



भारत का राजपत्र

The Gazette of India

Extraordinary

Part II-Section 3-Sub-section (ii) dated 28.3.1973

PUBLISHED BY AUTHORITY

MINISTRY OF FOOD PROCESSING INDUSTRIES

MEAT FOOD PRODUCTS ORDER, 1973

New Delhi, the 28th March, 1973

S.O. 176 (E).- In exercise of the powers conferred by section 3 of the Essential Commodities Act, 1955 (10 of 1955), the Central Government hereby makes the following order, namely:-

1. **Short title and commencement.-** (1) This order may be called the Meat Food Products Order, 1973.

(2) It shall come into force with effect from the 15.07.1975. * I

2. **Definitions.-** In this order, unless, the context otherwise requires

(a) "animal" means an animal belonging to any of the species specified below:-

- (i) Ovines;
- (ii) Caprines;
- (iii) Suillines;
- (iv) Bovines;

and includes poultry and fish; * II

(b) "carcass" means the dead body or any part thereof including the viscera of any animal which has been slaughtered;

I "Committee" means the Meat Food Products Advisory Committee constituted under clause 3;

(d) "factory" means any premises including the precincts thereof, wherein meat food products are manufactured or packed for sale;

(e) "licensee" means a manufacturer to whom a licence is granted under this order;

(f) "licensing authority" means the Joint Secretary to the Government of India in the Ministry of Food Processing industries and includes any other officer authorized by him in this behalf with the previous approval of the Central Government; * III

(g) "local authority" means a municipal council, committee, corporation, panchayat, notified area committee or other authority entrusted with the regulation and licensing of

* The Principal Order was published by Department of Agriculture, Ministry of Agriculture in the Gazette of India Extraordinary Part - II, Section 3, Sub-Section (ii) vide S.O. No. 176 (E) dated 28.3.1973 and later, the subject was transferred to the Ministry of Food Processing Industries vide S.O. No. 452(E) dated 2.4.2004.

* I - S.O. No. 2091 dated 5.7.1975

* II - S.O. No. 1545 (E) dated 24.10.2005

* III - S.O. No. 452 (E) dated 2.4.2004

(h) *1 "manufacturer" means a person engaged in the business of manufacturing, packing, repacking, relabelling meat food products meant for sale, but shall not include a person who manufactures such products and serves on the spot for consumption in a restaurant, hotel, boarding house, snack bar, eating house or any other similar establishment;

(i) "meat" means the flesh and other edible parts of a carcass;

(j) *2 "meat food products" means any article of food or any article intended for, or capable of, being used as a food which is derived or prepared from meat by means of drying, curing, smoking, cooking, seasoning, flavouring, *freezing* *3 or following a method of processing meat akin to any of the above methods, but shall not include the following products unless the manufacturer himself desires to be covered under the provisions of the said order, namely:-

(a) Meat extracts, meat consommé and stock, meat sauces and similar products not containing fragments of meat;

(ii) Whole, broken or crushed bones, meat peptones, animal gelatin, meat powder, pork-rind powder, blood plasma, dried blood, dried blood plasma, cellular proteins, bone extracts and similar products;

(iii) Fats melted down from animal tissues;

(iv) Stomachs, bladders and intestines, clean and bleached, salted or dried;

(v) Products containing fragments of meat, but which contain a quantity of meat or meat product not exceeding ten percent of the total weight of the final product;

(vi) Patties, puffs, rolls, samosas, cutlets, koftas, kababs, chops, tikkas and soups made from mutton, chicken, goat meat, buffalo meat, beef and grilled chicken which are prepared for immediate consumption, the ampoules of chicken essence, hot-dogs and hamburgers prepared for immediate consumption which can not be stored even under refrigerated conditions; * 2

(vii) *4 *Chilled Poultry*

(k) "Meat Food Products Inspector" means an official veterinarian appointed by the licensing authority and includes any officer of a local authority authorized to perform the functions of the Meat Food Products Inspector under this Order;

(l) "Schedule" means a Schedule appended to this Order;

(m) "Slaughter house" means the building, premises or place which is licensed as a slaughter house by the local authority for the slaughter of animals intended for human consumption.;

(n) "year" means a calendar year or part thereof;

3. **Constitution of the Committee.**- * 1 (1) As soon as may be, after the commencement of this Order and thereafter at an interval of every two years, the Central Government shall, by Order, published in the Official Gazette, constitute a Committee to be called Meat Food Products Advisory Committee which shall consist of the Agricultural Marketing Adviser to the Government of India in the Department of Agriculture who shall be the Chairman thereof and the following members, namely:-

(a) Animal Husbandry Commissioner, Government of India or his nominee;

*1 & *2 – S.O. No. 161 (E) dated 28.1.1994

*3 & *4 – S.O. No. 1545 (E) dated 24.10.2005

- (b) Director General of Health Services, Government of India or his nominee;
- (b) IDirector General of Technical Development, Government of India or his nominee;
- (d) Executive Director, Food and Nutrition Board, Department of Food, Government of India or his nominee;
- (e) Director, Central Food Technological Research Institute, Mysore or his nominee;
- (f) two officers of the Department of Animal Husbandry or Veterinary Services of State Governments to be nominated by the Central Government;
- (g) two persons from among the manufacturers to be nominated by the Central Government; *2
- (h) an officer of the Ministry of Food Processing Industries to be nominated by the licensing authority who shall act as the Secretary of the Committee.
- (2) A member of the Committee shall hold office for the period for which the Committee has been constituted: Provided that a member may resign his office by notice in writing given to the Chairman of the Committee.
- (3) If a vacancy occurs by death or resignation, in the office of any member of the Committee, the vacancy so caused shall be filled by nomination and any person so nominated to fill a casual vacancy shall hold office only so long as the member in whose place he is nominated would have held office.
- (4) The quorum for a meeting of the Committee shall be five, but subject thereto, the Committee may act notwithstanding any vacancy in its membership.
- (5) The Committee may regulate its proceedings in such manner as it thinks fit, but on any matter on which the votes of the Committee are equally divided, the Chairman or the person presiding at a meeting of the Committee shall have a second or casting vote.
- (6) *The functions of the Committee shall be to aid and advise the Ministry of Food Processing Industries in the Government of India dealing with Animal Husbandry on any matter pertaining to meat food products industry. *1*
- (7) The Central Government may at any time, if it deems expedient in the public interest so to do, by order, dissolve the Committee and there upon the Committee shall stand dissolved and all persons nominated to the Committee shall cease to be members thereof with effect from the date of the order.

Provided that the Central Government shall take steps to reconstitute the Committee as soon as possible in the manner provided in the sub-clause (1).

4. **Licence.-** (1) No person shall carry on business as a manufacturer except under and in accordance with the terms and conditions of a licence granted to him under this Order.

(2) Every application for the grant of a licence shall be made in Form 'A' set out in the First Schedule and shall be accompanied by a treasury challan evidencing the payment of the fees as specified in sub-clause (3).

*1 – S.O No. 1677 dated 7.7.2004

*2 – S.O. No. 146(E) dated 1.3.1976

- (c) For the purpose of this order, there shall be three categories of manufacturers as specified in column (2) of the Table below and the licence fee payable by each category of manufacturer shall be specified in the corresponding entry in column (3) of the said Table:

TABLE *1

Sl.No.	Category of Manufacturer	Licence fee (Per annum)
(1)	(2)	(3)
I	Category 'A' Manufacturer who makes meat food products exclusively from meat of animal(s) slaughtered and dressed in his factory-	
(i)	If the quantity of meat food products Manufactured is more than 150 tons per annum;	Rs.5,000/-
(ii)	If the quantity of meat food products manufactured less than 150 tons per annum;	Rs.2,500/-
II	Category 'B' Manufacturer who makes meat food products exclusively from meat of animal(s) slaughtered and dressed in a abeling d slaughter house including a slaughter house maintained by Category A licensee -	
(i)	If the quantity of meat food products manufactured is more than 150 tons per annum;	Rs.2,500/-
(ii)	If the quantity of meat food products manufactured is less than 150 tons per annum	Rs.1,000/-
III	Category 'C' Manufacturer who makes meat food products exclusively from poultry and/or pig meat at places where abeling d slaughter houses do not exist. Fish products shall also be covered under this category.	
		Rs.1,000/-

- (4) A licensing authority may either grant or refuse to grant a licence;

Provided that where a licence is refused, the licensing authority shall record a brief statement of the reasons for such refusal and furnish a copy thereof to the applicant.

- (5) Where a licence is not granted to a person under this clause, the fee paid by him shall be refunded to him.
- (6) A licence unless it is cancelled or suspended shall be valid till the end of the fifth year from the year during which it is issued.

*! – S.O. No. 1545 (E) dated 24.10.2005

(d) **Renewal of licence.-** (1) An application for the renewal of a licence issued under this Order shall be made at least sixty days before the expiry of the licence.

- (2) Every application for the renewal of a licence shall be made in Form 'A' set out in the First Schedule and shall be accompanied by a treasury challan or a Bank draft *1 Evidencing the payment of the licence fees as specified in sub-clause 3 of clause 4.
- (3) An application for the renewal of a licence shall be disposed of before the date of expiry of the licence and if it is not disposed of before that date, it shall be deemed to have been granted for a further period of five years. *2
- (4) The licensee shall not manufacture meat food products after the expiry of validity of licence until it is renewed. On receipt of late application for renewal from the licensee, the licensing authority if satisfied with the reasons for delay, may renew the licence after charging the penalty at the rate of Rs.100 per month or part thereof.
- (5) Where a licence is lost, destroyed, torn, defaced or mutilated, the licensee may apply for a duplicate copy of the licence during the validity period and every such application shall be accompanied with a fee of rupees one hundred. On receipt of an application the licensing authority may grant a duplicate copy of the licence to the licensee.
- (6) The licensee shall present the licence book whenever it is demanded by the licensing authority or any other officer duly authorised by him for inspection. *3

6. **Conditions of licence.-** A licence granted under this Order shall be in Form 'B' set out in the First Schedule and shall be subject to such terms and conditions as the licensing authority may impose.

(d) **Cancellation or suspension of licence.-** (1) The licensing authority may after giving the licensee a reasonable opportunity of being heard, cancel or suspend a licence or impose *4 a fine not exceeding Rs.1000) on any one or more of the following grounds namely:-

- (e) that there has been a breach of any of the conditions subject to which the licence was granted;
- (f) that the licensee has contravened all or any of the provisions of this Order;
- (g) that the licensee has failed to comply with any order or direction issued under this order.

(2) Where a licence is cancelled or suspended under sub-clause (1), the licensing authority shall record a brief statement of the reasons for such cancellation or suspension and furnish a copy thereof to the licensee whose licence has been cancelled or suspended.

*1, *3 & *4 – S.O. No. 161(E) dated 10.2.1994

*2 – S.O. No. 2184 dated 25.7.1991

8. **Appeal:-** Any person aggrieved by an order of the licensing authority under sub-clause (4) of clause 4 or clause 7 may, within thirty days from the date of receipt of the copy of the statement of the reasons for the refusal to grant the licence, appeal to the Central Government for its decision.

Provided that before passing an order rejecting the appeal, the Central Government shall give a reasonable opportunity of being heard to the persons likely to be affected by such order.

9. **Requirements to be satisfied by the licensee:-** (1) No licensee shall manufacture any meat food product except under and in accordance with the provisions of this Order.

(2) Every licensee shall manufacture meat food products in conformity with the sanitary and other requirements specified in the Second Schedule.

(3) Every licensee who slaughters animals for the purpose of manufacturing meat food products shall conform to the hygienic and other requirements specified in the Third Schedule.

(4) Every licensee shall, in regard to packing, marking and labeling containers of food products comply with the requirements specified in the Fourth Schedule.

(5) Notwithstanding anything contained in Sub-clauses (1), (2) and (3) the licensing authority may by order, published in the Official Gazette, specify any additional requirements to be complied with by a licensee and it shall be the duty of every licensee to conform to the additional requirements so specified.

10. **Return:-** Every licensee shall, on or before the last day of every year, submit a return in duplicate in Form 'C' set out in the First Schedule, to the licensing authority in respect of each class of meat food products manufactured, sold or exported by him during the year.

11. **Prohibition as to sale, etc. by dealer etc.-** No person, who is a dealer, agent, broker or vendor of meat food products shall sell or expose for sale or despatch or deliver any meat food products manufactured in India, unless such meat food products are manufactured by a licensee.

12. **Power to issue directions.-** The licensing authority may issue such directions as it deems fit for the purpose of giving effect to the provisions of this Order.

13. **Manufacturer to be bound by directions or order.-** Every licensee to whom any direction or order is issued in pursuance of any provisions of this order shall be bound to comply with such directions or order and any failure on the part of the manufacturer to comply with such direction or order shall be deemed to be contravention of the provisions of this order.

14. **Powers of entry, search, seizure etc.-** (1) The licensing authority or any officer in the Ministry of Food Processing Industries *1 authorised by him in this behalf may with a view to securing compliance with this order:-

(h) require any person to give any information in his possession with respect to the manufacture and disposal of any meat food products manufactured by him:

*1 – S.O. No. 452 (E) dated 2.4.2004

- (i) enter upon and inspect the premises of any licensee at any time with a view to satisfying himself that the requirements of this order are being complied with and:
- (i) on giving a proper receipt, seize or detain any meat food product manufactured, marked, packed or labeled or suspected to be manufactured, marked, packed or Labeled in contravention of the provisions of this Order;
 - (ii) seize or detain, on giving a proper receipt, raw materials, documents, account books or other documents, evidence connected with the manufacture of meat food products in respect of which he has reason to believe that the contravention of this Order has taken place; and proximity to such slaughter house;
 - (iii) dispose of all meat food products or raw materials so seized or detained as he deemed fit
- (a) inspect any books or other documents of a licensee relating to the manufacture and disposal of meat food products;
 - (j) collect *1 from the licensee, free of charge, on giving a proper receipt, or collect from any other person, on payment, samples of meat food products, sold or intended or exposed for sale or under despatch or delivered to any dealer, agent or broker for the purpose of sale and cause such samples to be analysed in a laboratory selected for the purpose by the licensing authority.
 - (k) collect from the licensee, free of charge on giving a proper receipt, samples of any meat food products or any chemicals, dye or any other ingredients used for the preparation of such meat food products from the premises of the licensee, in respect of which he has reason to believe that a contravention of this Order has taken place; or
 - (l) by an order in writing prohibit the sale or manufacture of any meat food products in respect of which he has reason to believe that a contravention of this Order has taken place.
- (2) No person shall refuse to furnish any information which he is legally bound to furnish and which may be lawfully demanded of him under the provisions of this Order or cancel, destroy, mutilate or deface any book or other documents with a view to evading the provisions of this Order.
- (3) *The provisions of the code of Criminal Procedure, 1973 (2 of 1974), relating to search and seizure shall, so far as may be apply to searches and seizures under this clause. *2*
15. **Sanction of prosecution.**- No prosecution for contravention of any provisions of this order shall be instituted without the previous sanction of the licensing authority.

*1 – S.O. No. 1776 dated 10.5.1976

*2 – S.O. No. 4740 dated 18.11.1976

THE FIRST SCHEDULE

FORM 'A'

(see clauses 4 (2) and 5 (2))

Application for licence/renewal of licence under the Meat Food Products Order, 1973

1. Name and address of the applicant.
- 1.A *Telephone number and Fax number* *1
2. Name of the managing director, director, proprietor, partner etc.
3. Address of the factory, #
4. Source of raw material .
 - (a) whether exclusively from animals slaughtered in the factory premises.
 - (b) whether purchased directly from approved public slaughter houses.
 - I from other sources.
5. Description of the meat food products which the applicant wishes to manufacture
6. Installed capacity per shift of 8 hours..
7. Existing licence No. if any.
8. Total value of meat food products manufactured during the previous year.

I/We hereby undertake to comply with all the provisions of the Meat Food Products Order, 1973.

I/We append herewith a treasury challan for Rs.----- (Rupees-----only) in respect of the licence fee/renewal of licence fee due according to the provisions of the Meat Food Products Order, 1973.

Place:

Date:

Signature(s) of the Applicant(s)

A plan of the factory and a list of equipment to be furnished alongwith this application, Any addition or modification should be reported to the licensing authority within one month.

1* S.O No. 1545(E) dated 24.10.2005

FORM 'B'

(see Clause 6)

GOVERNMENT OF INDIA

MINISTRY OF FOOD PROCESSING INDUSTRIES

Government of India Emblem

Licence under Meat Food Products Order, 1973

Licence No. M.F.P.O.-----

Category.....

1. Name and address of the Licensee.
2. Address of the factory.
3. *source of raw meat* *1

This licence is granted under and is subject to the provisions of the MEAT FOOD PRODUCTS ORDER, 1973.

Place

Date:
(Licensing Authority)

Agricultural Marketing Adviser

To the Government of India.

Validation and Renewal

Period of	Class of Meat	Licence fee/renewal	Signature
Validity	Food Products	fee paid Rs.	Of the
	abeling d for	(in words)	Licensing
	manufacture		Authority

FORM 'C'

(See Clause 10)

1.Name and address of the licensee.

2.Address of the factory.

3.M.F.P.O. Licence No.

4.Category.

Statement showing the quantities of meat food products manufactured during the year 19—and value.

Serial No.

Name of the meat food product.

Size of can or bottle

Sale price per kilogram

Quantity manufactured in Kilograms

Value in rupees

Quantity exported

Ports of export

Country to which exported

Rate per kilogram c.i.f./f.o.b.

Value

Remarks

Signature of the licensee

A register in the form given in the above table shall be maintained by each licensee for inspection.

THE SECOND SCHEDULE

[See Clause 9(2)]

Sanitary and other requirements to be complied with by a licensee.

The factory of the licensee shall, in the opinion of the licensing authority, be fit for manufacturing the class or classes of meat food products for which the licence is granted to him. The minimum sanitary requirements are given below:-

1. All parts of the factory shall always be kept clean, adequately lighted and ventilated and shall be regularly cleaned, disinfected and deodourised. The floorings shall be impervious and washed daily. Lime washing, colour washing or painting as the case may be, shall be done at least once in every twelve months. The floors, walls, ceilings, partitions, parts, doors and other parts of all structures shall be of such materials, construction and finish that they can be readily and thoroughly cleaned.
2. Windows, doors and other openings suited to screening shall be flyproof. All doors shall have strong springs so that they may close automatically.
3. The ceiling or roof shall be of permanent nature. The floor which should be impervious should be cemented, tiled or laid in stone.
4. The premises shall be located in a sanitary place.
5. All yards, outhouses, stores and all approaches to the factory shall always be kept clean and in a sanitary condition.
6. The factory shall be so constructed and maintained as to permit hygienic production. All operations in connection with the preparation or packing of meat food products shall be carried out under strict hygienic conditions. No portion of the factory premises shall ever be used for living or sleeping purposes unless it is separated from the factory by a wall.
7. There shall be efficient drainage and plumbing systems and all drains and gutters shall be properly and permanently installed. There shall be adequate provision for the disposal of refuse.
8. *The rooms and compartments where edible products are handled shall be separate and distinct from the rooms and compartments for inedible products. The equipment and the manufacturing area approved for the manufacture of meat food products shall not be used for the manufacture of any other products repugnant to the manufacturing of the meat food products except under the condition given as under:-*

*If the licenced premises are used for the manufacture of meat food products and non-meat food products there shall be a gap of at least one month when the change is made from marine products to meat food products and three days gap when the change is made from fruits and vegetable products to meat food products. The premises shall be cleaned thoroughly with disinfectants, one day in advance of production of meat food products and the equipments shall be sterilized before use. *1*

*1 – S.O. No. 1150 dated 22.4.1978

All factories shall have adequate cold storage facilities.

9. The rooms and compartments in which any meat food product is prepared or handled shall be free from dust and from odours emanating from dressing rooms, toilet rooms, catch basins, hide cellars, casing rooms and livestock pens.
10. Every practicable precaution shall be taken to exclude flies, rats, mice and vermin from the factory. The use of poisons for any purpose in rooms or compartments where any unpacked product is stored or handled is forbidden. The use of approved bait poisons in hide cellars, compartments where inedible products are stored, outhouses or similar buildings containing canned products is, however, not forbidden.
12. Entry of dogs and cats is prohibited.
13. No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of meat food products. (Copper or brass vessels shall always be heavily tinned. No iron or galvanised iron shall come in contact with meat food products).
14. Water used in the manufacture shall be potable and, if required by the licensing authority, shall be got examined chemically and bacteriologically by a recognized laboratory. The cost of such analysis shall be borne by the manufacturer.
15. Wherever five or more employees of either sex are employed, a sufficient number of latrines and wash basins for each sex as specified below shall be provided.

No. of workers wash basins	Number of latrines	Number of
Not exceeding 25	1	1
Exceeding 25 but not exceeding 49	2	2
Exceeding 50 but not exceeding 100	3	3
Exceeding 100 and above	5	5

16. Whenever cooking is done on open fire, chimneys shall be provided for removal of smoke and soot.
17. (1) No person suffering from infectious or contagious diseases shall be allowed to work in the factory. Arrangements shall be made to get the factory staff medically examined at such intervals as the licensing authority deems fit, to ensure that they are free from infectious, contagious and other diseases. A record of these examinations signed by a registered medical practitioner shall be maintained for inspection.

(2) The factory staff shall be inoculated against the enteric group of diseases once a year and a certificate thereof shall be kept for inspection. *1

(3) In case of an epidemic, all workers should be inoculated or vaccinated.

18. The workers working in processing and preparation shall be provided with proper aprons and headgears which shall be clean. The management shall ensure that all workers are neat, clean and tidy.

19. Meat used for the preparation of meat food products, if it is not slaughtered in the factory, shall be obtained only from slaughter houses in which ante-mortem and post-mortem inspections have been carried out in accordance with the rules prescribed in that connection and so certified by the local authority. Such meat shall be transported from the slaughter house to the factory under hygienic conditions and with adequate precautions to ensure that no contamination or deterioration takes place during the period between its procurement and the time of commencement of its processing in the factory.

20. Consistent with the size of the factory and volume and variety of meat food products manufactured, a laboratory shall be provided, equipped and staffed with qualified and trained personnel. The licensing authority shall accord approval of the laboratory after inspection.

*1 – "and vaccinated against smallpox" omitted vide S.O. No. 161(E) dated 10.2.1994.

THE THIRD SCHEDULE

(See Clause 9(3))

Hygienic and other requirements to be complied with by a licensee who also slaughters animals in his factory.

In addition to the conditions prescribed in the Second Schedule, every manufacturer who slaughters animals within the premises of his factory for the purpose of manufacturing meat food products shall comply with the following requirements, namely:-

1. The slaughter house attached to the factory shall have adequate separation between clean and dirty sections and shall be so organized that from the introduction of a live animal into the slaughter house up to the emergence of meat and offal classed as fit for human consumption, there shall be a continuous forward movement without any possibility of reversal, intersection or overlapping between the live animal and meat, and between meat and by-products or waste.
2.
 - (1) The slaughter house shall have a reception area of resting ground, lairage, slaughter hall, ancillary accommodation and refrigeration room.
 - (2) The reception area or resting ground shall have facilities for watering and examining animals before they are sent to holding pens. Animals suspected of contagious or infectious diseases shall be segregated and kept in separate pens which shall also be provided with arrangements for watering and feeding. The resting ground must have some overhead protective shelter.
 - (3) The lairage shall be adequate in size for the number of animals to be laired.
3. Every factory shall make separate provision in the slaughter hall for the slaughter of different species of animals and for different methods of slaughter. After every type of operation the slaughter house shall be cleaned and washed.
4. Every part of the internal surface of the walls and every part of the floor and pavement of the slaughter house shall be kept in good order and repair at all time, so as to prevent the absorption therein of any blood or liquid refuse or filth which may be spilled or splashed thereon or offensive or noxious matter which may be deposited therein or brought into contact therewith. Every part of the internal surface above the floor or pavement of such slaughter house shall be washed thoroughly with hot lime wash within the first 10 days of March, June, September and December. Every part of the floor or pavement of the slaughter house and every part of the internal surface of every wall on which any blood or liquid refuse or filth may have been spilt or splashed or with which any offensive or noxious matter have been brought into contact during the process of slaughtering, dressing and cutting, shall be thoroughly washed and cleaned with water and deodorant or disinfectant within three hours after the completion of slaughter.
5. It may be ensured that dogs, cats or birds do not have access to the slaughter hall. Open areas in the factory shall be having covered by wire rope netting to prevent carrion birds from access to the slaughter hall or the factory.
6. Suitable and sufficient facilities shall be provided for the isolation of meat requiring further examination by the Meat Food Products Inspector in a suitable laboratory within the premises of the slaughter house.
7. The drainage system for blood shall either be underground with facility for easy cleaning or a portable receptacle with lid.

8. Separate space shall be provided for stunning (Wherever applicable), for blood and for dressing of the carcasses. The slaughtering of an animal shall not be done in the sight of other animals. The dressing of the carcass shall not be done on the floor.
9. Rooms and compartments in which animals are slaughtered or any product is processed or prepared shall be kept sufficiently free from steam, vapours and moisture so as to ensure clean operations. This will also apply to overhead structures in those rooms and compartments.
10. Suitable and sufficient accommodation shall be provided for segregation and storage of condemned meat.
11. Suitable and sufficient facilities shall be provided for persons working in the slaughter house for changing their clothes and cleaning their hands before entering rooms used for the preparation and storage of meat.
12. Suitable and separate space shall be provided for the storage of hides and skins. This room shall have a separate exit.
13. Whenever the dressed meat is not used up for the preparation of meat food products and some portion has to be stored without further immediate processing, such storage shall be in a room maintained at 3.5 degree Celsius to 10 degree Celsius.
14. All the floors in lairages, slaughter halls, work rooms, hanging rooms shall be of impervious and non-slippery material.
15. Ceiling or roofs shall be so constructed and finished to minimize condensation, mould development, flaking and accumulation of dirt.
16. A constant supply of clean hot water may be available in the slaughter hall during working hours.
17. The equipment and fittings in slaughter hall except for chopping blocks, cutting boards and brooms, shall be of such material and of such construction as to enable them to be kept clean. The implements shall be of metal or other cleansable and durable material resistant to corrosion.
18. Suitable and sufficient facilities shall be provided in convenient places within the slaughter house for the Sterilization of wiping clothes, knives and other equipment used in the slaughter house.
19. Suitable and sufficient receptacles furnished with comely fitted covers shall be provided for collection and removal of all garbage filth and refuse from the slaughter house at convenient time to a place away from the factory for disposal.
20. All blood, manure, garbage, filth or other refuse from any animal slaughtered and the hide, fat, viscera and offal therefrom, shall be removed from the slaughter house within 8 hours after the completion of the slaughtering and in such a manner and by such means as will not cause nuisance at the premises or elsewhere. Every such vessel or receptacle shall be thoroughly cleaned immediately after use and shall be kept thoroughly clean when not in actual use.
21. The inner side of the skin shall not be rubbed or caused to be rubbed upon the ground within any portion of the slaughter hall. Hides and skins shall not be dragged within the slaughter hall. No gut-scraping, tripe cleaning, manufacture or preparation of meat food products, household washing or work of any nature other than is involved in the slaughter and dressing of

the carcass shall be permitted in any slaughter hall except in the adjuncts to the slaughter hall intended for these products and purposes.

22. **Ante-mortem inspection**

(1) All animals shall be adequately rested before slaughter and shall be subjected to ante-mortem examination and inspection well in advance of the time of slaughter.

(2) No animal which has been received into a slaughter hall for the purpose of being slaughtered, shall be removed from the slaughter hall before being slaughtered except with the written consent of the Meat Food Products Inspector. An animal which, on inspection is found to be not fit for slaughter, shall be marked as "suspect" and kept separately. Each such animal shall be marked as "suspect" only by or under the personal supervision of the Meat Food Products Inspector and the marking shall not be removed or obliterated except by the Meat Food Products Inspector himself.

(3) An animal showing signs of any disease at the time of ante-mortem inspection that would cause its carcass being ultimately condemned on post-mortem shall be marked as "condemned" and rejected.

(4) An animal declared as "suspect" on ante-mortem inspection but which does not plainly show any disease or condition that would cause its entire carcass to be condemned shall maintain its identity as "suspect" until its carcass and all organs are finally inspected by the Meat Food Products Inspector.

(5) No animal in a febrile condition shall be permitted for slaughter. No suspect animal shall be slaughtered until all other animals intended for slaughter on the same day have been slaughtered. All animals which, on ante-mortem inspection, show symptoms of railroad sickness, parturient paresis, rabies, tetanus or any other communicable diseases shall be marked as "condemned" and disposed of in accordance with the provisions contained in sub paragraph (8) below.

(6) Animals presented for slaughter and found in a dying condition on the premises of a factory due to recent disease shall be marked as "condemned" and disposed of as provided for "condemned" animals.

(7) Every animal which, upon examination, is found to show symptoms of or is suspected of being diseased or animals declared as "suspect" shall at once be removed for treatment to such special pen and kept there for observation for such period as may be considered necessary to ascertain whether the animal is diseased or not.

(8) All animals declared as "condemned" on ante-mortem inspection shall be marked as "condemned" and killed if not already dead. Such carcasses shall not be taken into the factory to be slaughtered or dressed, nor shall they be conveyed into any department of the factory used for edible products, but shall be disposed of in the manner as indicated in sub-paragraphs 12 to 15 of paragraph 24 for condemned carcasses.

(9) During the inspection, the following points should be noted and a record kept.

- (a) evidence of cruelty to animals by over-trucking, over-driving or by other act;
- (b) disease symptoms which may affect the general health of the animal or depreciate the meat;

presence of any contagious or infectious disease or disease communicable to human beings through the consumption of meat or such animals or symptoms which may suggest that such disease is developing; and

(d) species, sex, colour, age and body temperature. In particular, attention shall be paid to the following:-

(a) conditions of nutrition especially emaciation;

(b) manner of standing and walking;

(c) reaction to environment;

(d) condition of hide, skin and hair;

(e) digestive system (lips, mouth, anus, rumination, quality of faeces and appetite);

(f) Vulva, vagina and mammary glands; and

(g) respiratory system (nasal openings and respiration)

23. **Humane Slaughter.**- The following method of slaughter shall be considered humane:-

(1) All animals are rendered unconscious and insensible to pain by a single blow, by stunning, by electric shock or by chemical or other means before slaughter.

(2) Pigs shall be rendered unconscious by electric shock or by passing them through or holding them in carbon-dioxide chamber before sticking. In the absence of facilities for those methods pigs shall be stunned by a pistol of the captive bolt type.

(3) Bovines shall be stunned by captive bolt pistols so as to render them unconscious before they are slaughtered, shackled, hoisted or otherwise cut.

24. **Post-mortem inspection.**-(1) A careful and detailed post-mortem examination and inspection of the carcasses and parts thereof of all animals slaughtered shall be made soon after slaughter. All organs and parts of the carcasses and blood to be used in the preparation of meat food products shall be held in such a manner as to preserve their identity till the completion of the post-mortem inspection so that they can be identified in the event of the carcasses being condemned.

(2) Every carcass including all detached parts and organs thereof which show evidence of any condition which will render the meat or any part or organ unfit for human consumption and which for that reasons may require subsequent inspection, shall be retained by the Meat Food Products Inspector. The identity of such carcass including the detached parts and organs thereof shall be maintained until the final inspection is completed. Retained carcasses, detached parts and organs thereof shall be maintained until the final inspection is completed. Retained carcasses, detached parts and organs thereof shall in no case be washed, trimmed or mutilated in any manner unless otherwise authorised by the Meat Food Products Inspector.

(3) No air shall be blown by mouth into the tissues of any carcass or part of a carcass.

(4) Every carcass or part thereof which has been found to be unfit for human consumption shall be marked by the Meat Food Products Inspector as "Inspected and condemned".

(5) All such condemned carcasses, parts and organs thereof shall remain in the custody of the Meat Food Products Inspector pending disposal at or before the close of the day on which they are marked "Inspected and condemned" in accordance with sub-paragraphs (11), (12) and (13) below.

(6) Carcasses, parts and the organs thereof found to be sound, wholesome, healthful and fit for human consumption shall be marked as "Inspected and passed".

(7) Carcasses found affected with anthrax before evisceration shall not be eviscerated but condemned and disposed of immediately in accordance with sub-paragraph (12) below. Any part of a carcass contaminated with anthrax infected material through contact with soiled instruments or otherwise shall be immediately condemned and disposed of as provided in sub-paragraph (12) below.

(8) The portion of the slaughtering department including equipment, employees' boots and aprons, etc., contaminated by contact with anthrax material shall be cleaned and thoroughly disinfected immediately.

(9) When on inspection only a portion of a carcass on account of slight bruises is decided to be condemned, either the bruised portion shall be removed immediately and disposed of in accordance with sub-paragraph (13) below or the carcass shall be retained and kept till such time it is chilled and the bruised portion removed and disposed of as provided above.

(10) Post-mortem inspection shall be a detailed one and shall cover all parts of the carcass, the viscera, lymph glands and all organs and glands.

(11) The post-mortem inspection shall be in accordance with the general rules laid down for such inspection in public slaughter houses under the control of local bodies besides special instructions that may be issued from time to time by the licensing authority.

(12) All condemned carcasses, organs or parts thereof shall be completely destroyed in the presence of the Meat Food Products Inspector by incineration or denatured, after being slashed freely with a knife, with crude carbolic acid, cresylic disinfectant or any other prescribed agent unless such carcasses, organs or parts thereof are sterilized for the preparation of bone-cum-meat meal before leaving the slaughter house premises, subject to sub-paragraph (13) below.

(13) Carcasses, organs or parts thereof condemned on account of anthrax shall be disposed of either by (i) complete incineration or (ii) thorough denaturing with prescribed denaturant in the manner prescribed in the foregoing paragraphs and also in accordance with the rules and regulations prescribed by the local authority.

(14) Destruction of condemned carcasses, organs or parts thereof shall be carried out under the direct supervision of the Meat Food Products Inspector.

(15) If in the opinion of the Meat Food Products Inspector a carcass, organ or part thereof is to be held back for further detailed examination the carcass, organ or part concerned shall not be released till the examination in detail is completed by the Meat Food Products Inspector and it is declared thereafter by him as fit. When it is to be detained for detailed examination, the carcass, organ or part thereof shall be marked as "Held". If on subsequent inspection, the carcass, organ or part thereof is found to be unwholesome and unfit for human food, the Meat Food Products Inspector shall mark such a carcass, organ or part thereof as "condemned" and shall dispose it as described in the foregoing paragraphs.

THE FOURTH SCHEDULE

(See Clause 9(4))

Requirements to be complied with in regard to packing, marking, and labeling containers of meat food products.

1. Meat food products shall be packed in such suitable containers as are described below:-

(a) All containers shall be securely packed and sealed.

(b) New sanitary top cans made from suitable kind of tin plate shall be used. The cans shall be lacquered internally; they shall be sealed hermetically after filling. The lacquer used shall be sulphur resistant and shall not be soluble in fat or brine.

(c) Cans used for filling pork luncheon meat shall be coated internally with edible gelatin, lard or lined with vegetable parchment paper before being filled.

(d) The exterior of the cans shall be free from major dents, rust, perforations and seam distortions.

(e) Cans shall be free from leaks.

(f) Bottles and jars used for packing shall be new and must be capable of being sealed hermetically.

2. Packing material shall be clean and should be stored in a clean and sanitary manner to prevent contamination of the final product.

3. Meat food products packed in hermetically sealed containers shall be processed to withstand spoilage under commercial conditions of storage and transport.

4. No water other than potable water shall be used for cooking or cooling of any hermetically sealed container.

5. After processing, containers shall be handled in such a manner as to avoid contamination of the product. Belts, runways and other conveying equipment shall be maintained in clean condition and good repair.

6. Processed hermetically sealed containers shall be inspected to exclude defective containers.

7. Every manufacturer shall provide adequate facilities for the incubation of random samples of individual batches of containers.

8. The manufacturer shall cause an appropriate label to be securely affixed to each container after packing it with meat food products derived from meat which has been previously inspected and passed.

9. Specimens of all labels shall first be got approved by the licensing authority before use.

10. The following particulars shall be clearly marked on the labels, namely:-*7

- (a) Name of the product;
- (b) Date of manufacture;
- (c) Net weight or volume of the contents at the time of packing;
- (d) Name and address of the manufacturer;
- (e) Unauthorised use of words, picture etc. showing imitation is prohibited;
- (f) Every package of meat food product which contains mono-sodium glutamate shall bear the following label:

"THIS PACKAGE OF -----(PRODUCT NAME) CONTAINS MONO-SODIUM GLUTAMATE UNFIT FOR INFANTS BELOW 12 MONTHS".

- (g) *Where any permitted preservative or colouring agent other than natural colour is added, statement to the effect that it contains permitted preservative or colouring agent other than natural colour:*
- (h) *Licence Number and Category of manufacturer should be written prominently and distinctly;*
- (i) *The name of the product shall always be the common name which shall clearly identify the article packed and be understood by the consumer. In the case of products prepared by salting, smoking, drying, cooking or the like, the process ---*

shall be so indicated on the label. Ambiguous terms about the products which are not understood by the consumer shall not be used. The list of ingredients shall appear as part of or in addition to the name of the product in descending order of their composition by weight or volume as the case may be:

- (j) *No flavouring agent prohibited under the Prevention of Food Adulteration Rules, 1955 shall be used. The words "artificially flavoured" shall be written in capital letters where any permitted flavours are used;*
- (k) *Terms which may bear some geographical significance with reference to a locality other than that in which either the factory is located or the product is manufactured shall appear on the label only after being qualified by the word "style", "brand" or "type" as the case may be;*
- (l) *Every trade name shall have the prior approval of the licensing authority. No statement, word, picture or design may convey a false impression or give a false indication of origin or quality shall appear on the label. *1*

*1 substituted vide S.O No. 161(E) dated 28.1.1994

11. (1) Requirements of the finished meat food products;

(a) **Poisonous metals:** No meat food product shall contain any of the poisonous metals specified in column (2) of the Table below in excess of the quantity specified in the corresponding entry in column (3) thereof

Table

Sl.No.	Name of the poisonous Metal	Parts per million by weight
(1)	(2)	(3)
1.	Lead	2.5
2.	Copper	20
3.	Arsenic	1
4.	Tin	250
5.	Zinc	50

(b) **Preservatives:** No meat food product shall contain any of the preservatives specified in column (2) of the Table below in excess of the quantity specified in the corresponding entry in column (3) thereof:

Table

Sl.No	Name of the Preservative	Parts per million by weight
(1)	(2)	(3)
1.	Sulphur dioxide	450
2.	Sodium and Potassium Nitrate (Calculated as sodium Nitrate)	200
3.	Commercial Saltpetre (Calculated as Sodium Nitrite)	500

(c) **Insecticides:** No meat food product shall contain any of the insecticides specified in column (2) of the Table below in excess of the quantity specified in the corresponding entry in column (3) thereof:

Table

Sl No.	Name of insecticide	Tolerance limit mg./kg.(ppm)
1.	2.	3.
1.	Aldrin dieldrin	0.20
2.	D.D.T	7.00
3.	Fenitrothion	0.03
4.	Lindane	2.00
5.	Chlorfenvinphos	0.20
6.	Chlorpyrifos	0.10
7.	2, 4-D	0.05
8.	Ethion	0.20
9.	Monocrotophos	0.02
10.	Trichlorfon	0.10
11.	Carbendazim	0.10
12.	Benomyl	0.10
13.	Carbofuran	0.10
14.	Cypermethrin	0.20
15.	Edifenphos	0.02
16.	Fenthion	2.00
17.	Fenvalerate	1.00
18.	Phenthoate	0.05
19.	Phorate	0.05
20.	Pirimiphos-methyl	0.05

- (d) Sequestering and buffering agents: No meat food product shall contain Gluconodelta Lactone in excess of 5000 parts per million by weight.
- (e) No meat food product shall contain Mono-sodium Glutamate in excess 1 per cent by weight. *1
- (f) *The Prevention of Food Adulteration Act, 1954 (37 of 1954) standards shall be adopted wherever applicable. *2*

Note:- The Principal Order was published in the Gazette of India, part II, Section3, Sub section (ii) vide S.O. No. 176 (E) dated 28th March, 1973 and subsequently amended vide Orders as per details given below:-

- (1) S.O. No. 2091 dated 5.7.1975
- (2) S.O. No. 146 (E) dated 1.3.1976
- (3) S.O. No. 1776 dated 29.5.1976
- (4) S.O. No. 4740 dated 18.12.1976
- (5) S.O. No. 1150 dated 22.4.1978
- (6) S.O. No. 2184 dated 17.8.1991
- (7) S.O. No. 161 (E) dated 28.1.1994
- (8) S.O. No. 452 (E) dated 2.4.2004
- (9) S.O. No. 1138 dated 27.4.2004
- (10) S.O. No. 1677 dated 7.7.2004
- (11) S.O. No. 1545 (E) dated 24.10.2005

*1 - substituted vide S.O. No. 161 (E) dated 28.1.1994

* 2 – S.O. No. 1545 (E) dated 24.10.2005