

[Chap6702]CHAPTER 67:02

MEAT AND MEAT PRODUCTS

ARRANGEMENT OF SECTIONS

SECTION

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3 of 1975

G.N. 183/1975

An Act to provide for the improvement and control of the production, processing, manufacture, grading, sale, marketing and distribution of meat, and meat products and for matters connected therewith and incidental thereto

[1ST DECEMBER 1975]

[Ch6702s1]1. Short title

This Act may be cited as the Meat and Meat Products Act.

[Ch6702s2]2. Interpretation

(1) In this Act, unless the context otherwise requires—

“carcase” means the carcase of any livestock and includes any part of such carcase;

“Government mark” means a mark authorized by the Minister for use by a grader appointed under section 3 when marking a carcase in accordance with this Act;

“grader” means any person for the time being appointed as such under section 3;

“inspector” means any person for the time being appointed as such under section 3;

“livestock” means cattle, sheep, pigs, goats, poultry and such other animals as the Minister may declare to be livestock pursuant to subsection (2);

“meat” means the carcase, or offal, or any part of the carcase or offal, or any product of the carcase or offal of any livestock and, in the case of poultry, includes the eggs thereof;

“slaughterhouse” means a place for slaughtering livestock, the meat of which is intended for human consumption, and includes any place in connexion therewith for the confinement of animals while awaiting slaughter any such place used or for keeping, or subjecting to any treatment or process, products of the slaughter of animals in such slaughterhouse.

(2) The Minister may by Order made by notice published in the Gazette, extend the definition of “livestock” appearing in subsection (1), by declaring the said term to include such other animals as may be designated in such Order to be livestock for the purposes of this Act.

[Ch6702s3]3. Designation of inspectors, graders, etc.

(1) There shall be inspectors for the purpose of this Act, who shall be officers in the public service, designated by the Minister.

(2) There shall be graders for the purpose of this Act, who shall be officers in the public service, designated by the Minister.

[Ch6702s4]4. Power to make regulations

(1) The Minister may make regulations for the better carrying out of this Act, and without prejudice to the generality of the foregoing such regulations may make provision—

(a) regulating and controlling the production manufacture, processing, marketing, distribution and sale of meat or meat products;

(b) prescribing minimum standards to which carcasses, meat or meat products shall conform, whether as a condition of importation or exportation, or of sale within Malawi and for the seizure, detention, condemnation and destruction, either with or without compensation, of any carcasses, meat or meat product considered by any grader, inspector or other prescribed person to be unfit for human consumption;

(c) prescribing the manner of handling, transporting, storing and packing of any carcase, meat or meat products;

(d) authorizing the inspection, examination sampling, analysis, treatment and control of any livestock intended for slaughter for human consumption and of the food of such livestock and prescribing conditions upon, and the manner in which, livestock and food may be taken for any such purpose, either with or without compensation;

(e) fixing the minimum, maximum or specific prices determined by reference to deadweight and grade or liveweight and grade, which shall be paid for livestock delivered to slaughterhouses and there tendered for sale whether for the purpose of slaughter or otherwise;

(f) prescribing the methods to be employed in the slaughter of animals in slaughterhouses and the implements to be used for such purposes;

(g) requiring the registration and licensing in such manner, and upon payment of such fees, as may be prescribed of the producers (including persons who keep poultry with a view to selling the carcasses or eggs thereof for human consumption), manufacturers, processors, distributors and sellers of meat and meat products and providing for the suspension or cancellation of any such registration or licensing;

(h) prescribing the qualifications, powers and duties of inspectors, graders and other persons appointed to exercise powers and to perform duties under this Act, including power to enter and to remain in or upon slaughterhouses and premises used in connexion with the production, storage, processing, manufacture, grading, sale, marketing and distribution of meat and meat products for the purposes of this Act;

(i) requiring the production to, and authorizing the examination, inspection, analysis and testing by, officers appointed under this Act of carcasses, meat and meat products and any article used in connexion with carcasses, meat and meat products or the production, processing, manufacture, grading, sale, marketing and distribution thereof, prescribing charges in respect thereof, and conditions upon and the manner in which carcasses, meat and meat products or articles or parts or samples of any of them may be taken, either with or without compensation;

(j) authorizing the opening by officers appointed under this Act or other persons for the purpose of inspection, any package which contains, or which is reasonably thought to contain, carcasses, meat or meat products;

(k) prescribing the books, accounts, vouchers and records to be kept and maintained by persons carrying on any business to which this Act relates;

(l) authorizing the examination and inspection by officers appointed under this Act or other persons of all books and documents relating to the production, processing, manufacture, grading, sale, marketing and distribution of any carcasses, meat or meat products;

(m) prescribing that save with the permission in writing of the Minister, no person shall import into, or export from, Malawi any carcase, meat or meat product, and prescribing the form and manner in which such permission may be sought and further empowering the Minister to grant such permission subject to such exceptions, conditions and qualification, if any, as he may see fit to impose;

(n) prescribing that, save with the permission in writing of the Minister, no person shall sell any meat, carcase or meat product, and prescribing the form and manner in which such permission may

be sought and further empowering the Minister to grant such permission subject to such exceptions, conditions and qualifications, if any, as he may see fit to impose;

(o) prescribing that any person who occupies premises which he uses, or permits to be used, as a slaughterhouse, without being the holder of a current valid licence to do so under this Act, shall be guilty of an offence.

(p) controlling and regulating the establishment, design, construction, standards, locality, supervision, equipment, maintenance and management of slaughterhouses and of premises used in connexion with the production, storage, manufacture, processing, marketing, distributing or selling of carcasses, meat and meat products;

(q) for the examination, grading and marking of carcasses of livestock required to be graded under this Act; to make provision for the various grades to be used for such purpose, their respective names, designations and marks, and for the criteria applicable to each such grade;

(r) for the production of carcasses of livestock to graders, for examination, grading and marking in accordance with this Act;

(s) for the marks to be used by graders;

(t) for appeals from any decision of any registrar, licensing officer, grader, inspector or other officer appointed under this Act, in the exercise, or purported exercise, of his powers or functions under this Act, and for the fees to be paid and the procedure to be followed in connexion with such appeals;

(u) prescribing the fees or charges for services rendered under this Act;

(v) requiring returns, reports and estimates to be furnished by producers, manufacturers, processors, marketers, distributors and sellers of carcasses, meat and meat products;

(w) prescribing the forms of applications, permits, licences, registers, and other documents and prescribing the marks to be used for purposes of this Act;

(x) exempting from any of the provisions of this Act or of any regulation made thereunder any person or class of persons or any meat or meat product;

(y) prescribing any matter to be or which may be prescribed under this Act.

(2) Regulations made under subsection (1) may be made to apply to the whole of Malawi or to specified areas of Malawi and different regulations may be made in respect of different areas of Malawi or for different kinds or grades of meat or meat products.

Any person who contravenes any provision of this Act or of any regulation made thereunder shall be liable on first conviction to imprisonment for a term of twelve months or to a fine of K200.00 and on a second or subsequent conviction to imprisonment for a term of two years and to a fine of K400.00.

[Ch6702s6]6. Suspension of certain powers of Local Authorities where Regulations apply

Whenever in accordance with section 4 (2), Regulations made under section 4 (1) are made to apply to any Local Government Area, or to any specified place within such Local Government Area, as the case may be, the powers of the Local Authority for such area in respect of slaughterhouses and the killing of a livestock provided for by paragraph (7) of Part 4 of the First Schedule to the Local Government (Urban Areas) Act and the powers of such Local Authority in respect of diseased animals provided for by paragraph (9) of the said Part 4 of the said First Schedule to the said Act, shall be suspended and shall not be exercisable by such Local Authority in such Area or specified place, as the case may be, for so long as the aforesaid Regulations made under this Act continue to apply to such Area or specified place. Cap. 22:01

[Ch6702s7]7. Suspension of certain powers of District Councils where Regulations apply

Whenever in accordance with section 4 (2), Regulations made under section 4 (1) are made to apply to any area of a District Council or to any specified place within such area, as the case may be, the powers of such District Council in respect of the control, regulation, supervision or licensing of slaughterhouses provided by paragraph (1) of Part IX of the First Schedule, and by paragraphs (5) (d) and (6) (c) of Part I of the Third Schedule, to the Local Government (District Councils) Act, shall be suspended and shall not be exercisable by such District Council in such area or specified place, as the case may be, for so long as the aforesaid Regulations made under this Act continue to apply to such area or specified place. Cap. 22:02

SUBSIDIARY LEGISLATION

Law Revision Commissioner's Note:

Under the provision of section 14 (i) (e) of the General Interpretation Act.

Any subsidiary legislation hereinafter shown as made under the Meat Marketing Act (Now repealed) is deemed to remain in force only to the extent that it is capable of being enacted under the Meat and Meat Products Act and is not inconsistent therewith.

MEAT AND MEAT PRODUCTS (EXEMPTIONS) REGULATIONS

under s. 4

G.N. 71/1976

1. Citation

These Regulations may be cited as the Meat and Meat Products (Exemptions) Regulations.

2. Exemptions

The meats set out in the Schedule hereto shall be exempt from the provisions of the Meat and Meat Products Act.

SCHEDULE

All imported tinned meats

All imported potted meats

Meat soups

Meat pies

Meat pasties

Edible meat fats

Tallow

All cooked meats other than cooked pork, cooked ham and cooked bacon

G.N. 64/1965

268/1970

SPECIFIED AREAS NOTICE

under s. 4 (1)

The Minister has declared the Town Planning Area of the City of Blantyre, the Town Planning Area of Zomba and that part of the Thyolo District lying on the Blantyre side of the Nswadzi River to be areas specified for purposes of section 4 (1) of the Act.

SPECIFIED PLACES NOTICE

under s. 4 (2)

G.N. 115/1985

1. Citation

This Notice may be cited as the Specified Places Notice.

2. Specified places for purchase of cattle

The Cold Storage Company Limited, having been granted a licence to own, operate, manage and conduct abattoir in the City of Blantyre and City of Lilongwe, shall be required to purchase all cattle offered to it at the places specified in the Schedule hereto.

SCHEDULE (reg. 2)

1. The cattle market situate in the area known as the Likangala Dip-Tank site near Zomba;
2. The cattle market situate in the area behind and adjacent to the produce market in Lilongwe;
3. The cattle market situate 0.80 kilometres north-east of Mponela near the bank of the Kasangadzi River;
4. The cattle market situate in the area adjacent to the area known as the Kwataine Dip-Tank site in Ntcheu District;
5. The cattle market situate in the area known as the Dedza Dip-Tank site in Dedza District;
6. The cattle market situate in the area known as the Phazi Dip-Tank site approximately 82.13 kilometres south of Mzimba;
7. The cattle market situate 1.20 kilometres south-west of Mzimba Boma and adjacent to the airfield known as the Mzimba Cattle Market;
8. The cattle market situate in the area known as the Gowoka Dip-Tank site approximately 77.29 kilometres north of Mzimba;
9. The cattle market situate 1.20 kilometres from M1-S8 road junction and adjacent to S8 road approximately 8.05 kilometres south of Rumphi known as the Bwengu Cattle Market;
10. The cattle market situate 1.60 kilometres north of Nthalire Traditional Court near the bank of Ziwa River known as the Nthalire Cattle Market;
11. The cattle market situate in the area known as the Kaseye Dip-Tank site;
12. The cattle market situate 182.80 metres west of Karonga Kamuzu Highway and approximately 41.87 kilometres south of Karonga known as the Ngara Cattle Market;
13. The cattle market situate in the area known as the Nsanje Dip-Tank site;
14. The cattle market situate in the area known as the Bangula Dip-Tank site;
15. The cattle market situate in the area known as the Ngabu Dip-Tank site;
16. The cattle market situate in the area known as the Muona Dip-Tank site;
17. The cattle market situate in the area known as the Kanjedza Dip-Tank site;

18. The cattle market situate in the area known as the Symon Dip-Tank site;
19. The cattle market situate in the area known as the Mikoko Dip-Tank site;
20. The cattle market situate approximately 0.40 kilometres south of the Chigumukile Trading Centre known as the Putheya Cattle Market;
21. The cattle market situate on the west side of the Neno-Kirk Range road approximately 0.80 kilometres north of Neno Trading Centre known as the Neno Cattle Market;
22. The cattle market situate 548.40 metres from the Nathenje Trading Centre on the west bank of the Nathenje River known as the Nathenje Cattle Market;
23. The cattle market situate 3.60 kilometres south-west of Mitundu Trading Centre on the east bank of the Lisungwe River known as the Namaguya Cattle Market;
24. The cattle market situate 4.83 kilometres north of Kasungu on the north bank of the Kavunguti River known as the Kasungu Cattle Market;
25. The cattle market situate 32.20 kilometres from Lilongwe Town Centre on the north side of the main Lilongwe-Salima road known as the Chikusa Cattle Market;
26. The cattle market situate 182.80 metres north of the Linthipe Bridge and in the area known as the Linthipe Dip-Tank site;
27. The cattle market situate on the east bank of Namitete River, on the south side of the main Lilongwe-Mchinji road known as the Namitete Cattle Market;
28. The cattle market situate 40.26 kilometres west of Namitete on the west side of the main Lilongwe-Mchinji road near the south bank of the Bua River known as the Tembwe Cattle Market;
29. The cattle market situate 6.44 kilometres north-west of Chief Chikakula near the north bank of the Mteza River known, as the Malindi Cattle Market;
30. The cattle market situate 4.83 kilometres north of Dowa Boma on the Dowa-Nkhotakota road in the area known as the Moya Dip-Tank site known as the Dowa Cattle Market.

MEAT MARKETING REGULATIONS

under s. 9

G.N. 17/1966

83/1969

6/1974

116/1985

74/1986

1. Citation

These Regulations may be cited as the Meat Marketing Regulations.

2. Interpretation

In these Regulations, unless the context otherwise requires—

“appellant” means a person who has appealed from the decision of a Government grader in the manner prescribed by section 9 of the Act;

“appropriate authority”—

“appropriate authority”—

(a) in relation to the prescribed areas comprising the Town Planning Area of Zomba, means the District Commissioner, Zomba;

(b) in relation to the prescribed area comprising the Town Planning Area of Blantyre and Limbe, means the District Commissioner, Blantyre;

(c) in relation to the prescribed area comprising that part of the Thyolo District on the Blantyre side of the Nswadi River, means the District Commissioner, Thyolo; G.N. 6/1974

(d) in relation to the prescribed area comprising the Town Planning area of Lilongwe (as more particularly specified in Government Notice No. 11 of 1971) means the District Commissioner, Lilongwe;

“grader” means a person appointed to grade livestock and meat in terms of section 7 (1) of the Act;

“inspector” means a person appointed an inspector in terms of section 7 (1) of the Act;

“prescribed area” means an area prescribed in terms of section 5 of the Act;

“Secretary” means the Secretary for Agriculture.

PART I

CATTLE

3. Grading of carcasses of cattle

The carcasses of cattle which are liable to be graded in terms of the Act in consequence of the cattle having been slaughtered in a prescribed area for sale or export, in any form whatsoever, shall be

graded by a Government grader at a slaughter-house, in accordance with the First Schedule, in one of the following grades— G.N. 6/1974

- (a) Choice Grade Chiller Beef;
- (b) Prime Grade Chiller Beef;
- (c) Standard Quality Grade Beef;
- (d) Commercial Quality Grade Beef;
- (e) Inferior Quality Grade Beef; and
- (f) Veal.

4. Marking of graded carcasses of cattle

The carcasses of cattle which have been graded in terms of regulation 3 shall be marked by a Government grader with a roller-mark in accordance with the following provisions—

- (a) Choice Grade Chiller Beef shall be marked with the word “CHOICE”;
- (b) Prime Grade Chiller Beef shall be marked with the word “PRIME”;
- (c) Standard Quality Grade Beef shall be marked with the number “1111”;
- (d) Commercial Quality Grade Beef shall be marked with the number “4444”;
- (e) Inferior Quality Grade Beef shall be marked with the letters “XXXX”; and
- (f) Veal shall be marked with the word “VEAL”:

Provided that no internal cuts shall be so marked.

PART II

SHEEP

5. Grading of carcasses of sheep

The carcasses of sheep which are liable to be graded in terms of the Act in consequence of the sheep having been slaughtered in a prescribed area for sale or export, in any form whatsoever, shall be graded by a Government grader at a slaughter-house, in accordance with the Second Schedule, in one or other of the following grades—

- (a) Choice Lamb;
- (b) Prime Lamb;

(c) Grade 1 Mutton; and

(d) Grade 2 Mutton.

6. Marking of graded carcasses of sheep

The carcasses of sheep which have been graded in terms of regulation 5 shall be marked by a Government grader with a roller-mark in accordance with the following provisions— G.N. 6/1974

(a) Choice Lamb shall be marked with the word “CHOICE”;

(b) Prime Lamb shall be marked with the word “PRIME”;

(c) Grade 1 Mutton shall be marked with the number “1111”;

(d) Grade 2 Mutton shall be marked with the number “2222”:

Provided that no internal cuts shall be so marked.

PART III

GOATS

7. Grading and marking of carcasses of goats

The carcasses of goats which are liable to be graded in terms of the Act in consequence of the goats having been slaughtered in a prescribed area for sale or export, in any form whatsoever, shall be graded by a Government grader at a slaughter-house as goatmeat, and shall be marked by a Government grader with a roller-mark in accordance with the following provisions—

(a) Grade 1 Goat shall be marked with the mark “Goat 1111”;

(b) Grade 2 Goat shall be marked with the mark “Goat 2222”:

Provided that no internal cuts shall be so marked.

PART IV

APPEALS AND OFFENCES

8. Appeal from decision of grader

(1) Any person whose livestock carcasses have been graded by a Government grader in terms of these Regulations and who is dissatisfied with the decision of the Government grader in regard to the grading of such carcasses shall, subject to subregulation (2), be entitled to appeal from such decision to the Secretary.

(2) No appeal shall lie in terms of this regulation unless the person—

(a) notifies the Government grader in writing, on the same day as the decision in regard to the grading of the carcasses is given and before the carcasses are removed from the place of grading, of his intention to appeal; and

(b) within seventy-two hours of so notifying his intention to appeal, lodges with the Secretary a notice of appeal and pays, in aid of the costs of the appeal, a fee of two Kwacha for each carcass in respect of which the appeal is lodged.

(3) For the purposes of subregulation (2), a notice of appeal lodged with the Chief Veterinary Officer, Malawi, shall be regarded as having been lodged with the Secretary.

(4) An appeal lodged in terms of this regulation shall be decided by two or more persons, with a special knowledge of meat grading, nominated by the Secretary, and the decision of such persons shall be communicated to the appellant within ten days of the date on which the notice of appeal was lodged.

(5) If an appeal lodged in terms of this regulation—

(a) is upheld, the fee paid in respect of the carcass concerned shall be wholly refunded to the appellant;

(b) is dismissed, the fee paid in respect of the carcass concerned may be refunded to the appellant, in whole or in part, if the Secretary, after considering all the circumstances, so directs.

9. Delivery of ungraded or unmarked carcasses prohibited

Except with the permission of the appropriate authority, no person shall sell at, distribute in, or consign or deliver to any place within a prescribed area any carcass, liable to be graded in terms of the Act, which has not been graded and marked in accordance with these Regulations.

10. Imported sheep carcasses must show country of origin

No person shall sell, distribute, consign or deliver any sheep carcasses imported into Malawi which have not been marked to indicate the country of origin.

11. Removal of subcutaneous fat

No person, other than a consumer, shall remove the subcutaneous fat from any carcass graded in terms of these Regulations or interfere in any way with the markings of any such carcass.

PART V

POWERS OF INSPECTORS

12. Inspection

An inspector may inspect any abattoir, slaughter-house, butchery, factory or works where livestock are slaughtered, or where carcasses or livestock are treated, processed, prepared, dressed, dealt in or stored, for the purpose of ascertaining whether any carcass of livestock therein has been graded or roller-marked in accordance with the regulations made in terms of the Act or otherwise.

13. Demand for production of carcasses and account books

(1) An inspector may demand the production of any carcass and any books of accounts relating thereto.

(2) An inspector may seize any books, documents, carcasses and other meat foods which, in the opinion of the inspector, may afford evidence of a contravention of the Act or any regulation made thereunder.

(3) An inspector shall, if so required, issue a receipt for any books, documents, carcasses or other meat foods seized in terms of subregulation (2).

14. Written authority

When exercising any powers conferred by these Regulations, an inspector shall, if so required, produce a written authority from the Minister to exercise such powers.

PART VI

IMPORT AND EXPORT OF MEAT

15. Import and export of meat

(1) No person may import into, or export from, Malawi, any meat without the written permission of the Minister.

(2) An application made under these Regulations for the import of meat shall be deemed also to be an application made under the Animal (Import) Rules. G.N. 235/1968, 83/1969

PART VII

LICENSING OF ABATTOIRS

16. Licence required for abattoir, etc.

(1) No person may own, manage or conduct any abattoir, slaughter-house, factory or other works where livestock are slaughtered or where livestock are treated, processed, prepared and dressed, in an area specified by the Minister under section 4 (1) of the Act unless he has first obtained a licence in the form specified in the Third Schedule.

(2) Any licence issued under subregulation (1) shall be valid until revoked in writing by the Minister.

(3) It shall be a condition of issue of an abattoir licence that the holder of such licence shall maintain premises suitable for the holding and humane slaughter of livestock, and for the efficient processing, handling and storage of meat.

PART VIII

MARKETING OF MEAT

17. Display of meat requires marking

No person shall expose or display any meat for sale in an area specified by the Minister under section 4 (1) of the Act unless the meat is clearly marked according to its grade in the manner specified in the Fourth Schedule.

G.N. 6/1974

116/1985

FIRST SCHEDULE reg. 3

PART I

MANNER OF GRADING CATTLE CARCASSES

1. Choice Grade Chiller Beef—

(a) Beef of this grade shall be derived from steers or maiden heifers having not more than six permanent incisors and a carcass weight of not less than 180 Kilograms Cold Diessed Weight. The carcass shall be of good conformation and the quarters plump and well fleshed, with an even covering of firm white or creamy-white fat, with the kidney and channel fat well developed and with a liberal distribution of fat in the lean at the point of quartering. The beef shall be properly dressed, free from objectionable bruises or taint, bright and sound in condition; G.N. 116/1985

(b) Carcasses of young bulls shall qualify for grading as Choice Grade Chiller Beef if they have no permanent incisors and meet all other requirements of that grade. G.N. 6/1974

2. Prime Grade Chiller Beef—

Beef of this grade shall be derived from steers or maiden heifers, not more than five years of age and which do not show any pronounced ossification of the spinal processes or in the lumbar region and have a carcass weight of not less than 146.25 kilograms Cold Dressed Weight. The quarters shall be plump and well fleshed, but the development of internal and external fat may be somewhat less than in the Choice Grade. There shall be a fair distribution of fat in the lean at the point of quartering. The beef shall be properly dressed, free from objectionable bruises or taint, bright and sound in condition. G.N. 6/1974, 116/1985

3. Standard Quality Grade Beef—

Beef of this grade shall be derived from steers, cows or bulls of any age. The quarters shall be moderately well fleshed and moderately covered with fat except for bulls; the latter shall be well covered with fat.

4. Commercial Quality Grade Beef—

Beef of this grade shall be derived from steers, cows or bulls of any age. The quarters shall be fairly well fleshed and shall carry some covering of fat.

5. Inferior Quality Grade Beef—

Beef of this grade shall be derived from steers, cows or bulls below the standard of the foregoing grades.

6. Veal—

Veal shall be derived from a cattle carcass having a hot dressed weight not exceeding 46.35 kilograms, well fleshed and in sound condition. G.N. 116/1985

PART II

MANNER OF GRADING LIVE CATTLE

1. Feeder Grade A—

Animals in this grade shall not have more than four permanent incisor teeth and shall have a minimum live weight of 247.50 kilograms and must be of a type and conformation suitable, in the opinion of the grader, for intensive feeding. G.N. 116/1985

2. Feeder Grade B—

Animals in this grade shall be steers and heifers having not more than six permanent incisor teeth and shall have a minimum live weight of 225 kilograms and must be of a type and conformation suitable, in the opinion of the grader, for intensive feeding. G.N. 116/1985

3. Standard Grade—

Cows and steers in this grade shall be fairly well fleshed and in medium condition. Bulls in this grade shall be in a really fat condition. G.N. 6/1974

4. Commercial Grade—

Cattle in this grade shall be in a reasonable condition with no indication of poverty.

5. Inferior Grade—

Cattle in this grade shall be steers, cows or bulls below the standard of the foregoing grades.

G.N. 6/1974

74/1986

SECOND SCHEDULE reg. 5

MANNER OF GRADING SHEEP AND GOAT CARCASSES

1. Choice Lamb—

Carcasses of good conformation and good even finish, derived from lambs having no permanent incisors.

2. Prime Lamb—

Carcasses of good conformation and reasonable finish, derived from lambs, having not more than two permanent incisors.

3. Grade 1 Mutton

Carcasses of reasonably good conformation, finish and quality, derived from sheep having not more than four permanent incisors.

4. Grade 2 Mutton—

Carcasses of fair conformation, finish and quality, derived from sheep having more than four permanent incisors.

5. Grade 1 Goat—

Shall be carcasses of good conformation and reasonable finish derived from goats having not more than four permanent incisors.

6. Grade 2 Goat—

Shall be derived from carcasses of goats having more than four permanent incisors.

THIRD SCHEDULE reg. 16

ABATTOIR LICENCE

(Issued under regulation 16 of the Meat Marketing Regulations)

(Name) of (Address)

is hereby licensed to own, operate, manage and conduct an abattoir for the purpose of slaughter of livestock and the dressing, preparation, treatment and storage of meat at (Address of premises)

This licence shall be valid until revoked in writing by me.

Dated at this day of, 20.....

.....

Minister of Agriculture

FOURTH SCHEDULE reg. 17

MANNER OF MARKETING MEAT

All meat offered or displayed for sale shall be clearly marked according to its grade, and shall bear the same markings as laid down in regulations 4, 6 and 7 of these Regulations, provided only that as distinct from a roller-mark, the meat shall be marked with a ticket or label which shall take the form of block letters or figures (as appropriate) on a white background, such letters and figures shall not be less than 1.27 centimetres in height and the stroke of such figures or letters shall be not less than 0.25 centimetre in width. G.N. 116/1985

PIG GRADING REGULATIONS

under s. 9

G.N. 124/1971

130/1973

114/1985

39/2003

1. Citation

These Regulations may be cited as the Pig Grading Regulations.

2. Interpretation

In these Regulations, unless the context otherwise requires—

“dead weight” means cold dressed weight as determined in accordance with regulation 3;

“slaughter-house” means a slaughter-house licensed to operate for the slaughtering, processing and storage of livestock in an area prescribed by the Minister under subsection (1) of section 4 of the Act.

3. Cold dressed weight

The cold dressed weight of a pig carcass shall be determined by weighing the carcass within one hour of slaughter and by deducting three per centum to the nearest kilogram from the weight so obtained. G.N. 114/1985

4. Classification and grading

The carcasses of all pigs which are liable to be graded in terms of the Act in consequence of the pigs having been slaughtered for sale or export in any form whatsoever shall be classified and graded at a slaughter-house by a Government grader in accordance with the provisions of the First Schedule and roller-marked in accordance with the provisions of the Second Schedule: G.N. 39/2003

Provided that—

- (a) the carcass of a pig slaughtered for export need not be roller-marked; and
- (b) internal cuts of meat shall not be so marked.

5. Regrading of carcass

A Government grader may regrade a carcass if—

- (a) there is brought to his notice a defect caused by—
 - (i) soft and oily fat; or
 - (ii) fishy flavour or other taint which was not apparent when the carcass was graded; or
- (b) the pig was slaughtered as a casualty; or
- (c) in the opinion of the persons nominated by the Secretary,

in terms of regulation 8 paragraph (4) of the Meat Marketing Regulations, the original grading was inaccurate. Cap. 67:02, sub. leg. p. 8

6. Interference with graded carcass

No person other than the consumer shall remove the skin of a pig carcass graded in terms of regulation 4 or interfere in any way with the marking thereon.

7. Returns

A Government grader shall, in respect of every pig carcass graded by him in terms of regulation 4, furnish to the manager of the slaughter-house in which the pig was slaughtered a return, in duplicate, in the form prescribed in the Third Schedule. One copy of such a return shall be forwarded by the manager of the slaughter-house to the seller when payment is made and one copy shall be retained by the manager of the slaughter-house.

8. Appeals

Any person whose pig carcass has been classified and graded in terms of regulation 4 and who is dissatisfied with the decision of the Government grader in regard to the classification or grading of such carcass shall be entitled to appeal from such decision in the manner prescribed in regulation 8 of the Meat Marketing Regulations. The whole of regulation 8 of the Meat Marketing Regulations shall be deemed to apply to the procedure for appeals in respect of classification and grading of pig carcasses.

9. Records

The Manager of any slaughter-house permitted to slaughter pigs shall—

- (a) institute a system of serial numbers;
- (b) clearly mark the pig carcass with the appropriate serial number before it is graded by a Government grader;
- (c) keep a record of a serial number marked on such pig carcass; and
- (d) furnish a return to the Government grader showing, in respect of such pig carcass, the serial number marked thereon, and dead weight thereof and the name of the seller.

FIRST SCHEDULE reg. 4, G.N. 114/1985, 39/2003

CLASSES AND GRADES OF PIG CARCASSES

1. A pig carcass which weighs—

- (a) less than 25 kilograms shall be classified as an underweight pig;
- (b) not less than 25 kilograms and not more than 45 kilograms shall be classified as a Porker;
- (c) more than 45 kilograms and not more than 55 kilograms shall be classified as a Cutter;
- (d) more than 55 kilograms but not more than 70 kilograms shall be classified as a Baconer;
- (e) more than 72 kilograms but not more than 85 kilograms shall be classified as an Overweight Pig if suitable for curing into bacon;
- (f) more than 85 kilograms derived from a sow or castrated pig and unsuitable for curing into bacon shall be classified as a Sow or Other Pig;
- (g) any weight and derived from a boar shall be classified as a Boar;
- (h) any weight and not suitable for inclusion in any of the above grades shall be classified as an Inferior.

2. Subject to the provisions of paragraph 4, an Underweight Pig carcass shall be any carcass from a female or castrated male and shall be graded as an Underweight Pig on the Government grader's assessment of the general appearance and quality of the carcass in accordance with the following standard—Carcass well fleshed, hams well fleshed, back fat neither excessive nor deficient; fat reasonably white and firm; skin thin and smooth. Skin pigmentation may be present if it is so faint that it does not detract from value of carcass. Good all-round suitability for pork or manufacture.

3. Subject to the provisions of paragraph 4, a Porker or Cutter shall be graded as follows—

GRADE A. Carcass very well fleshed; side long; good depth of loin; shoulder, head and collar light; hams broad and well fleshed; back fat neither excessive nor deficient; fat reasonably white and firm; suitable fat covering over breastbone; fine bone with well-sprung ribs; skin thin and smooth. Skin pigmentation may be present if it is so faint that it does not detract from value of carcass. Excellent all-round suitability for pork. GRADE B. Of good all-round suitability for pork but lacking Grade A standard as defined above. GRADE X. Below standard of Grade A or B on account of excessive fatness or under finish.

4. A Porker or Cutter shall be graded X if—

- (a) it has a faulty conformation;
- (b) the carcass has a fishy flavour or other taint; or
- (c) it was before slaughter—
 - (i) a male pig not castrated within twelve weeks of birth; or
 - (ii) a pig suffering from disease or injury rendering it unsuitable for the fresh pork trade.

5. Subject to the provisions of this Schedule a Baconer shall be graded as follows— G.N. 114/1985

Maximum mid back	Fat measurement	shoulder	Rump	Minimum fat measurement	mid back
GRADE A	0.04 m	0.06 m	0.04 m	0.05 m	0.05 m
GRADE B	0.04 m	0.06 m	0.04 m	0.05 m	0.05 m
GRADE C	0.05 m	0.07 m	0.05 m	0.05 m	0.05 m

GRADE X. Carcass which cannot be graded as A, B or C because it is overfat or unfinished but otherwise suitable for manufacture of bacon.

6. A Baconer shall be graded as X if—

- (a) in the opinion of the Government grader it is unsuitable for the manufacture of bacon on account of—
 - (i) faulty conformation; or
 - (ii) softness or oiliness;
- (b) it was before slaughter—

- (i) a male pig which had not been castrated within twelve weeks after birth;
 - (ii) a rig pig of which the carcass is unsuitable for the manufacture of bacon;
 - (iii) a sow;
 - (iv) a gilt which has reached a stage of pregnancy which renders the carcass unsuitable for the manufacture of bacon; or
 - (v) a pig suffering from disease or injury rendering the carcass unsuitable for the manufacture of bacon; or
- (c) the carcass has a fishy flavour or taint.

7. Subject to the provisions of this Schedule an overweight pig shall conform to the following measurements— G.N. 114/1985

Maximum mid backFat measurement shoulderRumpMinimum fat measurement mid back	GRADE A	0.05 m	0.07 m	0.05 m	0.05 m	GRADE B	Carcass below standard of Grade A above on account of excessive fatness or under finish and suitable for curing into bacon or manufacture.
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8. For the purpose of determining the fat measurements of a Baconer or an Overweight Pig—

- (a) the measurements shall be taken with a gauge;
- (b) the mid back measurement shall be taken at the middle of the back where the fat is thinnest;
- (c) the shoulder measurement shall be taken at the fattest part of the shoulder; and
- (d) the rump measurement shall be taken at the middle of the rump muscle.

9. A Baconer shall be graded according to the highest grade applicable to its measurement.

10. Subject to the provisions of this Schedule a Sow or Other Pig shall be graded as follows—

GRADE STANDARD—Any carcass from a sow or castrated pig or suitable quality for manufacturing purposes shall be graded Standard on the Government grader's assessment of the general appearance and quality of the carcass.

GRADE X—Any carcass from a sow or castrated pig falling below the Standard grade as defined above, but not falling into the Inferior class.

11. Subject to the provisions of this Schedule a Boar shall be graded as follows—

GRADE STANDARD—Any carcass from an uncastrated pig of suitable quality for manufacturing purposes shall be graded Standard on the Government grader's assessment of the general appearance and quality of the carcass.

GRADE X—Any carcass from an uncastrated pig below the quality of Standard grade as defined above, but not falling into the Inferior class.

12. Subject to the provisions of this Schedule any carcase of any weight from a female, castrated or uncastrated pig, which is either too emaciated or too fat to fall into any of the classes and grades shall be classified as Inferior.

13. Any reference in the Schedule to the weight of a pig carcass shall be construed as a reference to the cold dressed weight of that carcass.

SECOND SCHEDULE reg. 4

ROLLER-MARKING FOR PIG CARCASSES G.N. 39/2004

Class and Grade	Roller-mark	Underweight Pig	1Porker—	Grade A 1	Grade B2	Grade
X3Cutter—	Grade A 1	Grade B2	Grade X 3	Baconer—	Grade A1	Grade B2
	Grade C 3	Grade X 4	Overweight Pig—	Grade AAOWT	Grade BBOWT	Sow or Other
Pig—	Grade StandardS1	Grade XS2	Boar—	Grade StandardB1	Grade XB2	Inferior
PigX						

THIRD SCHEDULE reg. 7, G.N. 114/1985

PIG CARCASS GRADING RETURNS

Name of ProducerRegistered No. of ProducerAddress
Number of Pigs
Slaughtered at
Slaughtered at
Date of
 Slaughter.....Factory Lot No.

Factory Serial No.Ear No.Cold Dressed WeightClassBack Fat GradesPayment GradeRemarksPrice per
 kgKtRumpMid BackShoulderTOTAL

Deductions:

Abbreviations—"Class Column" B = Baconer S = Sow and Other U/P = Underweight Pig O/P = Overweight Pig BO = Boar C = Cutter P = Porker I = Inferior

Date, 19.....

Signature of Government Grader

This signature relates to grading details only

PIG MINIMUM PRICES ORDER

under s. 4

G.N. 174/1974

1. Citation

This Order may be cited as the Pig Minimum Prices Order.

2. Minimum prices

The prices set out in the Schedule shall be the minimum prices payable for pig carcasses by reference to grade and deadweight as specified by the Pig Grading Regulations.

SCHEDULE

Class and Grade		Price per kg cold dressed weight	Underweight Pig	25tPorker
Grade A34t	" B32t	" X20tCutter Grade A26t	" B20t	"
X17tBaconer Grade A31t	" B28t	" C23t	" X19tOverweight Pig	
Grade A24t″ B22tSow or other Pig Standard Grade	22tSow or other Pig X Grade	13tBoar Standard		
Grade10t	" X 5tInferior Pig	7t		

SPECIFIED AREAS NOTICE

under s. 4

The Minister has declared the following areas to be specified for the purposes of section 4 of the Act— G.N. 11/1971

The Town Planning area of Lilongwe and that part of Lilongwe District lying on the Lilongwe Town side of the line drawn from a point where the Mchinji and Kasungu roads join the Lilongwe Salima road at Chiponde due south-east to a point where Nathenje River joins the Nanjiri River. From this point due south following Nathenje River to a point where Mwana Ng'ombe River joins Nathenje River then due south-west to Sinyala Market. From there the line runs due north-west along the road to Likuni River. From there due north to a point on Chirikhande River approximately 1½ miles west of the bridge on the Lilongwe-Nsaru road. From there the line follows Chirikhande River, the Lingadzi River and main Mchinji road to its junction with Lilongwe-Salima road at Chiponde.

MEAT INSPECTION REGULATIONS

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G.N. 40/1976

40/2003

MEAT INSPECTION REGULATIONS

under s. 4

PART I

PRELIMINARY

1. Citation

These Regulations may be cited as the Meat Inspection Regulations.

2. Interpretation

In these Regulations, unless the context otherwise requires—

“slaughter-house category A” means a slaughter-house from which carcasses may be exported;

“Meat Inspector category A” means—

- (a) a veterinary officer of the Ministry of Agriculture or;
- (b) a technical officer of the Department of Animal Health and Livestock Development possessing a Certificate in Meat Inspection or its equivalent; and
- (c) an officer of the Ministry of Health who has undergone a course on meat hygiene;

“Meat Inspector category B” means—

- (a) a veterinary officer of the Ministry of Agriculture;
- (b) a technical officer of the Department of Animal Health and Livestock Development possessing a Certificate in Meat Inspection or its equivalent;
- (c) an officer of the Ministry of Health who has undergone a course on meat hygiene; or
- (d) a Veterinary Assistant;

“blood” means blood derived from an animal intended for human consumption;

“examining in detail” in relation to any lymph node means examining by making multiple incisions into the node;

“offals” means any part of the dead animal removed from the carcass in the process of dressing it but does not include hide, skin, horn or hoof;

“viscera” means stomachs and intestines;

“casualty animal” means an animal which is slaughtered else where than in a slaughterhouse consequent upon an accident, illness or other emergency.

PART II

MANAGEMENT OF SLAUGHTERHOUSES

3. General prohibitions affecting meat applicable to category A and B slaughter houses

(1) No person shall add any substance to meat or meat products, use any substance as an ingredient in the preparation of meat or meat products, abstract any constituent from meat or meat products, or subject meat or meat products to any other process or treatment, so as (in any case) to render the meat or meat products injurious to health, with intent that such meat or meat products shall be sold for human consumption in that state.

(2)(a) No person shall bring or permit to be brought into a slaughterhouse any animal which he knows or suspects to be diseased unless he takes such animal or causes it to be taken to that part of the lairage provided for the segregation of such animals.

(b) No person shall bring or permit to be brought into a slaughterhouse the carcass of any animal which has died or has been slaughtered and not bled; provided that any such carcass may be taken direct to a processing and sterilizing plant.

(c) Subject to the provisions of paragraph (2) (b) of this regulation, no person shall bring or permit to be brought into a slaughter house any undressed carcass unless it is accompanied by a certificate issued by a veterinary officer stating—

(i) the reason for the slaughter of the animal;

(ii) whether or not to the best of his knowledge and belief it was suffering from any disease liable to render the meat unfit for human consumption;

(iii) particulars of any drugs which to the best of his knowledge and belief have been administered to the animal and which might affect the meat.

(3) No person shall bring or permit to be brought into a slaughterhouse the dressed carcass of an animal slaughtered elsewhere other than in a slaughterhouse unless—

(a) the carcass (with or without its offal) is accompanied by a certificate issued by a Meat Inspector certifying that the carcass and its offal have been inspected and passed as fit for human consumption; or

(b) the carcass is accompanied by its offal, including the stomach and intestines where practicable, and by a certificate issued by a Veterinary Surgeon stating—

(i) the reason for the slaughter of the animal;

(ii) whether to the best of his knowledge and belief it was suffering from any disease liable to render the meat unfit for human consumption; and

(iii) particulars of any drugs which to the best of his knowledge and belief have been administered to the animal and which might affect the meat.

(4) The carcass of a casualty animal, or the meat or blood derived therefrom, shall not be sold for human consumption until it has been inspected in a slaughterhouse into which it has been brought in accordance with the provisions of this Part of these regulations.

(5) The carcass of a casualty animal shall, if it is to be dressed elsewhere than in a slaughterhouse, be so dressed—

(a) as soon as may be practicable after the animal has been slaughtered;

(b) at or as near as is practicable to the place where it is slaughtered; and

(c) as to ensure that the organs and viscera remain identifiable with the carcass of the animal or the portions into which the carcass has been divided.

(6) Where back bleeding ensues upon the slaughter of a casualty animal the pleura shall not be completely detached from the carcass until the carcass has been examined by a Meat Inspector and the Meat Inspector has authorized the removal of the pleura.

(7) If the person dressing the carcass of a casualty animal, or any person having the custody or control of the meat derived from any such animal has reason to believe that there is in the meat evidence of disease, he shall not knowingly take any action which might alter or destroy that evidence.

(8) Any person engaged in dressing the carcass of a casualty animal shall comply with the provisions of this regulation and the employer or person having control of any person so engaged shall take all reasonable steps to ensure compliance with the provisions of this regulation.

(9) The owner of the carcass of a casualty animal, the meat to be derived from which is intended for human consumption, shall bring the carcass of the animal or, where the carcass has been dressed,

the meat, into a slaughterhouse for inspection by a Meat Inspector, who shall ensure that the organs and viscera are identifiable with the carcass from which they were derived.

(10) The person having charge of the slaughterhouse into which it is proposed to bring the carcass of, or the meat derived from a casualty animal shall accept the carcass, or the meat, into the slaughterhouse only if there is furnished to him a statement signed by a Veterinary Surgeon containing the following particulars—

(a) the reason for the animal having been slaughtered elsewhere than in a slaughterhouse;

(b) that the animal was not at the time of slaughter suffering from any disease liable to make the carcass unfit for human consumption;

(c) of any drug which, to the knowledge of the surgeon, has been administered to the animal before slaughter and which might affect the meat or blood derived from the animal.

4. Transfer of meat from one slaughterhouse to

(1) The carcass of an animal, or any portion of meat into which any such carcass has been divided, may be brought into a slaughterhouse other than that in which it was inspected only if there is produced to the person having charge of the slaughterhouse into which the carcass or the portion of meat, as the case may be, is to be brought, a certificate signed by the inspector who inspected the carcass or the portion of meat that the carcass or the portion has been inspected by him and is fit for human consumption.

(2) If a Meat Inspector finds on examination, any meat or meat products to be unfit for human consumption, he may seize such meat or meat products and inform the owner of his intention to destroy or sterilize the said meat or meat products. If the owner is dissatisfied with the decision of the Meat Inspector, the opinion of a Veterinary Officer or another Meat Inspector category A will be sought and such decision shall be final.

(3) Subject to the provisions of subregulation (2), where any meat or meat product, other than liver or portion thereof, which is unfit for human consumption is voluntarily surrendered to a Meat Inspector, such Inspector shall order the destruction or sterilization of such unfit meat or meat product forthwith and he shall issue a rejection certificate in accordance with the form specified in Appendix II.

PART III

POWER TO INSPECT

5. Power to inspect meat exposed for sale

A Meat Inspector may at all reasonable times examine any meat intended for human consumption which has been sold, or is offered or is exposed for sale, or in the possession of, or has been deposited with, or consigned to, any person for the purpose of sale, and if it appears to him to be unfit for human consumption may seize such meat and remove it for destruction or sterilization. In this

regulation meat offered as prize or reward, or by way of advertisement, is deemed to have been offered “ for sale ”.

PART IV

SEIZURE AND CONDEMNATION

6. Seizure and condemnation of meat

(1) An officer who seizes any meat shall inform the person in whose possession the meat was found of his intention to have it destroyed or sterilized, and any person who might be liable to prosecution in respect of the meat shall, if he chooses request the second opinion of a Veterinary Officer or Meat Inspector category A and be entitled to call witnesses as to the original quality of the meat.

(2) It appears to the second Meat Inspector that any meat brought before him, whether seized under the provisions of this part or not, is unfit for human consumption, he shall condemn it and order it to be destroyed or to be so disposed of so as to prevent it from being used for human consumption.

(3) Any person who sells, exposes for sale, or has in his possession for the purposes of sale, or consigns to any person for sale, any meat intended for, but unfit for human consumption shall be guilty of an offence. In the case of the person who consigns unsound meat, it shall be a defence if he can prove that at the time when he delivered or dispatched the meat, it was fit for human consumption or that he gave notice to the consignee that the meat was in fact not intended for human consumption.

PART V

ANTE MORTEM INSPECTION

7. Ante mortem inspection by Meat Inspectors

(1) No animal shall be slaughtered for human consumption or for the production of meat products intended for human consumption unless it has been inspected by a Meat Inspector ante mortem and found healthy. Animals showing any signs of sickness shall be segregated from all other animals and shall be slaughtered separately.

(2) No animal which has entered the lairage shall be removed therefrom, whether for slaughter or otherwise, unless permission in writing has been issued by a Meat Inspector.

(3) During the Inspection the following details shall be noted—

(a) Any symptoms of disease which may influence the general health of the animal or depreciate the quality of the meat;

(b) Any symptoms indicating the presence of any scheduled or infectious disease;

(c) General condition of the animal;

- (d) Any abnormality of locomotion;
- (e) Any disease affecting the skin;
- (f) Any evidence of digestive or alimentary disturbance;
- (g) Any disease affecting the urogenital system and udder; and
- (h) Any evidence of respiratory disease.

(4) If upon making an examination of any animal, the Meat Inspector is satisfied that it might be prejudicial to public health that the meat to be derived from the animal should be sold for human consumption he shall give instructions to the person having the care of the animal for the time being that the animal shall be segregated and slaughtered in accordance with the provisions of subregulation (5) or otherwise disposed of as the Meat Inspector may direct having regard to the nature of the disease from which the animal is suffering.

(5) If any animal segregated as aforesaid is to be slaughtered in a slaughter-house, it shall be slaughtered in a place therein used solely for the purpose of slaughtering animals so segregated or if there is no such place in the slaughter-house, then at a time other than that at which the slaughter of other animals is taking place therein.

(6) If Ante-mortem inspection reveals an animal to be suffering from any of the following diseases—

- (a) Tetanus;
- (b) Rabies;
- (c) Anthrax;
- (d) Blackleg;
- (e) Foot and Mouth Disease,

the animal shall not be dressed for human consumption and after slaughter the carcass shall be removed to the sterilizing plant directly or otherwise destroyed.

PART VI

POST-MORTEM INSPECTION

8. Post-mortem inspection by Meat Inspectors

(1) Post-mortem inspection shall be made when the carcass is being dressed. Until this inspection has been completed all parts of the carcass and offal shall remain identifiable with the carcass.

(2) In any one working day a Meat Inspector shall not carry out a post-mortem inspection on more than 50 cattle, or 100 pigs, or 100 goats, or 100 sheep.

9. General investigation

(1) When examining the carcass of any animal the Meat Inspector shall have regard to—

- (a) its state of nutrition (bodily condition);
- (b) any evidence of bruising, haemorrhage or abnormal colour;
- (c) any local or general oedema;
- (d) the efficiency of bleeding;
- (e) any swelling deformity or other abnormality of bones, joints, musculature or umbilicus;
- (f) the age and sex of the animal from which it was derived;
- (g) any abnormal odour;
- (h) the condition of pleura and peritoneum; and
- (i) any other evidence of abnormality.

10. Examination of lymph nodes

In examining a carcass of an animal the following shall be examined in detail—

- (a) retropharyngeal (in bovine animals) and submaxillary (in swine);
- (b) bronchial and mediastinal;
- (c) portal; and
- (d) mesenteric.

11. Care to be taken in incising or excising

(1) The organs and viscera of an animal shall be examined in detail by making the necessary multiple excisions and deep incisions where applicable.

(2) Any incision or excision shall be made, if possible, in such a manner as not to impair the market value of the carcass or organ.

12. Examination of head

In examining the head of any bovine, the Meat Inspector shall— G.N. 40/2003

- (a) examine the surface and substance of the tongue;

(b) inspect the palate and roof of the mouth and examine in detail the retropharyngeal, and parotid lymph nodes;

(c) examine the external and internal cheek muscle of a bovine animal making several deep incisions paralleled to the lower jaw;

(d) inspect the eyes;

(e) in a young calf the Meat Inspector may make such lesser examination as seems to him sufficient in the circumstances of the case;

(f) in examining the head of any pig, the Meat Inspector shall examine so far as is practicable, the lips, gums and tongue and shall examine in detail the submaxillary lymph nodes;

(g) in examining the head of any sheep or goat, the Meat Inspector shall examine so far as practicable, the lips, gums and tongue.

13. Examination of abdominal cavity

In examining the abdominal cavity of any animal, the Meat Inspector shall— G.N. 40/2003

(a) examine the outer surface, and if he considers it necessary, the inner surfaces of the stomachs and intestines and examine the surface and substance of the spleen and the surface of the omentum;

(b) examine in detail the gastrosplenic lymph nodes of bovine animals and mesenteric lymph nodes of any animal;

(c) examine the surface and substance of the liver in all cases and incise the thick end of the liver of any adult bovine animal;

(d) incise the bile ducts in any case in which he considers it necessary to do so;

(e) examine in detail the portal lymph nodes of any bovine animal, by making multiple incisions;

(f) examine the renal and adrenal nodes by making multiple incisions and, if necessary, expose decapsulate and incise the kidneys;

(g) examine the substance and outer surface and, if he considers it necessary, the inner surface of the uterus;

(h) examine the substance of the ovaries;

(i) examine the navel in calves.

14. Examination of thoracic cavity

In examining the thoracic cavity of any animal, the Meat Inspector shall—

- (a) examine the lungs by palpation as well as by observation and incise them at the base unless he is satisfied, without doing so that they are diseased;
- (b) examine in detail the bronchial and mediastinal lymph nodes of any bovine animal, horse or pig unless he is satisfied, without doing so, that they are diseased;
- (c) open the pericardium and examine the heart muscles and—
 - (i) in the case of a bovine animal, open the heart by an incision through the left ventricle, and make further incision into the heart wall from the inside;
 - (ii) in the case of any animal other than an adult bovine animal, incise the heart wall if he considers it necessary to do so;
- (d) examine the diaphragm for evidence of cysticercus bovis;
- (e) examine the oesophagus.

15. Examination of udder

In examining the udder of—

- (a) a cow or sow, the Meat Inspector shall incise the udder through the cisterns and examine it by observation and palpation and shall examine in detail the supramammary lymph nodes;
- (b) any female animal other than a cow or sow, the Meat Inspector shall examine the udder by observation and palpation and, if he considers it necessary incise the udder and examine in detail the supramammary lymph nodes;
- (c) a cow, the Inspector shall in addition examine the precrural lymph nodes.

16. Examination of testicles and penis

In examining the testicles and penis of any animal the Meat Inspector shall—

- (a) examine their outer surface and substance;
- (b) examine in detail the superficial inguinal lymph nodes of a male bovine animal or a boar, and if he considers it necessary examine in detail the superficial lymph nodes of any other male animal;
- (c) in a bovine animal examine the precrural lymph nodes.

17. Examination of feet

In examining the carcass of any bovine animal or pig, the Meat Inspector shall examine the feet and in the case of any other animal shall examine the feet if he deems it necessary to do so.

18. Examination of shoulder muscles

In examining the shoulder muscles of an adult bovine animal the Meat Inspector shall examine the shoulders by making deep incisions on the shoulder muscles, and if he considers it necessary shall make such several deep incisions on each shoulder. In the case of pigs, deep incisions shall not be made on animals intended for the production of bacon.

19. Serous membranes

The pleura and peritoneum shall be examined.

20. Examination of joints

An incision shall be made into any swollen joint.

21. Examination of blood

In examining the blood the inspector shall note the colour, staining ability, evidence of clots and foreign matter.

PART VII

DISEASES

22. Tuberculosis

(1) When Tuberculosis is found anywhere in a bovine or pig carcass, all nodes of the carcass shall be cut and the bones of the spine and sternum examined by splitting the said bones. G.N. 40/2003

(2) The presence of a tuberculous lesion in any lymph node of an organ shall be held to be evidence of disease in the organ.

(3)—(a) When tuberculosis has been found the following organs shall be rejected—

the head, including the tongue—

(i) when the retro-pharyngeal, parotid, and sub-maxillary nodes, or any two of these are affected;

(ii) when the retro-pharyngeal node alone in bovine animals, or the sub-maxillary node alone in swine, is affected, unless the lesions are small, inactive, and calcareous, and node is not enlarged:

Provided that in such a case the head shall be passed, after removal of the nodes, the base of the tongue, and the pharynx with the structures in its immediate neighbourhood;

(b) The entire carcass and organs shall be rejected when the following are found—

(i) tuberculosis with emaciation;

(ii) generalized tuberculosis.

(c) In determining whether the disease is generalized, the conclusion shall be based on the sum total of the evidence of disease throughout the entire carcass and organs, and the following shall be regarded as such evidence—

(i) miliary tuberculosis of both lungs, with any evidence of tuberculosis elsewhere;

(ii) where lesions are multiple, acute, and actively progressive;

(iii) where there is multiple and widespread infection of the carcass lymph nodes;

(iv) where there are diffuse acute lesions of both serous membranes (pleura and peritoneum) and any of the carcass lymph nodes are enlarged or contain visible tuberculous lesions;

(v) where, in addition to the presence of tuberculous lesions in the respiratory and digestive tracts, there are also lesions present in the substance of any of the following: spleen, kidney, udder (or uterus or ovary), testicles, brain and spinal cord or their membranes;

(d) all cases of tuberculosis not included in the above shall be regarded and treated as localized lesions and the parts containing lesions and those contiguous thereto shall be rejected;

(e) the short forequarter (which includes the first 5 ribs, neck and forelegs) shall be rejected only when lesions exist in one or more of the following: lymph nodes costo cervical, presternal, suprasternal, 1st intercostal, prescapular and axillary;

(f) the short hind quarter shall be rejected by incision midway between the popliteal and iliac nodes and the hip joint when lesions exist in the popliteal lymph node; and

(g) the udder shall be rejected only when lesions exist in the supramammary lymph nodes. The external genital organs or scrotal fat shall be rejected only when lesions exist in the superficial inguinal nodes.

23. Other diseases

The following diseases and conditions shall also necessitate the rejection of the entire carcasses and organs—

(1) actinomycosis generalized;

(2) actinobacillosis generalized;

(3) anaplasmosis when carcass fevered;

(4) anthrax;

- (5) babesiosis when carcass fevered;
- (6) blackleg;
- (7) blue tongue;
- (8) bruising, general, extensive and severe, with or without gangrene;
- (9) cysticerous cellulosa (measly pork) N.B. in the examination of all pig carcasses, the leaf seam (sub-peritoneal fact) shall be raised and the inner surface of the abdominal muscles, examined for evidence of Cysticercus Cellulosae;
- (10) caseous lymphadenitis if the carcass is in poor condition or the lesions are either multiple, acute or actively progressive, or inactive but widespread;
- (11) decomposition;
- (12) oedema general;
- (13) emaciation, general pathological;
- (14) East Coast Fever;
- (15) erysipelas acute;
- (16) fever;
- (17) Foot and Mouth Disease;
- (18) glanders;
- (19) heartwater;
- (20) immaturity (stillborn or unborn carcasses);
- (21) jaundice;
- (22) leptospirosis;
- (23) leukaemia;
- (24) malignant catarrh;
- (25) malignant neoplasms, unless localized to one organ;
- (26) mastitis, acute, septic or gangrenous;
- (27) metritis acute septic;
- (28) melanosis generalized;

- (29) Nairobi sheep disease;
- (30) odour—associated with disease or otherwise prejudicial to health;
- (31) paratyphoid of pigs;
- (32) pericarditis, septic;
- (33) peritonitis, acute diffuse or septic;
- (34) pneumonia, septic or gangrenous;
- (35) pleurisy, septic;
- (36) pyaemia—including joint or umbilical pyaemia;
- (37) polyarthritis;
- (38) rabies;
- (39) rinderpest;
- (40) sarcocysts—if generalized in the musculature and visible to the naked eye;
- (41) septicaemia or septic intoxication;
- (42) swine fever;
- (43) tetanus;
- (44) transit fever;
- (45) trichinosis;
- (46) trypanosomiasis;
- (47) tumours, multiple;
- (48) uraemia.

24. Rejection of individual organs or part of carcass

An organ or part of a carcass shall be unfit for human consumption if affected with or showing lesions of any of the following diseases and conditions and only the affected organ or part of the carcass with the contiguous tissue shall be rejected—

- (1) actinobacillosis—localized;
- (2) actinomycosis—localized;

- (3) abrasions;
- (4) abscess;
- (5) arthritis—localized;
- (6) bladder worm;
- (7) bruising;
- (8) calcification—muscle or soft organs;
- (9) contamination (pus or exudates);
- (10) degeneration—(muscle);
- (11) infiltration—haemorrhagic or watery;
- (12) inflammation localized;
- (13) liver fluke;
- (14) malformations;
- (15) maggots;
- (16) moulds;
- (17) pigmentation localized;
- (18) round worm;
- (19) sarcocysts—if infection is localized;
- (20) skin lesions;
- (21) tumours if confined to one organ;
- (22) tapeworms;
- (23) wounds.

25. Blood

Blood shall be unfit for human consumption when—

- (i) The carcass and organs are condemned,
- (ii) It is contaminated with extraneous matter.

26. Diseases not listed in regulations 22, 23 and 24

Judgment of diseases not listed under paragraphs 22, 23 and 24 shall be at the discretion of the Meat Inspector.

27. Cysticercus bovis

(1) When less than 10 cysticercus cysts are found in any one carcass the affected parts should be excised and rejected and the remainder of the carcass released for human consumption if the carcass and organs are kept frozen at a temperature not exceeding 14°F for not less than 14 days or 20°F for not less than 21 days:

Provided that the intestines and tallow may be released for human consumption in all such cases.

(2) When more than 10 cysticercus cysts are found in any one carcass with the presence of viable cysts the entire carcass shall be rejected.

(3) In all cases of cysticercosis, the head, heart, oesophagus and tongue shall be rejected.

28. Abscesses

If an abscess is found in any carcass or in any organ of a pig, or if the Meat Inspector has reason to suspect the presence of any such abscess he shall require the carcass to be split through the spinal column and shall make multiple incisions into the superficial inguinal, supramammary, cervical, prepectoral, prescapular, subdorsal, sub-lumbar, iliac and precrural lymph nodes.

29. Trichinosis

Except where it has been established that there has been no case of trichinosis in the country during the preceding three years a special examination for trichinosis shall be carried out on any carcass.

PART VIII

MISCELLANEOUS EXAMINATIONS

30. Bacteriological examination of meat slaughtered in category A slaughter-house

(1) The Meat Inspector shall commit to a laboratory approved by the Minister any portion of meat or offal for bacteriological examination should he suspect that for any reason that meat or offal is unfit for human consumption. A sample of approximately one pound of the suspected organ and corresponding lymph node shall also be submitted to the said laboratory.

(2) Should the period between stunning and evisceration exceed one hour, the carcass shall not be released until a complete bacteriological examination has been carried out.

(3) When a casualty animal has been delivered to any category A slaughterhouse the carcass shall not be released until a complete bacteriological examination has been carried out.

(4) Where a complete bacteriological examination is to be carried out the following specimens will be submitted to a laboratory approved by the Minister—

(a) the undamaged spleen and one kidney;

(b) a piece of liver from the hilus region (approximately 1 lb.) plus the portal lymph nodes and if possible the attached but emptied gall bladder;

(c) a piece of muscle (approximately 1 lb.) covered by fascia preferably from the axillary region. In the case of a pig the complete axillary region with skin cut as close as possible to the rib cage.

(5) Sampling shall take place as soon as possible after slaughter using clean, scalded knives and other instruments. The lymph nodes shall be submitted unincised and all samples shall be sent free from contamination.

(6) The specimen shall be forwarded immediately after cooling to a laboratory approved by the Minister.

(7) The specimen shall be packed in a water absorbent material and dispatched by the most speedy route.

(8) The individual samples shall be so marked that they may be identified with the suspect carcass and be accompanied by the relevant information on the nature of the disease suspected.

(9) The final judgment on the suspect carcass shall be postponed till the result from the laboratory is at hand and must not in any case be made before 48 hours after slaughter.

31. Preparation and inspection of meat derived from animals slaughtered in slaughter-houses

(1) The carcass of an animal slaughtered in a slaughter-house shall be dressed immediately after the animal has been slaughtered.

(2) Where back bleeding ensues upon the slaughter of an animal the pleura shall not be completely detached from the carcass until the carcass has been inspected by a Meat Inspector.

(3) No serous membrane will be removed nor shall any evidence of disease be modified or obliterated by washing, stripping or in any other manner before inspection by a Meat Inspector.

(4) The head and feet may be cut off if so desired from cattle, sheep and goat carcasses.

(5) Ears, eyes, sexual organs, anus and the navel in pigs shall be removed immediately.

(6) All hair, scurf, dirt and claws shall be removed from pig carcasses and the carcasses shall be thoroughly washed and cleaned before any incision is made for inspection or evisceration.

(7) When a carcass is to be dressed with the skin or hide attached, the skin or hide shall be thoroughly washed and cleaned before any incision is made for the purpose of removing any part thereof or evisceration except that where calves are slaughtered by the ritual method the heads shall be removed from the carcasses before washing the carcass.

(8) The organs, viscera and blood derived from an animal shall, after they have been removed from the body, be kept until such time as an inspector directs, in such manner as he may direct for the purpose of ensuring their identity with the carcass.

(9) If the person dressing the carcass of an animal has reason to believe that there is in the meat or blood evidence of disease, he shall take no action, and ensure that no other person takes any action, which might alter or destroy that evidence, and shall comply with any instructions given by a Meat Inspector designed to ensure that such evidence as aforesaid is not altered or destroyed.

(10) Blood intended for human consumption shall be collected into receptacles used only for collecting such blood and shall be kept apart from blood not intended for human consumption.

(11) The employer or other person having control of any person engaged in dressing the carcass of an animal shall take all reasonable steps to ensure compliance with the provisions of this regulation.

(12) The meat or blood derived from an animal shall not be removed from a slaughter-house until it has been inspected by a Meat Inspector.

(13) The carcass of an animal shall be divided into such portions as the Meat Inspector may require to enable him to make his inspection and the Meat Inspector may, for the purpose of inspection, direct that the portions into which the carcass is so divided shall be retained in the slaughter-house for such period as he may think fit.

(14) The Meat Inspector shall, so far as is practicable, make his inspection of the meat derived from an animal slaughtered in a slaughter-house while the organs and viscera are being removed from the carcass of the animal failing which he shall inspect the meat of the animal as soon as practicable after the carcass of the animal has been dressed.

(15) In making his inspection of the meat and blood derived from an animal the Meat Inspector shall comply with the provisions of these Regulations.

(16) Subject to the provisions of paragraph (17), if, upon an inspection of the meat or blood derived from any animal (including any meat or blood isolated in accordance with the provisions of paragraph (15)) the Meat Inspector is satisfied that the meat or blood is unfit for human consumption, he shall issue a rejection certificate in respect of such meat or part thereof, or the blood, as the case may be.

(17) Following inspection of a carcass and of offal the Meat Inspector shall record his conclusions in duplicate in accordance with the form specified in Appendix I.

APPENDIX I

KILLING SHEET

No.

Date

To

Address

The following are the hot dressed weights of the animals slaughtered for you today.

Lot No.

Cattle Calves Pigs Sheep Goats FOR OFFICE USE ONLY

K t Side Side Total 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20

HIDES

C/S Condemnations

Offal Condemnations

.....

SUMMARY FOR OFFICE USE ONLY Government Meat

Inspector Kt.....
.....
.....
.....
.....

Signature.....

APPENDIX II

REJECTION CERTIFICATE

TO BE COMPLETED BY MEAT INSPECTOR

Owner of carcass or edible offal Description of carcass parts of carcass or organs Disease or other cause of condemnation Weight Meat (actual weight) Condemned Offal (actual where possible or estimate) (1)(2)(3)(4)(5).....

.....

OBSERVATIONS BY MEAT INSPECTORI hereby surrender the above meat/offal as unfit for food Signature of owner or owner's representative

Date 19.....

.....This is to certify that on the
..... the above-mentioned carcasses, parts of carcasses or organs, at
..... slaughterhouse have been examined and found to be unfit for
human consumption for reasons stated.

Date 19.....

.....

Signature of Meat Inspector

MOVEMENT OF LIVESTOCK REGULATIONS

under s. 4

G.N. 38/2003

1. Citation

These Regulations may be cited as the Movement of Livestock Regulations.

2. Prohibition of movement of livestock

(1) No person shall move livestock intended for sale between 6.00 p.m. and 6.00 a.m.

(2) No person shall move livestock intended for sale outside the designated trek routes.

(3) All livestock, intended for slaughter, moving along the designated trek routes shall report to the trek route stations.

3. Designated trek routes

The trek routes specified in the Schedule are designated trek routes.

SCHEDULE

1. Chilumba to Mzuzu.

2. Nthalire through Rumphi to Mzuzu.

3. Nthalire through Rumphi, Gowoka, Mzimba, Phazi, Kasungu, Mponela to Lilongwe.

4. Mchinji through Namitete to Lilongwe.

5. Bwanje through Dedza to Lilongwe.
6. Ntcheu through Phalula to Blantyre/Lunzu.
7. Nsanje through Chikwawa, Bvumbwe to Blantyre.
8. Chikwawa through Mpatamanga to Blantyre.
9. Mwanza through Mpatamanga to Blantyre.
10. Mzimba through Chikangawa to Nkhata Bay.
11. Mzimba through Kanjuchi to Nkhotakota.