BERMUDA STATUTORY INSTRUMENT

PUBLIC HEALTH (SLAUGHTER OF ANIMALS) REGULATIONS 1945

[made on 17 January 1945 by the Board of Health under section 151 of the Public Health Act 1937 [repealed] and brought into operation on 7 May 1945]

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SCHEDULE

Citation
1 These Regulations may be cited as the Public Health (Slaughter of Animals) Regulations 1945.

Interpretation
2 In these Regulations—
"animal" means any bull, cow, ox, heifer, calf, sheep, goat or pig; and any reference to an animal or to the meat of an animal shall be deemed to be a reference, as the case may be, to an animal the meat of which is intended for sale for human consumption, or to meat which is intended for sale for human consumption;

"Minister" means the Minister charged with responsibility for Health;

"slaughter-house" means any building or part of a building—
(i) in which animals are slaughtered; or
(ii) in which the carcasses of animals are dressed, processed or prepared immediately after slaughter;

"utensils" includes any blocks, trucks, vats, trays, chutes, platforms, racks, tables, knives, saws, cleavers and any other tools, machinery or equipment (whether of the same kind as those before mentioned or not) with which animals or the carcasses or meat of animals come into contact during slaughtering, dressing, processing or preparation.

**Restriction on sale of meat from animal slaughtered in Bermuda**

3 (1) No meat from any animal slaughtered in Bermuda shall be sold or offered for sale for human consumption unless—

(a) the animal has been slaughtered in a slaughter-house operated by a person holding a valid licence in that behalf as hereinafter in these Regulations provided; and

(b) the meat is from a carcass which has been duly stamped as mentioned in regulation 8.

(2) No person shall slaughter or attempt to slaughter or cause or allow to be slaughtered any animal elsewhere than in a slaughter-house operated by a person holding a valid licence in that behalf as hereinafter in these Regulations provided.

**Licence to operate slaughter house**

4 (1) No person shall operate a slaughter-house except under the authority of a licence granted by the Chief Medical Officer.

(2) Every person operating a slaughter-house shall display his licence at all times in a place designated by the Chief Medical Officer.

(3) Licences shall be issued in the month of January of each year and at such other times as may seem expedient to the Chief Medical Officer, and unless suspended or revoked shall be valid until the 31st day of December next succeeding the date of issue.
Suspension or revocation of licence
5 Every licence granted under these Regulations shall be deemed to have been granted subject to the due observance by the holder of these Regulations, and if any person to whom such a licence has been granted contravenes any of the provisions of these Regulations his licence may be suspended by the Chief Medical Officer or revoked by the Minister:

Provided that—
(a) the suspension of a licence shall cease to have effect unless within twenty days after the date of the suspension it is confirmed by the Minister;
(b) in any case where it is to be decided by the Minister whether or not to confirm a suspension or to revoke a licence the Minister shall afford the licence holder an opportunity to be heard by the Minister.

Restoration of licence
6 Where a licence has been suspended or revoked under regulation 5, the person who has held the licence may at any time represent to the Chief Medical Officer in writing that the circumstances which occasioned the suspension or revocation have been remedied, and may apply for the restoration of the licence; and if the Chief Medical Officer, after causing such inspections to be made as he thinks necessary, is satisfied that the circumstances have been remedied, he may, with the approval of the Minister or under any general authority given to him in that behalf by the Minister restore the licence accordingly.

Notice of slaughtering
7 Where it is intended to slaughter an animal the manager or owner or person in charge of the slaughter-house shall give at least eighteen hours' notice to the Health Department of the time fixed for the slaughtering and the slaughter-house at which the slaughtering is to take place.

Inspection of animals and meat
8 (1) In this regulation and the succeeding regulations "the Meat Inspector" means any person authorized in writing by the Chief Medical Officer to perform the duties and exercise the powers assigned to or conferred upon the Meat Inspector by or under this regulation.

(2) The Meat Inspector shall examine every animal in or about a slaughter-house and intended to be slaughtered therein; and if he finds—
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(a) that any animal is so diseased or otherwise in such condition that its meat would be unfit for human consumption; or

(b) in the case of a calf, that it is under the age of four weeks or, in the case of a pig, that it is under the age of five weeks,

he shall refuse permission for its slaughter.

(3) The Meat inspector shall examine the carcass of every animal slaughtered in a slaughter-house, and if he finds that any of the meat is diseased or unsound so as to be unfit for human consumption he shall condemn it, or if he suspects any such disease or unsoundness, he may remove the meat, or require it to be kept, for further examination.

(4) Where the Meat Inspector finds on examination as aforesaid that the meat of any carcass is fit for human consumption he shall stamp the carcass with a stamp of a kind approved by the Chief Medical Officer.

(5) No person shall slaughter or cause or permit to be slaughtered in slaughter-house—

(a) any animal until that animal has been passed by the Meat Inspector as fit for slaughter;

(b) any calf under the age of four weeks or pig under the age of five weeks.

(6) No person shall remove from a slaughter-house any meat from the carcass of an animal slaughtered therein until the Meat Inspector has stamped the carcass as aforesaid.

Humane slaughter

9 (1) With respect to the slaughtering of an animal in a slaughterhouse the following provisions of this regulation shall have effect.

(2) No person shall perform or attempt to perform the act of slaughter—

(a) unless he is in possession of a valid permit issued to him in that behalf by the Meat Inspector; and

(b) except in accordance with the terms of such permit.

(3) The Meat Inspector shall not issue a permit under this regulation to any person unless he is satisfied that that person is physically able and can otherwise be trusted to perform the act of slaughter in a humane manner.
(4) Every such permit shall specify the instrument or instruments to be used in the act of slaughter and, with sufficient particulars, the manner in which the instrument or instruments is or are to be used so as to minimize suffering and terror on the part of the animal to be slaughtered.

(5) A permit issued under this regulation—
(a) may at any time be suspended or revoked by the Meat Inspector:

Provided that—
(i) any such suspension or revocation shall cease to have effect unless within twenty days after the date of the suspension or revocation it is confirmed by the Minister; and

(ii) in any case where it is to be decided by the Minister whether or not to confirm a suspension or revocation, the Minister shall afford the person to whom the permit was issued an opportunity to be heard by the Minister;

(b) shall not be valid for more than two years from the date of the issue;
(c) shall, subject as aforesaid, be valid for such period as may be specified in the permit;
(d) may authorize the holder to perform the act of slaughter with respect to animals generally or with respect to animals of a particular class or with respect to any particular animal or animals; and

(e) may be granted subject to such terms and conditions (in addition and without prejudice to those already mentioned) as the Meat Inspector may think it necessary or expedient to impose for the purposes of this regulation.

(6) In addition and without prejudice to the foregoing provisions of this regulation, the Meat Inspector may give directions in furtherance of this regulation to the person performing the act of slaughter or to any person assisting him in the slaughtering or employed at the slaughterhouse; and any such directions may include directions as to the treatment or disposition of any animals being kept in or about the slaughter-house or any premises appurtenant thereto at or immediately before or immediately after the time of the slaughtering; and any person to whom any such directions are given shall obey such directions.
Standards in slaughter houses
10 In all slaughter-houses the requirements set out in the Schedule shall be observed and maintained.

Inspection of slaughter houses
11 The Chief Medical Officer, the Government Veterinary Officer, the Meat Inspector and any Health Inspector may at all reasonable times, and whether slaughtering is being carried out or not, enter a slaughter-house or premises appurtenant thereto and may inspect any part thereof and thing therein.

Contraventions
12 In the event of any contravention of these Regulations in respect of a slaughter-house the person holding the licence to operate the slaughter-house in which the contravention occurred, shall, without prejudice to any proceedings that may be taken against any other person, be deemed to be guilty of the contravention unless he proves that the contravention occurred without his knowledge or that he exercised due diligence to prevent the contravention.

Offences
13 Any person who contravenes any of the following provisions of these Regulations—

(a) regulation 3;
(b) regulation 4(1) and (2);
(c) regulation 7;
(d) regulation 8(5) and (6);
(e) regulation 9(2) and (6);
(f) regulation 10;

commits an offence against these Regulations.
SCHEDULE  Reg. 10

Requirements Relating to the Construction and Operation of Slaughter-houses

1 The part of a slaughter-house where slaughterings are carried out shall be not less than 200 square feet in area and not less than 4,000 cubic feet in cubic capacity.

2 The floors of all rooms in a slaughter-house in which slaughtering is carried out, or in which meat or meat products are prepared or kept, or in which utensils are washed, shall be of concrete so laid as to be smooth and easily cleaned and shall afford proper drainage through a screened and trapped inlet into a sewer or cesspit or other underground receptacle approved by the Health Department and so designed and constructed that the drainage from the slaughter-house shall not create a nuisance.

3 The interior walls and ceilings of all rooms in a slaughter-house shall be covered with a hard, smooth, impervious material and shall be washed, scraped, painted, whitewashed or otherwise treated so as to be thoroughly clean.

4 (1) Subject to any directions that may be given by the Chief Medical Officer, all openings to the outer air shall be effectively screened and doors shall be self-closing and open outwards.

   (2) Care shall be taken not to admit or harbour any insects, rodents or other pests.

5 All rooms in which slaughtering is carried out or in which meat is prepared or kept shall be adequately lighted by both natural and artificial light.

6 Filth and offal shall be removed within two hours of the time of slaughtering and shall be dispensed of to the satisfaction of the Health Department and the walls and floor of any room used for slaughtering shall be thoroughly washed after any slaughtering.

7 (1) A slaughter-house shall have proper storage for not less than 15,000 gallons of rain water and a catchment of not less than 900 square feet (horizontal measurement), unless the Chief Medical Officer waives or modifies this requirement on being satisfied that a copious supply of water is available for the use of the slaughter-house by other means.
(2) Water shall be made readily available by pumps or gravity flow in a slaughter-house and also for the washing of hands.

8 (1) Adequate and convenient hand washing facilities shall be provided, including running water, soap and approved clean drying towels, or approved drying apparatus.

(2) No person shall commence work in a slaughter-house or resume work after using the toilet or after any break without first washing his hands.

(3) Notices shall be posted in all toilet rooms setting forth this requirement of these Regulations.

9 (1) Every slaughter-house shall be provided with adequate and conveniently located toilet facilities.

(2) Toilet rooms shall not open directly into the slaughter-house.

(3) The doors of all toilet rooms shall be self-closing.

(4) Toilet rooms shall be kept in a clean condition, in good repair, and well ventilated.

(5) Privies or earth closets shall not be used without the permission of a Government Medical Officer.

10 A slaughter-house shall not be used for any other purposes than the purposes of a slaughter-house.

11 (1) The cooling of meat shall be carried out in a separate room used solely for that purpose.

(2) The cooling room shall be brightly lighted by artificial light and the hooks shall be so arranged that there is no contact between carcasses or pieces of meat.

12 (1) The yard and surroundings of a slaughter-house shall be well drained.

(2) The approaches to the slaughter-house shall be so constructed and drained as to prevent dirt being tracked into it.

13 Animals awaiting slaughter shall be kept in a corral or pen at least 100 feet distant from the slaughter-house, and shall be brought to the premises not less than 24 hours before the time of slaughter.

14 All utensils, machinery and vehicles used in moving, handling, cutting, chopping, mixing, canning or other processes shall be of such a type as to promote cleanliness and shall be thoroughly cleaned both before and after use.

15 Persons engaged in the operation of a slaughter-houses shall be clean.
16 An adequate receptacle for the holding of sterilizing solution shall be fastened to the wall or placed in some convenient location for the sole purpose of sterilizing utensils, and an adequate first-aid kit shall be provided.

17 Due care shall be taken to prevent meat or meat products from falling on the floor, and in the event of their having so fallen or becoming otherwise soiled the soiled portion shall be removed or cleaned to the satisfaction of the Meat Inspector.

18 No person—

(a) shall inflate with breath any carcass or part of a carcass; or

(b) shall hold any utensil in his mouth; or

(c) shall spit in any part of a slaughter-house.

19 Wagons or other vehicles in which meat or meat products are transported shall be kept in a clean and sanitary condition and the contents properly protected from dust, dirt and flies.

20 (1) Bones, if not removed from the slaughter-house within two hours, shall be placed in a fly-proof receptacle.

(2) Hides shall not be stored in a slaughter-house.

(3) Fats shall not be rendered at a slaughter-house nor hides tanned there unless special permission in writing to do so has been granted by the Minister.

[Amended by

1970 : 390
1972 : 3]