

# DRAFT UGANDA STANDARD

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## Hygienic requirements for butcheries

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## Foreword

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Trade, Industry and Cooperatives established under Cap 327, of the Laws of Uganda, as amended. UNBS is mandated to co-ordinate the elaboration of standards and is

- (a) a member of International Organisation for Standardisation (ISO) and
- (b) a contact point for the WHO/FAO Codex Alimentarius Commission on Food Standards, and
- (c) the National Enquiry Point on TBT Agreement of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of key stakeholders including government, academia, consumer groups, private sector and other interested parties.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

The committee responsible for this document is Technical Committee UNBS/TC 2, Food and Agriculture, Subcommittee SC 12, Meat, poultry and processed product.

This second edition cancels and replaces the first edition (US 736:2007), which has been technically revised.

# Hygienic requirements for butcheries

## 1 Scope

This Draft Uganda Standard specifies hygienic requirements that apply to butcheries as minimum standards required of them to satisfy the consumers need for safe, healthy and hygienic meat and meat products

## 2 Normative references

The following referenced documents referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

DUS 779, *Requirements for the transportation of meat and meat products*

US EAS 12, *Potable water — Specification*

## 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

### 3.1

#### **approved abattoir**

any place where animals are slaughtered for the supply of meat for human consumption and which has been given a certificate of approval by the competent authorities

### 3.2

#### **butcher**

any person who cuts up and sells meat for human consumption.

### 3.3

#### **butchery**

any place where meat is prepared and displayed for sale

### 3.4

#### **chilled meat**

meat kept from the time of slaughter to the time of sale at a temperature at or above 0 °C.

### 3.5

#### **cold store**

any place where meat is held at a temperature below 4 °C

### 3.6

#### **deep freezer**

equipment in which meat is kept from the time of slaughter to the time of sale at a temperature of below 0 °C

-18 °C and below

### **3.7**

#### **frozen meat**

meat kept from the time of slaughter to the time of sale at a temperature of below 0 C

### **3.8**

#### **Meat**

edible parts of an animal including poultry, rabbits, hares, camel, cattle, sheep, goats, pigs, horses, farmed and wild game that are intended for, or have been judged as safe and suitable for human consumption

### **3.9**

#### **processing establishment**

any establishment in which any part of the carcass of any animal is used for the preparation or manufacture for sale of products including canned meat, , sausage skins, tallow, bones, bone meat, meat meal, blood meal, hides, animal glands or any other product principally derived from any animal

### **3.10**

#### **Food grade contact material**

material which does not contaminate food with harmful substances on coming in contact with it

## **4 General requirements**

Before opening up a butchery, the butcher shall ensure that the following conditions are met:

- a) an occupation permit by the competent authority is obtained
- b) Suitability of premises permit for the area of location issued by competent authority
- c) Medical examination permit issued by competent authority
- d) a business license issued by local authorities has been obtained;
- e) a First aid kit is available;
- f) an appropriate number of adhesive or electric shock insect traps or insect screens are installed. However, the use of insecticides is forbidden;
- g) approved food grade disinfectants for cleaning equipment, tools, walls and floors of the butchery are available
- h) good understanding of operational meat hygiene and safety requirements;
- i) butcheries shall sell only meat and meat products;
- j) ensure that no live animals are permitted in a butchery; and
- k) clean toilet facilities are available and hygienic practices followed

## **5 Requirements for construction**

**5.1** Every butchery or any other premise where foodstuffs of animal origin intended for human consumption are prepared or placed on sale shall be properly constructed according to the approved butchery designs and be inspected and approved by competent authorities.

**5.2** The construction of every butchery shall conform to the following:

- a) there shall be smooth and easy to clean food grade surface of at least 1 m high shall be constructed for butchery operations,
- b) a separate area within the butchery shall be provided for the handling of offals,
- c) glass partitions of 1 m high shall be provided to separate customers from the area where meat is cut or displayed,
- d) The nature of glass shall be shutter proof or use of harden translucent plastic
- e) the main walls of the premises shall be constructed of waterproof and washable material,
- f) the floor shall be made of impermeable material, sloped with curved corners to allow wash water into a soakage pit outside the premises,
- g) every such drain and soakage pit shall be closed to the open air and protected against access by any animal or human and so arranged as not to cause nuisance,
- h) the premises shall be well ventilated to allow good air circulation and may be fitted with air extraction fans if necessary,
- i) there shall be no space between walls and roof, and the roof shall be of permanent impermeable material,
- j) any spaces giving access from outside whether for light or ventilation shall be protected by fly proof screens and where appropriate,
- k) ground level, shall also be protected by metal grills to prevent the entry of vermin, and
- l) the premises shall not be within an appropriate distance from any refuse dump, stable, poultry house, road or any other premises of a nature likely to cause contamination of meat according to the competent authority.

## 6 Requirements for equipment

Knives, mincers, hooks and other tools for use in the butcheries shall be made of stainless steel and shall always be kept clean and in proper places.

## 7 Requirements for operation

### 7.1 Display of meat

**7.1.1** All meat displayed for sale shall be suspended inside butcheries on hooks made of non-degenerating and washable metal and shall be protected from flies.

**7.1.2** Meat shall be separated and identified according to species to avoid mixing of meat from different species.

### 7.2 Water

**7.2.1** Water used running water inside the premises and facilities for staff to wash their hands shall be potable in accordance with US EAS 12. Only non-perfumed detergents shall be used

**7.2.2** Every butchery shall have a source of hot water for purposes of cleaning equipment and surfaces.

### **7.3 Mincing of meat**

Mincing of meat shall be done in a hygienic manner and where possible shall take place only in the presence of the customer except for those butcheries that are approved for processing of meat.

### **7.4 Cutting of meat**

Meat cutting shall be done on a clean and food grade surface, which shall be cleaned regularly to prevent contamination of meat. However use of food grade cutting saw is the best alternative

### **7.5 Waste matter**

All waste matter shall be placed in a container provided with a covered lid and every such container will be emptied and washed daily

A foot operated waste bin shall be used

Waste matter shall be disposed off in appropriate place

## **8 Requirements for personal hygiene**

**8.1** Non authorized personnel shall not be allowed in the butchery.

**8.2** Butcheries' personnel shall have some basic training in food hygiene, personal hygiene and practices.

**8.3** For hygienic purposes, there shall be separate personnel to handle money who shall not handle meat.

**8.4** Butchers and their assistants shall undergo scheduled medical examinations by an authorized person and obtain a medical certificate to the effect that they are not suffering from any contagious diseases.

**8.5** Butchers shall wear clean protective clothing (suitable overcoats, boots, caps, food grade gloves) when working. The protective clothes shall be cleaned and kept at the place of work.

**8.6** No jewellery shall be worn such as rings, watches, necklaces and bangles.

**8.7** Hair shall be covered with head gear.

**8.8** Fingernails shall be kept short, clean and free of nail varnish.

**8.9** Eating, drinking, smoking and chewing of any substance, shall not be allowed in any area where meat is handled.

**8.10** Drugs, liquor or any intoxicating substances shall not be brought into any part of the premises (a simple sign can be displayed at the front of the butchery).

**8.11** Hands shall be washed regularly. A wash basin with clean water and non-perfumed liquid soap and clean and disposable towels shall be accessible at all times.

**8.12** No storage of personal effects or items shall be allowed within the butchery, like clothes, shoes, bags etc.

**8.13** All cuts and minor injuries shall be covered with first aid materials provided for in the first aid box.



## 9 Storage of meat

9.1 Meat for sale in butcheries shall be displayed such that the carcass is kept slung up with adequate circulation of air around each piece.

9.2 Frozen meat shall be stored and sold frozen and chilled meat shall be stored and sold chilled.

9.3 Any leftover fresh meat shall be stored in a chiller and sold as such thereafter.

9.4 In case these services are not available, meat shall be stored in slung up with adequate circulation of air around each piece for not more than 36 h.

9.5 All butcheries and premises where foodstuffs of animal origin are prepared or placed on sale shall always be kept clean and hygienic.

## 10 Inspection of meat

10.1 All meat shall be inspected by authorised personnel and passed as fit for human consumption. No butcher will have on his premises any carcass which has not been inspected and passed as fit for human consumption by an authorized meat inspector.

10.2 Any meat found in any butchery, cold store or cannery found to be unfit for human consumption shall be seized and destroyed. Written notice of such seizure and the reason for it shall be given by the meat inspector at the time of seizure to the owner of the premises in which the meat was seized.

10.3 No person being the holder of a butcher's license or being in charge of a cold store or cannery shall permit the entry to his premises of any meat unless it comes from an approved abattoir by means of transport which complies with the provisions of Clause 11 of this standard.

## 11 Transport of meat

11.1 Meat shall be transported to or from a butchery, cold store, or other place used for the preparation or sale of meat in a closed vehicle/container/vessel which is in a clean condition and which is adapted for the transport of meat.

11.2 In addition to the requirements described in DUS 779, the vehicle for transportation of meat shall be;

- a) made of surfaces which are of smooth and non-absorbent materials to facilitate cleaning; and
- b) fly-proof and dust-proof.

11.3 The transport of cut or prepared meat to or from a butchery, cold store, or other place used for the preparation or sale of meat may also be carried out in a clean and hygienic container provided that the interior surfaces of such containers are made of smooth, non-absorbent, non-corrodible materials to facilitate cleaning.

11.4 The containers for transportation of chilled or frozen meat shall be provided with adequate refrigeration so as to maintain the meat as chilled meat or frozen meat as defined.

11.5 All containers and vessels for transportation of meat shall meet minimum standard requirements, registered, licensed and approved by the competent authority.

## **12 Inspection of premises**

**12.1** All butcheries falling within the provisions of these requirements and all operations connected with the sale of meat or any other product of animal origin intended for human consumption shall be inspected at any time by an authorised inspector.

**12.2** The inspector shall issue instructions to ensure that the provisions of these requirements and the ordinary requirements of hygiene are complied with by the owners or occupiers of such premises and by the person in charge of such operations.

**12.3** The inspectors shall use Butcheries inspectors' checklist and Butcher's inspection checklist in Annex A and B respectively.

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**Annex A**  
(normative)

**Butcheries inspectors' checklist**

Name of Butchery/ Butcher		
Location	Date	
	<b>Assessment</b>	
	Highest possible marks (%)	Marks scored (%)
<b>1.General</b>  <ul style="list-style-type: none"> <li>- Licenses</li> <li>- Siting</li> <li>- Construction</li> <li>- Ventilation</li> <li>- Lighting</li> <li>- Evidence of regular inspection</li> <li>- Adequate internal space</li> </ul>	<b>25</b>	.....
<b>2. Meat.</b>  Protection against  <ul style="list-style-type: none"> <li>- Dust</li> <li>- Flies</li> <li>- Contamination</li> <li>- Intensive heat</li> <li>- Rain</li> <li>- Un authorized people</li> </ul>	<b>20</b>	.....
<b>3. The Butchers</b>  <ul style="list-style-type: none"> <li>- Personal hygiene</li> <li>- Protective wear</li> <li>- Valid Medical examination certificates</li> </ul>	<b>20</b>	.....

<p><b>4. General hygiene</b></p> <p>The butcheries:</p> <ul style="list-style-type: none"> <li>- Presence of meat only</li> <li>- Not be used as sleeping quarters for people, animal or birds</li> <li>- Cold and hot water and the quantities</li> <li>- Presence of detergents</li> <li>- Presence of toilets and bathrooms</li> <li>- Good drainages</li> <li>- Presence of portable</li> <li>- Refuse receptacles with lids</li> <li>- Cleanliness of the surroundings</li> <li>- Refrigeration equipment</li> </ul>	<b>35</b>	.....
<b>Total</b>	<b>100</b>	.....
Remarks		
<b>Inspectors' name</b>		
<b>Title</b>		
<b>Institution</b>		
<b>Signature</b>		
<b>Date</b>		

## Annex B (normative)

### Butcher's inspection checklist

	Area	When to check
<b>1</b>	<b>General requirements</b>	
1.1	Is the source of clean (potable) water available?	Daily
1.2	Do I have the means for heating water?	Daily
1.3	Do I have soap/sanitizers?	Daily
1.4	Do you use warm water and sanitizers for cleaning	Daily
1.5	Does an appropriately equipped first aid box exist?	
1.6	Does a cold storage facilities exist (shall be washed at regular intervals)?	
<b>2</b>	<b>Requirements for premises butchery</b>	
2.1	Is the butchery more than 50m from garbage skip or dump?	
2.2	Is the butchery kept clean at all times	
2.3	Is there adequate lighting to enable proper operations	
2.4	Kept under good state of repair	
2.5	The walls are cleanable (tiled, or with washable surfaces in case of wooden kiosks)	
2.6	Meat is protected from flies (wire mesh or shutter proof glass)	
2.7	Meat is always kept hanged	
2.8	Are the hooks rust resistant	Every 4 months
2.10	Does a dust bin with a lid exist	
2.11	Are the offal's kept separate from meet and in a hygienic manner	
2.12	Do buckets for the trapping dripping blood exist	
2.13	Does a platform for display of meat exist and kept in hygienic conditions at all times	
<b>3</b>	<b>Personal hygiene</b>	
3.1	Are the nails kept short?	Daily
3.2	Is the hair and beards trimmed or protected?	Daily
3.3	Are the wounds covered with waterproof material?	Daily

3.4	Is the protective clothing clean (overall and apron)	Daily
3.5	Personal clothing and belongings properly kept away	Daily
3.6	No tea and food taken inside the butchery	Daily
<b>4</b>	<b>Equipment</b>	
4.1	Are the equipment kept clean at all times	Daily
4.2	Are the equipment easy to clean and not rusty	Daily
4.3	Are the equipment in a good state of repair	weekly
4.4	Is the wooden stamp kept clean at all times	Daily

## Bibliography

- [1] US 736:2007, Hygienic requirements for butcheries

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