

CONDOMINIUM DES NOUVELLES-HEBRIDES

NEW HEBRIDES CONDOMINIUM

ARRETE CONJOINT 13 de 1967

JOINT REGULATION 13 of 1967

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No. 13 of
1967.

To control the supply and inspection of meat in the New Hebrides.

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MADE by the British and French Resident Commissioners under the provisions of paragraph 2 of Article 2 and Article 7 of the Anglo-French Protocol of 1914.

1. In this Regulation the following expressions shall have the meanings respectively assigned to them—

Interpreta-
tion.

“butcher” shall mean any person who cuts up and sells meat for human consumption;

“butchery” shall mean any place where meat is prepared and exposed for sale;

“meat” shall mean the flesh of any animal of the bovine, ovine, equine, caprine or porcine species;

“Meat Inspector” means the Condominium Veterinary Officer (hereinafter referred to as “the Veterinary Officer”) or any person appointed to inspect meat or products of animal origin by the Resident Commissioners under the provisions of Section 2 of this Regulation;

“stock-breeder” means the owner of any animal who takes or causes it to be taken to a slaughter-house with the intention that its flesh shall be used for human consumption.

2. The Resident Commissioners may by Joint Decision appoint any person to be a Meat Inspector for the purpose of this Regulation.

Appoint-
ment of meat
inspector.

3. No person shall operate a slaughter-house unless it complies with the following conditions—

Construction
of slaughter-
houses.

- (a) all floors are water-proof and designed so as to prevent slipping thereon and have such a slope and drainage channels as will permit liquid to flow away;
- (b) all interior walls are coated with a substance that is unbreakable, waterproof, smooth and imperishable;
- (c) there are sufficient taps supplying drinking-water to permit the cleaning of the slaughter-house;
- (d) a wash-basin or other facilities for hand-washing by the slaughter-house staff is provided;
- (e) there is adequate lighting in all parts of the slaughter-house.

4. Every slaughter-house shall be so designed that—

Design of
slaughter-
houses.

- (a) from the time when the living animal enters the premises until the time when the meat and offal are taken away,

there may be such a continuous movement as will prevent any such meat or offal already prepared being contaminated by animals awaiting slaughter or by waste meat or animal by-products;

- (b) every slaughter-house where more than one animal is killed at a time shall have a separate room for the reception of meat awaiting despatch large enough to hold all the meat that can be produced in one day and fitted with insect-proof screens to protect such meat from contamination by flies and other insects;
- (c) it shall have a cattle yard of sufficient size to accommodate the maximum number of animals that can be slaughtered in one day and to enable such animals to have proper rest while awaiting slaughter;
- (d) that part of the premises to be used for slaughtering and bleeding shall be of sufficient size to provide for the maximum number of animals that can be slaughtered in one day;
- (e) where they exist that part of the premises where emptying and first washing of the abdominal organs (stomachs and intestines) take place and the tripery shall be separate from but close to the trimming room.

5. All equipment in a slaughter-house shall be of non-degenerating metal or plastic and shall include—

Equipment of slaughter-houses.

- (a) easily washable metal or plastic receptacles or wheelbarrows for the handling and transport of meat or waste meat;
- (b) hooks, trays and tables to permit the inspection of offal and heads;
- (c) equipment for the washing and cleaning of instruments and tools required for work and inspection.

6. (1) Every person working in a slaughter-house shall wear clean clothes and shall wash his hands before handling any meat;

Cleanliness of slaughter-houses.

(2) No person shall smoke in a slaughter-house;

(3) No person shall cause or permit any animal other than those to be slaughtered to enter a slaughter-house.

7. (1) No animal shall be taken into any slaughter-house until immediately before it is to be slaughtered;

Slaughter of animals.

(2) Every animal shall be stunned by a captive bolt pistol or by being shot in the head before its throat is cut;

(3) All meat and offal awaiting despatch shall be placed in the room specially provided for the purpose under the provisions of paragraph (b) of Section 4 of this Regulation;

(4) In the case of cattle the animal shall be slung up while the operations of bleeding and trimming are carried out;

(5) When the gastro-intestinal mass has been removed it shall be placed directly in a receptacle or wheelbarrow especially provided for the purpose under the provisions of paragraph (a) of Section 5 of this Regulation;

(6) All waste meat shall be placed in the receptacle especially provided for the purpose under the provisions of paragraph (a) of Section 5 of this Regulation.

(7) No person shall—

- (i) for the purpose of facilitating the removal of the hide inflate any carcass, except the carcass of a calf;
- (ii) inflate the lungs of any carcass;
- (iii) wipe any carcass with a cloth;
- (iv) open and empty the abdominal organs (stomachs and intestines) elsewhere than in a place specially provided for this purpose.

8. (1) Every person intending to slaughter any animal shall give to a Meat Inspector such notice of the time when the slaughter-house is to be used as shall enable such animals to be inspected both before and after being slaughtered.

Notification
of operation.

(2) If the Meat Inspector is unable to be present at the time in respect of which notice has been given under the provisions of the immediately preceding subsection of this Section, the slaughter-house shall not be used until such other time as the said Meat Inspector shall specify.

9. (1) The owner of every slaughter-house shall keep on the premises a register of slaughtering.

Register
of killings.

(2) The following entries shall be made in the said register in respect of all meat intended for sale—

- (i) the date of slaughter;
- (ii) the species, sex and age of the animal;
- (iii) the weight of each of the four quarters of the carcass;

(3) The said register shall be initialled after each inspection by a Meat Inspector.

10. (1) Every animal intended for slaughter may be inspected before slaughter at the discretion of a Meat Inspector.

Inspection
of animals.

(2) Any such animal which is found upon inspection to be unhealthy shall be separated from those awaiting slaughter.

11. (1) Fresh meat shall be inspected for the purpose of ascertaining whether it is fit for human consumption at the slaughter-

Inspection
of meat.

house or at a cold storage depot or at any butchery that is equipped with a cold storage chamber of sufficient capacity to contain all the carcasses presented for inspection and in which the temperature does not fall below 0° Centigrade or rise above 4°;

(2) Irrespective of the place where the inspection is carried out the whole carcass together with all the offal shall be presented to the Meat Inspector;

(3) In the event of any abnormal cutting or removal of meat before inspection, the carcass shall be seized and destroyed in the presence of the stock-breeder or butcher concerned.

12. (1) Notwithstanding the provision of section 9 of this Regulation meat intended for sale shall be weighed either at the cold storage depot or at the butchery, in the presence of a Meat Inspector.

Weighing
of meat.

(2) After inspection the Meat Inspector shall enter in a register—

- (i) the number of carcasses inspected;
- (ii) the species of each carcass;
- (iii) their respective weights;
- (iv) the name of the stock-breeder and butcher concerned.

13. (1) All meat declared fit for human consumption shall be graded and stamped as follows—

Grading of
meat.

- (i) special or first grade—red;
- (ii) second grade—green;
- (iii) third grade—black;

(2) No person shall export any meat that has been graded under the provisions of the preceding subsection as second or third grade;

(3) No person shall sell any meat that has been graded as third grade except to a cannery for the purpose of its being prepared as a cooked meat product;

(4) After it has been graded and stamped all meat declared fit for human consumption shall be stored for at least twenty-four hours at a temperature of that not fall below +1° or rise above +4° Centigrade in a cold storage chamber;

(5) No person shall sell any meat that has not been stamped under the provisions of subsection (1) of this section. All game meat and the meat of wild cattle, pigs or goats shall automatically be placed in the third grade and used only for cooked meat products.

14. (1) All meat declared unfit for human consumption shall be destroyed in the presence of the stock-breeder or his representative or the butcher;

Destruction
of unfit meat.

(2) Official notice of the destruction of meat shall be given to the stock-breeder by a Meat Inspector.

15. No person shall engage in the trade of butcher unless he complies with the following requirements—

Trade of
butcher.

- (a) He shall hold a business licence to do so;
- (b) He shall maintain his butchery in accordance with the provisions of Section 16 of this Regulation;
- (c) He shall be medically examined at least every six months and shall obtain a medical certificate to the effect that he is not suffering from any contagious disease transmissible to his customers by reason of his trade;
- (d) He shall ensure that any assistants that he may employ comply with the provisions of the preceding paragraph of this Section.

16. (1) Every butcher, cannery or any other premises where foodstuffs of animal origin destined for human consumption are prepared or placed on sale shall be subject to the provisions of any Joint Regulation currently in force in the Condominium governing the construction of buildings. Without prejudice to the generality of the foregoing they shall comply with the following conditions—

Construction
of butcheries.

- (i) The main walls of such premises be constructed of cement, brick, stone or wood covered with a substance which shall be waterproof and washable;
- (ii) The floor shall be of cement and be sloped to allow water used for washing to flow to drains which shall be so constructed as to carry such water into a soakage pit outside the premises. Every such drain and soakage pit shall be closed to the open air;
- (iii) The premises shall be ventilated on at least two sides by windows large enough to permit a good draught;
- (iv) All meat exposed for sale shall be suspended inside butcheries on hooks made of non-degenerating and washable metal and shall be protected from flies;
- (v) There shall be at least one tap with running water inside the premises.

(2) All meat be stored for at least 24 hours before being sold in a cold storage chamber in which the temperature does not fall below 0° Centigrade or rise above +4° Centigrade and where the carcass shall be kept slung up with adequate circulation of air round each piece. In no case shall meat be frozen before being placed on sale. If any butchery has no cold storage chamber which complies with the requirements of this subsection all carcasses intended for sale therein shall be stored at a cold storage depot and every such butchery shall be equipped with efficient refrigeration apparatus where the pieces of meat which have been cut for sale shall be kept

at a temperature not exceeding +60° Centigrade before being placed on sale.

(3) All carcasses awaiting processing in a cannery shall be stored in cold storage chambers in which the temperature does not fall below 0° Centigrade or rise above +4° Centigrade.

(4) All butcheries, canneries and premises where foodstuffs of animal origin are prepared or placed on sale shall always be kept clean and hygienic. They shall not be in direct contact with any refuse dump, lavatory, stable, poultry house or any other premises of nature likely to cause contamination of meat.

(5) All waste matter shall be placed in a container provided with a lid and every such container shall be emptied and washed daily.

17. (1) No person shall sell or knowingly purchase any meat which has not been inspected by a Meat Inspector and passed as fit for human consumption. Meat not inspected.

(2) No person shall cause or permit any meat to be transported from any plantation to any place other than a cold storage depot, a butchery or cannery if the said meat is intended for sale.

18. (1) No person shall transport meat from a slaughter-house to a cold storage depot, butchery or cannery otherwise than in a clean vehicle. Transport of meat.

(2) During transit all meat shall be protected from flies, dust, rain or other external contact.

(3) All vehicles used for the transport of meat shall be presented for inspection at the request of any Meat Inspector who if he is not satisfied with the condition thereof may order any such vehicle to be repaired or cleaned before it may lawfully be used again for the carriage of meat.

19. All premises governed by this Joint Regulation and all operations connected with the preparation of fresh or canned meat or any other product of animal origin intended for human consumption shall be liable to inspection by any Meat Inspector who may issue instruction to ensure that the provisions of this Regulation and the ordinary requirements of hygiene are complied with by the owners or occupiers of such premises and persons in charge of such operations. Access to premises.

20. For the purpose of carrying out their duties under this Joint Regulation, all Meat Inspectors shall have access at any reasonable time to any private slaughter-house, cold storage depot, butchery, cannery or any place where meat or any other foodstuffs of animal origin is stored, processed or exposed for sale. Access to premises.

21. (1) If upon inspection of any premises governed by this Regulation any Meat Inspector finds that the said premises the equipment installed is the operation carried out thereon fail to comply with the provisions of this Regulation he shall notify the owner or occupier of the said premises in writing of the alterations or improvements to the said premises or operations that are required to make them comply with the said provisions.

Premises
sub-
standard.

(2) Such notification shall specify the period of time which the proprietor shall be granted for the purpose of carrying out the said alterations or improvements: provided that such period shall not exceed three months from the date of the notification being received by the person to whom it is addressed.

(3) Should such period be exceeded the Veterinary Officer may with the approval of the French and British District Agents of the District concerned order the said establishment to be closed provisionally, without prejudice to any prosecution to which the offender is liable by virtue of the provisions subsection (1) of Section 22 of this Regulation, until such time as the required alterations or improvements have been completed to the satisfaction of the Veterinary Officer.

(4) The Resident Commissioners may upon the recommendation of the Veterinary Officer order final closure of any premises in respect of which a provisional closure order has been issued under the provision of the preceding subsection.

22. (1) Any person who contravenes any of the provisions of this Regulation or who obstructs the Veterinary Officer, any Meat Inspector or any Police Officer in or upon the occasion of the exercise under this Regulation shall be guilty of an offence and upon conviction thereof shall be liable to a fine not exceeding £Stg. 150 or to its equivalent in francs at the current rate of exchange or to a term of imprisonment not exceeding six months or to both such fine and imprisonment.

Penalties.

(2) Any person who fails to comply with any instructions issued under the provisions of section 19 of this Regulation shall be guilty of an offence and upon conviction thereof shall be liable to a fine not exceeding £Stg. 150 or to its equivalent in francs at the current rate of exchange or to a period of imprisonment not exceeding six months or to both such fine and imprisonment.

(3) Any person who fails to comply with a provisional or a final closure order issued under the provisions of subsection 4 or 5 of this Section 21 shall be guilty of an offence and upon conviction thereof shall be liable to a fine not exceeding £Stg. 500 or to its equivalent in francs at the current rate of exchange or to a term of imprisonment not exceeding one year or to both such fine and imprisonment.

23. The Resident Commissioners may make Joint Rules for the better carrying out of this Joint Regulation. Rules.

24. (1) The provisions of Sections 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14 and 18 shall only apply to slaughter-houses and meat dispatched therefrom to any cold storage depot, butchery or cannery within the town limits of Vila and Santo. Application.

(2) The Resident Commissioners may by Joint Rules further extend the application of the said Sections.

25. Joint Regulations No. 20 of 1962 and 36 of 1964 are hereby repealed. Repeals.

26. This Joint Regulation may be cited as the Joint (Meat Supply) Regulation No. 13 of 1967 and shall come into operation on the date of publication in the Condominium Gazette.

Dated at Vila this 20th day of June, 1967.

MOURADIAN

C. H. ALLAN

The Resident Commissioner
for the French Republic.

Her Britannic Majesty's
Resident Commissioner.