



REPUBLIC OF KENYA

THE COUNTY GOVERNMENT OF KITUI

KITUI COUNTY ABATTOIRS AND SLAUGHTER SLABS POLICY

September, 2013

EXECUTIVE SUMMARY

The policy outlines the importance of appropriate abattoirs and slaughter slabs. It gives emphasis on significance of meat inspection by qualified personnel. It offers policy interventions to ensure that meat processed and distributed to the public is hygienically handled and safe for human consumption. The policy interventions proposed includes; 1) Establishment of abattoirs and slaughter slabs, 2) Capacity development and facilitation of meat inspectors and veterinarian officers, and 3) Registration and licensing of abattoirs and slaughter slabs. The policy provides the requirements of abattoirs which includes its sitting and layout. It spells out policy implementation, monitoring and evaluation.

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1 INTRODUCTION

Food safety is an important aspect to the lives of all people. The department of veterinary services plays a major role in ensuring safety of foods of animal origin. In particular, it conducts hygiene inspection and licenses all slaughter houses in the country. It also inspects and licenses meat transport vehicles and carriers and has been encouraging the private sector to invest in new abattoirs. In addition, the department provides quality assurance through enforcing the existing food laws.

Before 1972, veterinary public health services were restricted to export slaughterhouses comprising of the Kenya Meat Commission (KMC) and Uplands Bacon Factory. The rest of the country was covered by the Ministry of Health and Local Government. However, the Meat Control Act Cap 356 enacted in 1972 transferred the mandate of meat inspection from Ministry of Health and Local Government to the Veterinary Department. Since then, the department has been taking over the function but the takeover has been slow in some areas due to human resources constraint.

Abattoirs and slaughter slabs are very important premises that animals for human consumption are slaughtered in. They are constructed following laid down specifications to ensure cleanliness and safe disposal of slaughter effluent. Inspection of meat in an abattoir or slaughter slabs should be done by qualified meat inspectors. The animals presented for slaughter should be healthy. Abattoirs handle large number of carcasses while slaughter slabs can only handle a few carcasses at once. In the County, abattoirs are either owned by the county government e.g. the one in Kitui town while others are privately owned e.g. the modern abattoir at Kisasi market. On average, the county abattoirs slaughter an estimated 85,749 of animals with an estimated value of Ksh 314,865,000 and earning the government Ksh 2,399,375 of revenue through slaughter fees as shown in Table 1

Table 1: Details of livestock slaughtered in Kitui County and revenue collected

Type of Livestock	Number Slaughtered	Estimated value	Revenue to the Government
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Bovines	3,409	68,180,000	340,900
Caprines	81,544	244,632,000	2,038,600
Ovines	754	1,885,000	18,850
Pigs	42	168,000	1,025
Total	85,749	314,865,000	2,399,375

1.1 Problem Statement

Despite rich endowment with the livestock, the county lacks adequate and appropriate abattoirs and slaughter slabs to hygienically process meat for local consumption and export. The existing facilities are in a deplorable condition and a number of them are in verge of being condemned and closed down. The meat inspectors and/or veterinary officers manning the abattoirs and slaughter slabs are inadequate which call for one officer to attend several abattoirs/slaughter slabs which is against the normal practice of two officers for one slaughter facility. In view of these challenges a policy to guide development and operations of abattoirs and slaughter slab is appropriate.

1.2 Policy Goal

The goal of the policy is to ensure that the meat produced in the county is safe and of high quality

1.3 Policy Objectives

Specifically the policy seeks to ensure;

- i. Abattoirs and slaughter slabs are constructed according to the required standards
- ii. Meat is hygienically handled
- iii. Meat inspection is done by the qualified personnel

2 Policy Interventions

- i. Facilitate establishment of abattoirs
- ii. Registration and licensing of abattoirs and slaughter houses

- iii. Capacity development and facilitation of meat inspectors

2.1 Establishment of Abattoirs and slaughter slabs

To ensure the safety of public, slaughter of animals for human consumption will be done in approved abattoirs. The county government will facilitate the establishment of abattoirs in collaboration with the other stakeholders. An enabling environment for investment in abattoirs and slaughter slab will be created.

2.2 Capacity Development and Facilitation of Meat Inspectors and Veterinarian Officer

The county government recognizes the important role played by the meat inspectors in guarding the public against contracting zoonotic diseases and parasitic infections which are rampant among the bovines and small ruminants. Ideally, every abattoir is supposed to be manned by two meat inspectors. However the number of the meat inspectors has dwindled due government freeze on employment and are hardly adequate for the existing slaughter facilities. The county government will ensure sufficient number of personnel is recruited and/or trained to adequately man the established abattoirs and slaughter slabs. The meat inspectors will be provided with appropriate means of transport to undertake their mandates.

2.3 Registration and Licensing of Abattoirs and Slaughter Houses

The abattoirs processing meat for export or public consumption will be registered and licensed by the relevant authorities.

Application for approval of county abattoirs will be made in writing to the director in charge of agriculture who will satisfy himself that the said abattoir complies with the set regulations and requirements. All abattoirs from which meat is processed for export or sold for consumption should have a valid certificate of approval granted by the director.

A veterinary officer, with the consent of the director, may grant a written exemption to either a person;

- i. who is a small meat producer

- ii. Sells insufficient meat to permit their economic transportation to approved abattoirs or
- iii. Who in the opinion of a veterinary officer is killing wild and unmanageable meat

A veterinary officer may at any time revoke any exemption or permit granted, provided he gives a reason in writing.

2.3.1 Requirements for Abattoir

2.3.1.1 Lighting

Every approved abattoir shall be supplied with enough lighting at a tension sufficient to provide adequate lighting, heating and cold storage

2.3.1.2 Water supply

Every approved abattoir must have sufficient water quantities. It should also make Provision for washing and dressing rooms with running water, with at least 1 sink, 1 shower and 1 tub for washing clothes; one of each of these facilities for every six persons employed.

The dressing area and bleeding area of every approved abattoir shall be provided with a sink and soap or detergent for the washing of hands together with a hose connection.

2.3.1.3 Siting of abattoirs and slaughter slabs

Abattoirs and slaughter slabs shall be sited away from residential areas, trading centres and factories. They shall be located in an area which is reasonably free from objectionable odours, smoke and dust. The slaughterhouse must be completely separated from any other buildings used for industrial, commercial, agricultural, residential or other purposes to avoid contamination of meat and guard people against the foul smell resulting from slaughter point effluents. The ideal distance of abattoirs should be 100 metres. Where slaughterhouse happens to be near residential areas, thorough treatment of the slaughter effluent shall be undertaken.

2.3.1.4 Layout

Drawings and specifications for the construction and alterations of slaughterhouses shall be furnished to the Director or his appointed representative for approval prior to making an application for construction and operation of the slaughterhouse. The drawings shall have

specifications and consist of floor plans showing the location of features including principal pieces of equipment, floor drains, principal drainage lines, and handwashing basins and hose connections. Further, the drawings and specifications shall show roof plans elevations, cross and longitudinal sections of the various buildings showing such features as windows, principal pieces of equipment, heights of ceilings, rails and character of floors and ceilings. A plot plan showing features including the limits of the slaughterhouse premises and locations in outline of buildings on the premises

The layout of every approved abattoir shall be such that dressing of carcasses in the suspended position is provided in such length and arrangement that the total number of animals to be slaughtered in 1 day can be dressed in 1 continuous operation without touching or contaminating each other

2.3.1.5 Equipment

All equipment used in an approved abattoir shall be of non-degenerating metal or plastic and shall include -

- i. Easily washable metal or plastic wheeled containers for the removal of stomachs and intestines of slaughtered animals;
- ii. Hooks, trays and tables to permit the inspection of offal and heads; and
- iii. Equipment for holding, cutting, scrapping, hoisting of carcasses or their parts

2.3.1.6 Separate room for washing of internal organs

A separate room shall be designated within a county abattoir for the washing of the internal organs of slaughtered animals.

2.3.1.7 Cold storage

Sufficient cold storage space provided on the premises of each approved abattoir for the maximum number of animals which can be slaughtered in 1 day.

The temperature in the cold room must be shown by a thermometer and regulated in such a way that it cannot exceed 4° C or fall below 0° C.

There shall also be provided adequate hanging racks for cold storage of offal so that pieces can be hung separately without touching each other.

2.3.1.8 Stand-by facilities

Where circumstances require an approved abattoir shall be provided with such stand-by facilities as will ensure that in any emergency the cold storage chamber is maintained at its correct temperature.

2.3.1.9 Sterilizer

Abattoir shall be provided with a steriliser in which water can be boiled at a temperature of 100° C and in which knives and other tools coming into contact with carcasses can be sterilised daily at the end of operations by placing them in the said steriliser for at least 10 minutes.

2.3.1.10 Provision of animal enclosures

An approved abattoir shall have an enclosure of sufficient size to accommodate the maximum number of animals that can be slaughtered in 1 day and to enable such animals to have proper rest and watering while awaiting slaughter

2.3.1.11 Transport

Carcasses of meat shall be transport in such a way that meat is not contaminated

2.3.1.12 Provision of clothing

White clean overalls and hats or other suitable head coverings shall be made available for all staff at the beginning of every working day.

2.3.1.13 Personal hygiene

Every person working in an abattoir shall wear clean clothes and wash his hands before and after handling any meat.

2.3.1.14 Cattle to be rested before slaughter

Abattoir shall have an enclosure of sufficient size to accommodate the maximum number of animals that can be slaughtered in 1 day and to enable such animals to have proper rest and watering while awaiting slaughter

During the period resting period, the cattle shall be provided with water only and no solid foodstuffs shall be given to them.

2.3.1.15 Slaughtering of pigs and other animals

Pigs and other animals may only be slaughtered on the same day if the pigs are slaughtered after the other animals, and on all occasions following the slaughter of pigs the whole dressing and bleeding area shall be thoroughly washed down before any other species of animal is slaughtered.

2.3.1.16 Notification of slaughter

No owner of an approved abattoir may on any day when he intends to slaughter carry out such operations in the abattoir without having first notified, or caused to be notified, a meat inspector of his intention to do so

2.3.1.17 Inspection of animals

Any animal found by a meat inspector to be suffering from any contagious disease shall be removed from the premises of the abattoir and detained for further observation and destruction if need be at the cost of the owner. The veterinary officer may demand vaccination and isolation for specified period of time for other animals which have come into contact with infected animal. In consultation with the county director in charge of veterinary services, he may order for a closure of an abattoir where contagious disease has been detected.

An animal suspected by an inspector to be suffering from any contagious disease and is removed from the premises of the abattoir and treated as directed by the meat inspector or veterinary officer, such animal may be allowed in the abattoir upon satisfaction by the veterinary officer that the animal is healthy

2.3.1.18 Container for viscera

An adequate number of wheeled containers shall be provided so that stomachs and intestines together with their contents can be lowered from the carcass into viscera containers and moved to one side without contaminating the floor

2.3.1.19 Meat inspection

Meat shall be inspected by either a meat inspector or veterinary officer at the abattoir at the time of slaughter for the purpose of ascertaining whether it is fit for human consumption. The whole carcass together with all the offal, head, feet and hide shall be presented for inspection and be identified with the healthy animal previously notified as intended for slaughter

In the event of any abnormal cutting or removal of parts before inspection the whole carcass may be seized and destroyed by the meat inspector after written notice to the owner or his agent in charge of the abattoir of his intention to do so, stating his reasons.

All abattoirs approved shall be liable to inspection at any time by a meat inspector or veterinary officer who may issue instructions to ensure that all the requirements are met

2.3.1.20 Destruction of unfit meat

A meat inspector may, after giving written notice of his reasons for so doing to the owner of an abattoir or his agent, declare meat to be unfit for human consumption. Such meat shall be destroyed by burning or such other suitable means of disposal as soon as possible after the written notice has been received by the owner of the abattoir or his agent.

2.3.1.21 Register of animals slaughtered

The owner or the agent of the owner in charge of any approved abattoir shall keep on the premises a register of animals presented for slaughter

3 Implementation

The county service board will appoint any person as director who in effect will appoint meat inspector or a veterinarian to implement this policy. The qualifications of the person to be appointed for different categories of inspectors, veterinarians for the purpose of this policy will have a minimum of certificate in animal health and satisfactory undergone a meat inspection course offered at Kenya Meat Training Institute (KMTI), Arithi River or any other recognized institution to undertake the training. The director shall be responsible for control and inspection of slaughter and processing of livestock ensuring that any person operating an abattoir observes appropriate hygiene requirement in abattoir. He may require any

person working in an abattoir to undergo a medical examination and furnish a valid medical certificate. The director may, in writing delegate his duties to official veterinarians, meat inspectors and other officers.

Certificates of approval of abattoirs issued by the director shall specify the premises upon which business is specified and it's not transferable to another operator

4 Monitoring and Evaluation

An effective monitoring and evaluation (M&E) system will be put in place to monitor the implementation of the proposed interventions. Objectively verifiable indicators will be developed to monitor the performance. The monitoring and evaluation will adopt a participatory approach involving all the stakeholders and beneficiaries.

5 Annex 1 Distribution of Slaughter Points, their Category and Conditions in the County

Table 1 Distribution of Slaughter Points, their Category and Conditions in the County

NO	Name of Slaughter Point	Centre (Location)	Name Of Owner	Land size (acre)	Current category	Conditions
1	Kitui Municipal S/House	Kitui Municipality	Kitui Municipal Council	2	C	Recommended to be upgraded to category B
2	Wikililye Slaughter Slabs	Wikililye Market	Jane Kithuku	<1	C	Looking for new investor since owner refused to make improvements hence not licensed
3	Mulutu Slaughter Slabs	Mulutu Market	Sila Munyalo	0.20	C	Recommended to be closed
4	Kavisuni Slaughter Slabs	Kavisuni Market	Kyengo Muti	1	C	Improvement agreement signed
5	Sammy Kilenge	Kavisuni Market	Sammy Kilenge	0.5	C	Improvement agreement signed
6.	Katulani	Katulani	James Kagori	<1		Looking for new investor since owner refused to make improvements hence not licensed
7.	Kavisuni B	Kavisuni	Beatrice Nzioki	½	C	Improvement n agreement signed
8.	Katsee Slaughter slab	Mumoni	Individual	-	C	
9.	Ciampyu slaughter house	Mumoni	Individual	-	C	Being upgraded
10.	Kabati slaughter house	Kabati township	Kitui County Council	-	C	
11.	Tulia slaughter slab	Tulia market	Individual	-		Needs improvement and

	Katutu slaughter slab	Katutu market	Individual	-		has constructed a small slab pending construction of a bigger facility
12.	Chuluni slaughter house	Chuluni market	Musyoka Ngengya	-	C	Needs fencing and a disposal pit
13.	Inyuu slaughter slab	Inyuu market	Individual	-	-	Needs a disposal pit
14.	Nzangathi slaughter slab	Nzangathi market	Individual	-	-	Needs a toilet for stalt, disposal pit
15.	Matinyani	Matinyani market	Individual	-	-	Needs upgrading
16.	Kyuso slaughter slab	Kyuso Market	Individual	-	-	Needs upgrading
17.	Kamuwuongo slaughter slab	Kamuwuongo market	Individual	-	-	Needs upgrading
18.	Ngomeni slaughter slab	Ngomeni market	Individual	-	-	Needs upgrading