

No. S 7

WHOLESOME MEAT ORDER, 2011

WHOLESOME MEAT (SLAUGHTERING CENTRES) REGULATIONS, 2011

ARRANGEMENT OF REGULATIONS

Regulation

1. Citation and commencement.
 2. Interpretation.
 3. Person to whom licence may be granted.
 4. Licence not transferable.
 5. Licence to be exhibited.
 6. No alteration to buildings or premises.
 7. Prohibition against employment of persons suffering from certain diseases etc.
 8. Animals to have sufficient rest and water before slaughter.
 9. Certificate of authorised examiner.
 10. Marking or tagging of carcasses.
 11. Removal of animals or carcasses etc. from slaughtering centre.
 12. Personal and environmental cleanliness.
 13. Power of Director to issue directives.
 14. Offences to be compoundable.
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WHOLESOME MEAT (SLAUGHTERING CENTRE) REGULATIONS, 2011

In exercise of the power conferred by section 38 of the Wholesome Meat Order, 2011 the Minister of Industry and Primary Resources, with the approval of His Majesty the Sultan and Yang Di-Pertuan, hereby makes the following Regulations —

Citation and commencement.

1. These Regulations may be cited as the Wholesome Meat (Slaughtering Centre) Regulations, 2011 and shall commence on the same date as the Wholesome Meat Order, 2011.

Interpretation.

2. In these Regulations, unless the context otherwise requires —

"animal" means any animal which is slaughtered or intended to be slaughtered for the production of meat or meat products;

"carcass" includes any part of a carcass;

"harmful substance" means any substance, material or other article which, if introduced into or allowed to come into contact with any meat or meat product, would render the meat or meat product unfit for human consumption, and includes any pesticide residue, organic or inorganic compound, hormone, hormone-like substance, growth promoter, antibiotic, anthelmintic, therapeutic or prophylactic agent and radio-active fallout which may be harmful to human health if ingested;

"licence" means a licence granted by the Director under section 12 which licenses any premises as a slaughtering centre for the purpose of section 11(1)(a).

Person to whom licence may be granted.

3. (1) The Director shall not grant a licence to any person unless he is carrying on business in Brunei Darussalam and is —

(a) registered under the Business Names Act (Chapter 92); or

(b) in the case of a company, incorporated or registered under the Companies Act (Chapter 39).

(2) The Director may refuse to grant a licence to an applicant if he is satisfied that the applicant or one of his partners or, if the applicant is a body corporate, one of its directors —

(a) had previously been convicted of an offence under the Order or these Regulations; or

(b) was the holder of a licence which had been revoked under section 13(1).

Licence not transferable.

4. (1) No licensee shall transfer or assign the benefit of his licence to any other person.

(2) A licensee who contravenes sub-regulation (1) is guilty of an offence and liable on conviction to a fine not exceeding \$10,000.

Licence to be exhibited.

5. (1) A licensee shall exhibit his licence in a conspicuous position in the slaughtering centre in respect of which the licence has been granted.

(2) A licensee who fails to comply with sub-regulation (1) is guilty of an offence and liable on conviction to a fine not exceeding \$10,000.

No alteration to buildings or premises.

6. (1) A licensee shall ensure that no alteration or change shall be made to the buildings or premises of his licensed slaughtering centre unless plans of the alteration or change are first submitted to the Director or an authorised officer and his prior written approval obtained.

(2) A licensee who fails to comply with sub-regulation (1) is guilty of an offence and liable on conviction to a fine not exceeding \$10,000.

Prohibition against employment of persons suffering from certain diseases etc.

7. (1) No licensee shall employ or permit any person to work in his licensed slaughtering centre if he knows or has reasonable grounds for suspecting that such person —

(a) is suffering from or is a carrier of, any disease or other condition; or

(b) is afflicted with any infected wound or sore,

that is likely to contaminate any meat or meat product in the slaughtering centre or infect any other person employed therein.

(2) A licensee shall —

(a) cause every person employed in his licensed slaughtering centre to be examined by a medical practitioner at the time of his appointment and at least once a year thereafter; and

(b) obtain from the medical practitioner a certificate of fitness in respect of every such person who is found fit by the medical practitioner to be employed at the slaughtering centre.

(3) The certificate of fitness of every person employed at the licensed slaughtering centre shall be kept at the slaughtering centre and shall be readily available for inspection by the Director or an authorised officer when so required.

(4) The Director or an authorised officer may require a licensee to subject the persons employed by him in his licensed slaughtering centre to such additional medical examinations or such other medical tests or vaccinations as the Director or authorised officer thinks necessary.

(5) A licensee who fails to comply with sub-regulations (1), (2) or (3) or with any requirement under sub-regulation (4) is guilty of an offence and liable on conviction to a fine not exceeding \$10,000.

(6) In this regulation, "medical practitioner" means a medical practitioner registered under the Medical Practitioners and Dentists Act (Chapter 112).

Animals to have sufficient rest and water before slaughter.

8. (1) Every licensee shall ensure that any animal, upon arrival at his licensed slaughtering centre, is given sufficient rest and water before slaughter.

(2) A licensee who fails to comply with sub-regulation (1) is guilty of an offence and liable on conviction to a fine not exceeding \$10,000.

Certificate of authorised examiner.

9. Where an authorised examiner has —

(a) examined the carcass of any animal which has died in a licensed slaughtering centre before it is slaughtered;

(b) examined any animal intended for slaughter at a licensed slaughtering centre and found such animal to be unfit for slaughter or for use in the production of meat or meat products; or

(c) examined the carcass of any animal which has been slaughtered at a licensed slaughtering centre and found such carcass to be unfit for use in the production of meat or meat products,

the authorised examiner shall, subject to any direction as may be given by the Director, issue a certificate to the owner of the animal stating his findings as to the cause of the death of the animal, the unsuitability of the animal for slaughter or for use in the production of meat or meat products or the unsuitability of the carcass for use in the production of meat or meat products, as the case may require.

Marking or tagging of carcasses.

10. (1) Every licensee shall ensure that the carcass of any animal slaughtered in his licensed slaughtering centre shall bear a mark or tag in accordance with sub-regulation (2).

(2) The mark or tag referred to in sub-regulation (1) shall be —

(a) of coloured innocuous dye-stuff or such other substance as may be approved by the Director;

(b) of a design approved by the Director; and

(c) applied in such manner or at such part or parts of the carcass as the Director may approve.

(3) A licensee who fails to comply with sub-regulation (1) is guilty of an offence and liable on conviction to a fine not exceeding \$10,000.

Removal of animals or carcasses etc. from slaughtering centre.

11. (1) Every licensee shall ensure that —

(a) no animal that has been admitted into his licensed slaughtering centre for slaughter;

(b) no carcass of any animal which has died in his licensed slaughtering centre before being slaughtered; or

(c) no animal or carcass of any animal in his licensed slaughtering centre which has been examined and found by an authorised examiner to be unfit for use in the production of meat or meat products,

is removed from the slaughtering centre unless such removal is carried out —

- (i) with the written approval of the Director or an authorised officer; or
- (ii) in accordance with any directive issued by the Director under regulation 13.

(2) Any licensee who fails to comply with sub-regulation (1) is guilty of an offence and liable on conviction to a fine not exceeding \$10,000.

(3) Any person who, without lawful excuse —

(a) removes any animal or carcass of any animal in contravention of sub-regulation (1); or

(b) tampers with any animal or carcass of any animal referred to in sub-regulations (1)(b) or (c),

is guilty of an offence and liable on conviction to a fine not exceeding \$10,000.

Personal and environmental cleanliness.

12. (1) Every person who is employed in a licensed slaughtering centre to handle any meat or meat product shall do so in a hygienic manner.

(2) No person who is employed in a licensed slaughtering centre shall —

(a) while handling any meat or meat product —

- (i) apply his fingers to his mouth, eye, nose or scalp;
- (ii) cough, spit, sneeze or expel mucus from his nose;
- (iii) smoke, or use tobacco or snuff or any other preparation or chew tobacco or betel nuts; or
- (iv) wipe his hands on his clothing or with any other material other than a clean, single-use towel; or

(b) place any harmful substance in such manner as to be likely to come into contact with any meat or meat product.

(3) Every person who is employed in a licensed slaughtering centre shall, when handling any meat or meat product —

- (a) wear clean attire and keep his body clean;
- (b) wear appropriate protective attire;
- (c) protect or cover with water-proof dressing any open cut or lesion or graze on his hand;
- (d) keep his fingernails clean and short; and
- (e) upon every occasion before commencing such work, or after visiting any urinal, water closet or other similar convenience and before resuming such work, wash his hands thoroughly with soap and clean water.

(4) No person shall litter within the premises of a licensed slaughtering centre.

(5) No person shall vandalise or do any act which soils the premises, equipment or other appurtenances of a licensed slaughtering centre.

(6) Any person who contravenes or fails to comply with this regulation is guilty of an offence and liable on conviction to a fine not exceeding \$2,000.

(7) Where an offence under sub-regulation (6) is proved to have been committed with the consent and connivance of, or to be reasonably attributable to any neglect on the part of, the licensee of the licensed slaughtering centre, the licensee is also guilty of that offence and liable to be proceeded against and punished accordingly.

Power of Director to issue directives.

13. (1) The Director may issue to licensees such written directives as he thinks necessary for the proper control and management of the licensed slaughtering centres.

(2) Without prejudice to the generality of sub-regulation (1), the Director may issue written directives —

- (a) regulating the time, place and manner of slaughter of any particular animal or animals in a licensed slaughtering centre;
- (b) requiring licensees to implement such quality assurance programmes as the Director thinks fit;

(c) prescribing standards to regulate the exposure of meat and meat products to microbial and chemical contaminants;

(d) prohibiting the slaughter of any animal in a licensed slaughtering centre unless an authorised examiner is present while the slaughter is being carried out;

(e) requiring the licensee to inform the Director or an authorised officer whenever —

- (i) any animal intended for slaughter at a licensed slaughtering centre dies before it is slaughtered;
- (ii) the licensee knows or has reason to believe that any animal intended for slaughter at the licensed slaughtering centre is infected with any ailment or disease, is injured or has been treated with or exposed to any harmful substance; or
- (iii) any animal, upon being slaughtered at the licensed slaughtering centre, is found to have been diseased, injured or treated with or exposed to any harmful substance;

(f) requiring that animal or carcass of any animal be examined by an authorised officer prior to its destruction and disposal;

(g) regulating —

- (i) the treatment or destruction of any animal that is diseased, injured or otherwise unfit for slaughter or for use in the production of meat or meat products; and
- (ii) the destruction and disposal [as the case requires] of any carcass or other waste matters;

(h) regulating the use of labels, tags, dye-stuffs or any other substance in connection with the marking or tagging of carcasses in a licensed slaughtering centre;

(i) prohibiting the keeping or use in a licensed slaughtering centre of any harmful substance and regulating the disposal of such substance; and

(j) requiring the licensee to furnish at such times and in such manner as the Director may specify, such information as he may require relating to the operation and functioning of the a licensed slaughtering centre.

(3) Where the Director has reason to believe that any meat or meat product which has been produced in a licensed slaughtering centre use is adulterated, contaminated or otherwise unfit for human consumption, the Director may issue a written directive to the licensee of the slaughtering centre requiring him to forthwith recall all stocks and to cease the sale, supply or distribution, of the meat or meat product.

(4) Any licensee who, without lawful excuse, fails to comply with any written directive issued under this regulation is guilty of an offence and liable on conviction to a fine not exceeding \$10,000.

Offences to be compoundable.

14. All offences under these Regulations may be compounded in accordance with section 36.

Made this 28th. day of Safar, 1432 Hijriah corresponding to the 2nd. day of February, 2011.

PEHIN ORANG KAYA SERI UTAMA DATO SERI SETIA
AWANG HAJI YAHYA BIN BEGAWAN MUDIM
DATO PADUKA HAJI BAKAR
Minister of Industry and Primary Resources,
Brunei Darussalam.