

DRAFT UGANDA STANDARD

Second Edition
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Transportation of meat and meat products —Requirements



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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 coordinate 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 779:2007), which has been technically revised.

Introduction

Meat and meat products are highly perishable food products and if not properly handled, can cause health problems to consumers. A number of diseases are known to be associated with poorly handled meat or meat products.

This standard serves as a guide to producers, transporters and consumers of meat in assessing their facilities, equipment and practices with regard to meat and meat products transportation. It also provides guidance to government and other stakeholders in the industry.

Transportation and handling regimes are subject to change as market practices evolve and technology develops. The meat and meat products transportation industry must continuously keep in line with new research and technological advances. This will enhance transportation practices and ensure that meat and meat products are transported in the most safe and effective manner possible.

Transportation of meat and meat products — Requirements

1 Scope

This Draft Uganda Standard specifies requirements for the transportation of 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.

US 1659, Materials in Contact with Food — Requirements for Packaging materials

US EAS 12, Potable water — Specification

3 Terms and definitions

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

3.1

Meat

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

3.2

Poultry

domesticated birds including chickens, turkeys, ducks, geese, guinea-fowls, quail or pigeons

3.3

meat flesh

skeletal muscle of any slaughtered animal, and any attached animal rind; fat; connective tissue; nerve; blood; blood vessels; and skin, in the case of poultry

3.4

meat products

products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat

3.5

packaging

technology of enclosing or protecting products for distribution, storage, sale, and use, also refers to the process of designing, evaluating, and producing packages.

3.6

transportation of meat and meat products

conveyance of meat and meat products from one point to another

- 3.7**
transportation vessel
any container for conveyance of meat and meat products
- 3.8**
meat movement permit
official document issued by the inspector/authorised officer specifying that meat or meat products are suitable for human consumption and have been produced under sanitary conditions
- 3.9**
Carcass
the body of an animal or a bird after dressing
- 3.10**
health certificate
certificate issued by a competent authority and carried by a meat handler showing his/her health status
- 3.11**
personal hygiene practices
all conditions and measures necessary to ensure the safety and suitability of meat at all stages of the food chain
- 3.12**
inspection stamp
an official marking on meat or meat products showing evidence of inspection by authorised person
- 3.13**
label
a tag, brand, mark, pictorial or other descriptive matter, written, printed, stencilled, marked, embossed or impressed on, or attached to, a container of food
- 3.14**
license
official document issued by the competent authority specifying that a particular person is permitted to transport meat and meat products
- 3.15**
meat hygiene
all conditions and measures necessary to ensure the safety and suitability of meat at all stages of the food chain
- 3.16**
competent authority
official charged by government with the control of meat hygiene including setting and enforcing regulatory meat hygiene requirements

4 Requirements for transportation

4.1 Personal health and personal hygiene

The personnel directly involved in the handling and the transportation of meat or meat products shall

- a) be free from communicable diseases listed in Annex A,
- b) have a valid health certificate,
- c) observe good personal hygiene practices, and

- d) behave in such a way as to minimize contamination of the meat

4.1.1 Meat and meat products handlers shall be dressed in a full protective gear during handling and transportation

4.2 Transport vessel

4.2.1 General requirements

- a) meat transportation vessels/containers shall be made of impervious materials that are non-corrosive, easy to clean, disinfect and maintain.
- b) vessel for the transportation of meat and meat products shall be well constructed, strong and easily lockable
- c) meat transportation vessel shall be kept in good state of repair.
- d) vessel shall be designated for transportation of only meat and meat products
- e) meat and meat product transportation vessel shall be labelled with the words 'MEAT' in red colors on a white background and its approval number be legible at a distance of at least 50 m.
- f) vessel shall be regularly inspected and licensed as may be required by the authority.
- g) vessels shall be cleaned before and after transportation of the meat or meat products

4.2.2 Specific requirements for lorries and pickups

- a) vessel shall be spacious to allow air circulation.
- b) vessel or container carrying carcass or cuts shall have provisions for hoisting the carcass or cuts.
- c) distance between the carcasses and surface walls of the vessel shall be such as to allow free air circulation within the vessel
- d) meat transportation vessel shall be constructed in such a manner as to protect meat and meat products from dust, smoke, water, rodents, and insects and other pests and contaminants.
- e) vessels for transportation of meat for more than one hour or for transportation of refrigerated meat and meat products shall be well insulated and refrigerated
- f) meat transportation vessel shall have provisions for holding the meat to avoid contact with the vehicle floor.
- g) vessels shall be inspected before transportation of meat for hygiene and other compliance qualities .

4.3 Packaging and transportation

- a) meat and meat products for transportation shall be packaged in clean, food grade packaging materials as in accordance with US 1659.
- b) meat and meat products from different species shall be packaged separately and shall be transported in different containers to avoid cross contamination and to protect cultural values.
- c) meat or meat products shall be properly secured during transportation.

4.4 Documentation

Every consignment of meat shall be accompanied by a meat movement permit, issued by the authorized officer.

The movement permit shall specify but not be limited to the following details;

- a) name and address including license number of the transporter of the meat or meat product;
- b) transportation vessel number;
- c) name and address including license number of the consignee/owner of the meat or meat product;
- d) quantity and packaging form of the meat;
- e) origin and destination of meat;
- f) name of the transporter and his/her approval number;
- g) name, title, physical address, official stamp and signature of the issuing officer;
- h) prescribed route of transport; and
- i) any additional requirements as may apply to that consignment.

4.5 Cleaning and disinfection

- a) all establishments handling meat and meat products shall designate a place for cleaning and disinfection of vessels of meat and meat products.
- b) vessel for the transportation of meat and meat products shall be properly cleaned before and after use.
- c) vessel shall be free from soil, dirt or blood stains.
- d) inspector shall ascertain the cleanliness of every vessel/container before it is loaded with meat or meat products for transportation.
- e) places of cleaning shall have water meeting requirements for US EAS 12.
- f) sanitizer and disinfectants used shall be only those approved by the competent authority

Annex A
(normative)

Communicable diseases in meat handlers

These diseases include;

- a) persistent respiratory tract diseases for example Tuberculosis
- b) persistent or recurring skin conditions subject to infection,
- c) inflammatory diseases of the ear throat and eyes,
- d) typhoid and paratyphoid diseases,
- e) intestinal diseases, for example, helminthic infections, hepatitis and

Bibliography

- [1] US 779:2007, Requirements for transportation of meat and meat products
- [2] FDUS CAC/RCP 58-2005, Code of hygienic practice for meat
- [3] US ISO 22000:2005, Food safety management systems – Requirements for any organization in the food chain

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Certification marking

Products that conform to Uganda standards may be marked with Uganda National Bureau of Standards (UNBS) Certification Mark shown in the figure below.

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