

THE PUBLIC HEALTH ACT

REGULATIONS
(under section 14)

THE PUBLIC HEALTH (BUTCHERS) REGULATIONS, 1989

(Made by the Minister on the 14th day of December, 1989)

L.N. 58A/89

[14th December, 1989.]

PART I — Preliminary

1. These Regulations may be cited as the Public Health (Butchers) Regulations, 1989. Citation.

2.—(1) In these Regulations unless the context otherwise requires— Interpreta-
tion and
application
of Regula-
tions.

“abattoir” means premises approved and registered by the Local Board to be used for the slaughtering and dressing of animals the meat of which is intended for human consumption;

“animal” means any bull, steer, cow or other description of cattle or any pig, sheep, lamb, goat or kid, rabbit or other such mammal; and includes poultry, ducks, geese, turkeys, guinea fowls or any other birds reared to produce meat;

“associate” means any person who by virtue of his association with a butcher has access to or is involved in the business of the slaughtering of animals, dressing, processing of carcasses or meat and the selling of meat;

“butcher” includes any person who—

- (a) slaughters or causes to be slaughtered any animal; or
- (b) prepares or processes the carcass of any animal or meat for human consumption;

“carcass” means the body of any slaughtered animal which has been bled and dressed for human consumption;

“disinfection” means the application of hygienic measures and appropriate chemical or other agents and processes to pre-cleaned surfaces or articles to free them from harmful and otherwise undesirable micro-organisms;

“dressed” or “dressing”—

- (a) in relation to slaughtered cattle, means the removal of head, hide, viscera (not including kidneys), genital organs, urinary bladder, the feet up to the carpal and tarsal joints, and the udders of cows, and of other cattle that have calved or are in advanced pregnancy;
- (b) in relation to slaughtered pigs, means the removal of hair, bristles, claws, eyelids, viscera (not including kidneys), genital organs, urinary bladder, udders in the case of lactating animals, animals that have farrowed or are in advanced pregnancy, and the external acoustic duct unless in respect of that part, as an alternative, an effective form of cleaning is carried out;
- (c) in relation to sheep and lambs, goats and kids, means the removal of the head, the pelt or skin (including that of the head), viscera (not including the kidneys), genital organs, urinary bladder, and feet up to the carpal and tarsal joints, and udders of lactating animals, animals that have given birth or are in advanced pregnancy; and
- (d) in relation to cattle and pigs, includes, where necessary, splitting of the carcass so as to divide the carcass lengthwise on the medial line;

“fit for human consumption” in relation to meat, means an article which has been inspected and passed and appropriately marked by an Inspector and in which no changes due to disease, decomposition or contamination have subsequently been observed;

“inspection” in relation to meat, means the prescribed examination of an animal or carcass by an Inspector and may include the taking of samples for laboratory analysis or any other further examination carried out by the Inspector prior to determining whether or not the meat is fit for human consumption;

“Inspector” means a Public Health Inspector or any qualified person duly authorized to inspect meat intended for human consumption;

“Local Board” means the Local Board of Health in respect of each parish established under section 5 of the Public Health Act;

“meat” means the edible part of an animal slaughtered for human food;

“Medical Officer (Health)” means any medical practitioner appointed by the Governor-General to be a Medical Officer (Health) and shall include the Chief Medical Officer and any other Medical Officer designated by the Minister to be a Medical Officer (Health) for the purposes of the Public Health Act;

“place of slaughter” means any abattoir or slaughter place;

“slaughter” means the killing of any animal (using an approved method of stunning and bleeding) the meat of which is intended for human consumption.

(2) These Regulations shall apply to the entire Island

PART II — Licences

3. No person shall operate as a butcher unless such person has a valid licence granted by the Local Board under regulation 4.

Licensing
by Local
Board.

4.—(1) Applications for butchers’ licences or renewal of such licences under these Regulations shall be in triplicate in the form set out in Form 1 of the Schedule hereto.

Applications
for licences.
Schedule
Form 1.

(2) Every application for a licence under these Regulations shall be submitted to the Secretary of the Local Board and shall—

(a) be accompanied by two photographs of the applicant taken not more than three months prior to the date of his application (and which photograph shall remain valid for the duration of the licence granted on such application and for a further four years from the expiry of the licence);

(b) be accompanied by a fee of \$50.00 per annum or such other fee as may from time to time be prescribed by the Local Board.

(3) The Secretary of the Local Board shall without delay—

- (a) cause one copy to be delivered to the Medical Officer (Health);
- (b) cause one copy to be delivered to the Inspector of Police for the area; and
- (c) notify the applicant of the time and place fixed for the consideration of the application by the Local Board.

(4) Where any application made under this regulation is unsuccessful, the applicant shall be refunded one-half of the fees paid in by him.

Medical examination.

5. Every person making application for a licence or renewal thereof shall attend on the Medical Officer (Health) and submit to such examination as the Medical Officer (Health) may require.

Objections to granting of licence.

6.—(1) So as to allow any person within a district to object to the granting to any applicant of a butcher's licence, the Local Board, on receipt of an application for a butcher's licence, shall conspicuously exhibit a copy of such application on the front of the Post Office or any other public building within the district where the applicant carries on or intends to carry on business.

(2) Any objection referred to in paragraph (1) shall be made not less than ten days before the date fixed for consideration of the application and shall—

- (a) be in writing;
- (b) state the name and address of the person making the objection; and
- (c) state the grounds for such objection,

and a true copy of such objection shall be forwarded forthwith by the Local Board to the applicant for the butcher's licence.

Enquiry as to character of applicant.

7.—(1) On the receipt of an application for a butcher's licence, an Inspector of Police shall—

- (a) make enquiry as to the character of the applicant and as to such other matters as to him may seem necessary;
- and

(b) endorse on the application the results of his enquiries.

(2) It shall be the duty of the Inspector of Police to forward to the Secretary of the Local Board at least three days before the date fixed for the consideration of the application, the endorsed application form, and any other pertinent documents.

8. The Medical Officer (Health), on receipt under regulation 4 of an application, shall cause a Public Health Inspector or any other person so authorized to inspect the premises to be used under licence and mentioned in the application, in order to certify that—

Inspection
of premises
to be
licensed.

- (a) the premises on which slaughtering is to take place and on which meat is to be dressed or offered for sale, meets public health standards and is not likely to constitute a nuisance to the neighbourhood if the licence is granted;
- (b) the equipment and facilities provided on the premises mentioned in the application are sufficient to meet with the approval of the Public Health Department; and
- (c) the method of transportation of animals, carcasses and meat, and the storage of meat, is not likely to allow for contamination and spoilage.

9.—(1) On the date fixed to consider an application for or any objection (made pursuant to regulation 6) to the application for a butcher's licence, the Local Board, the person making the objection and the applicant may have representatives present and all parties shall take with them all the documents and other information needed to allow for a just decision by the Local Board.

Consideration
of
applications.

(2) The Local Board shall hear such evidence as may be called and, where there are witnesses, may examine them.

(3) The Local Board, after considering an application for a butcher's licence and any objection thereto and the report and recommendations and any other pertinent document from the Medical Officer (Health), Public Health Inspector or any other person thereto authorized, may—

- (a) grant the applicant a licence, in the form set out in Form 2 of the Schedule hereto, to operate as a butcher, subject to such conditions (if any) as the Local Board may consider necessary; or

Form 2.
Schedule.

PART II, *contd.*

- (b) refuse to grant such licence, stating in writing the reasons for such refusal.

Butchers' licences. Schedule. Form 2.

10.—(1) Every butcher's licence shall be in the form set out in Form 2 of the Schedule hereto and shall specify the following information—

- (a) the name and address of the butcher;
- (b) the permitted days and hours of slaughter;
- (c) the location of the place of slaughter;
- (d) the type of animals permitted to be slaughtered;
- (e) the number of animals permitted to be slaughtered.

(2) A butcher's licence shall, unless cancelled, suspended or revoked, remain valid for one year from the date of its issue and may be renewed for a further one year period on each re-application to the Local Board for such renewal.

Revocation of licence.

11.—(1) The Local Board may, at any time, cancel, revoke or suspend a butcher's licence; or after considering an application, recommendation or report, alter the conditions of a licence, giving reasons for such action in writing.

(2) A butcher's licence may be revoked or suspended if—

- (a) the person so licensed is suffering from an infectious disease;
- (b) the continued operation of the licensed person at the place of slaughter or in the meat trade is or may be detrimental to public health;
- (c) a breach of the terms of the butcher's licence has been committed;
- (d) a breach of these Regulations has been committed;
- (e) it has been discovered that false information had been given in the process of acquiring or operating the butcher's licence.

(3) Any person aggrieved by the revocation or suspension of a licence may appeal to the Minister, whose decision shall be final.

(4) The Local Board of Health with the approval of the Minister may, from time to time, by notice published in the *Gazette*, state additional requirements to be met in respect of the conditions for being licensed as a butcher.

PART III — *Duties of Butchers*

12.—(1) Every butcher shall—

Keeping records.

(a) on request, produce his licence for inspection to—

- (i) an officer of the Local Board;
- (ii) a Medical Officer (Health);
- (iii) a Public Health Inspector;
- (iv) any member of the Jamaica Constabulary Force; or
- (v) any other person so authorized in writing;

(b) keep records in the form set out in Form 3 of the Schedule hereto concerning—

Schedule. Form 3.

- (i) himself and all employees, associates, assistants and other such persons, indicating names and addresses; and
- (ii) all animals slaughtered and the particulars specified.

(2) All records referred to in paragraph (1) shall, on request, be produced for inspection to an officer of the Local Board, a Medical Officer (Health), a Public Health Inspector, a police officer or any other person so authorized in writing.

13.—(1) No butcher shall offer employment or employ or keep in his employ any person who has or is suspected of having an infectious disease or who cannot or refuses to produce a valid food handler's permit.

Employees of butcher.

(2) Every butcher shall ensure that all persons employed by him and engaged in the slaughtering of animals and in the preparation of carcasses and the processing of meat—

- (a) wear clean, protective clothing and appropriate headgear, and operate in a sanitary manner in order to minimise sources of contamination of meat and to ensure the good hygiene of operating personnel; and
- (b) refrain from smoking, chewing smoking material or spitting anywhere in the place of slaughter.

(3) The butcher shall ensure that clear signs are placed in conspicuous parts of the building and premises prohibiting the conduct referred to in paragraph (2).

14. Unless permission to do otherwise has been given in writing by the Veterinary Officer, Medical Officer (Health), Public Health Inspector or any other person so authorized, the butcher shall ensure

Animals to be taken to abattoir.

that every animal intended to be slaughtered to produce meat for human consumption is taken to the place of slaughter not less than six hours before the slaughtering.

Ante-mortem
inspection.

15. Every butcher shall allow an inspector to carry out ante-mortem inspections in respect of animals which the butcher intends to slaughter to produce meat for human consumption.

Slaughter,
bleeding, etc.
of animals
and dressing,
etc. of
carcasses.

16.—(1) No butcher shall—

- (a) allow for or cause to be slaughtered, or assist in the slaughtering of any animal which has been determined by an Inspector to be unfit for slaughter; or
- (b) slaughter animals other than at his place of slaughter unless permission in writing has been given by the Medical Officer (Health), Public Health Inspector or any other person so authorized.

(2) Every butcher shall—

- (a) ensure that he slaughters and bleeds animals using such methods as will ensure complete bleeding of the carcasses and the hygienic condition of the meat;
- (b) ensure that during the dressing of carcasses that equipment and facilities, including a skinning cradle or a hoist, are used to prevent contact between any part of the carcass and the ground or floor;
- (c) separate the different carcasses and parts of carcasses to ensure clear identification, reduce contamination and facilitate inspection; and
- (d) ensure that no carcass or portion of any carcass or meat is removed from the place of slaughter until after inspection is completed.

(3) The butcher shall—

- (a) collect and handle any blood to be used in food preparation in a hygienic manner, with minimum chance of contamination of same;
- (b) remove from the slaughtering hall edible offal to a designated area to be washed and cleansed and rendered fit for human consumption;

- (c) immediately after the dressing of a carcass, remove all stomach contents of the slaughtered animal and all other inedible material and dispose of them in a manner approved by the Medical Officer (Health), Public Health Inspector or any other person authorized in writing so to do.

17. Immediately after the slaughter of any animals, the butcher shall—

Steps to be taken after slaughter.

- (a) wash and disinfect all equipment and utensils used in the slaughter of animals, the dressing of carcasses and the preparation of meat;
- (b) remove all hides, skin or pelts, and preserve or dispose of them in such a manner as to render them inoffensive to the public; and
- (c) store the meat in such a way as to prevent contamination, spoilage and reduction of keeping quality.

18.—(1) The butcher shall ensure that any packaging material used by him for the wrapping of meat enhances the keeping quality of meat and minimises spoilage and—

Packaging and transporting meat.

- (a) is stored, used and handled in a sanitary manner;
- (b) is sufficient to completely surround and cover the meat and protect it from contamination; and
- (c) is non-toxic.

(2) In any instance where meat is being transported, the butcher shall ensure that—

- (a) the meat is adequately protected against contamination by insects and other pests, animals, wind and dust;
- (b) the vehicle used for transportation of meat—
- (i) is a dust proof vehicle;
 - (ii) is in a clean and sanitary condition;
 - (iii) is not used for the transportation of poisonous, toxic, noxious or other harmful or dangerous substances;
 - (iv) is not used to carry dead people;
 - (v) is cleaned and disinfected at regular intervals; and
 - (vi) meets any specification and condition that the Medical Officer (Health), Public Health Inspector or any other person so authorized shall indicate in writing.

PART IV — *Place of Slaughter*

Conduct within place of slaughter.

19. No person shall smoke, chew smoking material or spit anywhere in a place of slaughter.

Places of sale.

20. No butcher or his associates, employees, assistants or any other such person shall sell meat at any place of slaughter or any other place not designated by a Public Health Inspector to be a place of sale for meat.

PART V — *Official Stamps and Marks*

Meat passed as fit to be stamped.

21. Where after inspection in accordance with these Regulations an Inspector is satisfied that any meat is fit for human consumption, he shall stamp the meat with a mark of the kind and in the appropriate manner described in Schedule II to the Public Health (Meat Inspection) Regulations, 1989.

Using mark or stamp to deceive public.

22. No person shall mark or stamp any carcass or portion of a carcass or any meat with a mark or stamp so resembling the mark or stamp used by an Inspector so as to deceive the public or any member of the public that such meat has been inspected and passed by an Inspector as fit for human consumption.

Duty to produce certificate of inspection.

23. It shall be the duty of any butcher whose meat has been inspected, but not marked or stamped, to produce a certificate stating the fact of such inspection and signed by the Inspector who carried out the inspection.

Sale of uninspected meat.

24. Any butcher or his associate, employee, assistant or any other person found selling or offering for sale any uninspected meat or any meat not marked or stamped by an Inspector shall be guilty of an offence.

PART VI — *Condemned Meat*

Condemned meat to be made inedible.

25.—(1) Where meat is condemned by an Inspector as unfit for human consumption, such meat shall become the property of the Local Board and shall forthwith be seized by the Inspector and, except in the case where an appeal has been entered pursuant to regulation 28 or a second opinion requested pursuant to regulation 27, the seized meat shall be rendered further inedible for human consumption by an approved process of denaturing or other approved means prior to final disposal by the Inspector.

(2) Except where otherwise stipulated in writing by the Local Board, final disposal of condemned meat shall be carried out under the supervision of the Inspector.

26. No person shall sell, offer for sale or prepare for sale, any meat which has been condemned as unfit for human consumption. Condemned meat not to be sold.

27. Any butcher, his associate, employee, assistant or other such person who is aggrieved by, or objects to, the condemnation and seizure of meat which has been condemned as unfit for human consumption, may within six hours of such decision request a second opinion on the Inspector's decision. Review of Inspector's decision.

28. An appeal against the decision of an Inspector may be made to the Veterinary Officer of the parish or his deputy, provided that notice of the intention to make such an appeal is forthwith given to the Inspector. Appeals.

PART VII — *Penalties*

29. Any person who contravenes or fails to comply with any of the provisions or these Regulations shall be guilty of an offence and shall be liable on summary conviction before a Resident Magistrate to a fine not exceeding two thousand dollars and in default of payment to imprisonment for a term not exceeding twelve months. Offences.

THE PUBLIC HEALTH (BUTCHERS) REGULATIONS, 1989

SCHEDULE

FORM 1

(Regulation 4)

Application for Licence

To the Secretary of the Local Board for the parish of..... Pursuant to regulation 4 of the Public Health (Butchers) Regulations, 1989, I hereby make application to the Local Board for a butchers' licence to operate

atand attach hereto two photographs of myself taken not more than three months prior to the date

hereof and the prescribed fee of.....

Dated this day of, 19

..... Signature of Applicant

N.B. The following information should be attached prior to consideration of the application by the Local Board:

- (A) — Details re the character of the applicant. (B) — A report on—

- (i) the time and place of slaughter of animals; (ii) the type of animal and the place of sale of meat; (iii) the methods of transportation of animals, carcasses and meat; (iv) methods of storage of meat; (v) the health status of the applicant and his/her assistants.

FORM 2

(Regulation 6, 9, 10)

Licence

..... of whose photograph is affixed hereto and whose signature is appended hereunder is hereby licensed to slaughter or prepare for sale the carcass of any animal or poultry where the meat thereof is intended to be offered for human consumption subject nevertheless to the conditions set out hereunder:

Conditions

1. This licence is restricted to slaughtering and preparing for sale the carcass of the following animals (Number and Type):

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

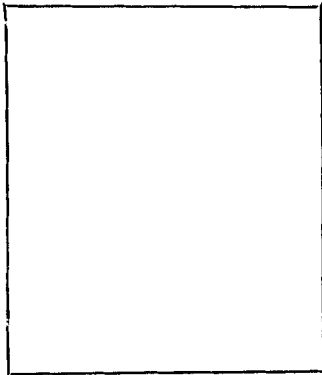
2. The slaughtering and preparing for sale of animals are restricted to the following premises and to the days and hours specified hereunder:—

Premises	Days	Hours of the Day

This licence expires on the day of , 19

Dated this day of , 19

.....
Clerk of the Local Board for the parish of



.....
Signature of Licensee

FORM 3
FORM OF BOOK

(Regulation 12) 32

THE PUBLIC HEALTH (BUTCHERS) REGULATIONS, 1989

DATE :

Names and addresses of persons employed in slaughtering and handling meat	Number of animals slaughtered	Class and description of animal slaughtered	Date of purchase of animal	Name and address of the seller of the animal slaughtered	Date of slaughter of animal	Purchase price of animal	Place where meat of slaughtered animal sold

[The inclusion of this page is authorized by L.N. 55/1991]