency slaughtering must immediately notify a Meat Inspector, stating—

- (a) the time and place at which the slaughter has taken or is to take place; and
- (b) particulars of the cattle slaughtered or to be slaughtered, and the reason for the slaughter.

(4) A person who severs the lungs, heart or liver of any emergency-slaughtered cattle before—

- (a) the carcass is inspected by a Meat Inspector; or
- (b) the end of the period of 24 hours after the slaughter,

whichever first occurs, is guilty of an offence.

Penalty: A fine not exceeding K50.00.

(5) A person ordering or authorizing the emergency slaughtering of cattle for sale for human consumption must, unless the carcasses have been inspected by a Meat Inspector within 24 hours after slaughter and passed as fit for sale for human consumption, take the carcasses of the cattle, or cause them to be taken, to an abattoir or a licensed slaughterhouse, and certify in writing to the best of his knowledge—

- (a) the time and place at which the slaughter took place; and
- (b) particulars of the cattle slaughtered and the reason for the slaughter; and
- (c) whether or not the cattle were suffering from a disease immediately before the slaughter; and
- (d) whether or not any drugs had been administered to the cattle within the period of 14 days before the slaughter.

(6) A person who certifies, for the purpose of Subsection (5), a fact that he knows to be false or misleading in a material particular is guilty of an offence.

Penalty: A fine not exceeding K100.00.

(7) The owner or person in charge of an abattoir or licensed slaughterhouse must not take the carcasses of emergency-slaughtered cattle into the abattoir or slaughterhouse, or permit them to be taken there, unless he has first obtained a certificate issued in accordance with Subsection (5) in respect of them.

(8) Where the carcasses of emergency-slaughtered cattle are taken into an abattoir or licensed slaughterhouse, the owner or person in charge of the abattoir or slaughterhouse must ensure that the carcasses are kept isolated from other carcasses, viscera, organs, meat and blood in the abattoir or slaughterhouse until the first-mentioned carcasses have been inspected and passed as fit for human consumption by a Meat Inspector.

(9) Subject to this Act, every carcass dealt with under this section shall be ribbed and quartered before it is released as fit for human consumption.

20. Slaughtering of diseased cattle.

The owner or person in charge of a slaughterhouse who slaughters, or causes or permits to be slaughtered, for sale for human consumption, any animals that he knows are, or that he could with reasonable diligence ascertain to be, suffering from a disease, is guilty of an offence, unless permission has first been received from a Meat Inspector.

Penalty: A fine not exceeding K400.00.

21. Cessation of work on diseased cattle¹.

Where, during or after the slaughter of animals under this Act, it is discovered that any organs, carcass, viscera or blood show or shows evidence of disease—

- (a) the dressing of the carcass must immediately cease; and
- (b) a Meat Inspector must be notified immediately; and
- (c) the carcass, organs, viscera and blood must immediately be isolated from any other carcasses, organs, viscera and blood.

Penalty: A fine not exceeding K50.00.

Division 2.—Slaughtermen.

22. Certificates of slaughtermen.

(1) The Chief Meat Inspector may issue a certificate, in the prescribed form, as a slaughterman to a person who in his opinion is a fit and proper person to hold such a certificate.

(2) A person aggrieved by a decision of the Chief Meat Inspector under Subsection (1) may appeal to the Minister, whose decision is final².

23. Unauthorized slaughtering, etc.

(1) A person, other than the holder of a certificate under Section 22, who slaughters, or stuns for the purposes of slaughter, any cattle intended for sale for human consumption is guilty of an offence.

Penalty: A fine not exceeding K100.00.

(2) Subsection (1) does not apply to slaughtering authorized by Section 19.

24. Cancellation of certificate.

(1) Where the holder of a certificate under Section 22 is convicted of an offence against this Act, the Chief Meat Inspector may cancel the certificate.

(2) A person aggrieved by a cancellation under Subsection (1) may appeal to the Minister, whose decision is final².

¹ No liability seems to be attached by this section to any specific person: *see*, however, Section 15 of the pre-Independence *Slaughtering Ordinance 1951* (repealed) from which it obviously derives and which attaches responsibility to the slaughterman. But *see*, also, Section 18 of this Act.

² But *see* Constitution, Section 155.

25. Compliance with requests by Meat Inspectors.

A slaughterman who refuses or fails to carry out any reasonable request made to him by a Meat Inspector that relates to his work or duties as a slaughterman in or about a licensed slaughterhouse is guilty of an offence.

Penalty: A fine not exceeding K20.00.

Division 3.—Slaughtering Generally.

26. Inspection and treatment of meat.

A person engaged in the work of slaughtering, or of dressing the carcasses, organs or viscera of animals, in a licensed slaughterhouse who fails to comply with the provisions of Schedule 3, so far as those conditions are applicable to him or to that work, is guilty of an offence.

Penalty: A fine not exceeding K20.00.

27. Inspection of slaughterhouses.

A Meat Inspector may at all reasonable times—

- (a) enter premises in or on which the slaughtering of cattle takes place; and
- (b) examine any carcass, organs, viscera or meat or any machinery or apparatus used or suspected of being used in connexion with the operations carried on in the premises.

28. Notice of intention to slaughter.

Except where the slaughter is authorized by Section 19, a person who slaughters animals in a licensed slaughterhouse for sale for human consumption without giving to a Meat Inspector at least 24 hours' notice of his intention to do so is guilty of an offence.

Penalty: A fine not exceeding K20.00.

29. Resting animals before slaughter.

Except where the slaughter is authorized by Section 19, a person who slaughters or permits to be slaughtered in a licensed slaughterhouse, for sale for human consumption, animals that have not been rested for at least 12 hours immediately before being slaughtered, is guilty of an offence.

Penalty: A fine not exceeding K20.00.

30. Method of slaughtering.

A person who slaughters animals, or permits animals to be slaughtered, in a licensed slaughterhouse otherwise than instantaneously is guilty of an offence, unless by stunning they are instantaneously rendered insensible to pain until death takes place.

Penalty: A fine not exceeding K40.00.

31. Diseased persons in slaughterhouse.

(1) A person who is suffering from—

- (a) an infectious or contagious disease; or
- (b) an eruption affecting the skin,

and who works or handles meat, blood, organs or viscera in an abattoir or licensed slaughterhouse is guilty of an offence.

(2) The owner or person having charge of an abattoir of licensed slaughterhouse who permits a person who is suffering from—

- (a) an infectious or contagious disease; or
- (b) an eruption affecting the skin,

to work or handle meat, blood, organs or viscera in the abattoir or slaughterhouse is guilty of an offence.

Penalty: A fine not exceeding K20.00.

32. Clothing of persons employed in slaughterhouse.

(1) The owner or person in charge of a licensed slaughterhouse who fails to provide, to the satisfaction of the Chief Meat Insector, a person employed in or about the slaughterhouse in the operation of slaughtering, dressing or handling carcasses with clothing suitable for the purposes of the employment is guilty of an offence.

(2) The person in charge of a licensed slaughterhouse who permits a person described in Subsection (1) to wear clothes that are—

- (a) unsuitable for the purposes of his employment; or
- (b) in a dirty or insanitary condition,

is guilty of an offence.

Penalty: A fine not exceeding K20.00.

33. Chewing of betel-nut, etc.

A person who—

- (a) chews or has in his possession betel-nut; or
- (b) chews tobacco; or
- (c) smokes or expectorates,

while dressing carcasses or handling meat in an abattoir or licensed slaughterhouse is guilty of an offence.

Penalty: A fine not exceeding K20.00.

34. Dogs in slaughterhouse.

A person who brings a dog into, or allows a dog to remain in, an abattoir or licensed slaughterhouse is guilty of an offence.

Penalty: A fine not exceeding K10.00.

35. Storing carcasses passed with carcasses not passed.

The owner or person in charge of a slaughterhouse who permits the carcass, or any other part of an animal, that has not been passed as fit for sale for human consumption to be stored with or placed adjacent to a carcass or other part of an animal that has been passed as fit for human consumption is guilty of an offence.

Penalty: A fine not exceeding K50.00.

PART VI.—REMOVAL AND SALE OF MEAT, ETC.

36. Origin of meat for sale.

A person who sells or offers or displays for sale, or causes or permits to be sold or offered or displayed for sale, meat, blood, organs or viscera derived from cattle, unless—

(a) it is, or they are, derived from cattle slaughtered—

(i) in an abattoir; or

(ii) in a licensed slaughterhouse; or

(iii) as authorized by Section 19; or

(b) it has been, or they have been, lawfully imported into the country,
is guilty of an offence.

Penalty: A fine not exceeding K100.00.

37. Inspection and branding of meat.

A person who takes, or permits to be taken, the carcasses of animals slaughtered in an abattoir or licensed slaughterhouse from the abattoir or slaughterhouse for sale for human consumption unless the carcasses—

(a) have first been inspected by a Meat Inspector; and

(b) have been branded, with the prescribed mark, by a Meat Inspector as fit for human consumption,

is guilty of an offence.

Penalty: A fine not exceeding K100.00.

38. Illegal branding of meat.

A person, other than a Meat Inspector, who brands a carcass with the mark referred to in Section 37(b) is guilty of an offence.

Penalty: A fine not exceeding K40.00.

39. Inspection of blood.

A person who, with the intention that it be sold for human consumption, takes, or permits to be taken, the blood of animals slaughtered in an abattoir or licensed slaughterhouse from the abattoir or slaughterhouse is guilty of an offence unless the blood has first been inspected by a Meat Inspector and certified as fit for human consumption.

Penalty: A fine not exceeding K100.00.

PART VII.—MISCELLANEOUS.

40. Overtime.

Where the owner or person in charge of an abattoir, or a person employed at an abattoir, performs services outside the prescribed working hours at the request of, or for the purposes of—

(a) the owner of any cattle; or

(b) a person acting on behalf of the owner of any cattle,

overtime at the prescribed rates shall be charged for those services.

41. Regulations.

The Head of State, acting on advice, may make regulations, not inconsistent with this Act, prescribing all matters that by this Act are required or permitted to be prescribed, or that are necessary or convenient to be prescribed for carrying out or giving effect to this Act, and in particular for or in relation to—

- (a) the regulation of abattoirs; and
- (b) the carriage, storage and treatment of carcasses, meat and blood in a licensed slaughterhouse; and
- (c) the ventilation and drainage of a licensed slaughterhouse; and
- (d) the cleaning and disinfecting of licensed slaughterhouses and all utensils, machinery and vehicles used in connexion with them; and
- (e) the removal and disposal of inedible or waste blood, inedible or waste offal and filth from a licensed slaughterhouse; and
- (f) the destruction and disposal of meat and blood that is affected by disease or that is unfit for human consumption; and
- (g) the application or making of any test for the detection of disease in animals; and
- (h) the records to be kept and the returns to be made in a licensed slaughterhouse; and
- (i) the fees payable in respect of inspections by a Meat Inspector; and
- (j) the charges payable in respect of—
 - (i) the slaughter; and
 - (ii) the dressing of carcasses; and
 - (iii) the cutting-up of carcasses; and
 - (iv) the storage of carcasses or meat,
of animals in an abattoir; and
- (k) the fees payable in respect of the transport of animals, or of meat or blood, to or from an abattoir; and
- (l) the seizing and disposal of meat or blood that is intended for sale for human consumption and that has not been passed in accordance with this Act; and
- (m) the treatment of diseased meat and blood that can, in appropriate cases, be made fit for human consumption; and
- (n) penalties of fines not exceeding K40.00 and default penalties of fines not exceeding K10.00 for offences against the regulations.

Slaughtering

Ch. No. 238

SCHEDULES.

SCHEDULE 1.

Sec. 1.

DISEASES, ETC.

Actinobacillosis or actinomycosis.
Anaemia.
Anthrax.
Blackleg.
Brucellosis.
Bruising, extensive and severe.
Caseous lymphadenitis associated with emaciation.
Caseous lymphadenitis.
Cysticercus bovis.
Cysticercus cellulosae.
Cysticercus ovis.
Decomposition.
Emaciation (pathological).
Erysipelas.
Fever.
Foot and mouth disease.
Glanders.
Jaundice.
Malignant catarrhal fever.
Mastitis.
Melanosis.
Metritis.
Oedema.
Pericarditis.
Peritonitis.
Pleurisy.
Pneumonia.
Pyæmia (including joint-ill).
Sarcocysts.
Septicæmia or toxæmia.
Sparganosis.
Swine fever.
Tetanus.
Trichinosis.
Tuberculosis.
Tumours—
 (a) malignant with secondary growths; or
 (b) multiple.
Uraemia.

SCHEDULE 2.

Sec. 12.

MINIMUM SPECIFICATIONS FOR LICENSED SLAUGHTERHOUSES.

Sch.2.1. The walls and floors must be of a hard, smooth and impervious material, with rounded corners and edges.

Sch.2.2. The floor must be sloped, running to an open drain that in turn runs into an open gully-trap situated outside the slaughterhouse.

Sch.2.3. The gully-trap must in turn run into a closed underground drain that is at least—

(a) 15m long when it runs into a dry well; or

(b) 2m long when it runs into a septic system.

Sch.2.4. Wooden materials must not be used in the construction of the slaughterhouse unless they are used at least 2m above the floor of the slaughterhouse.

Sch.2.5. A plentiful supply of clean potable water under pressure must be available at the slaughterhouse floor.

Sch.2.6. The slaughterhouse must be covered by a roof.

Sch.2.7. The slaughterhouse must contain—

(a) a hanging rail; and

(b) a device capable of raising a carcass well clear of the floor; and

(c) an inspection table made of galvanized metal or other non-absorbent material; and

(d) receptacles, properly constructed of galvanized metal or other non-absorbent material, sufficient for the collecting and removing of any blood, manure, garbage and filth from the slaughterhouse; and

(e) one or more hand basins.

Sch.2.8. Splash walls must be at least 1m high.

Sch.2.9. The knocking-down pens must be placed outside the floor and must be so situated that the animal will roll onto the floor after stunning.

Sch.2.10. Where pigs are slaughtered in a slaughterhouse, an adequate scalding tank must be provided.

Sch.2.11. A slaughterhouse must contain—

(a) a cold store capable of being reduced to a temperature of 1.5° C; or

(b) a flyproof hanging room,

as the Chief Meat Inspector, in any particular case, directs.

Sch.2.12. A slaughterhouse must have a supply of hot water of not less than 80° C.

Sch.2.13. Where the Chief Meat Inspector so requires, a slaughterhouse must be made fly-proof.

Sch.2.14. Holding yards for the overnight resting of animals before slaughter must be sheltered from wind and rain and paved, and be provided with an ample supply of drinking water, and any races from the yards to the knocking-down pen must also be paved.

SCHEDULE 3.

Sec. 26.

INSTRUCTIONS TO SLAUGHTERMEN, ETC.

Sch.3.1. If—

- (a) any disease is found in any part of a carcass, or in any organ, or in the viscera; or
- (b) there is an appreciable departure from the normal; or
- (c) the carcass is emaciated or poorly nourished,

the entire carcass, organs and viscera must be set aside for further inspection by a Meat Inspector.

Sch.3.2. Evidence of disease must not be modified or obliterated by washing, rubbing, stripping or in any other manner until the carcass, organs and viscera have been examined by a Meat Inspector.

Sch.3.3. In no case other than cases of "back-bleeding" shall the serous membranes be stripped except by or under the direction of a Meat Inspector, and in any case of back-bleeding in which immediate stripping is necessary to preserve the marketability of the carcass, the membranes must not be entirely detached from the carcass until it has been examined by a Meat Inspector.

Sch.3.4. A tuberculous carcass must not be wiped down with the ordinary wiping cloth, and a cloth that has been used to wipe down a tuberculosis carcass must not again be used until it has been boiled for 15 minutes in water containing soda.

Sch.3.5. Knives that have been used for cutting or incising any diseased organ, gland or tissue must not again be used for any purpose until they have been disinfected in boiling water, or in other suitable disinfectant.

Sch.3.6. A gravid uterus must not be opened on the slaughterhouse floor.

INDEPENDENT STATE OF PAPUA NEW GUINEA.

CHAPTER NO. 238.

Slaughtering Regulation.

ARRANGEMENT OF SECTIONS.

PART I.—FORMS, FEES, ETC.

1. Application for slaughterhouse licence.
2. Slaughterhouse licence.
3. Slaughterman's certificate.
4. Fee for inspection.
5. Other fees in abattoirs.

PART II.—FUNCTIONS, ETC., OF MEAT INSPECTORS.

6. Meat Inspector to comply with instructions.
7. Samples.
8. Treatment of diseased meat.
9. Seizure of unfit meat.
10. Marking of meat.

PART III.—SLAUGHTERING GENERALLY.

11. Raising of carcasses.
12. Carcasses not to touch floors, etc.
13. Washing of walls of slaughterhouses.
14. Washing of knives, etc.
15. Removal of waste, etc.

PART IV.—MISCELLANEOUS.

16. Records to be kept in slaughterhouses.

SCHEDULES.

SCHEDULE 1.—

FORM 1.—Application for Licence for Slaughterhouse.

FORM 2.—Licence for a Slaughterhouse.

FORM 3.—Certificate as a Slaughterman.

SCHEDULE 2.—Fees in Abattoirs.

INDEPENDENT STATE OF PAPUA NEW GUINEA.

CHAPTER NO. 238.

Slaughtering Regulation.

MADE under the *Slaughtering Act.*

PART I.—FORMS, FEES, ETC.

1. **Application for slaughterhouse licence.**

An application for a licence for a slaughterhouse shall be in Form 1.

2. **Slaughterhouse licence.**

(1) A licence for a slaughterhouse shall be in Form 2.

(2) The fee for a slaughterhouse licence is K20.00 per annum.

3. **Slaughterman's certificate.**

A certificate as a slaughterman shall be in Form 3.

4. **Fee for inspection.**

(1) The fee payable in respect of an inspection by a Meat Inspector in a slaughterhouse other than an abattoir is K4.00 per hour or part of an hour.

(2) The inspection fee is payable in respect of the time taken by a Meat Inspector in inspecting—

(a) the animals to be slaughtered; and

(b) the carcasses, blood and organs of the animals slaughtered; and

(c) the cleaning of the slaughterhouse premises and of all machinery and utensils used for the purpose of slaughtering animals in those premises.

5. **Other fees in abattoirs.**

The fees specified in Schedule 2 are payable in respect of the matters set out in that Schedule.

PART II.—FUNCTIONS, ETC. OF MEAT INSPECTORS.

6. **Meat Inspector to comply with instructions.**

When inspecting animals and carcasses, organs, blood and viscera of animals in a slaughterhouse, a Meat Inspector shall comply with any instructions issued by the Chief Meat Inspector in relation to meat inspection.

7. **Samples.**

Where a Meat Inspector suspects that meat or blood in a slaughterhouse is diseased, he may—

(a) take samples of the meat or blood for the purpose of testing; and

(b) order that the dressing or cutting up of the carcass from which the meat or blood was derived cease; and

- (c) order that the meat, blood and carcass be isolated from other meat, blood and carcasses in the slaughterhouse.

8. Treatment of diseased meat.

(1) Where a Meat Inspector is satisfied that meat or blood in a slaughterhouse and intended for sale for human consumption is diseased, he may, where he thinks it appropriate, order that the meat or blood be treated in a manner approved by him, so as to make it fit for human consumption.

(2) Where diseased meat or blood cannot be treated under Subsection (1) so as to make it fit for human consumption, the Meat Inspector—

- (a) may, where appropriate, permit the meat or blood to be treated through a digester or by any other method approved by the Meat Inspector, for the purpose of the manufacture of stock food; and
- (b) shall, where the meat or blood is not treated through a digester or other approved method, seize the meat or blood.

9. Seizure of unfit meat.

Subject to the Act, meat or blood intended for sale for human consumption that has not been passed as fit for human consumption in accordance with this Regulation may be seized by a Meat Inspector and destroyed by burning or other suitable method of disposal.

10. Marking of meat.

For the purposes of Section 37 of the Act, each carcass shall be marked with the inspection number allotted by the Chief Meat Inspector to the Meat Inspector inspecting the carcass, together with the words—

“D.A.S.F.

Inspected and Passed,

P.N.G.”,

in an edible ink and so as to ensure that all quarters of the carcass are marked.

PART III.—SLAUGHTERING GENERALLY.

11. Raising of carcasses.

A carcass in a slaughterhouse must, after skinning, be raised well clear of the floor to the hanging rail, and must remain on the hanging rail until removed to the cold room or a flyproof hanging room, or removed from the slaughterhouse.

Penalty: A fine not exceeding K40.00.

12. Carcasses not to touch floors, etc.

The owner or person in charge of a slaughterhouse who permits a carcass, or any meat or blood derived from a carcass, in a slaughterhouse and intended for sale for human consumption to come into contact with the ground or the slaughterhouse floor is guilty of an offence.

Penalty: A fine not exceeding K40.00.

13. Washing of walls of slaughterhouses.

The owner or person in charge of a slaughterhouse who fails to ensure that, at the end of each work day—

- (a) the walls and floors of the slaughterhouse; and
- (b) the parts of a vehicle that are used in the storage and transport of meat, blood and carcasses from the slaughterhouse; and
- (c) the parts of machinery that are used in the cutting up of carcasses in the slaughterhouse; and
- (d) the receptacles used in or about the slaughterhouse for the carriage of meat, blood, organs, viscera, offal or filth,

are washed down with hot water of not less than 79.4° C¹ containing soda or other suitable detergent, and after washing are rinsed off with potable water, is guilty of an offence.

Penalty: A fine not exceeding K40.00.

14. Washing of knives, etc.

The owner or person in charge of a slaughterhouse who fails to ensure that at the end of each work day all knives or other utensils and all wiping cloths are—

- (a) cleaned in boiling water containing soda or other suitable detergent; and
- (b) rinsed off with potable water,

is guilty of an offence.

Penalty: A fine not exceeding K40.00.

15. Removal of waste, etc.

(1) The owner or person in charge of a slaughterhouse who fails to ensure that, after inspection by a Meat Inspector, all inedible and waste blood and all offal is immediately removed from the slaughterhouse floor is guilty of an offence.

(2) Blood or offal removed under Subsection (1) may, with the prior approval of a Meat Inspector, be treated through a digester or by any other method approved by the Meat Inspector, for the purpose of the manufacture of stock food.

(3) Where a Meat Inspector does not approve the treatment of blood or offal under Subsection (2), the owner or person in charge of the slaughterhouse must ensure that the blood or offal is destroyed by burning.

Penalty: A fine not exceeding K40.00.

PART IV.—MISCELLANEOUS.

16. Records to be kept in slaughterhouses.

The owner or person in charge of a slaughterhouse must keep a record, in a book kept for the purpose, of—

- (a) the number of animals slaughtered each day; and
- (b) the types of animals slaughtered; and
- (c) the date of the slaughter; and

¹ Metricated editorially. The original figure was 175° F.

Ch. No. 238

Slaughtering

(d) the owners of the animals slaughtered.

SCHEDULES.

SCHEDULE 1.

PAPUA NEW GUINEA.
Slaughtering Act.

Reg., Sec. 1.

Form 1.

APPLICATION FOR LICENCE FOR SLAUGHTERHOUSE.

To
The Chief Meat Inspector,

I, _____ of _____ apply for a licence for a slaughterhouse in respect of the
premises situated at _____

Dated _____ 19 _____

(Signature of Applicant.)

PAPUA NEW GUINEA.
Slaughtering Act.

Reg., Sec. 2.

Form 2.

LICENCE FOR A SLAUGHTERHOUSE.

This is to certify that the premises situated at _____ comply with the provisions of the
Slaughtering Act and are licensed as a slaughterhouse for the purpose of that Act, subject to the
following conditions and restrictions:—

Days and hours during which animals may be slaughtered:

Other conditions or restrictions:

Dated _____ 19 _____

Chief Meat Inspector.

PAPUA NEW GUINEA.
Slaughtering Act.

Reg., Sec. 3.

Form 3.

CERTIFICATE AS A SLAUGHTERMAN.

_____, of _____, who in my opinion is a fit and proper person, is certified as
a slaughterman for the purposes of the *Slaughtering Act*.

Dated _____ 19 _____

Chief Meat Inspector.

Slaughtering

Ch. No. 238

SCHEDULE 2.

Reg., Sec. 5.

FEES IN ABATTOIRS.

	K.
1. Slaughtering and inspection in abattoir, per head—	
(a) cattle (including bulls)	16.00
(b) pigs	3.00
(c) sheep	3.00
(d) goats	3.00
<i>(Replaced by No. 15 of 1980, s. 1.)</i>	
2. Cutting up of carcasses and breaking down to retail cuts in abattoir—	
(a) boning-out, per kg, or part kg, of carcass weight	0.05
(b) mincing, per kg, or part kg, of meat to be minced	0.05
(c) boning-out into wholesale cuts, per kg, or part kg, of carcass weight	0.05
(d) boning-out into retail cuts, per kg, or part kg, of carcass weight	0.08
(e) packing and wrapping per kg, or part kg, of meat to be wrapped	0.04
<i>(Replaced by No. 15 of 1980, s. 2.)</i>	
3. Storage of carcasses in abattoir—	
(a) for the first week—included in slaughtering and inspection fee.	
(b) for each week or part of a week after the first—	
(i) cattle, per side of beef	1.00
(ii) pigs, per head	0.50
(iii) sheep, per head	0.50
(iv) goats, per head	0.50



INDEPENDENT STATE OF PAPUA NEW GUINEA.

CHAPTER NO. 238.

Slaughtering.

SUBSIDIARY LEGISLATION.

1. Act, Section 2—Ex officio appointment Chief Meat Inspector.
Assistant Director (Animal Industry) Department of Agriculture, Stock and Fisheries who is a veterinary surgeon.
(Office as at 3 February 1972).
2. Act, section 6—Declaration of abattoirs.
Lae Central Abattoir—slaughterhouse erected on land comprised in Portion 5, Milinch Lae Fourmil Markham, owned and operated by the Government (description as at 8 August 1966).
Port Moresby Central Abattoir—Slaughterhouse erected on land comprised in Portion 768, Milinch Granville Fourmil Moresby, owned and operated by the Government (description as at 8 August 1966).
Slaughterhouse on part of land comprised in Portion 104, Milinch Granville Fourmil Moresby.
3. Act, Section 7—Declaration of central killing area.
Lae Central Abattoir, central killing area in relation to: land comprised in Granted Application No. 63/582, described in *Territory of Papua and New Guinea Government Gazette* No. 28 of 30 May 1968, p. 403.

INDEPENDENT STATE OF PAPUA NEW GUINEA.

CHAPTER NO. 238.

Slaughtering.

APPENDIXES.

APPENDIX 1.

SOURCE OF THE SLAUGHTERING ACT.

Part A.—Previous Legislation.

Slaughtering Act 1964 (No. 1 of 1965)

as amended by—

Currency Conversion (Slaughtering Ordinance) Order (No. 16 of 1966)

Slaughtering (Private Stock) Act 1969 (No. 74 of 1969)

Statute Law Revision (Metric Conversion) Act 1974 (No. 49 of 1974).

Part B.—Cross References.

Section, etc., in Revised Edition.	Previous Reference. ¹	Section, etc., in Revised Edition.	Previous Reference. ¹
1	5	26	27
2	6	27	28
3	7	28	29
4	8	29	30
5	9	30	31
6	10	31	39
7	12	32	32
8	11	33	33
9	42A	34	34
10	13	35	42
11	42B	36	35
12	14	37	36
13	16	38	37
14	15	39	38
15	17	40	42C
16	18	41	43
17	19	Schedule 1	Second Schedule
18	21	Schedule 2	Third Schedule
19	22	Sch. 2.1	Para. 1
20	41	Sch. 2.2	Para. 2
21	40	Sch. 2.3	Para. 3
22	23	Sch. 2.4	Para. 4
23	24	Sch. 2.5	Para. 5
24	25	Sch. 2.6	Para. 6
25	26	Sch. 2.7	Para. 7

¹Unless otherwise indicated, references are to the Act set out in Part A.

*Slaughtering*Part B.—Cross References—*continued.*

Section, etc., in Revised Edition.	Previous Reference.	Section, etc., in Revised Edition.	Previous Reference.
Sch. 2.8	Para. 8	Schedule 3	Fourth Schedule
Sch. 2.9	Para. 9	Sch. 3.1	Para. 1
Sch. 2.10	Para. 10	Sch. 3.2	Para. 2
Sch. 2.11	Para. 11	Sch. 3.3	Para. 3
Sch. 2.12	Para. 12	Sch. 3.4	Para. 4
Sch. 2.13	Para. 13	Sch. 3.5	Para. 5
Sch. 2.14	Para. 14	Sch. 3.6	Para. 6

APPENDIX 2.

SOURCE OF THE SLAUGHTERING REGULATION.

Part A.—Previous Legislation.

Slaughtering Regulations 1965 (Statutory Instrument No. 32 of 1965)
amended by—

Currency Conversion (Slaughtering Ordinance) Order (No. 16 of 1966)

Slaughtering (Amendment) Regulation (Statutory Instrument No. 15 of 1980).

Part B.—Cross References.

Section, etc., in Revised Edition.	Previous Reference. ¹	Section, etc., in Revised Edition.	Previous Reference. ¹
1	6	12	12
2	7, 8(1)	13	13
3	9	14	14
4	17	15	15
5	18, 19, 20	16	16
6	5		
7	4	Schedule 1	Schedule
8	3	Form 1	Form 1
9	21	Form 2	Form 2
10	10	Form 3	Form 3
11	11	Schedule 2	18, 19, 20

¹Unless otherwise indicated, references are to the regulations set out in Part A.