

MEAT CONTROL (TRANSPORT OF MEAT) REGULATIONS, 1976

[L.N. 42/1976, L.N. 428/1989.]

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[L.N. 42/1976, L.N. 428/1989, L.N. 310/1996.]

1. The Regulations may be cited as the Meat Control (Transport of Meat) Regulations, 1976.

2. In these Regulations, except where the context otherwise requires—

“carrier” means any vehicle, aircraft, cart, bicycle, train or any motorized or hand driven transport system in or on which meat may be carried by or on behalf of the holder of a permit to any place for the purposes of selling;

“container” means any box, detachable compartment, receptacle or any other arrangement in which meat may be carried by or on behalf of the holder of a permit, to any place for the purposes of selling;

“inspecting officer” means any veterinary officer, health inspector or any other person duly authorized in writing by the Director of Veterinary Services to be an inspecting officer for the purposes of these Regulations;

“permit” means a valid permit issued under regulation 4.

3. No person shall transport, cause or suffer any meat to be transported unless such person holds a permit to transport meat.

4. (1) An application for a permit shall be made in prescribed under the Second Schedule.

(2) On receipt of an application for a permit and being satisfied that the carrier or container complies with the standard specifications made under these Regulations, the inspecting officer shall issue a permit to the applicant upon payment of one hundred shillings.

(3) A permit shall remain valid up to the 31st December of the year in which it is issued.

[\[L.N. 428/1989.\]](#)

5. Any holder of a permit who uses a carrier or container which does not comply with the standard specifications made under these Regulations shall be guilty of an offence.

6. Any carrier or container may be inspected by the inspecting officer whenever he deems it necessary to do so.

7. Any person who uses, permits or causes to be used a carrier or container which does not conform in all respects to the hygienic standards prescribed in the First Schedule shall be guilty of an offence.

8. (a) Any meat consignment intended for transportation shall be accompanied by a **“certificate of transport”** in the form prescribed in the Second Schedule, which shall have been signed by the inspecting officer in charge of the abattoir, slaughterhouse or processing plant from which the meat is consigned, and, shall be embossed with a meat inspection stamp.
- (b) the inspecting officer shall issue a **“Certificate of Transport”** for meat consignment to the consignee upon payment of twenty shillings.
- (c) A **“Certificate of Transport”** issued under these Regulations shall be in the form set out in the Second Schedule.

[\[L.N. 310/1996.\]](#)

9. Any person who contravenes any of these Regulations, or who fails to comply with any notice, regulation or prohibition issued under these Regulations, shall be liable to a fine not exceeding ten thousand shillings or to imprisonment for a term not exceeding twelve months, or to both such fine and imprisonment.

FIRST SCHEDULE

[Regulation 7.]

STANDARDS OF HYGIENE IN THE TRANSPORTATION OF MEAT

1. No other products except those listed in the Second Schedule shall be transported in a carrier or container in which meat is transported.
2. Livestock, live animals and dead or slaughtered carcasses not flayed and eviscerated shall not be transported in a carrier or container in respect of which a permit has been issued.
3. Meat shall be placed in such a manner that it shall not be in direct contact with the floor of a carrier or container.
4. Organs, such as liver, heart, brains, lungs, kidneys and clean tripe, shall be transported in receptacles, which are water tight and which can be easily cleaned and disinfected, unless they are frozen in which case they may be transported in carbons or heavy paper wrapping or plastic bags or other approved packing material.
5. Rough tripe, intestines or other parts of an animal which may contaminate other meat or may have an offensive odour shall be transported in receptacles which are watertight and are easily cleaned and disinfected and which have close-fitting lids so secured as not to fall off during transport.
6. Any person who, during any loading or un-loading of meat, handles meat, shall before such handling, wash his hands and other exposed parts of his body in clean disinfectants and shall, during loading or un-loading, be wearing clean protective clothing which covers the parts of his

body, with the exception of his hands, which may come into contact with the meat, and the said clothing must not be worn during the actual transport by either the driver or any attendant.

7. No person shall be allowed to stay in the compartment where meat is kept during transport.
8. Any carrier or container shall, before it is loaded with meat be thoroughly washed using an approved detergent and shall thereafter be rinsed with clean, potable water and then once again rinsed with clean, potable water to which an approved sanitizing agent has been added.
9. Meat handling equipments and containers, such as hooks, shelves, racks and receptacles, shall be rinsed in clean potable water.
10. The following detergents are approved for use in carriers or containers—

sodium bicarbonate;

sodium carbonate (soda ash);

trisodium phosphate;

soap;

synthetic detergents (wetting agents).
11. The following sanitizing agents in the following maximum concentrations are approved for use in the carriers or containers as a rinser—
12. The engine of a carrier shall not be allowed to run whilst loading or un-loading is in process and all doors and lids shall be securely closed before the engine is started.
13. Fuelling of carriers shall not take place whilst the doors or the lids of a carrier are open.

CONSTRUCTION OF CARRIERS OR CONTAINERS

A. – General Requirements

14. The walls, ceiling and floor, of the compartment in which the meat is kept shall be made from smooth, crack and corrosion resistant material, which is impermeable to water and be of a light colour and easily cleaned and disinfected.
15. The compartment in which the meat is carried shall be dustproof and water-tight and its doors and lids be fitted so as to be dust and water-tight.
16. Ventilation inlets and outlets and drainage outlets of the space of the carrier in which meat is contained shall be equipped with dust filters.

17. For the transportation of carcass meat, whether in whole carcass sides, quarters or boned cut meat, rails and shelves shall be used and constructed as follows—

(a) rails.—the hooks shall be of such a construction as to prevent the meat from falling down during transportation; minimum rail spacing for hindquarters and boned cut meat shall be 40 centimetres and for forequarters 35 centimetres; minimum space between rails shall be 60 centimetres;

(b) shelves or racks.—these shall be made from rust and corrosion resistant material and be easy to dismantle and clean; the lowest shelf of rack shall not be less than 5 centimetres from the floor and there shall be a free space of not less than 5 centimetres between the meat in a fully loaded shelf or rack and the next shelf or rack or the ceiling respectively;

the shelves or racks shall not extend nearer to any wall than 5 centimetres. No carcass meat shall be stacked on top of each other. Other meat shall be transported in accordance with paragraphs 3, 4 and 5.

18. Frozen meat, packed in cartons or boxes, may be stacked on top of each other and frozen carcass meat may, if properly packaged in suitable packing material, be stacked.

19. Carriers or containers used for the transport of meat shall be painted and marked as follows—

(a) vehicles.—the entire vehicle shall be painted white and there shall be a red strip, of a width of 30 centimetres painted along the centre line of the vehicle on both sides and the rear and shall be displayed in red the legend MEAT in block letters not less than 20 centimetres high on both sides and the rear;

(b) trailers.—the entire trailer shall be painted white and there shall be displayed on all sides in red legend MEAT in black letters not less than 20 centimetres high;

(c) trucks on which trailers are mounted.—the legend MEAT shall be painted in red on a white background and shall be displayed on both sides and the rear end of the truck. The legend shall be in block letters not less than 20 centimetres high.

Other legends in the form of advertising, name of proprietor or other labels may be displayed on the carriers if it is placed not nearer to the word MEAT than 60 centimetres.

B. – Specific Requirements

20. Transport of less than 50 kilometres or two hours duration

(a) The meat may be transported in non-insulated vehicles provided that they are fitted with sub-protection in the form of a double roof, the components of which shall be not less than 4 centimetres apart. Carriers of this type shall be fitted with a roof-top rotating ventilator and air outlets to provide for adequate ventilation.

(b) The meat may be transported in containers in the form of detachable compartments, boxes or other receptacles constructed according to Part A. Such containers shall at all times be protected from direct sunlight and be placed on the vehicle in such a fashion that other products, carried on the same carrier, can under no circumstances, contaminate the contents of the container when this is opened.

21. Transport of less than 200 kilometres or four hours duration

The meat shall be transported in insulated carriers the insulation being such as to allow only a maximum increase in the meat temperature of 1°C. per hour.

22. Transport of more than 200 kilometres or more than four hours duration

Meat shall be transported in insulated carriers equipped with mechanical refrigeration or otherwise being refrigerated sufficiently enough to ensure that the increase in the temperature of meat is less than 3°C. during 12 hours' daylight transport.

SECOND SCHEDULE

APPLICATION FOR PERMIT TO TRANSPORT MEAT UNDER THE MEAT CONTROL (TRANSPORT OF MEAT) REGULATIONS, 1976

MINISTRY OF AGRICULTURE LIVESTOCK DEVELOPMENT AND MARKETING

CERTIFICATE OF TRANSPORT