

Unvalidated References:
Slaughtering Act 1964

This reprint of this Statutory Instrument incorporates all amendments, if any, made before 25 November 2006 and in force at 1 July 2001.

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Legislative Counsel
Dated 25 November 2006

INDEPENDENT STATE OF PAPUA NEW GUINEA.

Chapter 238.

Slaughtering Regulation 1965

ARRANGEMENT OF SECTIONS.

PART I – FORMS, FEES, ETC.

1. Application for slaughterhouse licence.
2. Slaughterhouse licence.
3. Slaughterman's certificate.
4. Fee for inspection.
5. Other fees in abattoirs.

PART II – FUNCTIONS, ETC. OF MEAT INSPECTORS.

6. Meat Inspector to comply with instructions.
7. Samples.
8. Treatment of diseased meat.
9. Seizure of unfit meat.
10. Marking of meat.

PART III – SLAUGHTERING GENERALLY.

11. Raising of carcasses.
12. Carcasses not to touch floors, etc.
13. Washing of walls of slaughterhouses.
14. Washing of knives, etc.
15. Removal of waste, etc.

PART IV – MISCELLANEOUS.

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SCHEDULE 1

SCHEDULE 2 – FEES IN ABATTOIRS..

Slaughtering Regulation 1965

MADE under the *Slaughtering Act 1964*.

Dated 200 .

PART I. – FORMS, FEES, ETC.

1. APPLICATION FOR SLAUGHTERHOUSE LICENCE.

An application for a licence for a slaughterhouse shall be in Form 1.

2. SLAUGHTERHOUSE LICENCE.

(1) A licence for a slaughterhouse shall be in Form 2.

(2) The fee for a slaughterhouse licence is K20.00 per annum.

3. SLAUGHTERMAN'S CERTIFICATE.

A certificate as a slaughterman shall be in Form 3.

4. FEE FOR INSPECTION.

(1) The fee payable in respect of an inspection by a Meat Inspector in a slaughterhouse other than an abattoir is K4.00 per hour or part of an hour.

(2) The inspection fee is payable in respect of the time taken by a Meat Inspector in inspecting—

- (a) the animals to be slaughtered; and
- (b) the carcasses, blood and organs of the animals slaughtered; and
- (c) the cleaning of the slaughterhouse premises and of all machinery and utensils used for the purpose of slaughtering animals in those premises.

5. OTHER FEES IN ABATTOIRS.

The fees specified in Schedule 2 are payable in respect of the matters set out in that Schedule.

PART II. – FUNCTIONS, ETC. OF MEAT INSPECTORS.**6. MEAT INSPECTOR TO COMPLY WITH INSTRUCTIONS.**

When inspecting animals and carcasses, organs, blood and viscera of animals in a slaughterhouse, a Meat Inspector shall comply with any instructions issued by the Chief Meat Inspector in relation to meat inspection.

7. SAMPLES.

Where a Meat Inspector suspects that meat or blood in a slaughterhouse is diseased, he may—

- (a) take samples of the meat or blood for the purpose of testing; and
- (b) order that the dressing or cutting up of the carcass from which the meat or blood was derived cease; and
- (c) order that the meat, blood and carcass be isolated from other meat, blood and carcasses in the slaughterhouse.

8. TREATMENT OF DISEASED MEAT.

(1) Where a Meat Inspector is satisfied that meat or blood in a slaughterhouse and intended for sale for human consumption is diseased, he may, where he thinks it appropriate, order that the meat or blood be treated in a manner approved by him, so as to make it fit for human consumption.

(2) Where diseased meat or blood cannot be treated under Subsection (1) so as to make it fit for human consumption, the Meat Inspector—

- (a) may, where appropriate, permit the meat or blood to be treated through a digester or by any other method approved by the Meat Inspector, for the purpose of the manufacture of stock food; and
- (b) shall, where the meat or blood is not treated through a digester or other approved method, seize the meat or blood.

9. SEIZURE OF UNFIT MEAT.

Subject to the Act, meat or blood intended for sale for human consumption that has not been passed as fit for human consumption in accordance with this Regulation may be seized by a Meat Inspector and destroyed by burning or other suitable method of disposal.

10. MARKING OF MEAT.

For the purposes of Section 37 of the Act, each carcass shall be marked with the inspection number allotted by the Chief Meat Inspector to the Meat Inspector inspecting the carcass, together with the words—

“DASF

Inspected and Passed,

P.N.G.,”

in an edible ink and so as to ensure that all quarters of the carcass are marked.

PART III. – SLAUGHTERING GENERALLY.**11. RAISING OF CARCASSES.**

A carcass in a slaughterhouse must, after skinning, be raised well clear of the floor to the hanging rail, and must remain on the hanging rail until removed to the cold room or a flyproof hanging room, or removed from the slaughterhouse.

Penalty: A fine not exceeding K40.00.

12. CARCASSES NOT TO TOUCH FLOORS, ETC.

The owner or person in charge of a slaughterhouse who permits a carcass, or any meat or blood derived from a carcass, in a slaughterhouse and intended for sale for human consumption to come into contact with the ground or the slaughterhouse floor is guilty of an offence.

Penalty: A fine not exceeding K40.00.

13. WASHING OF WALLS OF SLAUGHTERHOUSES.

The owner or person in charge of a slaughterhouse who fails to ensure that, at the end of each work day—

- (a) the walls and floors of the slaughterhouse; and
- (b) the parts of a vehicle that are used in the storage and transport of meat, blood and carcasses from the slaughterhouse; and
- (c) the parts of machinery that are used in the cutting up of carcasses in the slaughterhouse; and
- (d) the receptacles used in or about the slaughterhouse for the carriage of meat, blood, organs, viscera, offal or filth,

are washed down with hot water of not less than 79.4°C containing soda or other suitable detergent, and after washing are rinsed off with potable water, is guilty of an offence.

Penalty: A fine not exceeding K40.00.

14. WASHING OF KNIVES, ETC.

The owner or person in charge of a slaughterhouse who fails to ensure that at the end of each work day all knives or other utensils and all wiping cloths are—

- (a) cleaned in boiling water containing soda or other suitable detergent; and
- (b) rinsed off with potable water,

is guilty of an offence.

Penalty: A fine not exceeding K40.00.

15. REMOVAL OF WASTE, ETC.

(1) The owner or person in charge of a slaughterhouse who fails to ensure that, after inspection by a Meat Inspector, all inedible and waste blood and all offal is immediately removed from the slaughterhouse floor is guilty of an offence.

(2) Blood or offal removed under Subsection (1) may, with the prior approval of a Meat Inspector, be treated through a digester or by any other method approved by the Meat Inspector, for the purpose of the manufacture of stock food.

(3) Where a Meat Inspector does not approve the treatment of blood or offal under Subsection (2), the owner or person in charge of the slaughterhouse must ensure that the blood or offal is destroyed by burning.

Penalty: A fine not exceeding K40.00.

PART IV. – MISCELLANEOUS.

16. RECORDS TO BE KEPT IN SLAUGHTERHOUSES.

The owner or person in charge of a slaughterhouse must keep a record, in a book kept for the purpose, of–

- (a) the number of animals slaughtered each day; and
- (b) the types of animals slaughtered; and
- (c) the date of the slaughter; and
- (d) the owners of the animals slaughtered.

SCHEDULE 1

PAPUA NEW GUINEA.

Slaughtering Act 1964.

Form 1 – APPLICATION FOR LICENCE FOR SLAUGHTERHOUSE.

Reg., Sec. 1. Form 1.

To
The Chief Meat Inspector,
I, ... of ... apply for a licence for a slaughtehouse in respect of the premises situated at .
...
Dated ... 20...

(Signature of Applicant.)

Sch. 1

Slaughtering Regulation 9999

PAPUA NEW GUINEA.

Slaughtering Act 1964.

Form 2 – LICENCE FOR A SLAUGHTERHOUSE.

Reg., Sec. 2. Form 2.

This is to certify that the premises situated at . . . comply with the provisions of the *Slaughtering Act* and are licensed as a slaughterhouse for the purpose of that Act, subject to the following conditions and restrictions:—

Days and hours during which animals may be slaughtered:

Other conditions or restrictions:

Dated . . . 20...

Chief Meat Inspector.

Sch. 1

Slaughtering Regulation 9999

PAPUA NEW GUINEA.

Slaughtering Act 1964.

Form 3 – CERTIFICATE AS A SLAUGHTERMAN.

Reg., Sec. 3. Form 3.

... , of ... , who in my opinion is a fit and proper person, is certified as a slaughterman
for the purposes of the *Slaughtering Act*.
Dated ... 20...

Chief Meat Inspector.

SCHEDULE 2 – ¹Reg., Sec. 5.
FEES IN ABATTOIRS..
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¹ Schedule 2 amended by No. 15 of 1980, s1.

Slaughtering and inspection in abattoir, per head—

(a)	cattle (including bulls)	16.00
(b)	pigs	3.00
(c)	sheep	3.00
(d)	goats	3.00

Cutting up of carcasses and breaking down to retail cuts in abattoir—

(a)	boning-out, per kg, or part kg, of carcass weight	0.05
(b)	mincing, per kg, or part kg, of meat to be minced	0.05
(c)	boning-out into wholesale cuts, per kg, or part kg, of carcass weight	0.05
(d)	boning-out into retail cuts, per kg, or part kg, of carcass weight	0.08
(e)	packing and wrapping per kg, or part kg, of meat to be wrapped	0.04

Storage of carcasses in abattoir—

(a)	for the first week—included in slaughtering and inspection fee.	
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for each week or part of a week after the first—

(b)	cattle, per side of beef	1.00
(b)	pigs, per head	0.50
(b)	sheep, per head	0.50
(b)	goats, per head	0.50

Slaughtering Regulation 1965