

DECREE LAW No 10/2014

of 14 May 2014

SLAUGHTERHOUSE LICENSING SYSTEM

The reduced hygienic and sanitary conditions in places where animals are slaughtered for public consumption have contributed to the lack of consumer confidence in purchasing fresh meat in the territory of the Democratic Republic of Timor-Leste, as for the difficulties in achieving desirable levels of self-supply for the good pursuit of public interests. These conditions give rise to difficulties in processing and marketing meat by-products and in rejuvenating the business fabric associated with animal production.

There is an urgent need to eliminate and regulate certain long-established practices relating to the slaughter of animals for public consumption, as a decisive factor in protecting public health and hygiene. On the other hand, the modernization of slaughtering infrastructures, ensuring better conditions in the preparation and delivery of one of the most important foods of the human diet will allow the rebirth of the confidence of Timor-Leste's inhabitants in the consumption of fresh meat, produced and slaughtered in the national territory, without losing sight of the interest in protecting public health and the environment.

The defense of the interests of economic agents linked to the meat production sector should also not be overlooked, as the objective of this regime is to reduce any difficulties in the timely disposal of cattle, buffalo, sheep, goats and pigs motivated by the functional deficiencies of the existing slaughterhouses and other animal slaughter sites. On the other hand, implementation of the measures foreseen in this law aims at producing positive effects in the increase of the sector's productivity, bringing benefits in the medium term, at the level of the self-supply capacity of meat produced in Timor-Leste. In this context, the general licensing terms and the technical sanitary conditions of slaughterhouses and other animal slaughter sites are established.

Thus,

The Government decrees, under the terms of Article 115(1)(o) of the Constitution of the Republic, to be enforced as law:

CHAPTER I

**SUBJECT MATTER, DEFINITION AND
CLASSIFICATION OF SLAUGHTERHOUSES**

Article 1

Subject

This legal diploma defines the conditions to which the installation, operation and licensing of establishments for the slaughter of bovine, buffalo, ovine, caprine and porcine animals must conform.

Article 2

Definition

For the purposes of this legal diploma, slaughterhouses are defined as industrial establishments approved and licensed by the competent authorities for the slaughter and preparation of carcasses of one or more of the bovine, buffalo, ovine, caprine and porcine species for public consumption or for industry.

Article 3

Classification

1. Slaughterhouses shall be classified according to the following categories:
 - a) *Public service slaughterhouses* - those intended exclusively for the provision of services to third parties;
 - b) *Private service slaughterhouses* - those intended exclusively for the service of the undertakings which own them;
 - c) *Mixed service slaughterhouses* - those intended either for the provision of services to third parties or for the service of the undertakings which own them.
2. The provision of services to third parties in mixed service slaughterhouses shall always be a priority and established by protocol between the Directorate-General for Agriculture and Livestock (D.G.A.P.) and the entities concerned.

CHAPTER II

NATIONAL SLAUGHTER NETWORK

Article 4

National Slaughter Network

1. The National Slaughter Network (NSN) is the group of slaughterhouses and animal slaughter sites that are primarily intended to guarantee public supplies of green meat by providing services to third parties through the collection of fees.
2. The integration of slaughterhouses and animal slaughter sites into the National Slaughter Network shall be decided by the D.G.A.P., taking into account
 - a) the modernization of the slaughter sector;
 - b) the refurbishment of existing slaughterhouses with a view to creating units of a size that allows the use of technically and economically efficient processes and equipment;
 - c) the profitability of public and private investments, already made or to be made, through a satisfactory rate of operation, provided that they meet or are likely to meet the conditions set out in the Annex to this legal diploma, which forms an integral part thereof.

CHAPTER III

LICENSING

SECTION I

GENERAL PROVISIONS

Article 5

Slaughter

1. Slaughter of bovine, buffalo, ovine, caprine and porcine animals may only take place in slaughterhouses or animal slaughter sites licensed for that purpose by the D.G.A.P., with the exception of slaughter intended strictly for own consumption.
2. Rules for the slaughter of animals in traditional or religious ceremonies shall be laid down by order of the Minister for Agriculture and Fisheries on a proposal to be submitted by the D.G.A.P.

Article 6

Technical and sanitary conditions

1. The technical and sanitary conditions to be met by slaughterhouses are set out in the Annex hereto.
2. The technical and sanitary conditions to be met by slaughterhouses are established by the D.G.A.P. by means of a circular note and sent out to the respective district, municipal or local authorities, which are responsible for their dissemination.

Article 7

Award to third parties

The D.G.A.P. may, when it does not have qualified personnel available, hire private entities to verify compliance with the conditions set out in the annex to this legal diploma or, in the case of slaughterhouses, the conditions set out in the circular note, by signing a written contract.

Article 8

Other licenses

The licenses granted under this statute do not exempt those responsible for existing establishments and project promoters of new slaughterhouses from obtaining other licenses and authorizations from the entities that are responsible for verifying compliance with current regulations on hygiene and public health, safety, environmental protection and land use planning.

SECTION II

EXISTING SLAUGHTERHOUSES AND ANIMAL SLAUGHTER SITES

Article 9

Surveys and licensing

1. Within a maximum period of 18 months from the entry into force of this legal diploma, D.G.A.P. technicians shall carry out technical inspections of all existing slaughterhouses and animal slaughter sites and prepare inspection reports that shall serve as the basis for the orders to be issued on the respective licenses.
2. The inspection reports shall contain a description of the general conditions of the slaughtering facilities in the district, with a minimum assessment of the various facilities.
3. After the survey has been carried out, the D.G.A.P. shall adopt one of the following decisions:
 - a) Granting a license where the establishment meets the conditions laid down in the Annex, or in the case of slaughterhouses, the conditions laid down in movement by the D.G.A.P.;
 - b) Provisional license for 1 year where the establishment, although not meeting any of the conditions laid down in the Annex or the conditions laid down by the D.G.A.P., is deemed to be absolutely necessary for the supply of the district;
 - c) Immediate closure when the establishment does not meet the conditions laid down in the Annex or, in the case of slaughterhouses, the conditions laid down by the D.G.A.P.
4. The provisional license referred to in subparagraph (b) of the preceding paragraph may be extended for successive periods of one year until it is possible to transfer the slaughter to a slaughterhouse, integrated into the NSN, which fulfils the conditions set out in the Annex.

SECTION III
LICENSING OF NEW SLAUGHTERHOUSES AND
EXPANSION OR REFURBISHMENT OF EXISTING SLAUGHTERHOUSES
OR ANIMAL SLAUGHTER SITES

Article 10

Request

1. From the date of publication of this legal diploma, the promoters of new slaughterhouse projects or the remodeling or expansion of existing slaughterhouses or animal slaughter sites must apply to the D.G.A.P. for authorization to start the respective works, and the application must be accompanied by a prior study of the works to be carried out, which must contain:
 - a) Implementation of the establishment and its relationship with adjoining land within a radius of 2 km to 3 km, aided by plan on a scale of 1:2000 to 1:500, oriented, with an indication of existing and planned road accesses and distances to the nearest villages, if not integrated in any;
 - b) Plan of the whole establishment, preferably on a scale of 1:200 or 1:100 or simply quoted, indicating the implantation in it of the most important installations and its functional relation;
 - c) An indication of the planned slaughter capacity per animal species;
 - d) Indication of refrigeration capacity;
 - e) Summary description of the most important equipment, indicating the functional circuits in which it is integrated;
 - f) In the case of refurbishment or extension, a clear distinction between existing installations and planned changes.
2. Within a maximum period of 60 days after the presentation of the elements referred to in the previous paragraph, the D.G.A.P. shall dispatch a decision, in one of the following ways:
 - a) the preliminary assessment does not meet the conditions set out in the Annex and must therefore be reworded and reassessed;
 - b) the preliminary assessment satisfies the conditions set out in the Annex, and the applicant shall therefore proceed to draw up the draft implementing measure.
3. A copy of the pre-assessment shall be sent to the applicant with certification of approval on all parts.

Article 11

Construction works in progress

1. If, on the date of publication of this legal diploma, work is in progress to build new slaughterhouses or to expand or renovate existing slaughterhouses or animal slaughter sites, the promoters of such work shall request the D.G.A.P. to inspect the establishments in question within 60 days from that date, further complying with the provisions of paragraph 1 of the previous article, without prejudice to the normal continuation of the work in progress, which shall immediately take into account the conditions set out in the Annex, or, in the case of slaughterhouses, the conditions set out in the circular note.
2. Whenever the works in progress do not comply with the conditions of the annex or circular note, the report of the assessment referred to in the previous paragraph shall compulsorily state all the failures to comply and a deadline shall be set for the submission of a revised project.

Article 12

Opinion

1. The D.G.A.P. shall issue its opinion within a maximum of 45 days from the date of lodging of the application provided for in Article 10(1).
2. The D.G.A.P. technicians may visit the site of the planned work when they consider that this is necessary for a proper assessment of the case.

Article 13

Decision

1. Within a maximum of 60 days after the submission of the project or its reformulation, the D.G.A.P. shall communicate one of the following decisions to the applicant, stating its reasons:
 - a) the draft does not meet the conditions set out in the Annex, and must therefore be revised and submitted for further examination;
 - b) the project meets the conditions set out in the Annex, and the work may therefore commence once the permits referred to in Article 8 have been obtained.
2. A copy of the project shall be sent to the applicant, with certification of approval for all the parts.

Article 14

Approval under condition

Where the preliminary study or the project does not meet the conditions set out in the Annex or, in the case of animal slaughter sites, the conditions set out in the circular note, in specific, easily and unequivocally identifiable aspects, these documents may be approved under conditions, expressly mentioned, to be observed respectively in the preparation of the project and in the execution of the work.

Article 15

Missing elements

Incomplete or incorrect delivery of the elements to be included in the preliminary assessment of the project shall give rise to a request for the missing elements, interrupting the periods referred to in Articles 10 and 12.

Article 16

Conclusion of the work

1. At the end of the work, the applicant shall report the same fact to the D.G.A.P., so that, within 20 days, a team of technicians of this service, of the district directorates or of a third party contracted for this purpose shall carry out a technical inspection to verify whether the establishment is in conformity with the project.
2. Within 20 days after the technical survey, the D.G.A.P. shall notify the applicant of one of the following decisions, depending on whether the survey report concludes that the establishment built, refurbished or expanded conforms or not to the project:
 - a) The application is granted and the respective license is issued;
 - b) The application has been rejected and the establishment is not authorized to operate.
3. In the event referred to in subparagraph b) of the previous paragraph, the interested party, after having made the necessary changes or improvements to the perfect execution of the project previously approved under the terms of article 12, may request the D.G.A.P. to carry out a new inspection, repeating the process established in the previous numbers.

Article 17**General assessment of the establishment**

When decisions concerning the preliminary assessment, design or technical survey are communicated to the applicant, in addition to an indication of whether or not the conditions set out in the Annex have been met, an assessment of the general design of the establishment, its dimensions and the technical solutions adopted, the safety of personnel and installations may be carried out for guidance and information purposes only.

CHAPTER IV**THE TRANSMISSION OF SLAUGHTERHOUSES****Article 18****Transfer of establishment**

1. The transfer, by any title, of ownership or enjoyment of a slaughterhouse or animal slaughter sites, in accordance with the legal provisions in force, shall be recorded in the respective file, at the request of the person concerned, without prejudice to the provisions of special legislation.
2. The application referred to in the previous paragraph shall be addressed to the D.G.A.P. and accompanied by the document proving the transfer, which shall be registered immediately.

CHAPTER V**ADMINISTRATIVE OFFENCES AND PENALTIES****Article 19****Closure**

Establishments where animals of the bovine, buffalo, ovine, caprine and porcine species are slaughtered or have been slaughtered for public consumption without being licensed under this law, after the transitional period, will be immediately closed by the D.G.A.P., in conjunction with the Food and Economic Inspection of the Ministry of Trade, Industry and Environment, under the terms to be defined between these two bodies, until they obtain the respective license.

Article 20**Typification of misdemeanors**

1. It constitutes an administrative offence, punishable by a fine of a minimum of fifty (50) US dollars and a maximum of two hundred and fifty (250) US dollars, depending on the gravity of the agent's fault:
 - a) The disrespect of the rule contained in article 5 of this law;
 - b) Failure to comply with the conditions set out in the Annex to this legal diploma.
2. In the event that the offender is a legal person, the minimum amount of the fine referred to in the previous paragraph may be set at USD \$250 (two hundred and fifty), up to a maximum of USD \$3,000 (three thousand).
3. Attempt and negligence shall be punishable.
4. In the case of offences committed by negligence, the maximum limit of the fine provided for in the corresponding legal type shall be reduced by half.

Article 21

Accessory penalties

1. Depending on the seriousness of the misdemeanor and the agent's fault, the following additional penalties may be imposed simultaneously with the fine:
 - a) loss of objects belonging to the agent;
 - b) prohibition on engaging in a profession or activity the exercise of which is subject to public authority, authorization or approval by a public authority;
 - c) deprivation of the right to an allowance or benefit granted by public bodies or services;
 - d) suspension of authorizations, licenses and permits.
2. The accessory penalties referred to in subparagraphs b) to d) of the previous paragraph shall have a maximum duration of two years as from the date of the final judgment.
3. Attempts and negligence are punishable.
4. In the case of offences committed by negligence, the maximum limit of the fine provided for in the corresponding legal type shall be reduced by half.

Article 22

Instruction of administrative offence proceedings

1. The D.G.A.P. shall be responsible for the investigation of administrative offence proceedings.
2. The Minister of Agriculture and Fisheries shall be responsible for the imposition of fines and the Director-General of Agriculture and Livestock shall be responsible for the imposition of ancillary sanctions in respect of matters within the scope of their respective powers.

Article 23

Payment of Fines

The payment of fines must be made by the perpetrator directly to the Banks or Banking Institutions, in accordance with Law No. 8/2008 of July 30.

CHAPTER VI

FINAL PROVISIONS

Article 24

Transitional provisions

Slaughterhouses and animal slaughter sites shall have a period of 18 months from the date of entry into force of this legal diploma to adapt their facilities to the provisions of the Annex and, in the case of animal slaughter sites, to those laid down in the D.G.A.P. circular note.

Article 25

Entry into force

This decree-law shall enter into force within 2 months from the date of its publication.

Approved by the Council of Ministers on 25 February 2014.

The Prime Minister,

Kay Rala Xanana Gusmão

The Minister of Agriculture and Fisheries,

Mariano Assanami Sabino

Enacted on 29 - 04 - 2014

Be it published.

The President of the Republic,

Taur Matan Ruak

ANNEX
TECHNICAL AND HEALTH CONDITIONS
OF SLAUGHTERHOUSES

I - Site selection

1. The choice of the site for the slaughterhouse shall satisfy the requirements of the following legislation:
 - a) on industries considered unhealthy, uncomfortable, dangerous or toxic;
 - b) on urban planning, taking into account in particular existing urban plans or indications given by the competent local authorities.
2. The land shall be chosen taking into account the facilities:
 - a) access by road;
 - b) independent water supply sources;
 - c) waste-water disposal, which must comply with the regulations adopted or to be adopted concerning public sanitation;
 - d) a medium voltage (high voltage) power supply line.

II – Size of terrain

The terrain should be large enough to allow for:

- a) easy movement and maneuvering of vehicles for transporting livestock, for lifting by-products (hides and skins, flours and fats, etc.) and edible products (meat and offal);
- b) the separation of clean and dirty circuits outside buildings (traffic lanes must be paved in such a way that they are resistant, impermeable and prevent the lifting of dust);
- c) the future extension of buildings, at least those for stabling and cold storage;
- d) the most suitable orientation for the premises for meat preparation, storage of carcasses and dispatch of meat so that they receive a minimum of sunlight;
- e) the installation of attached workshops directly linked to the activity of the slaughterhouse;
- f) the creation of a car park for users.

III - Facilities

1. Mandatory:
 - a) Effective fencing system to prevent animals escaping from the slaughterhouse area;
 - b) Cattle unloading bays, in communication with the stables;
 - c) Covered stalls, with connection to the covered nitrile to the waste water treatment plant, if any, or with connection to the septic tank;
 - d) Installations for stunning, bleeding, skinning and carcass preparation;

- e) Refrigeration plants for chilling and preserving approved carcasses and offal, a chamber for carcasses and suspect offal and a tined dispatch room with a device for cutting bovine carcasses into quarters;
 - f) Triparia with its annexes: place of emptying (drains), cleaning and preparation of stomachs and intestines; preparation of heads and feet, reception of red offal;
 - g) Salting room and storage of hides and skins, if possible refrigerated;
 - h) Kidnapping place of and slaughterhouse;
 - i) Plants for the industrialization of by-products and rejects (exceptionally, the transport of by-products and rejects to another industrial plant may be permitted under regulatory conditions to be decided by the competent authorities. In these cases, an appropriate blood collection and industrial processing plant must be provided);
 - j) A cold storage place for bones and tailings, where there are no by-product facilities;
 - k) Wastewater treatment plants. This facility is not required where the district in which the slaughterhouse is located has a treatment plant of sufficient capacity and the district authorizes connection to this or the district sewerage system. In this case the slaughterhouse's waste water is pre-treated in order to obtain an effluent with the characteristics defined by the district;
 - l) Machine room (boilers, cold and compressed air equipment);
 - m) Dependency on the Trichinoscope health inspection service in the case of pig slaughter, if there is no laboratory;
 - n) Reading room for the passage of carcasses by users without communication with the slaughterhouse;
 - o) Toilets, washrooms, showers and changing rooms for workers;
 - p) Facilities for administrative and social services;
 - q) Checkpoints for all entries and exits from the slaughterhouse;
 - r) Separate facilities for the washing and disinfecting of vehicles, depending on whether they are intended for the transport of livestock or meat.
2. Optional:
- a) Air-conditioned sales room;
 - b) Air-conditioned cutting, boning and packing room;
 - c) Laboratory;
 - d) Room for collection and preparation of glands;
 - e) Meat freezing and storage facilities;
 - f) Equipment for blood collection and storage.

IV - Provisions concerning the design and execution of the slaughterhouse

1. Separation of clean and unclean sectors - the relative arrangement of the different buildings and sectors making up a slaughterhouse must be such as to allow effective separation between clean and unclean areas and to ensure, after receipt of the live animal until the meat and offal approved as fit for public consumption has been removed, a continuous, progressive route with no possibility of

return and no overlapping or crossing between live animals and carcasses and between these and the rejected by-products.

2. Abattoirs - the lairage places must allow:

- a) The unloading of livestock on docks with communication with the stables, so that the operations are carried out without risk to personnel and animals;
- b) The separation of the animals by species and the housing and rest of the whole herd to be slaughtered in maximum working day;
- c) The necessary watering of the animals;
- d) The animals are transported by sleeves from the stables to the slaughterhouse and washing devices must be installed on the way;
- e) The appropriate separation of these places from the slaughter and dressing rooms.

3. Slaughter and carcass preparation vessels:

- a) Slaughterhouses, in which in-sensitization, bleeding, skinning, evisceration, cleaning and inspection operations must be carried out, must be of a size which allows the installation of equipment adapted to the size of the establishment, taking account of changes in working methods themselves;
- b) Slaughterhouses must be directly connected to the refrigerated installations and isolated from the triparie, allowing, however, the entrails and offal to be sent there directly;
- c) Whenever the building of the slaughter halls is designed on two or more floors under the slaughter halls, triparies, reception and pre-storage rooms for hides and skins, etc., may be set up, which shall not have direct access from the slaughter halls and shall have ventilation and air-conditioning independent of that area. In the case of slaughterhouses with lower floors, the passage of products between the slaughterhouses and the rooms placed on the lower floors is ensured by a system of fall pipes with automatic filling, in smooth material and unassailable by disinfectants and detergents. These fall tubes will be implanted in such a way that they can be used only after sanitary inspection (except for those of hides and skins, horns and nails);
- d) Slaughter lines shall be independent for each species, except for sheep and goats, for which the line may be common, as well as for bovine and buffalo, for which the line may also be common;
- e) The sites reserved for in-sensitization and bleeding posts shall be independent of the others;
- f) For pigs, the area reserved for scalding, depilation, shampooing and washing operations must also be separated from areas for preparation of carcasses. These workstations must be clearly separated from the areas for preparing carcasses and the other slaughter lines by a clear space of at least 5 meters or by a partition at least 3 meters high;
- g) The equipment must permit the slaughter and skinning of carcasses in a vertical position (suspended or horizontal carcasses);
- h) Slaughter lines must allow all operations from the in-sensitization of the animals to the entry of their carcasses into chilling to take place within a period not exceeding 60 minutes;
- i) Slaughter lines must be laid down in such a way as to permit effective health inspection of the carcass and its offal at the same time;

- j) At the post-mortem health inspection site, the airway must be diverted to separate suspect and/or rejected carcasses.
4. Cold storage facilities - the cold storage facilities must have:
- 4.1. Mandatorily:
- a) One or more chilling chambers, enabling a drop in temperature of the carcasses and offal to be carried out immediately after the post-mortem health inspection. The corresponding refrigerating equipment shall be calculated in such a way that in less than 24 hours the carcasses and offal reach inside respectively the temperatures of +7°C and +3°C;
 - b) One or more chambers with temperatures between 0°C and +2°C for the conservation of refrigerated meat;
 - c) One chamber for carcasses and suspect offal with temperatures between 0°C and +2°C.
- 4.2 Optionally:
- a) An air-conditioned sales room with a maximum temperature of 15°C, during the hours of operation, for an outside temperature that does not exceed 21°C or that maintains a differential of 6°C to 7°C with the outside temperature, as soon as it is equal to or above 22°C;
 - b) A cutting and boning room heated to 10°C as a maximum and isolated by walls from other rooms;
 - c) The facilities provided for in subparagraphs (a) and (b) shall be of a sufficiently low degree of hygrometry to avoid the risk of condensation on the carcasses;
 - d) Freezing tunnel(s) allowing meat to be frozen (- 10°C inside the muscle mass) within 24 hours of chilling;
 - e) Freezer chamber(s) at a temperature of - 18°C or lower.
5. Triparia:
- a) The triparia must be divided into a dirty area and a clean area:
 - b) The dirty area must have a place for emptying the gastric contents from which the sterile matter is evacuated by gravity or by an appropriate hydraulic, pneumatic or mechanical device.
6. Hides and skins:
- a) The hides and skins preparation and storage rooms must have a sufficient area to carry out the reception, salting and storage work rationally;
 - b) Salting and storage of hides and skins shall, in principle, be carried out in a separate building and if possible refrigerated.
7. Slaughterhouse:
- 7.1. The sanitary slaughterhouse will have:
- a) A place for isolation (abduction) of live, sick or suspect animals;
 - b) A place for the slaughter of these animals in connection with the previous one;
 - c) A refrigeration room for approved carcasses and edible offal;
 - d) A chilling chamber for the kidnapping of suspect carcasses (under observation);

- e) A single suitably partitioned chamber may be authorized depending on the size of the slaughterhouse, one part for approved carcasses and the other for suspected carcasses;
 - f) The chambers must be fitted with a lock or padlock to ensure their closure.
- 7.2 In small slaughterhouses, slaughter lines may also be used for sanitary slaughter, which must be carried out after normal slaughter and provided that the slaughter lines are properly washed and disinfected.
8. Locker rooms and staff toilets:
- a) Cloakrooms and lavatories shall have showers and washbasins with hot and cold running water and paper devices;
 - b) Washbasin taps shall be foot-operated or other device that does not require the use of hands;
 - c) These places must never have a direct connection to work rooms.
9. Airway network - all places where carcasses are prepared, circulated, refrigerated and conserved must be equipped with an airway network to minimize meat handling.
10. Floors and walls - buildings must be provided with insect and rodent protection devices and designed in such a way as to allow easy application of hygiene standards:
- a) Floors must be strong, perfectly waterproof, non-slip and inclined at an angle of about 3% and have a proper drainage system for liquids;
 - b) The interior walls and the floor must have a washable covering;
 - c) Walls must be up to 3 meters high with a shock-resistant, impermeable, smooth and rotproof covering;
 - d) The joints between the walls and the ceilings and floors must be rounded.
11. Ventilation:
- a) The necessary ventilation must be ensured in all rooms;
 - b) Evacuation of vapors, gases or smoke must be carried out in particular in the tripartite plant, in the by-products sector and at the place where the juice is scalded, using appropriate equipment and in accordance with the standards in force.
12. Lighting:
- a) The lighting, natural or artificial, must be appropriate to the characteristics of each place and according to the purpose for which it is intended without the colors of the meat, viscera, etc. changing;
 - b) The lighting intensity must not be less than 540 lx in the inspection areas, 220 lx in the work rooms and 110 lx in other places.
13. Water network:
- a) The slaughterhouse must be provided with potable water under pressure, cold and hot, in sufficient quantity to cover its needs;
 - b) The water distribution network must have the necessary number of water outlets to ensure cleanliness and washing in all its activities, including staff hygiene;

- c) There must be a hot water circuit (82°C) covering slaughter and carcase preparation rooms, the triparie and sanitary installations;
- d) There may be a properly signposted non-potable water distribution network for steam generators, industrial refrigeration plants, hydrants, gardening and other ancillary services, provided that there is no communication between this and the drinking water network.

14. Sewers, pits or septic tanks:

- a) Without prejudice to the provisions of "I- Choice of site" [paragraph 2(c)] and "III - Installations" [paragraph 1(i)] on waste water, these must contain as little blood as possible;
- b) The wastewater pipes must have a perfectly smooth internal surface and be underground, with the exception of the water gutters in slaughterhouses and triparies;
- c) They must be easy to observe, clean and disinfect and have siphoned valves protective grids and fat collection boxes.

15. Working equipment and utensils:

All equipment and utensils which are in contact with meat and offal (knives, folding machines, saws, conveyor belts, containers, etc.) must be of unalterable material and easy to clean and disinfect.

16. Hygiene and safety at work:

- a) Slaughterhouses must be designed to ensure maximum hygiene and safety for workers;
- b) Devices with hot and cold water, with foot-operated taps or other non-manual system, must be installed near workstations on slaughter lines, triparies and by-products for washing and disinfecting hands and working utensils;
- c) At access to the tripartite shop, by-products, changing rooms and staff toilets there must be adequate facilities for washing and disinfecting footwear;
- d) The measures taken must take account of the regulations and recommendations in force with regard to occupational diseases and accidents at work.