

MEAT INSPECTION RULES 2003

In exercise of the powers conferred by section 68(p) of the Animals Ordinance 1962, the Yang di-Pertua Negeri has made the following rules:

1. Citation and commencement.

These Rules may be cited as the Meat Inspection Rules 2003 and shall come into force on the date of its publication in the *Gazette*.

2. Interpretation.

In these Rules, unless the context otherwise requires –

"carcase" includes any meat or offal pertaining to a carcase of a livestock;

"Director" means the Director of Veterinary Services and Animal Industry Sabah;

"diseased" means infected or affected with or by disease or parasite, or affected with any defect, inferiority or abnormal condition, so as to be unfit for human consumption;

"edible" means intended for use as food for human consumption;

"inedible" means adulterated, uninspected, rejected or not intended for use as food for human consumption;

"inspector" means a veterinary inspector appointed by the Director under rule 3;

"livestock" means any cattle, buffalo, sheep, goat, pig, rabbit, poultry and such other animals or birds declared by the Director by notification in the *Gazette* to be a livestock within the meaning of these Rules;

"manager" includes the person operating a slaughterhouse or anyone engaged in the slaughter of livestock for human consumption;

"meat" means the edible part of a livestock used as food for human consumption, including bones, offals, skins, nerves and blood vessels, that normally accompany the muscle tissues and are not separated from it in the process of dressing

whether fresh, chilled, frozen, pickled, salted, smoked, dried, cooked, canned or other preparations;

"poultry" means domestic fowls, chicks, ducks, geese, turkeys, guinea fowls, pigeons, ostrich and such other birds declared by the Director by notification in the *Gazette* to be poultry within the meaning of these Rules;

"premises" includes any place, vehicle, ship or vessel;

"slaughterhouse" means any place, kept or used for the slaughtering and processing of any livestock for human consumption and includes any place appertaining or belonging to any slaughterhouse used for –

- (a) keeping or drafting of livestock intended for slaughter thereat;
- (b) dealing with the carcasses or any part thereof of livestock;
- (c) preparing or manufacturing tallow;
- (d) keeping or storing hides, skins or bones; or
- (e) boiling down or otherwise disposing of offal,

but does not include a place where livestock is slaughtered by any person solely for human consumption by such person, members of his family, or his employees, provided that the carcass, meat or other product hereof is not sold;

"unfit for human consumption" includes unsound, unsafe, unwholesome or unfit for human consumption by reason of disease, defect, inferiority, abnormal condition, putrefaction, decomposition, emaciation or exposure to contamination by dust, flies, insects, vermin, animals or exposure to contamination by lethal insecticides, or by any other means whatsoever;

"Veterinary Authority" means the Director or any officer or officers appointed in writing by him to be a Veterinary Authority under these Rules.

3. Appointment of inspector.

For the purpose of these Rules, the Director may appoint in writing, any officer to be an inspector.

4. Meat inspection services.

(1) The Veterinary Authority may provide, wherever possible, meat inspection services to slaughterhouses as prescribed in the First Schedule.

(2) For the purpose of enabling meat inspection services to be carried out at a slaughterhouse, the manager of a slaughterhouse shall comply with the procedures and arrangements as prescribed in the Second Schedule.

5. Slaughterhouse operating hours.

(1) Reasonable arrangements regarding hours of work and other details of operation in a slaughterhouse shall be at the mutual convenience of the inspector and the manager.

(2) All operation at the slaughterhouse shall be conducted within reasonable hours and with reasonable speed having regard to the facilities of the slaughterhouse concerned.

6. Power to inspect livestock, carcase and products.

An inspector may reject any livestock for slaughter, condemn or detain any carcase or portions of carcase or products in the course of doing his inspection as prescribed in the Third Schedule.

7. Inspection fees.

The fees payable by the owner of livestock inspected at a slaughterhouse under these Rules shall be as prescribed in the Fourth Schedule.

8. Inspection legend.

(1) Every dressed carcase or portion thereof, except poultry passed for human consumption in a slaughterhouse pursuant to these Rules shall, by means of a metal stamp, be marked with a mark called 'inspection legend' as prescribed by the Director from time to time.

(2) The inspection legend shall be marked on both sides of the carcass, except poultry while it is still in the slaughterhouse and shall be so marked by an inspector or a person under his supervision.

(3) The inspection legend shall not be used on any inedible meat.

(4) Every brand, stamp or device bearing the inspection legend shall when not in use be kept locked in lockers provided for such purposes.

(5) For poultry products, the inspection legend shall be printed on the package.

(6) For the purpose of paragraph (1), only ink or dye which are approved by the Veterinary Authority shall be used.

9. Laboratory analysis of meat, offal or product sample.

(1) An inspector may at any reasonable time enter upon or into any slaughterhouse and take or cause to be taken from such slaughterhouse sample of meat, offal or product for laboratory analysis or examination.

(2) Where such samples are taken pursuant to paragraph (1), three samples of such meat, offal or product of about the same quantity shall be collected, sealed, labelled and dated by the inspector who shall sign his name on each sample. One of the samples shall be retained by the manager of the slaughterhouse. The other two samples shall be taken by the inspector and one of which shall be sent for laboratory analysis or examination and the other sample to be retained by the inspector.

(3) Where the inspector requires more samples of such meat or offal for laboratory analysis or examination, the manager of the slaughterhouse shall provide him with such samples, unless the inspector is satisfied that more samples cannot be obtained.

(4) The results of the findings of such analysis or examination shall not be used for advertising any slaughterhouse or meat processed therein.

(5) Where as a result of any analysis or examination of samples of any meat or offal used in the processing thereof under these Rules, the Veterinary Authority is of the opinion that such meat or offal is likely to cause illness or disease or is otherwise unfit for human consumption, he may direct the manager of the slaughterhouse from which such

samples were taken to take such measures or do such acts as are in his opinion necessary to render such meat or offal fit for human consumption.

(6) Any charge or fee incurred for the laboratory analysis or examination under these Rules shall be borne by the manager of the slaughterhouse.

10. Labelling of package and container.

(1) Every package and container of meat, edible offal or product before leaving a slaughterhouse shall have been securely labelled or otherwise marked thereon -

- (a) a true and correct description of the contents;
- (b) the net weight or the volume where applicable; and
- (c) the inspection legend.

(2) The information required under paragraph (1) shall be prominently marked on the main panel of the package or container, or otherwise as authorised by the Director and shall be of a size that can be easily read.

(3) Where the Director is satisfied that it is not feasible to mark a package or container as required under paragraph (2), the inspector may authorise the use of a tag which shall be firmly attached to the package or the container.

(4) Where the meat is intended for shipment out of the State of Sabah, the information required under paragraph (1) to be applied to the package or container, with the exception of the inspection legend, may be printed in English and the language of the importing country.

(5) No word, picture or design that conveys a false or misleading impression as to the contents, quantity, weight, method or date of manufacture or place of origin of the contents shall be used on any package or container.

(6) The size of the inspection legend and other materials required to be applied to a package or container shall be such that the words and the name of the slaughterhouse thereon are easily read.

(7) Except as authorised by these Rules, the inspection legend shall not be altered in any way; it shall be separated from, and shall not form an integral part of any special pattern or design on the package or container.

FIRST SCHEDULE
INSPECTION SERVICES
[Rule 4(1)]

1. The inspector shall be kept fully informed by the manager of all details regarding the actual operation of the slaughterhouse relating to the production of meat, and no such operation shall be carried out without the knowledge and supervision of the inspector.
2. The manager shall give sufficient notice to the inspector concerning the arrival of livestock and time of slaughter in order that he may make arrangements for inspection.
3. The manager shall, upon request, furnish to the inspector accurate information regarding receipt of livestock on hand, and such information regarding processing and other matter of a like nature as may deem reasonable and necessary.
4. An inspector may enter at any time any part of the slaughterhouse for the purpose of exercising his powers or performing his duties under these Rules.

SECOND SCHEDULE
SLAUGHTERHOUSE OPERATIONAL REQUIREMENTS
[Rule 4(2)]

1. The yards and pens in the slaughterhouse shall be kept clean and shall be disinfected at least once each year and at any other time as determined by the inspector.
2. No livestock that has entered the yards or pens of the slaughterhouse shall be removed without the permission in writing of the inspector.
3. Yards or pens on the premises of the slaughterhouse shall not be used for any purpose other than for the holding of livestock prior to slaughter.
4. No live animal or bird shall be allowed in any processing area.

5. Practicable precautions shall be taken to maintain the slaughterhouse free of flies, cockroaches, rats, mice and other vermin.
6. All rooms in which meat is prepared or placed shall be scraped, scrubbed, cleaned or painted as may be considered necessary by the inspector, and all facilities necessary for cleaning shall be provided.
7. All rooms shall be kept, as far as possible, free from steam and vapour; chill rooms and refrigerated rooms shall be kept free from excessive moisture.
8. The rooms and compartments in which any product is prepared or handled shall be free from dust and odour from dressing and toilet rooms, catch basins, hide rooms, casing rooms, inedible tanks, fertilizer rooms and livestock pens.
9. All implements, utensils, equipment and containers used in any way in the preparation of meat shall be cleaned before use to the satisfaction of the inspector.
10. Paper or other material shall not be used in direct contact with trimmings, organs and meat cuts frozen in blocks, unless it is of a kind that does not disintegrate from exposure to the moisture from meat and remains intact so that it can then readily and completely removed from the meat when defrosted; paper or other materials that may impart to meat any chemical or other objectionable substance used in its processing shall not be used.
11. Sterilizing equipments shall be made available in the slaughterhouses; all knives, saws or other utensils that have been in contact with diseased or infected material shall be sterilized immediately before use again.
12. When, in the opinion of an inspector any equipment, utensils, room or compartment is unclean or its use would be in violation of any of these Rules, he shall identify it with a tag or some other identification; no equipment, utensil, room or compartment so identified shall again be used until made acceptable, and no such identification mark shall be removed by anyone other than an inspector.
13. Care shall be taken to prevent the contamination of meat with perspiration, hair, cosmetics, medicaments and the like.
14. The doors to the separate rooms, compartments or spaces provided for the accommodation and isolation of meat that are detained or condemned under these

Rules shall be fitted with locks approved by the inspector and such locks and the keys thereto shall be in the custody of the inspector.

15. No person shall seal or break the seal of any tank used for the tanking of inedible or condemned meat unless authorised by an inspector.
16. Meat or edible offal distributed from the slaughterhouse shall be protected by covering so as to afford adequate protection for the product against dust, dirt, insects and the like, having regard to the means intended to be employed in transporting the products from the slaughterhouse the distance over which the product will be transported, and the destination of the products.
17. Meat or edible offal shall not be transported from the slaughterhouse unless the railway cars, vehicles or other space in which they are to be transported have been cleaned to the satisfaction of the inspector and are equipped for proper handling of meat.
18. No person affected with a communicable disease in a transmissible stage, or known to be a carrier of such a disease, or while affected with boils, sores, infected wounds, or other abnormal sources of microbiological contaminants shall be engaged in handling or preparing any meat, and every employee shall produce a medical certificate of health at any time if requested by an inspector; employees shall observe such general rules of sanitation as are prescribed by the inspector.
19. Every employee shall be required to undergo a medical examination and obtain a medical certificate of health from a medical practitioner registered under the Medical Act 1971, before being assigned to work in the slaughterhouse; annual medical examination shall be required thereafter.
20. Coverings used by persons or employees to protect their clothing shall be of material of a light colour and easily cleaned; clean garments shall be worn at the start of each working day and the garments shall be changed during the day if required by the inspector; head coverings shall be large enough and fitted so as to effectively cover and prevent the hair from contaminating edible products.
21. No person shall wear gloves made of material that is subject to absorption of fraying when handling uncovered edible products.

22. The wearing of earrings, brooches, rings or other loose jewellery, finger stall, bandage or medicated dressing shall not be permitted at work areas where they could become a contaminant by accidental inclusion in the pack.
23. Every person handling edible products shall have clean hands and fingernails, and shall thoroughly wash his hands at the commencement of work and rewash them before re-handling edible products or any occasion that they may become soiled such as following the handling of possibly contaminated equipment, surfaces of products, and after visiting the toilet.
24. Smoking, chewing, eating and drinking shall not be permitted in any room where exposed meat is being processed or otherwise handled.
25. Only germicides, insecticides, rodenticides, detergents or wetting agents or other similar material that have been approved by the Director shall be used in the slaughterhouse and shall be used in a manner satisfactory to the inspector; the use of poisons for any purpose in rooms or compartments where any uncovered edible product is stored or handled is prohibited.
26. The compound of the slaughterhouse shall be maintained in a clean and tidy condition; any equipment and other material not in use shall be neatly stacked away from the processing area so as not to create a nuisance.
27. All the depression in the compound close to the processing area likely to become filled with water shall be levelled.
28. Paunch contents, manure, hair, feathers or other material that could constitute a breeding place for vermin shall not be allowed to accumulate on the premises and shall be disposed off expeditiously in such fashion as not to cause possible nuisance or result in environmental pollution.
29. No carcase or any portion thereof, or edible offal shall be permitted entry into the slaughterhouse except as authorized by the inspector.
30. Where the Director deems necessary, carcasses, part thereof and edible offal shall be chilled immediately after processing in accordance with the following:
 - (a) In the case of beef to 15°C or below at the thickest point of carcase or part thereof in less than 20 hours;

- (b) In the case of mutton to 7°C or below at the thickest point of carcass or part thereof in less than 12 hours;
 - (c) In the case of pork to 10°C or below at the thickest point of carcass or part , thereof in less than 15 hours; and
 - (d) In the case of poultry carcasses or parts thereof the internal temperature to 4°C or below in less than 4 hours, and giblets shall be chilled to 4°C in less than 2 hours.
31. Only ice produced from potable water shall be used for ice and water chilling of poultry carcasses and parts thereof. The ice shall be handled and stored in a sanitary manner. If of block type, the ice shall be washed by spraying all surfaces with clean water before crushing. The temperature of the chilling media in the warmest part of any poultry chilling system shall not exceed 18°C. The temperature in the warmest part of a continuous chilling system shall be continuously monitored and the completed temperature charts furnished daily to the inspector. Sufficient water or ice, or both, shall be added to sections of the chilling system to keep the chilling media clean and to provide continuous overflow from each section of the system.
32. The temperature in chillers and refrigeration facilities where meat and edible offal is stored shall be maintained at 4°C or less.
33. Carcasses, parts thereof and edible offal which are intended for preservation by freezing, shall be frozen as soon as possible and shall not be held chilled for more than 72 hours.
34. Where poultry carcasses are ice-packed in barrels or other containers, they shall preferably be wrapped in plastic or other suitable material to protect against contamination and adulteration.
35. Wax dipped poultry shall be handled so that the set wax and removed feathers will fall into a suitable container. Only clean wax which has been stored in a clean place shall be used for wax dipping. Feather separation sieves included in wax dipping machines shall be removable and cleaned once daily. At the close of the working day reclaimed wax shall be heated to a temperature of not less than 80°C for a period of not less than 20 minutes, skimmed, washed, filtered or passed through a centrifugal cleaning machine and afterwards stored in a clean place.

THIRD SCHEDULE
INSPECTION AND JUDGEMENT OF LIVESTOCK, CARCASSES,
PORTIONS AND PRODUCTS THEREOF

[Rule 6]

PART I
ANTE-MORTEM INSPECTION

SECTION A

Purpose

1. To prevent livestock showing clear evidence of disease or condition that would render the carcass unfit for human consumption from being slaughtered.
2. To slaughter all livestock suspected of being affected by a disease or condition that could render the whole or part of the carcass unfit for human consumption separately from healthy livestock.
3. To prevent obviously diseased or grossly contaminated livestock from being handled on the slaughter floor.

SECTION B

Facilities Required

1. There shall be sufficient holding yards or pens to hold an entire day's tally for each species of livestock handled. The yards or pens shall be paved and adequate lighting be supplied to an intensity of at least ten foot candles. Sufficient area under roofing shall be made available to allow ante-mortem examination to be performed during inclement weather.
2. Separate pens designated as Suspect Holding Pens shall be provided to facilitate the separation of livestock suspected of any disease or abnormal condition from other livestock. These pens shall be roofed, lighted to an intensity of at least twenty foot candles, and provided with hand washing facilities and adequate restraining device such as a crush or squeeze gate.

3. Slaughterhouse employees shall assist and co-operate fully with the inspector in moving, segregating, identifying and marking livestock when required.

SECTION C

Procedure

1. No livestock shall be slaughtered in a slaughterhouse unless it has been inspected by an inspector on the day of slaughter prior to its admission onto the slaughter floor.
2. Only livestock considered by the examining inspector performing ante-mortem examination to have been sufficiently rested shall be subjected for ante-mortem examination.
3. Any livestock grossly contaminated with mud, filth or faecal material which will contribute a hazard by unnecessary contamination of its carcass during dressing operations, shall not be slaughtered until it has been cleaned to the satisfaction of the examining inspector.
4. The examining inspector shall observe the livestock at rest in the pen and in motion if necessary.
5. The examining inspector may direct any livestock to be moved and segregated to the Suspect Holding Pen for further detailed examination.
6. Livestock after ante-mortem examination shall be categorized and dealt with as follows:
 - (1) Livestock passed as healthy and fit for slaughter.

These are animals with no obvious sign of ill-health. The Ante-mortem Inspection Certificate (as in Form 1 of this Schedule) shall be issued for all animals inspected and passed as healthy and fit for slaughter.

- (2) Livestock permitted for slaughter, but under close supervision.
 - (a) These are livestock suspected of being affected with a disease or a condition that might render the whole carcass or a portion thereof as unfit for human consumption.

- (b) Each of these livestock shall be examined carefully by an examining inspector, and the findings shall be recorded in the Ante-Mortem Inspection (Examination of Suspect Livestock) Certificate as in Form 2 of this Schedule. These ante-mortem findings shall be taken into consideration for the judgement of the carcass and parts thereof during post-mortem inspection.
- (c) Each of these livestock shall be positively identified, such as by tattoo, serially numbered ear tags, paint or other identifying methods acceptable to the examining inspector.
- (d) The examining inspector may direct any livestock to be slaughtered separately from those described in subparagraph (1), in order to prevent unnecessary contamination of other carcasses.
- (e) The diseases or conditions included in this category are -
 - (i) anaemia;
 - (ii) diarrhoea;
 - (iii) fly strike, if widespread;
 - (iv) indeterminate symptoms;
 - (v) suspected internal parasitic infestation accompanied by anaemia, diarrhoea or poor in condition;
 - (vi) jaundice;
 - (vii) lameness;
 - (viii) localized infections such as abscesses or infected wounds unassociated with an elevated temperature;
 - (ix) neoplasm not associated with emaciation;
 - (x) oedema (localized);
 - (xi) skin and mucosal problems when lesions are widespread such as ecthyma, dermatitis, erythema, mange, photosensitization, ring-worm, ulcerations, urticaria and warts;

- (xii) post-vaccination reactors unassociated with an elevated temperature;
 - (xiii) generalized pox lesions;
 - (xiv) unthriftiness when associated with a lack of vigour; and
 - (xv) wounds.
- (3) Livestock withheld from slaughter.
- (a) These are livestock showing evidence of a disease or condition that, in the opinion of the inspector, would likely respond to a delay in slaughtering or to suitable treatment.
 - (b) The diseases and conditions referred to in paragraph (a) hereof include –
 - (i) biological and other drug residues;
 - (ii) disturbance of central nervous system such as those considered to have been caused by chemical, metal, plant or bacterial toxin;
 - (iii) highly elevated temperatures with accompanying symptoms of an infection;
 - (iv) metabolic disorders; and
 - (v) post-vaccination reaction accompanied with fever.
 - (c) Livestock which have been subject to research shall not be slaughtered until full advice concerning details of the research and of any chemical or drugs used is made available, and such information shall be used in determining the livestock's eligibility for slaughter.
 - (d) Livestock that have recovered from a disease or condition as listed in paragraph (b) may be resubmitted for ante-mortem inspection provided that any drug that has been used shall be made known to the inspector.

- (4) Livestock for emergency slaughter.
 - (a) These are livestock that are injured or crippled and in the case of pigs also those suffering from heat stress.
 - (b) The manager shall be responsible for advising the inspector of the presence and whereabouts of such livestock.
 - (c) Ante-mortem inspection of such livestock shall be performed without undue delay.
 - (d) Such livestock may be slaughtered in the pen. Care shall be exercised to protect the cut surfaces from contamination during transport of the carcass to the slaughter floor. Areas of the pens soiled by blood of the slaughtered livestock shall be cleaned to the satisfaction of the inspector.
 - (e) The slaughter and handling of such livestock shall, as far as practicable, be carried out expeditiously and may be carried out together with healthy livestock.
 - (f) Such livestock shall be clearly identified by means of tattoo, serially numbered ear tags, paint or other methods of identification acceptable to the inspector.

- (5) Livestock to be condemned as unfit for human consumption.
 - (a) These are livestock showing clear and unmistakable evidence that they are affected by a disease or condition that necessitates the condemnation of their carcass as unfit for human consumption.
 - (b) These livestock shall not be permitted for treatment on the slaughter floor, nor shall any portion of the carcass of such livestock be permitted to enter or pass through any section of the slaughterhouse where edible product is being handled, prepared or stored.
 - (c) These livestock shall not be allowed to leave the slaughterhouse unless written permission of the inspector of the slaughterhouse has been obtained.

(d) The diseases or conditions referred to in paragraph (a) hereof include:

- (i) anasarca;
- (ii) cachexia resulting from any disease or pathological condition;
- (iii) comatose livestock that in the opinion of the inspector is unlikely to respond to treatment;
- (iv) dead livestock;
- (v) infectious diseases such as acute colibacillosis or salmonellosis, acute swine erysipelas, botulism, bovine malignant catarrhal fever, haemorrhagic septicemia, tetanus; and
- (vi) neoplasma when associated with emaciation.

(e) In the case of suspected anthrax, all in contact livestock shall be segregated from other livestock and shall not be slaughtered until after the results of a laboratory analysis and examination proved negative. If the results of the laboratory analysis and examination prove positive, such segregated livestock shall not be slaughtered until a period of at least 14 days has elapsed since the date of segregation or 14 days has elapsed since any of the segregated livestock showed evidence of having contacted the disease whichever the later. All yards, drive-ways and any structure or equipment that may have been contaminated by infected livestock shall be thoroughly cleaned and adequately sterilized including prompt removal and burning of any litter or manure followed immediately by a thorough disinfection of the exposed surfaces with a 5% solution of sodium hydroxide, freshly prepared and applied as hot as possible or by some other method of disinfection acceptable to the Veterinary Authority.

(6) Livestock suspected of being affected with exotic disease.

(a) Any livestock suspected of being affected with any of the following diseases shall not be slaughtered:

- (i) bluetongue;

- (ii) foot and mouth disease;
 - (iii) rabies;
 - (iv) rinderpest; or
 - (v) vesicular disease.
- (b) The relevant Veterinary Authority shall be immediately advised of the whereabouts of such livestock.
- (c) The suspected livestock together with all in contact livestock shall be segregated and held apart from all other livestock until the position has been investigated to the satisfaction of the Veterinary Authority.
7. After ante-mortem inspection, poultry shall be categorized and dealt with as follows:

- (1) Poultry passed as healthy and fit for slaughter.

These are poultry not obviously suffering from any disease or condition that would result in their carcasses being unfit for human consumption.

- (2) Poultry permitted for slaughter, but under close supervision.

All poultry which on ante-mortem inspection do not plainly show but are suspected of being affected with any disease or condition that may cause condemnation in whole or in part on post-mortem inspection, shall be segregated from the other poultry and held for separate slaughter, evisceration and post-mortem inspection.

- (3) Poultry suspected of having biological residues.

When any poultry at a slaughterhouse is suspected of having been treated with or exposed to any substance that may impart a biological residue which would make their edible tissues adulterated, they shall, at the option of the inspector, be rejected for slaughter, or where practicable allowed to be slaughtered and the carcass detained until a final judgement can be made after laboratory analysis on the carcass.

- (4) Poultry used for research.

No poultry used in any research investigation involving an experimental biological product, drug or chemical shall be eligible for slaughter at a slaughterhouse unless the investigator has submitted to the inspector data or a summary evaluation of the data which demonstrates to the satisfaction of the inspector that the use of such biological products, drug or chemical will not result in the products of such poultry being adulterated.

FORM 1

MEAT INSPECTION RULES 2003
ANTE-MORTEM INSPECTION CERTIFICATE
[Paragraph 6(1), Section C, Part I, Third Schedule]

Date:

1. Slaughterhouse:
.....
2. Description of livestock:
Species: Breed:
3. Inspection Findings:
- (a) Number of livestock inspected:
.....
- (b) Number of livestock passed as fit for slaughter:
.....
- (c) Number of livestock permitted for slaughter but under close supervision:
.....
- (d) Number of livestock to be slaughtered as emergency cases:
.....

(e) Number of livestock condemned at ante-mortem inspection:

.....

Signature:

Name of Inspector:

Department of Veterinary Services and Animal Industry

FORM 2

MEAT INSPECTION RULES 2003
ANTE-MORTEM INSPECTION
(EXAMINATION OF SUSPECT LIVESTOCK) CERTIFICATE
[Paragraph 6(2), Section C, Part I, Third Schedule]

Date:

1. Name of slaughterhouse:

2. Description of livestock:

Species:.....Breed:.....Colour:

Sex:.....Age:.....Identification Marks(s):

3. Clinical Findings:

Body Temperature:

Diagnosis:

4. Judgment:

*1. Permitted for slaughter under close supervision.

- *2. Withheld from slaughter.
- *3. Condemned as unfit for human consumption at ante-mortem inspection.

Signature:

Name of Inspector:

Department of Veterinary Services and Animal Industry

* Delete whichever is not applicable.

PART II
POST-MORTEM INSPECTION

SECTION A

General Principles in Identification, Correlation and Control

1. A post-mortem inspection and examination shall be made by or under the direct supervision of an inspector at the time of slaughter of the livestock at a slaughterhouse. If the examination reveals no grounds for detaining or condemning any carcasses or portion thereof, the inspector shall pass and mark the same as required by these Rules.
2. All parts of the carcass to be used in the preparation of meat or meat products shall be held in such manner as to preserve their identity until the post-mortem examination has been completed. When products for edible purposes of more than one livestock are aggregated in a common container before the completion of post-mortem examination, all of such products in the container shall be condemned if any one of the livestock, whose products is in such a container, be condemned at final post-mortem examination.
3. Where an inspector directs any carcass, portion or product thereof to be detained for further examination or action, he shall identify such carcass or portion thereof for it to be directed to the detention room or space designated by the inspector.

4. If on final examination the carcass, portion or product thereof is found to be fit for human consumption, the inspector shall permit such carcass, portion or product thereof to be marked with the inspection legend.
5. Carcasses showing injured portions that cannot be readily removed at the time of slaughter shall be held until dealt with as directed by the inspector.
6. Unless authorized by an inspector, no person shall place on or remove from any carcass or portion thereof, any identification mark designated to indicate detention or condemnation.
7. Anything marked, detained or condemned shall be dealt with as an inspector directs if no provision for dealing with such thing is made elsewhere in these Rules.
8. Whenever an inspector seizes any meat or meat product or other thing pursuant to any of the paragraphs of these Rules, he shall suitably identify such products and shall at the same time issue to the person from whom the thing is seized a Detention Certificate as in Form 3 of this Schedule; such a certificate shall be signed by the inspector and a copy shall be sent to the inspector of the slaughterhouse together with the inspector's report for further action.
9. No person shall remove, sell or otherwise dispose of any meat or meat product or other thing which has been so identified by an inspector pursuant to paragraph 8 without the written permission of the inspector.
10. An inspector may make such order and give such direction as he deems necessary for the proper preservation and safe guarding of any meat or meat product or other thing which any identification mark has been made in pursuant to this paragraph, and every person to whom any such order is made or direction given, shall comply therewith according to its terms.
11. Any meat or meat product or other thing forfeited in pursuant to these Rules shall be disposed of in such manner as prescribed therein by the inspector or as directed by the Veterinary Authority.
12. Where an inspector find any carcass, portion or product thereof unfit for human consumption, he shall condemn such carcass, portion or product thereof which shall be disposed of by one of the methods prescribed under paragraph 13. The

manager shall provide the necessary facilities and material for carrying out the requirement of this paragraph.

13. (1) Disposal by tanking.

The condemned products shall be placed in the tank in presence of an inspector who shall then see that the contents of the tank are subject to a temperature in excess of 100°C for not less than three hours or at such other temperature and period of time approved by the Veterinary Authority to effectively sterilize the contents and render the products unsuitable for human consumption.

(2) Disposal by incineration or complete destruction by burning.

(3) Disposal by chemical denaturing.

(a) The condemned products shall be chemically denatured by the liberal application to all carcasses and parts thereof, with one of the following:

- (i) crude carbolic acid;
- (ii) cresylic disinfectant;
- (iii) kerosene, fuel oil, or used crankcase oil;
- (iv) any phenolic disinfectant of at least 2 per cent solution; or
- (v) any other substance or method approved by the Veterinary Authority in specific cases, which will denature the products to the extent necessary to accomplish the purposes of this section.

(b) For the purpose of effective chemical denaturing, the condemned product shall be freely slashed before the denaturing agent is applied, except that, in the case of dead livestock that have not been dressed, the denaturant may be deposited in all portions of the carcass or product to the extent necessary to preclude its use for human consumption.

(c) Denaturant shall be used in a concentration sufficient to impart distinct odour, and thus easily discernible upon the product.

- (d) Dyes alone are not acceptable as denaturants, however, they may be combined with the chemical denaturants as a visible indicator that denaturing has taken place.
14. A slaughterhouse not required by these Rules to be equipped with facilities for the tanking of inedible or condemned materials may destroy or dispose of such material under the supervision of an inspector in such manner as the Veterinary Authority may approve.

SECTION B

General Procedures in Post-Mortem Inspection

1. All carcasses or parts thereof shall be properly dressed and cleaned prior to inspection or evisceration.
2. All carcasses shall be so spaced as to prevent contamination to expose edible tissues.
3. An inspector may direct that at least one vacant rail space exist between a healthy and diseased carcass.
4. Inspection of the head shall be completed before the examination of the carcass or its viscera is commenced.
5. Except in the case of poultry, the sternum of each carcass shall be split and the viscera removed at the time of slaughter in order to allow proper inspection.
6. Examination of both carcass and viscera shall be carried out in conjunction with each other, immediately following evisceration.
7. Carcasses shall be examined externally and internally for any pathology or unsatisfactory dressing.
8. No carcass shall be brought into a slaughterhouse unless written permission has been obtained from the inspector.

SECTION C

Procedures in Post-Mortem Inspection of Cattle

1. Handling and Inspection of Heads.
 - (1) Washing of the head shall be carried out to the satisfaction of the inspector.
 - (2) Pieces of hide including eyelids and lips and any chance of soilage by ingesta shall be removed prior to washing of the head, and the washing shall take place in compartments or areas where splash from waste water is controlled.
 - (3) Complete and thorough flushing of the nasal, buccal and oral cavities shall be carried out so that all ingesta is completely removed prior to washing of the outer surface of the head.
 - (4) Tonsils shall not be cut during dropping of the tongue and shall be removed intact from the head or from the tongue-root prior to inspection of the head.
 - (5) Inspection procedures shall include as follows:
 - (a) a visual examination of all exposed surfaces of the head;
 - (b) cheeks shall remain *in situ* until inspection of the head has been completed and the external and internal muscle of mastication shall be incised in a plane parallel to the mandible;
 - (c) incisions shall be made into the parotid, submaxillary and retropharyngeal lymph nodes; and
 - (d) the tongue shall be palpated and any small scars or teeth wounds excised and an incision shall be made longitudinally and ventrally into the muscles of the tongue.
2. Inspection of Carcase and Viscera.
 - (1) Carcase.
 - (a) Incisions shall be made into the superficial inguinal and internal iliac lymph nodes and if warranted the precurals, prescapulars, and lumbar chain.

- (b) Carcasses suspected for tuberculosis shall be retained with the relevant organs for examination by an inspector not below the rank of an Assistant Veterinary Officer.

(2) Viscera.

(a) Heart

Hearts shall be prepared and inspected in accordance with one of the following methods:

- (i) the surface of the heart shall be examined and a longitudinal incision made extending from base to apex through the wall of the left ventricle and the interventricular septum, after which the inner surfaces of the ventricles shall be examined and incised by at least four incisions; more if the presence of parasitic cysts is suspected; or
- (ii) an employee of the slaughterhouse shall sever the heart from its attachment and cut through the interventricular septum and such other tissues as will permit him to even the organ completely. The inspector shall then examine the interior surfaces and make four deep, length wise incisions into the muscles of the septum and left ventricular wall. If the presence of cysts is suspected more incisions shall be made. Care shall be taken not to cut completely through the walls of the heart. The inspector shall then revert the heart to its natural position and inspect its external surface.

(b) Aorta

A longitudinal incision shall be made along the full length of the aorta caudalis.

(c) Liver

Both the external surfaces of the liver shall be observed. The portal lymph node shall be incised. An incision shall be made along the main bile duct.

(d) Lungs

Lungs shall be examined visually and the parietal surface shall be palpated. The bronchial and mediastinal lymph nodes shall be incised. The trachea, main bronchi and branches shall be split to detect the presence of foreign material and parasites.

(e) Spleen

Spleen shall be observed, palpated and incised if necessary.

(f) Oesophagus

Oesophagus shall be examined visually.

(g) Intestines

Intestines shall be observed. The mesenteric lymph nodes shall be incised. The junction of the rumen and reticulum shall be palpated for the presence of abscesses.

(h) Kidneys

Kidneys shall be examined after removal from their capsules.

(i) Mammary glands

Mammary glands shall be sliced into sections and given a careful examination. Obviously diseased mammary glands shall be removed and condemned without slicing.

SECTION D

Procedures in Post-Mortem Inspection of Pigs

1. Handling and Inspection of Heads.

Inspection shall ensure that the carcass has been thoroughly cleaned of scurf, loose hair and soilage before any incision is made for the removal of viscera and tongue or for the examination of the lymph nodes of the head. Inspection procedures shall include incision of the submaxillary nodes. Carcasses suspected

for tuberculosis shall be retained with their relevant organs for examination by an inspector not below the rank of an Assistant Veterinary Officer.

2. Inspection of Carcase and Viscera.

(1) Carcase

- (a) A visual examination shall be carried out on the whole carcase with attention to the musculature, fat, pleura, peritoneum and skeletal system.
- (b) Investigation incisions into muscles and joints shall be carried out, if warranted.
- (c) Incisions into the superficial inguinal, internal iliac, precrucial, popliteal, prescapular and submaxillary lymph nodes shall be carried out, if warranted.
- (d) The vertebral column of a carcase shall be split if pyaemia is suspected.

(2) Viscera

(a) Heart

The heart shall be palpated. The heart valves shall be examined, if warranted.

(b) Lungs

The lungs shall be palpated and the mediastinal and bronchial lymph nodes shall be incised.

(c) Liver

The liver shall be examined on both sides. The portal lymph node shall be incised.

(d) Kidneys

The kidneys shall be examined after removal from their capsules.

(e) Intestine and stomach

The intestine and stomach shall be observed and palpated. The mesenteric lymph nodes shall be incised.

(f) Spleen

The spleen shall be examined visually and palpated.

SECTION E

Procedures in Post-Mortem Inspection of Sheep and Goats and Other Livestock

1. Handling and Inspection of Heads.

The nasal, buccal and oral cavities shall be thoroughly flushed. A general observation shall be made on the head.

2. Inspection of Carcase and Viscera.

(1) Carcase

The superficial inguinal, precrucial, prescapular, popliteal, iliac and lumbar chain lymph nodes shall be incised.

(2) Viscera

The heart, lungs, liver shall be examined and related lymph nodes shall be incised. An incision shall be made in the umbilical fissure and bile duct of the liver. The kidneys shall be examined after removal from their capsules. The mesenteric lymph nodes shall be examined.

SECTION F

Procedures in Post-Mortem Inspection of Poultry

1. A post-mortem inspection shall be made on a bird-by-bird basis on all poultry slaughtered in a slaughterhouse.

2. No viscera on any part thereof shall be removed from any poultry processed in any slaughterhouse, except at the time of post-mortem inspection unless their identity with the rest of the carcase is maintained in a manner satisfactory to the inspector.

3. Each carcass to be eviscerated shall be opened so as to expose the organs and the body cavity for proper examination by the inspector and shall be prepared immediately after inspection as ready-to-cook poultry.
4. Each carcass including all parts thereof, in which there is any lesion of disease, or other condition which might render such carcass, or, any part thereof affected and with respect to which a final decision cannot be made on first examination by the inspector shall be held for further examination, with laboratory analysis if necessary. The identity of such a carcass, including all parts thereof, shall be maintained until a final examination has been completed.

SECTION G

Procedure in Washing of Carcass

1. Carcass shall be free from superficial bruises, pieces of skin and from readily visible strands of wool, loose hairs or feathers. All gross contamination by dirt, grease or intestinal contents shall be trimmed from the carcass before the carcass is subjected to washing.
2. Only healthy carcass or parts thereof, cleaned to the satisfaction of the inspector supervising slaughtering operation shall be accepted as fit for human consumption.

FORM 3

MEAT INSPECTION RULES 2003
DETENTION CERTIFICATE
[Paragraph 8, Section A, Part II, Third Schedule]

Date:

.....
.....
.....

(Name and address of person who has control over the item(s))

You are hereby notified that the following carcase/portion thereof/organ/product described as:

.....
.....,

identified by:

said to have originated at

and suspected to be owned by

is detained pending further disposition. This action has been taken because:

.....

You are forbidden to sell, remove, dispose, or otherwise deal with the detained items without written permission from an inspector.

Signature of Recipient:

Name of Recipient:

Signature of Inspector:

Name and Designation:

(To be issued in triplicate, the duplicate copy to be sent to the inspector of the slaughterhouse)

PART III
EVALUATION OF INSPECTION FINDINGS AND JUDGEMENT OF
CARCASSES AND PORTIONS THEREOF

SECTION A

Evaluation and Judgement on Livestock other than Poultry

Any carcase or portion thereof found, upon or subsequent to post-mortem examination, to be affected with any disease, condition or contamination as would render the carcase or portion thereof to be considered unfit for human consumption, shall be condemned or otherwise dealt with in accordance with the following:

1. General Pathological or Physiological Conditions.
 - (1) Abnormal odours.
 - (a) Carcasses with a pronounced abnormal dietary odour, shall be condemned. Mildly affected carcasses may be detained in the chill room for subsequent examination by the heating test as prescribed in Section E. The carcasses shall be passed if no odour is detected.
 - (b) Carcasses affected with a pronounced medical odour shall be condemned.
 - (c) Carcasses that give off a metabolic, urine or abnormal sexual odour shall be condemned. Mildly affected carcasses may be detained in the chill room for subsequent examination by the heating test. The carcasses shall be passed if no odour is detected.
 - (2) Abrasions, abscesses, adhesions and bruises.
 - (a) If the abrasions, abscesses, adhesions and bruises are multiple and if there is evidence of systemic involvement, the carcase shall be condemned.
 - (b) If no organ or only a part is affected and there is no evidence of secondary systemic change, the organ or part shall be condemned and the balance of the carcase passed for human consumption.

(c) The pleura or peritoneum shall be stripped off if affected with adhesions as in chronic infections. Organs affected shall be condemned. The carcass if otherwise healthy shall be passed for human consumption.

(3) Anaemia.

(a) The carcass and its part shall be condemned if the anaemia is marked and the carcass is in poor condition, or if the anaemia is associated with evidence of systemic involvement.

(b) If the anaemia is slight and if the carcass is in reasonable condition, showing no evidence of any disease, the carcass and its parts shall be passed for human consumption.

(4) Arthritis.

(a) If the arthritis lesion is acute or suppurative and there is evidence of systemic involvement the carcass shall be condemned.

(b) If the lesion is chronic in nature, is localized, and there is no evidence of systemic involvement, the lesion together with the associated lymph nodes shall be removed and condemned. The balance of the carcass shall be passed for human consumption.

(5) Cachexia.

A carcass and its part shall be condemned if it shows pathological emaciation resulting from any cause.

(6) Carcasses left uneviscerated for unduly long periods.

Judgement shall be based on post-mortem findings. If the time element is unduly long (2 hours or longer) the edible offal shall either be condemned or identified with its carcass for retention, chilling and examination part by part.

(7) Carcass affected with any of the following conditions shall be condemned:

(a) acute inflammation of the lungs, pleura, pericardium, peritoneum or meninges, unless it is localized and not showing any signs of systemic involvement;

- (b) septicaemia;
- (c) toxaemia;
- (d) active pyaemia;
- (e) gangrenous or severe haemorrhagic gastritis or enteritis;
- (f) acute gangrenous mastitis with signs of systemic involvement;
- (g) acute metritis with signs of systemic involvement;
- (h) gangrenous pneumonia, pleurisy or peritonitis;
- (i) septic or purulent pericarditis, pleuritis and peritonitis;
- (j) any acute inflammation, abscess or suppurating wound if associated with systemic changes such as acute nephritis, fatty or degenerated liver, swollen soft spleen, marked pulmonary hyperaemia, general swelling of lymph nodes, icterus, redness of the skin, emaciation, either singly or in combination; and
- (k) fevered carcass.

(8) Emaciation.

Emaciated carcasses shall be condemned. A carcass shall not be regarded as emaciated by reason only that it is lean or poor in condition.

(9) Heat stress.

Carcasses from livestock suffering from heat stroke shall be passed as fit for human consumption if bleeding is adequate and they are otherwise wholesome. Badly congested carcasses or organs shall be condemned.

(10) Icterus.

- (a) The carcass and its part shall be condemned under the following condition:
 - (i) icterus to any degree with the carcass or its organs showing evidence of a parenchymatous degeneration; or

(ii) when there is a pronounced greenish yellow, yellow discolouration of the superficial and visceral tissues or kidney fat and of the serous membranes and carcass connective tissues.

(b) A carcass showing icterus to a lesser degree shall be detained and reexamined following chilling. If the colour has dissipated to a degree that could be considered as acceptable, the carcass shall be passed for human consumption.

(11) Immaturity.

Carcass showing evidence of immaturity shall be condemned.

(12) Injuries (including fractures).

Provided the carcass is considered otherwise healthy, and no secondary systemic changes is evident (in which event the carcass shall be condemned), the injured part shall be removed and condemned and the balance of the carcass passed for human consumption.

(13) Mastitis.

Carcasses affected with mastitis shall be condemned if there is evidence of systemic involvement. In other cases, the affected area shall be removed and condemned and the remainder of the carcass shall be passed for human consumption, if it is otherwise wholesome.

(14) Muscular inflammation.

Carcasses showing evidence of muscular inflammation shall be dealt with in accordance with the following:

(a) if the lesions are widely distributed and their removal is impracticable or when there is evidence of systemic involvement the carcass shall be condemned; or

(b) if the lesions are localized and can be satisfactorily removed, the balance of the carcass shall be passed for human consumption after removal and condemnation of the affected parts.

(15) Necrobacillosis.

- (a) The carcass shall be condemned, if extensive and there is evidence of systemic disturbance.
- (b) If localized and seen only as a necrotic area or abscess of the liver and there is no evidence of systemic involvement, the affected liver shall be condemned. The balance of the carcass shall be passed for human consumption.

(16) Neoplasm.

- (a) Any organ or part affected with a benign tumour shall be removed and condemned and the remainder of the carcass shall be passed for human consumption if the carcass as a whole is not affected and is otherwise wholesome.
- (b) Any individual organ or part shall be removed and condemned if it is affected with a malignant neoplasm and the remainder of the carcass shall be passed for human consumption if the neoplasm is primary without evidence of metastasis, or interference of normal body functions and if there is no secondary change (serous infiltration or the like) and the carcass is otherwise wholesome and fit for human consumption. The entire carcass shall be condemned if the neoplasm is extensive, affects muscles, skeleton or body lymph nodes or if there is evidence of metastasis or there is emaciation.

(17) Oedema.

- (a) The carcass and parts shall be condemned if the condition is advanced and is characterized by extensive oedema (such as hydrothorax or anasarca), or if it is associated with emaciation.
- (b) If the condition is localized, or of limited extent, the affected parts shall be removed and condemned and the remainder of the carcass shall be passed for human consumption if it is otherwise wholesome.

(18) Omphalophlebitis.

Carcases affected with omphalophlebitis shall be condemned when there is evidence of systemic involvement. In other cases the affected parts shall be removed and condemned and the remainder of the carcass shall be passed for human consumption if it is otherwise wholesome.

(19) Pigmentation.

Any affected part of a carcass or organ showing pigmentation such as carotenosis of the liver, melanosis (black pigmentation), osteohaematochromatosis (reddish to chocolate brown discolouration of bone, liver and spleen of cattle and swine), ochronosis (dark brown or black discolouration of cartilage, ligaments, tendons and joint capsules) or xanthosis (brown atrophy of musculature), shall be removed and condemned. When complete removal of affected parts cannot be accomplished or involvement is generalized the carcass shall be condemned. Involvement of the skeleton only requires boning of the carcass and condemnation of the bones.

(20) Skin condition.

Carcases affected with mange scab or ringworm in the advance stage, showing emaciation, cachexia or extensive inflammation of the flesh shall be condemned. When the disease is slight, the affected area shall be removed and condemned and the remainder of the carcass shall be passed for human consumption if it is otherwise wholesome.

(21) Miscellaneous conditions.

Livers designated as telangiectatic "sawdust" or "angiomatosis" if extensively affected shall be condemned. If the lesions are slight to moderate, the affected portions shall be removed and condemned and the balance of the liver passed for human consumption.

2. Specific Pathological Condition or Disease

(1) Specific infectious diseases.

The carcasses of livestock affected with any of the following infectious diseases shall be condemned:

- (a) haemorrhagic septicaemia;
- (b) bovine malignant catarrhal fever;
- (c) melioidosis;
- (d) salmonellosis, or
- (e) swine fever.

(2) Actinobacillosis and actinomycosis.

A carcase affected with either actinobacillosis or actinomycosis shall be condemned if the lesions are generalized. Where the lesions are localized, the infected parts and their corresponding lymph nodes shall be removed and condemned, and the remainder of the carcase if otherwise wholesome shall be passed for human consumption.

(3) Anaplasmosis and babesiosis.

Animals affected with anaplasmosis or babesiosis shall be dealt with as follows:

- (a) if the condition is acute and accompanied by evidence of fever, pronounced icterus, or systemic involvement, the carcase shall be condemned; or
- (b) if the condition is chronic or show signs of recovery and there is no signs of systemic disturbance other than slight icterus, the carcase shall be passed for human consumption, provided that the carcase is identified and on chilling the icteric condition has disappeared or dissipated to a degree that is acceptable to the examining inspector.

(4) Brucellosis.

- (a) If there are signs of systemic involvement, the carcase shall be condemned.

- (b) Carcasses otherwise wholesome but showing only localized lesions of brucellosis shall be passed for human consumption, after the removal and condemnation of the mammary glands, uterus or testicles and other affected parts.

(5) Caseous lymphadenitis.

Carcasses and parts thereof affected with caseous lymphadenitis shall be dealt with as follows:

- (a) the entire carcass shall be condemned when the disease is extensive and is not confined to the seat of primary infection, and there is systemic involvement, or is associated with emaciation; or
- (b) if the disease is slight or confined to body lymph nodes, the affected nodes shall be removed and condemned, and the remainder passed for human consumption if it is otherwise wholesome.

(6) Johne's disease.

Carcasses suspected of being affected with this disease shall be dealt with as follows:

- (a) if the carcass is emaciated or there is evidence of systemic change the carcass and all its edible parts shall be condemned; or
- (b) if the carcass is in good condition and there is no evidence of systemic involvement, the carcass shall be passed for human consumption.

(7) Leptospirosis.

Carcasses suspected of being affected with this disease with evidence of icterus, anaemia and haemoglobinuria shall be condemned.

(8) Parasitic diseases.

Carcasses showing evidence of infestation with parasitic disease shall be disposed off as follows:

- (a) *Cysticercus bovis*.

- (i) A carcase infested to the extent that most of the incised muscles show the presence of one or more cysts, or in which the musculature is discoloured or watery, shall be condemned.
 - (ii) Carcases showing slight to moderate infestation (where cysts are found in predilection sites with isolated cysts elsewhere) shall be passed after removal of the cysts and surrounding tissues, and held in cold storage at a temperature no higher than - 10°C continuously for a period of not less than 10 days.
- (b) Hydatid cyst.

Carcases affected with the condition shall be dealt with as follows:

- (i) If the condition is generalized and found in muscular tissues in addition to the organs; or if the infestation of organs is heavy and in a poor condition, the carcases shall be condemned.
 - (ii) Organs affected with cysts shall be condemned.
- (c) *Cysticercus tenuicollis*.

A liver shall be condemned if the lesions due to the larval stage of the worm are scattered and excessive. If the lesions are localized and capable of being completely removed, the balance of the liver shall be passed after removal and condemnation of the affected parts.

- (d) *Fasciola* sp. (liver flukes).
- (i) A carcase showing heavy acute infestation of the liver resulting in systemic disturbance of the livestock, characterized by oedema, icterus or excessive loss of condition shall be condemned.
 - (ii) Infected livers shall be condemned, if they cannot be trimmed satisfactorily.

- (e) *Stephanurus dentatus*.
 - (i) A carcase showing acute and excessive infestation resulting in the enlargement and oedema of the superficial lymph nodes or invasion of the sublumbar muscle and containing abscesses together with marked emaciation of the carcase, shall be condemned.
 - (ii) Badly infected livers shall be condemned. Where the liver lesions are fibrotic and slight, they shall be trimmed and the balance of the liver passed for human consumption.
 - (iii) Where the infestation is localized, the affected parts shall be removed and condemned. The balance of the liver passed for human consumption.
- (f) Parasitic infestation of stomach and intestines.
 - (i) A carcase showing heavy infestation by intestinal parasites and resulting in anaemia, wasting, or signs of toxæmia shall be condemned.
 - (ii) Intestines where oesophagostomum species have caused the formation of excessive nodules in the gut wall (pimply gut) shall be condemned.
- (g) Lungworms.
 - (i) A carcase showing heavy infestation with lungworms resulting in anemia, oedeme or emaciation shall be condemned.
 - (ii) Lungs affected with lungworms shall be condemned.
- (h) *Onchocerca gibsoni* (beef nodule).

Carcases affected with *onchocerca gibsoni* shall be passed for human consumption after removal and condemnation of the visible lesions.

- (i) Sarcosporidia:

- (i) Carcasses extensively infected with sarcocystis to an extent that successful removal of all affected parts is not possible shall be condemned.
- (ii) If the infestation is confined to only a few organs or part of the carcass, the carcass shall be passed for human consumption after removal and condemnation of the affected parts.

(j) Stomach flukes.

Livers infected with stomach flukes shall be condemned, unless the infestation is slight and the affected area can be successfully removed and condemned.

(k) *Elaeophora poeli*.

Infected aorta shall be removed and condemned.

(9) Swine erysipelas.

- (a) Carcasses affected with acute or generalised swine erysipelas shall be condemned.
- (b) Carcasses affected with mild or chronic symptoms when only skin lesions are present and provided the carcass is otherwise wholesome, shall be passed for human consumption after removal and condemnation of the affected skin areas.

(10) Tuberculosis.

(a) Total condemnation.

Carcasses affected with tuberculosis shall be judged in accordance with the following rules:

- (i) Recent generalization such as recent active miliary tubercles in any organ or part of the carcass, or extensive active lesions in organs or any part of the body.
- (ii) Recent caseous changes in tuberculous lesions together with inflammatory hyperaemia in organs or lymph nodes.

- (iii) Extensive non-active lesions in organs, intramuscular lymph nodes, bones, joints, central nervous system, or in the meat, indicative of a former massive systemic invasion.
 - (iv) Widespread tuberculosis of serous membranes.
 - (v) Congenital tuberculosis.
 - (vi) A tuberculous lesion (active or otherwise) in an emaciated carcass.
- (b) Partial condemnation.

When the condition is considered to be localized or when the body defences show evidence of having controlled and limited the infection, the carcass shall be passed for human consumption after removal and condemnation of the affected organ or part, in accordance with the following:

- (i) Tuberculous organs or organs with tuberculosis in the associated lymph nodes shall be condemned. In the case of tuberculosis in the mesenteric lymph nodes, the mesentery, stomach and intestines shall be condemned.
- (ii) The head shall be condemned if active tuberculosis is found in any of its lymph nodes. In case of small calcareous lesions in lymph nodes that are not enlarged, the head and tongue shall be passed after removal of the affected node and the contiguous tissues.
- (iii) A lesion in the lungs, together with a limited resolved lesion of its adjacent pleura shall result in stripping of the pleura and condemnation of the lungs and associated lymph nodes. In this instance the pleural lesion shall not exceed a circumscribed area of approximately 100 square centimetres. Should the area of pleurisy exceed this limitation, or if the tuberculosis of the lungs is extensive, the affected forequarter including the lung, heart, oesophagus and diaphragm shall be condemned.

- (iv) Chronic diffuse tubercular pleurisy shall require condemnation of the affected forequarter including the lungs, heart, oesophagus and diaphragm.
- (v) Chronic diffuse tubercular peritonitis shall require condemnation of the peritoneum, together with the underlying fatty tissue and lymph nodes, as well as both the thin flanks and the diaphragm.
- (vi) Non-active tuberculous lesions in body lymph nodes shall require the condemnation of the affected nodes and the area which they drain.

SECTION B

Judgement of Poultry Carcasses or Parts thereof

The carcasses or parts thereof of all poultry inspected at a slaughterhouse and found at the time of post-mortem inspection, or at any subsequent inspection, to be affected with any disease or conditions shall be dealt with in accordance with the following:

1. *General Abnormal Conditions*

- (1) Air sac infections.
 - (a) If the lesions are severe and the carcass is emaciated or there is systemic disturbance the entire carcass shall be condemned.
 - (b) If the lesions are slight and restricted the affected part of the carcass shall be removed and condemned, and the balance of the carcass passed for human consumption if it is otherwise wholesome.
- (2) Bruises.
 - (a) The whole carcass shall be condemned if the bruising is severe and extensive.
 - (b) If only part of the carcass is bruised then only that part shall be removed and condemned, and the rest of the carcass passed for human consumption.

(3) Biological residues.

All carcasses, organs or parts thereof shall be condemned if it is determined that they contained biological residues that exceeds the legitimated approved level.

(4) Cadavers.

Carcasses showing evidence of having died from causes other than slaughter shall be condemned.

(5) Contamination.

Carcasses contaminated by volatile oils, paints, poisons, gases, scald vat water in the air sac system or other substance which render the carcasses unfit for human consumption shall be condemned.

(6) Decomposition.

Carcasses deleteriously affected by post-mortem changes shall be disposed of as follows:

(a) Carcasses which have reached a state of putrefaction or stinking fermentation shall be condemned.

(b) Carcasses affected by types of post-mortem changes which are superficial in nature and limited in extent, shall be passed for human consumption after removal and condemnation of the affected parts.

(7) Gout.

Carcasses affected with gout and showing marked deposits of urates in the organs or tissues or evidence of general systemic disturbances shall be condemned.

(8) Inflammatory process.

(a) if the inflammatory process is widespread or there is evidence of systemic disturbance the whole carcass shall be condemned.

(b) if the inflammatory process is localized, the affected part shall be removed and condemned, and the remainder of the carcass shall be passed for human consumption if it is otherwise wholesome.

(9) Over scalded.

Carcasses which have been over scalded, resulting in a cooked appearance of the flesh, shall be condemned.

(10) Parasitic infestation.

(a) if the parasitic infestation is extensive or if the carcass is emaciated, the entire carcass shall be condemned; and

(b) if the parasitic infestation is slight, the affected part shall be removed and condemned, and the remainder of the carcass shall be passed for human consumption if it is otherwise wholesome.

(11) Pyaemia, septicaemia or toxaemia.

Carcasses showing evidence of any pyaemia, septicaemia or toxaemia shall be condemned.

(12) Tumours.

(a) Any organ or part affected with a tumour shall be removed and condemned and the remainder of the carcass shall be passed for human consumption if the carcass as a whole is not affected and is otherwise wholesome.

(b) The entire carcass shall be condemned if there is evidence of metastasis or that the general condition of the carcass has been affected by the size, position or nature of the tumour.

2. *Specific Diseases*

(1) Carcasses affected with any one of the following diseases shall be condemned:

(a) avian leucosis complex;

(b) botulism;

- (c) erysipelas;
- (d) listeriosis;
- (e) ornithosis;
- (f) paratyphoid; or
- (g) tuberculosis.

- (2) Where a carcass shows only localized lesions and no systemic disturbances caused by any disease other than those mentioned in subparagraph 2 (1), the affected parts of the carcass shall be removed and condemned, and the remainder of the carcass shall be passed for human consumption if it is otherwise wholesome.

SECTION C

Condition Not Provided For

In the event of a condition not provided for under these Rules, the inspector may exercise his judgement in arriving at a decision as to the eventual disposal of a diseased or contaminated carcass or portion thereof.

SECTION D

Laboratory Examination

In the case of doubt, specimens shall be submitted to an approved laboratory for examination before arriving at a decision as to the eventual judgement of the carcass. Pending final judgement such a carcass or portion thereof shall be detained, identified and isolated from healthy carcasses and kept under refrigeration in approved areas.

SECTION E

Heating Test

The test shall be carried out in the following manner:

A piece of meat consisting of at least 10% fat, and weighing a total of not less than 100 gram shall be submerged into water. The water shall in a covered container and brought

to a boil with steam emitting. Any presence of abnormal odour is to be detected from the steam.

FOURTH SCHEDULE
INSPECTION FEES
[Rule 8]

The inspection fees payable by the owner of the livestock inspected at a slaughterhouse under these Rules shall be as prescribed below:

<i>Livestock</i>	<i>RM</i>
1. Cattle or buffalo	5.00 per head
2. Goat, sheep, deer or ostrich	2.00 per head
3. Pig	2.00 per head
4. Poultry	0.02 per head
5. Any other livestock	2.00 per head
6. Any other poultry	0.02 per head

Dated at Kota Kinabalu, this 2nd day of March, 2004.

By His Excellency's Command,

DATUK HJ. ABDUL RAHIM HJ. ISMAIL,
Minister of Agriculture and Food Industry.