

पशुवधालयों एवं मांस विक्रेताओं हेतु कानूनी प्राविधान

पशुवधालय एवं मांस विक्रेताओं की दुकानों को निम्न कानूनी प्राविधानों के अनुरूप नियंत्रित किया जाना अपेक्षित है :-

- 1- Prevention of Cruelty to Animals Act, 1960 (संदर्भ - धारा-3, धारा-11 एवं धारा-38)
- 2- Prevention of Cruelty to Animals Act, 1960 के तहत प्राख्यापित Slaughter House Rules, 2001
- 3- Prevention of Cruelty to Animals Act, 1960 के तहत प्राख्यापित Transport of Animals (Amendment) Rules, 2009
- 4- पंजीकृत पशुचिकित्सक द्वारा अनिवार्य रूप से वध हेतु प्रस्तुत प्रत्येक पशु का, वध से पूर्व से स्वास्थ्य परीक्षण तथा वधोपरान्त शव परीक्षण (संदर्भ- पशुवधालय नियम, 2001 के तहत नियम-4(3) तथा Food Safety and Standards Act 2006 के तहत केन्द्रीय प्राधिकारी fssai (Food Safety & Standards Authority of India) द्वारा सभी राज्यों के खाद्य संरक्षा आयुक्तों को निर्गत दिशा-निर्देश)
- 5- Food Safety and Standards Act 2006 (संदर्भ - धारा 63, 92)
- 6- Food Safety and Standards (Licensing and Registration of Food Business) Regulations 2011 [Relevant regulations- Part IV]
- 7- Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 [Relevant regulations- Regulation 2.5]
- 8- Agriculture and Processed Food Product Export Development Authority (Amendment) Act 2009 [Relevant sections- Section 4 and section 12]
- 9- Environment Protection Act 1986 [Relevant Sections- 6 & 25]
- 10- The Environment (Protection) Rules, 1986 [Relevant Rules- Effluent Discharge Standards, S.No. 50]
- 11- The Water (Preservation and Control of Pollution) Act, 1974 [Relevant Section 24, 25, 26, 27, 28& 362-387 33B]
- 12- The Municipal Solid Wastes (Management & Handling) Rules 2000 [Relevant Rules- 7, Schedule II-S.No.1(iii), 4, 5, 6, Form II Clause 6(ii)]

❖ विधिक रूप से प्रत्येक पशुवधालय तथा मांस विक्रेता दुकानों द्वारा खाद्य संरक्षा एवं मानकीकरण विभाग से अनुज्ञा पत्र प्राप्त किया जाना अनिवार्य है। जनपद स्तर पर विभाग के अभिहित अधिकारी द्वारा प्रत्येक अवैध पशुवधालय/अवैध मांस विक्रेता दुकानों के विरुद्ध कानूनी कार्यवाही किया जाना अपेक्षित है तथा अनुज्ञाप्रदत्त/पंजीकृत प्रतिष्ठानों का नियमित रूप से निरीक्षण कर विधिमान्य रीति से अनुश्रवण/नियंत्रण किया जाना अपेक्षित है।

FSSA Regulations 2011 के तहत कुछ प्रमुख बिन्दु :

- 1- वर्तमान नवीन कानूनी प्राविधानों के अनुरूप स्थानीय निकाय (नगर निकाय अथवा जिला पंचायत), पशुवधालयों/मांस विक्रेताओं को अनुज्ञा पत्र निर्गत किये जाने हेतु सक्षम प्राधिकारी नहीं हैं (संदर्भ - Food Safety and Standards Act 2006 के तहत धारा-89)।
- 2- एक ही प्रतिष्ठानों के स्वामी द्वारा पशुवधालय एवं मांस की दुकान हेतु पृथक-पृथक अनुज्ञा पत्र प्राप्त किया जाना अपेक्षित है। अतः मांस विक्रेता द्वारा मांस की दुकान पर ही पशुवध (कुक्कट पक्षी वध को भी सम्मिलित करते हुए) किया जाना अवैध है।

- 3- वध हेतु प्रस्तुत पशु को अनावश्यक रूप से पीड़ा एवं भयाक्रान्त होने से बचाये जाने हेतु पशुवध से पूर्व निश्चेतित किया जाना अनिवार्य है (संदर्भ : *Regulation 4.1 under FSS (Licensing and Registration of Food Business) Regulations, 2011*) ।
- 4- अनुज्ञा पत्र के बिना पशुवधालय अथवा मांस की दुकानें संचालित किये जाने की दशा में Food Safety and Standards Act 2006 की धारा 63, धारा 55, धारा 56, धारा 58 तथा धारा 59 के तहत कानूनी कार्यवाही की जानी अपेक्षित है।
- 5- पशुवध हेतु पशुओं (कुक्कुट पक्षी सहित) के परिवहन हेतु Regulations 2011 के प्राविधानों का अनुपालन किया जाना अपेक्षित है।
- 6- मानव भोजन हेतु भेड़, बकरी, महिषवंशीय पशु, सूकर, कुक्कुट तथा मछलियों का वध किया जाना ही अनुमन्य है। अन्य पशुओं यथा खरगोश, कुत्ते, बिल्ली तथा ऊँटों का पशुवध किया जाना अवैध है।
- 7- पंजीकृत पशुचिकित्सक द्वारा अनिवार्य रूप से वध हेतु प्रस्तुत प्रत्येक पशु का वध से पूर्व से स्वास्थ्य परीक्षण तथा वधोपरान्त शव परीक्षण किया जाना अपेक्षित है। मा० उच्चतम न्यायालय, नई दिल्ली के दिशा-निर्देशों के आलोक में Animal Welfare Board of India द्वारा Slaughter House Rules, 2001 के नियम-4(3) के अनुरूप पशुवधालयों में वधपूर्व स्वास्थ्य परीक्षण तथा वधोपरान्त शव परीक्षण हेतु प्रारूप निर्धारित किया गया है। निर्धारित प्रारूपपत्र पर सम्बन्धित पशुचिकित्सक द्वारा वध हेतु प्रस्तुत पशुओं के अभिलेखों को तैयार कर संरक्षित रखा जाना अपेक्षित है। निर्धारित प्रारूप पत्र संलग्न कर प्रस्तुत है।
- 8- सभी अनुज्ञा प्रदत्त पशुवधालयों एवं मांस की दुकानों द्वारा Regulations 2011 के प्राविधानों का सख्ती से अनुपालन किया जाना तथा प्रष्टान में अनुज्ञा पत्र का सुस्पष्ट प्रदर्शन किया जाना अपेक्षित है।
- 9- खाद्य संरक्षा विभाग के अधिकारी तथा अन्य प्राधिकृत अधिकारियों द्वारा कानूनी प्राविधानों का अनुपालन सुनिश्चित किये जाने हेतु समय-समय पर नियमित रूप से निरीक्षण किया जाना अपेक्षित है। प्राविधानों का उल्लंघन किये जाने की दशा में सम्बन्धित प्रतिष्ठान को चेतावनी पत्र निर्गत किया जाना तथा पुनः निरीक्षण किया जाना अपेक्षित है। निरीक्षण में निर्गत चेतावनी/परामर्श के अनुरूप अनुपालन न किये जाने की दशा में अनुज्ञापत्र निरस्त किया जाना अपेक्षित है।
- 10- Part IV, Food Safety & Standards (Licensing & Regis. of Food Business) Regulations, 2011 के तहत पशुवधालयों को अनुज्ञापत्र निर्गत किये जाने हेतु सक्षम प्राधिकारी :-

Part IV, Food Safety & Standards (Licensing & Regis. of Food Business) Regulations, 2011 के तहत पशुवधालयों को अनुज्ञापत्र निर्गत किये जाने हेतु सक्षम प्राधिकारी			
पशुवधालय की क्षमता	Registration Regulation 1.2.4(b) अभिहित अधिकारी खाद्य संरक्षा विभाग	राज्य स्तरीय प्राधिकारी आयुक्त खाद्य संरक्षा	केन्द्र स्तरीय प्राधिकारी fssai
बड़े पशु	02 तक	02 से 50 तक	50 से अधिक
छोटे पशु	10 तक	10 से 150 तक	150 से अधिक
कुक्कुट पक्षी	50 तक	50 से 1,000 तक	1,000 से अधिक

मा० उच्चतम न्यायालय के आदेशों के अनुरूप पशुओं के प्रति अनावश्यक क्रूरता के निवारण हेतु, The Prevention of Cruelty to Animals Act 1960 के तहत प्राख्यापित SPCA Rules, 2001 के अनुरूप प्रत्येक जनपद में सम्बन्धित जिला अधिकारी की अध्यक्षता में District SPCA की स्थापना किया जाना अपेक्षित है। प्रत्येक जनपद में जिलाधिकारी के अध्यक्षता में गठित District SPCA द्वारा Slaughter house Rules, 2011 का अनुपालन अपेक्षित है।

The Prevention of Cruelty to Animals Act 1960 के तहत प्रमुख बिन्दु :

1. एक पशु के सक्षम दूसरे पशु का पशुवध किया जाना अवैध है।
2. गर्भवती मादाओं, तीन माह से कम आयु वर्ग के शिशुओं की माताओं, बीमार पशुओं तथा तीन माह से कम आयु वर्ग के शिशुओं का पशुवध किया जाना अवैध है।
3. पशुओं को अनावश्यक पीड़ा एवं भयाक्रान्त होने से बचाये जाने हेतु पशुवध से पूर्व निश्चेतित किया जाना अनिवार्य है।
4. पशुओं को अनावश्यक पीड़ा से बचाया जाना आवश्यक है। बहुधा स्वचालित आधुनिक पशुवधालयों के पशुओं की खाल उतारने हेतु पशुओं को मृत्यु से पहले ही उल्टा लटका दिया जाना अवैध है। (संदर्भ – पशु क्रूरता निवारण अधिनियम, 1960 की धारा-3)।

❖ Child Labor Act 1986 की धारा-3 के तहत बालश्रमिकों से पशुवधालय/मांस की दुकानों पर कार्य लिया जाना अवैध है।

❖ भारतीय दण्ड संहिता की धारा-268 के तहत अवैध पशुवधालयों अथवा मांस की दुकानें शांति व्यवस्था में बाधक हैं। इन प्रतिष्ठानों द्वारा रोगों के प्रसार को बढ़ावा दिये जाने के कारण जनस्वास्थ्य को खतरे में डाले जाने की स्थिति में इनके विरुद्ध भारतीय दण्ड संहिता की धारा-269 के तहत कार्यवाही अपेक्षित है। सड़कों के किनारे संचालित मांस विक्रेताओं द्वारा रक्त, मल तथा अन्य अवशिष्टों का अनियंत्रित निस्तारण किये जाने की स्थिति में इनके विरुद्ध The Water (Prevention and Control of Pollution) Act 1974 के प्राविधानों, The Municipal Solid Wastes (Management & Handling) Rules 2000 1974 के प्राविधानों तथा नगर निकाय अधिनियम के प्राविधानों के तहत कार्यवाही किया जाना अपेक्षित है।

संलग्नक-1 : पशुवधालयों एवं मांस विक्रता दुकानों के विनमय हेतु fssai द्वारा दिनांक 14 नवम्बर, 2014 को निर्गत दिशा-निर्देश पत्र की प्राप्ति।

संलग्नक-2 : मानव भोजन के लिये वध किये जाने अनुमन्य पशुओं की सूची के क्रम में FSSAI द्वारा दिनांक 6.8.2014 को निर्गत दिशा-निर्देश पत्र।

संलग्नक-3 : पशुवधालयों में पशुओं के ante mortem, post mortem किये जाने हेतु निर्धारित प्रारूप पत्र।

संलग्नक-4 : Part IV, Food Safety and Standards (Licensing and Registration) Regulations 2011

संलग्नक-5 : Prevention of Cruelty to Animals Act, 1960 के तहत प्राख्यापित Transport of Animals (Amendment) Rules, 2009

संलग्नक-6 : Central Motor Vehicles Amendment Rules 2015

राज्य सरकार के सचिव शहरी विकास स्तर पर अपेक्षित कार्यवाही

मा० उच्चतम न्यायालय, नई दिल्ली द्वारा जनहित याचिका संख्या 309/2003 पर दिनांक 23 अक्टूबर, 2012 को दिये गये दिशा-निर्देश के अनुरूप राज्य सरकार के सचिव शहरी विकास की अध्यक्षता में प्रान्तीय पशुवधालय निरीक्षण समिति का गठन किया गया है। प्रान्तीय पशुवधालय निरीक्षण समिति हेतु निम्न कर्तव्य एवं कृत्य निर्धारित किये गये हैं :-

1. स्थानीय निकायों (जिला पंचायतों/ नगर निकायों) के क्षेत्रान्तर्गत समस्त पशुवधालयों का चिन्हीकरण तथा सूचीबद्ध किया जाना।
2. पशुवधालयों अन्तर्गत कानूनी प्राविधानों का अनुपालन के क्रम में जिला अधिकारी/ उपायुक्त/ जिला खाद्य संरक्षा अभिहित अधिकारी से प्रगति आख्या का संकलन।
3. पुराने पशुवधालयों का आधुनिकीकरण तथा आबादीक्षेत्रों में अवस्थित पशुवधालयों का स्थानान्तरण हेतु अनुशंसा।
4. पशुवधालयों में ठोस अवशिष्ट के प्रबन्धन/ जल एवं वायु प्रदूषण की रोकथाम तथा पशुओं के प्रति अनावश्यक क्रूरता के निवारण हेतु अनुशंसा।
5. पशुवधालयों का औचक निरीक्षण, दिशा-निर्देशन तथा कानूनी प्राविधानों का अनुपालन सुनिश्चित किये जाने हेतु कार्यवाही की अनुशंसा।
6. पशुवधालयों में कानूनी प्राविधानों के अनुपालन के क्रम में छः माही रिपोर्ट का प्रस्तुतीकरण।
7. स्थानीय निकायों द्वारा संचालित पशुवधालयों द्वारा अनुज्ञा पत्र प्राप्त कर लिये जाने हेतु अनंशंसा किया जाना। जिला प्रशासन के सहयोग से अवैध पशुवधालयों के विरुद्ध नियमित रूप से कानूनी कार्यवाही हेतु इन पशुवधालयों का चिन्हीकरण।
8. बाल श्रमिकों के शोषण का प्रतिषेध।

जिलाधिकारी के स्तर पर अपेक्षित कार्यवाही

1. जनपद के पंजीकृत तथा अपंजीकृत समस्त पशुवधालयों/मांस विक्रताओं का चिन्हीकरण किये जाने हेतु खाद्य संरक्षा विभाग के अभिहित अधिकारी को निर्देशन।
2. पशुवधालयों/मांस विक्रताओं के नियमित निरीक्षण हेतु खाद्य संरक्षा विभाग, पुलिस विभाग, स्थानीय निकाय, पशुपालन विभाग, प्रदूषण नियंत्रण बोर्ड के रीजनल अधिकारियों की टास्क फोर्स का गठन कर समय-समय पर नियमित रूप से कार्यवाही।
3. पशुवधालय टॉस्क फोर्स द्वारा अवैध पशुवधालय के विरुद्ध निम्नानुसार कार्यवाही अपेक्षित है :-
 - अनुज्ञा लिये बिना ही अवैध प्रतिष्ठान संचालित किये जाने पर प्रतिष्ठानस्वामी के विरुद्ध Food Safety and Standards Act 2006 and Regulations 2011 के तहत कार्यवाही।
 - अवैध प्रतिष्ठान को सी०आर०पी०सी० की धारा-133 के तहत सील बन्द किया जाना।
 - अवैध प्रतिष्ठान के विरुद्ध भारतीय दण्ड संहिता की धारा-429, धारा 268 एवं धारा 269 के तहत कार्यवाही।
 - अवैध प्रतिष्ठान से जीवित पशुओं तथा हथियारों तथा उपकरणों का जब्तीकरण।

- ❖ ऐसी मांस विक्रता दुकाने जहां पर कुक्कुट पक्षियों, भेड़, बकरी का वध भी किया जाता हो, द्वारा पशुवधालय के रूप में भी अनुज्ञा पत्र प्राप्त किया जाना अपेक्षित है।
4. पशुवधालय टॉस्क फोर्स द्वारा द्वारा अवैध मांस विक्रताओं के विरुद्ध निम्न अपेक्षित कार्यवाही हेतु दिशा/निर्देश :-
- अनुज्ञा लिये बिना ही अवैध प्रतिष्ठान संचालित किये जाने पर प्रतिष्ठानस्वामी के विरुद्ध Food Safety and Standards Act 2006 and Regulations 2011 के तहत कार्यवाही।
 - अवैध प्रतिष्ठान को सी०आर०पी०सी० की धारा-133 के तहत सील बन्द किया जाना।
 - अवैध प्रतिष्ठान के विरुद्ध भारतीय दण्ड संहिता की धारा-429, धारा 268 एवं धारा 269 के तहत कार्यवाही।
 - अवैध प्रतिष्ठान से जीवित पशुओं तथा हथियारों तथा उपकरणों का जब्तीकरण
 - यदि मांस की दुकान को अवैध रूप से अनाधिकृत कब्जे की सम्पत्ति पर संचालित किया जाता है तो इन प्रतिष्ठानों को सी०आर०पी०सी० की धारा 133 तथा सम्बन्धित राज्य की नगर निकाय की अधिनियम की धारा के विरुद्ध ध्वस्त किया जाना।
5. नवीन कानूनी प्राविधानों के अनुरूप स्थानीय निकाय (नगर निकाय अथवा जिला पंचायत) मांस विक्रेता की दुकानों को अनुज्ञा प्रदत्त निर्गत किये जाने हेतु अधिकृत प्राधिकारी नहीं हैं।
6. अनुज्ञा प्रदत्त पशुवधालय/मांस विक्रताओं को जिला अभिहीत अधिकारी द्वारा नियमिति रूप से निरीक्षण तथा निरीक्षण आख्या के अनुरूप सुधार हेतु दिये गये नोटिस का अनुपालन न किये जाने की दशा में अनुज्ञापत्र निरस्त किये जाने की कार्यवाही हेतु दिशा-निर्देश।
7. स्थानीय समाचार पत्रों तथा अन्य दृश्य-श्रव्य मीडिया के माध्यम से कानूनी प्राविधानों के प्रचार प्रसार।

F. No. 32/Livestock/Adv./FSSAI/2014
Food Safety & Standards Authority of India
(Ministry of Health & Family Welfare, Government of India)
FDA Bhawan, Kotla Road, New Delhi - 110 002

November 14, 2014

Subject: Enforcement of legal provisions and regulations regarding Meat and Meat Products, operations and management of slaughterhouses, and animal handling practices - regarding.

Several animal welfare organizations have expressed concern about the alleged slaughter houses functioning illegally in different states, and have drawn attention to a number of undesirable practices being followed, such as:

- (i) Several slaughter houses have been operating in many states without having been granted licenses/ registered under FSS (Licensing and Registration of Food Business) Regulations, 2011;
- (ii) Slaughter of animals much beyond the permitted capacity wherever licenses have been issued by the Urban Local Bodies;
- (iii) Absence of requisite infrastructure in the slaughter-houses;
- (iv) Stunning and animal handling norms are not being followed;
- (v) Road-side slaughter units, where live birds are kept and slaughtered, do not have the basic infrastructure for stunning / handling and to maintain hygiene;
- (vi) A number of cases where the veterinary officers / supervisors are failing to carry out health checks on the animals and overlook the procedures put in place;
- (vii) Hygiene norms and hygienic practices are not being followed/maintained in actual practice;
- (viii) Slaughter of animals in the presence of young children at the slaughter houses in the name of their training etc.
- (ix) Transportation of livestock - non-compliance with the regulations and violation of the code of practices.

2. Legal provisions on the above subject are mandatory for all concerned besides adoption of good practices for proper handling of the animals as also to ensure that the meat and meat products are safe and hygienically prepared for the consumers. It has been brought to notice that several slaughterhouses have been operating in many states/UTs without having been granted licenses/ registered under FSS (Licensing and Registration of Food Business) Regulations, 2011. It is further noted that Urban Local Bodies appear to have taken a view that licenses have to be issued by them under their respective Municipal laws and not under the FSS regulations. The provisions of Section 89 of the Food Safety and Standards Act, 2006 as given below, are brought to your notice in this behalf:-

"89. Overriding effect of this Act over all other food related laws.

The provisions of this Act shall have effect notwithstanding anything inconsistent therewith contained in any other law for the time being in force or in any instrument having effect by virtue of any law other than this Act".

Thus, all slaughterhouses are required to be licensed / registered under the FSS (License and Registration) Regulations, 2011, in line with the above provisions. It may kindly be ensured that no abattoir/ slaughterhouse operates without a valid license/ registration.

3. Your kind attention is further invited to the following legal provisions:

- (i) Part IV of Schedule IV under FSS (Licensing and Registration of Food Business) Regulation provides for the **"Specific Hygienic and Sanitary Practices to be followed by Food Business Operators engaged in manufacture, processing, storing and selling of Meat and Meat Products"**. A copy of these provisions is enclosed at **Annex-I**.
- (ii) Regulation 2.5 [Meat & Meat Products] of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 notified by the Authority under the FSS Act, 2006;
- (iii) The Code of Practice for Transportation of Livestock is detailed in a document on Indian Standards No. IS 14904:2007 of "Transport of Livestock - Code of Practice" developed by BIS, copy of which is enclosed at **Annex-II**.

4. The Hon'ble Supreme Court of India has directed all the States and UTs to constitute State Committees for Slaughterhouses within the specified time vide its orders dated 23.0.2012 in Writ Petition (C) No. 309 of 2003 – *Laxmi Narayan Modi vs. Union of India and Others* and as sought compliance by the States and the UTs.

5. Needless to say, it is important that the above mentioned legal provisions, rules and regulations are followed in letter and spirit and that the concerns expressed with regard to handling of animals are addressed in a befitting manner. While complying



with the aforesaid legal provisions, the States and UTs may take the following measures/ steps, in particular:

5.1 Requisite infrastructure for Slaughter Houses

- (i) It may also be noted that adequate provisions have been outlined for the requisite infrastructure for the slaughterhouses. However, it is noted that this infrastructure is largely absent in most of the existing slaughterhouses. It is, therefore, imperative that necessary budgetary provisions are made for upgrading the infrastructure of the state supported slaughterhouses in the States/ UT. Wherever these are operated as private business enterprises, the private operators be called upon to make provision for the same in a time bound manner.
- (ii) It is further observed that road side slaughter units, where live birds are kept and slaughtered, do not have the basic infrastructure for stunning/ handling and to maintain hygiene. This is detrimental to the health of consumers and is also against animal welfare.
- (iii) Mandating the installation of CCTV cameras at all strategic positions in the slaughterhouses may prove to be an effective deterrent to the continuation of any such undesirable practices in order to ensure that stunning and hygiene norms and hygienic practices are actually maintained. Database of such footage must be maintained and audited. It is therefore, necessary to disallow such units in case they are unable to maintain the required infrastructure and hygiene within a defined time frame.

5.2 Transportation of Livestock

A reference to the Legal provisions and the Code of Practice on the Transportation of livestock has been made under para 3 above. The States/ UTs are requested to ensure enforcement of the said provisions. As a matter of fact, undesirable practices adopted in the course of transportation of livestock can also be addressed under the provisions of Prevention of Cruelty to Animals Act and the rules framed thereunder. It is strongly recommended that, wherever feasible, enabling provisions may also be made in the Motor Vehicles Act to ensure proper transportation of animals.

5.3 Training of the personnel engaged in the business of slaughter of animals:

- (i) A CD, showing videos of slaughtering of animals in a rather cruel manner, is enclosed herewith. It is reported that animals are also slaughtered in the presence of young children for their training. Since, slaughtering of animal is done manually, it is extremely important to maintain hygiene to prevent contamination that may compromise with the health of consumers. Unless the butchers are trained properly, appropriate practices will not get implemented.

It is, therefore, important to provide compulsory training to the personnel engaged in all slaughterhouses, big or small, commonly referred to as 'butchers'.

- (ii) The Indian Council of Agricultural Research, Ministry of Agriculture, issued instructions to the National Research Centre (NRC) on Meat, Hyderabad to develop the syllabus for one - month training to the butchers. A copy of the syllabus prepared by NRC Meat, Hyderabad is enclosed at **Annex- III**. The state governments/ UTs are strongly urged to organize training programmes for the target groups in collaboration with the NRC Meat, Hyderabad as well as Department of Animal Husbandry of your State/UT. As a matter of fact, in case your state has any university dealing with the subject of Animal Sciences, this training could be imparted in these universities. FSSAI will be happy to share the training costs for the training programmes, on the basis of specific proposals received from the States/ UTs in this behalf.

5.4 Enforcement of Legal provisions:

It has also been brought to our notice that animals not allowed to be slaughtered under FSS Act and Regulations are also getting slaughtered illegally. A communication has been sent to all the Food Safety Commissioners of different States / UTs on 06/08/2014, wherein the provisions of the FSS (Food Products and Food Additives) Regulations, 2011 have been brought to the notice of the State Governments/ UTs so that necessary steps can be taken to prohibit slaughter of animals other than those allowed by these regulations. A copy of the letter issued by FSSAI is at **Annex-IV** and we would request compliance with these regulations in addition to all other legal provisions.

6. It has been decided to hold the next meeting of the Central Advisory Committee (CAC) of FSSAI on the 29th December 2014. It is proposed to discuss and review the above enforcement issues and plans. It would be appreciated if the State Food Commissioners come prepared with their action plan on the above points so that we together delineate a future roadmap on the subject.



(S. Dave)
Advisor - FSSAI

Phone: 011-2323.7436

To,

1. All Food Safety Commissioners
2. Secretary, Urban Local Bodies in all States/UTs

CC: CEO, FSSAI

CC: PS to Chairperson, FSSAI

Food Safety and Standards Authority of India
(Ministry of Health and Family Welfare)

FDA Bhavan, Kotla Road

New Delhi-110002

Date: 06 August, 2014

Subject: Slaughtering of animals not permissible under the FSS Act and Regulations.

Your kind attention is invited towards Regulation 2.5 of the FSS (Food Product Standards and Food Additives) Regulations, 2011, wherein definitions of animals, carcass and meat are given.

As per sub-regulation 2.5.1 (a) "animal" means an animal belonging to any of the species specified below:-

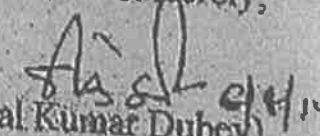
- (i) Ovines;
- (ii) Caprines;
- (iii) Suillines;
- (iv) Bovines;

and includes poultry and fish

The slaughtering of animals of any other species other than the one listed above is not permissible under the FSS Act and Regulations.

In view of the above, you are requested to kindly strengthen the vigil and ensure the compliance of the provisions of FSS Act, 2006.

Yours sincerely,


(Bimal Kumar Dubey)
Director (Enforcement)

To:

All the Food Safety Commissioners

File No. 1 (55)2015/Stet- Central Licensing/FSSAI
Food Safety and Standards Authority of India
(Regulatory Compliance Division)
FDA Bhawan, Kotla Road, New Delhi - 110002

Dated, the 7th November, 2016

Subject: Proforma for Ante & Post Mortem fitness certificate to be issued by the Veterinary Doctor after examining the animal before & after slaughter of animals as per rule 4(3) of the Prevention of Cruelty to animals (Slaughter House) Rules, 2001 - reg.

I am directed to refer to DO letter dated 26th October, 2016 received from Dr. S. Chinny Krishna, Vice Chairman, Animal Welfare Board of India enclosing Proforma for Ante & Post Mortem fitness certificate to be issued by the Veterinary Doctor after examining the animal before & after slaughter of animals as per rule 4(3) of the Prevention of Cruelty to animals (Slaughter House) Rules, 2001.

2. Provision for ante- post mortem inspection have been specified in Schedule IV Part IV of the FSS (Licensing & Registration of Food Businesses) regulation 2011 under the Specific Hygienic and Sanitary Practices to be followed by Food Business Operators engaged in manufacture, processing, storing and selling of Meat and Meat Products.

3. In view of the above, it is requested to take note of the proforma of Ante and Post Mortem during inspection of slaughter houses. It is further requested that the proforma shall also be shared with the State Slaughter House Monitoring Committee and ensure compliance of the same during inspections.

Encl: as above


(Prabhat Kr. Mishra)
Assistant Director (RCD)
Tel: 011-23237435

To:

1. All Central Licensing Authorities
2. Commissioners of Food Safety of all States/UTs

Copy to:

Dr. S. Chinny Krishna, Vice Chairman, Animal Welfare Board of India, Post Box no. 8672, 13/1, Thrid Seaward Road, Valmiki nagar, Thiruvanmiyur, Chennai-600041- for information please.

Proposed Fit for Slaughter Certificate under Rule 4(3) of Slaughter House Rule 2001
(One Certificate for maximum 12 Animals/ hour)

Name of the owner/ Incharge of the Animal :

Address of the owner/ Incharge of the Animal :

Ante-Mortem Details :

Details Animal No.	Species	Breed	Sex	Body Color	Pregnancy	Approx Age	Gait	Posture	Body Temp.	Pulse Rate	Appetite	Eyes	Nostrils	Muzzle	Opinion
	1.														
2.															
3.															
4.															
5.															
6.															
7.															
8.															
9.															
10.															
11.															
12.															

It is certified that :

1. Animal No..... is/ are healthy & fit for slaughter & Animal No..... is/ are diseased/ pregnant/ under aged / had recent parturition in last three months thus not fit for slaughter.

Name/ Qualification/ VCI Registration No./ Designation/ Address/ Seal of Veterinary Doctor

Post Slaughter Details

Details	Species	Breed	Sex	Body Color	Approx Age	Visible Mucous membranes	Thoracic Cavity	Abdominal cavity	Pelvic cavity	Specimen collection if any	Special observation if any	Opinion
Animal No.												
1.												
2.												
3.												
4.												
5.												
6.												
7.												
8.												
9.												
10.												
11.												
12.												

It is certified that:

1. While postmortem of the Animal No..... was/ were found free from any lesions/ signs of zoonotic disease & the flesh is fit for human consumption & Animal No..... was/ were found having lesions of infection of zoonotic disease of public health importance thus whole carcass was/ were discarded/ parts of the carcass was/ were discarded & only the portion fit for human consumption was allowed to be taken out of the slaughter house.
2. Destruction of condemned carcasses, organs or parts thereof had been carried out under direct supervision of undersigned (as per Part-IV of Regulation 2011 framed under Food Safety & Standards Act, 2006).
3. None of the above animals were slaughtered without proper stunning.
4. Stunning system is well in place & effectively functional.
5. None of the above animals were slaughtered in the sight of other animal/ animals.

6. None of the above animals were slaughtered in the sight of public, particularly children.
7. None of the above animals were administered any chemical, drug or hormone before slaughter except drug for its treatment for any specific disease or ailment.
8. In case of a mechanized slaughterhouse, the animals were hung up on the conveyor only after a fixed dilated pupil confirming death has been ensured. The animals, until confirmation of death, were bled on a flat surface/floor.

Name/ Qualification/ VCI Registration No./ Designation/ Address/ Seal of Veterinary Doctor

1. Slaughter House has adequate arrangement to ensure that none of the above animals were slaughtered in the sight of other animal/ animals or in the sight of public.
2. Slaughter House has adequate arrangement of pre slaughter lairages, housing, feeding & humane handling of the animals.
3. Slaughter House has adequate arrangement for hygiene, cleanliness, safety of public health.
4. Slaughter House is free from rodents, flies, dogs, cats or any other source of contaminants/ vectors of any disease.
5. All the butchers & their supporting staff permitted to perform in the Slaughter House have undergone health check up on dated..... & were found healthy fit to be permitted to work in the Slaughter House.
6. Slaughter House has proper arrangement for drainage & disposal of waste/ garbage as per the norms of the CPCB guidelines.
7. Slaughter House has been registered/ licensed by appropriate authority under Food Safety & Standards Act, 2006 (Part-IV of Regulation 2011).

Name/ Designation/ Address/ Seal of the Controlling Authority of Veterinary Doctor

packaging from any damage during transport to the dairy establishment, and they shall have been stored there under hygienic conditions in a room intended for that purpose;

(c) the rooms for storing the packaging material shall be free from vermin and from dust which could constitute an unacceptable risk of contamination of the product and shall be separated from rooms containing substances which might contaminate the products. Packaging shall not be placed directly on the floor;

(d) packaging shall be assembled under hygienic conditions before being brought into the room, except in the case of automatic assembly or packaging, provided that there is no risk of contamination of the products;

(e) packaging shall be done without delay. It shall be handled by separate group of staff having experience in handling and product wrapping and

(f) immediately after packaging, the dairy products shall be placed in the designated rooms provided for storage under required temperature.

3. Bottling or filling of containers with heat-treated milk and milk product shall be carried out hygienically.

4. Wrapping or packaging may not be re-used for dairy products, except where the containers are of a type which may be re-used after thorough cleaning and disinfecting.

5. Sealing shall be carried out in the establishment in which the last heat-treatment of milk or liquid milk-based products have been carried out, immediately after filling, by means of a sealing device which ensures that the milk is protected from any adverse effects of external origin on its characteristic. The sealing device shall be so designed that once the container has been opened, the evidence of opening remains clear and easy to check.

PART IV

(See Regulation 2.1.2 (1)(5))

Specific Hygienic and Sanitary Practices to be followed by Food Business Operators engaged in manufacture, processing, storing and selling of Meat and Meat Products

A. Slaughter House

Food Business Operator which slaughters large animals and small animals including sheep and goat or poultry birds within the premises of his factory for production of meat/ meat products for supply / sale/ distribution to the public shall comply with the following requirements:—

1. General Requirements:

1.1 No Objection Certificate to be obtained from local Authority before grant of license.

2. Location of Premises:

Such establishments / Slaughter Houses should be linked to a meat market located away from Vegetable, fish or other food markets and shall be free from undesirable odour, smoke, dust or other contaminants. The premises shall be located at elevated level in a sanitary place.

3. Premise requirements:

3.1 The slaughter house shall have a reception area/animal holding yard/resting yard, lairage, slaughter hall, side halls for hide collection, paunch collection, offals collection, and separation, holding room for suspected/condemned carcass, by-product harvesting, refrigeration room/cold room etc.

3.2 Every such establishment / Slaughter House shall make separate provision in the slaughter hall for the slaughter of different species which are proposed to be slaughtered (like large animal viz; Cattle and Buffalo, Pigs and small animals like Sheep & Goat) and for different methods of slaughter (like Halal, Jewish and Jhatka). After every type of operation the slaughter house shall be cleaned, washed wiped/dried and sanitized thoroughly.

3.3 The slaughter house shall have separation between clean and dirty sections and shall be so organized that from the introduction of a live animal into the slaughter house up to the emergence of meat and offal classed as fit for human consumption there shall be a continuous forward movement without any possibility of reversal, intersection or overlapping between the live animal meat, and between meat and bye products or waste.

3.4 The reception area/animal holding yard/ resting yard shall have facilities for watering and examining animals before they are sent to holding pens/lairage. Animals suspected of contagious or infectious diseases shall be segregated and kept in separate isolation pens which shall also be provided with arrangements for watering and feeding. After confirmation for any notifiable disease, the designated Veterinary Authority shall notify the disease as per the existing procedures. The resting yard must have overhead protective shelter.(This is not mandatory for registration category)

3.5 The lairage shall be adequate in size for the number of animals to be laired.

3.6 Separate space shall be provided for stunning (Wherever applicable), for collection of blood and for dressing of the carcasses. The slaughtering of an animal shall not be done in the sight of other animals. The dressing of the carcass shall not be done on the floor. Suitable hoists will be provided to hang the carcass before it is eviscerated.

3.7 All the floors in lairage, slaughter halls, work rooms, hanging rooms shall be of impervious and non-slippery material.

3.8 The internal walls will be paved with impervious glazed tiles up to 1 meter height in case of poultry and small ruminant animals and 5 meter height in case of large ruminant animals . The walls and floors should be epoxy coated so as to avoid accumulation/absorption of dust, blood/meat particles, microbial/fungal growth.

3.9 Ceiling or roofs shall be so constructed and finished so as to minimise condensation, mould development, flaking and accumulation of dirt.

3.10 Suitable and sufficient accommodation shall be provided for segregation, storage and disposal of condemned meat.

3.11 The establishments / Slaughter Houses shall be so constructed and maintained as to permit hygienic production.

3.12 Windows, doors and other openings suited to screening shall be fly proof. All doors shall have strong springs so that they may close automatically.

3.13 All operations in connection with the preparation or packing of meat / meat food products shall be carried out under hygienic conditions. No portion of the establishments / Slaughter Houses premises shall ever be used for living or sleeping purposes unless it is separated from the factory by a wall.

3.14 There shall be efficient drainage and plumbing systems and all drains and gutters shall be properly and permanently installed. There shall be provision for the disposal of refuse.

3.15 The drainage system for blood shall either be underground with facility for easy cleaning or a portable receptacle with lid. All drainages will have traps and screens so as to prevent entry of scavengers like rats, mice, vermin etc.

3.16 The rooms and compartments where edible products are handled shall be separate and distinct from the rooms and compartments for inedible products.

3.17 Suitable and separate space shall be provided for the storage of hides and skins. This room shall have a separate exit.

3.18 A constant and sufficient supply of clean potable cold water with pressure hose pipes and supply of hot water should be made available in the slaughter hall during working hours.

3.19 Suitable and sufficient facilities shall be provided for persons working in the slaughter house for changing their clothes and cleaning their footwear, and cleaning their hands before entering rooms used for the preparation and storage of meat.

3.20 Provision for latrines, toilets and change rooms will be made . Sufficient number of latrines, urinals, washbasins and bathrooms for each sex shall be provided.

3.21 Suitable and sufficient facilities shall be provided in convenient places within the slaughter house for the sterilisation of knives and sharpner (mushtala) and other equipment used in the slaughter house. The knives and sharpner (mushtala) shall be of stainless steel only.

3.22 Whenever cooking is done on open fire, chimneys shall be provided for removal of smoke and soot.

3.23 Whenever the dressed meat is not used up for the preparation of meat food products and some portion has to be stored without further immediate processing, such storage shall be in a room maintained at 0° C to 2°C.

3.24 All slaughter house refuse and waste materials will be suitably processed to prepare animal by products or dumped in pits that are suitably covered so as to prevent its access to scavengers. For large slaughter houses, a suitable provision of Effluent Treatment Plant will be made.

3.25 In case of small slaughter houses, waste material should be composted which can be used for manure purpose and in case of large slaughter houses, waste material should be rendered (cooked) in a rendering plant to produce meat, bone meal and inedible fats.

3.26 Suitable and sufficient facilities shall be provided for the isolation of meat requiring further examination by the authorised veterinary officer in a suitable laboratory (within the premises of the slaughter house).

3.27 Consistent with the size of the factory and volume and variety of meat food products manufactured, a laboratory shall be provided, equipped and staffed with qualified (chemist/analyst and Veterinary Microbiologist) and trained personnel. The licensing authority shall accord approval of the laboratory after inspection.

3.28 The Chemist/analyst shall have passed graduation with Chemistry as one subject and the Veterinary Microbiologist shall be a qualified veterinarian with two years of experience in Meat analysis or having degree of Master in Veterinary Public Health with specialization in Meat Hygiene.

3.29. Adequate natural or artificial lighting should be provided throughout the abattoir/ meat processing unit. Where appropriate, the lighting should not alter colours and the intensity should not be less than 540 Lux (50 foot candles) at all inspection points, 220 Lux (20 foot candles) in work rooms and 110 Lux (10 foot candles) in other areas. Light bulbs and fixtures suspended over meat in any stage of production should be of safety type and protected to prevent contamination of meat in case of breakage. As far as possible meat inspection shall be carried out in day light. Every abattoir shall be provided with well distributed artificial light.

4. Sanitary Practices:

4.01 Every part of the internal surface above the floor or pavement of such slaughter house shall be washed thoroughly with hot lime wash within the first 10 days of March, June, September and December. Every part of the floor or pavement of the slaughter house and every part of the internal surface of every wall on which any blood or liquid refuse or filth may have been spilt or splashed or with which any offensive or noxious matter have been brought into contact during the process of slaughtering, dressing and cutting, shall be thoroughly cleaned, washed with water, wiped/dried and disinfected within three hours after the completion of slaughter.

4.02 Rooms and compartments in which animals are slaughtered or any product is processed or prepared shall be kept sufficiently free from steam, vapours and moisture and obnoxious odours so as to ensure clean and hygienic operations. This will also apply to overhead structures in those rooms and compartments.

4.03 All parts of the establishments / Slaughter Houses shall always be kept clean, adequately lighted and ventilated and shall be regularly cleaned, and disinfected. The floorings shall be impervious and washed daily. Lime washing, colour washing or painting as the case may be, shall be done at least once in every twelve months.

4.04 All yards, outhouses, stores and all approaches to the establishments / Slaughter Houses shall always be kept clean and in a sanitary condition.

4.05 Suitable and sufficient receptacles furnished with closely fitted covers shall be provided for collection and removal of all garbage, filth and refuse from the slaughter house at a convenient time to a place away from the factory for disposal.

4.06 All blood, manure, garbage, filth or other refuse from any animal slaughtered and the hide, fat, viscera and offal there from, shall be removed from the slaughter house within 8 hours after the completion of the slaughtering and in such a manner and by such means as will not cause nuisance at the premises or elsewhere. Every such vessel or receptacle shall be thoroughly cleaned and disinfected immediately after use and shall be kept thoroughly clean when not in actual use.

4.07 The inner side of the skin shall not be rubbed or caused to be rubbed upon the ground within any portion of the slaughter hall. Hides and skins shall not be dragged within the slaughter hall. No gut-scraping, tripe cleaning, manufacture or preparation of meat food products, household washing of clothes or work of any nature other than is involved in the slaughter and dressing of the carcass shall be permitted in any slaughter hall except in the adjuncts to the slaughter hall intended for these products and purposes.

4.08 The premises shall be cleaned thoroughly with disinfectants, one day in advance of production of meat food products and the equipments shall be sterilized/sanitized before use. The rooms and compartments in which

any meat food product is prepared or handled shall be free from dust and from odours emanating from dressing rooms, toilet rooms, catch basins, hide cellars, casing rooms and livestock pens.

4.09 Every practicable precaution shall be taken to exclude flies, rats, mice and vermin from the establishments / Slaughter Houses. The use of poisons for any purpose in rooms or compartments where any unpacked product is stored or handled is forbidden. The use of approved bait poisons in hide cellars, compartments where inedible products are stored, outhouses or similar buildings containing canned products is, however, not forbidden.

4.10 It shall be ensured that dogs, cats or birds do not have access to the slaughter hall. Open areas in the factory shall have covered wire rope netting to prevent carrion birds from access to the slaughter hall or the factory.

4.11 Water used in the establishments / Slaughter Houses shall be potable and suitable arrangements shall be made for ensuring potability of water if bore well water is used for production of meat and meat products. If required by the licensing authority, the water shall be got examined chemically and bacteriologic ally by a recognised laboratory. The water quality shall comply the standards prescribed by the licensing Authority.

4.12 Warm meat' meant for immediate sale need not be stored in cool conditions. It can be transported in a hygienic and sanitary condition in clean insulated containers with covers (lids) to the meat shops/selling units with precautions to ensure that no contamination/cross contamination or deterioration takes place.

5. Equipment & Machinery:

5.1 The equipment and fittings in slaughter hall except for chopping blocks, cutting boards and brooms, shall be of such material and of such construction as to enable them to be kept clean. The implements shall be of metal or other cleanable and durable material resistant to corrosion.

5.2 No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of meat food products. (Copper or brass vessels shall always be heavily lined. No iron or galvanised iron shall come in contact with meat food products).

6. Personnel Hygiene:

6.1 No person suffering from infectious or contagious diseases shall be allowed to work in the factory. Arrangements shall be made to get the factory staff medically examined at such intervals as the licensing authority deems fit, to ensure that they are free from infectious, contagious and other diseases. A record of these examinations signed by a registered medical practitioner shall be maintained for inspection.

6.2 The staff shall be inoculated against the enteric group of diseases and a certificate thereof shall be kept for inspection.

6.3 In case of an epidemic, all workers should be inoculated or vaccinated.

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

(a) Animal Welfare

Animal welfare is a major concern in meat production. It is essential that animals be reared, handled, transported, and slaughtered using humane practices. A healthy and peaceful animal is an essential requirement for hygienic slaughter and safety of the meat product.

Careful handling of animals during loading / unloading, transportation and at slaughtering helps in improving the quality of meat and reduction in losses in the value of the carcass/meat.

1. Pre Slaughter Handling of Animal:

Livestock are transported en masse from the farm to the slaughterhouse, a process called "live export". Depending on its length and circumstances, this exerts stress and injuries on the animals and some may die en route. Apart from being inhumane, unnecessary stress in transport may adversely affect the quality of the meat. In particular, the muscles of stressed animals are low in water and glycogen, and their pH fails to attain acidic values.

Transportation of Animals

Following requirements shall be satisfied for Transportation of Animals from a farm to the slaughter house.

1.0 General Conditions

1.1 Only healthy animals in good condition shall be transported unless they are meant for emergency slaughter. These animals should be certified by a qualified veterinary inspector for freedom from infectious diseases and ectoparasitic diseases and their fitness to undertake the journey.

1.2 When animals are to be transported from endemic areas of a disease to non-endemic areas, the animals should be given protective vaccination and kept in quarantine for 30 days, before transportation.

1.3 Female animals in advanced stages of pregnancy shall not be transported.

1.4 When transporting large animals particularly bears/bulls, special arrangements by providing suitable partitions should be made to protect the animals from infighting. Similar arrangements should also be made to protect the young ones from being crushed when they are transported.

1.5 To avoid exhaustion, the animals shall be given humane treatment and care during transportation. The animals shall not be bound or chained during transit and space provided for them shall be large enough to stand or lie.

1.6 An attendant along with first aid equipment shall accompany the animals in transit.

1.7 Before loading, the animals should not be fed heavily. Only light feed may be allowed. For journeys less than 12 hours no feed need be carried but for longer journeys sufficient feed shall be carried to last during the journey. Watering facilities shall be provided at regular intervals.

1.8 Light and heavy animals shall be separated by providing partitions; animals from different pens/sheds shall not be mixed during transportation. Male stock shall not be transported with female stock (adults).

1.9 All vehicles should be inspected for safety, suitability and cleanliness before loading the animals. The floor and walls should be undamaged and there should be no nails or sharp projections which may injure the animals.

1.10 The Vehicles should be thoroughly sprayed with suitable disinfectant before loading the animals.

1.11 A layer of clean sand to cover the floor to a thickness of not less than 6 cm shall be provided. This layer of sand shall be moistened with water during the summer months. During hot months arrangements shall be made to sprinkle water on the animals at frequent intervals. In winter, a 2-cm layer of clean sand with another 6-cm layer of whole-straw shall be provided.

1.12 Animals when driven for loading or unloading shall never be struck with stick. Driving could best be done by soft-rubber pipe.

1.13 If animals are to be transported in extreme cold or hot climate, it is preferable to transport them in covered Lorries on road so that they may not die or get exhausted or suffer from acute respiratory disease. Journey under such adverse climate shall be minimised.

1.14 Each consignment should bear a label showing the following particulars:

- a) Number and kind of the animals loaded;
- b) Name, address and telephone number, if any, of the consignor;
- c) Name address and telephone number, if any, of the consignee;
- d) Instructions regarding feeding and watering.

2.0 Loading

2.1 Loading during extremes of temperatures shall be avoided.

2.2 Suitable ramp shall be provided for loading and unloading the animals. The floor of the ramp shall have cleats at intervals, so that animals do not slip as they climb or descend. The ramp shall be covered with straw to avoid slipping. At any time of loading and unloading the vehicle shall be kept clean to avoid slipping of animals. Bale

2.3 In case of railway wagons when loading is done on the platform, the door of the wagon may be used as ramp. In such cases, bales or bags of hay, agricultural wastes etc. may be placed on the either side of the dropped door to prevent the animals from getting their legs between the sides of the wagons and platform.

3.0 Space Requirements

3.1 Overcrowding shall be avoided. Each animal shall have enough space to lie down.

3.2 Railway wagons shall not accommodate more animals than those specified in IS specifications.

3.3 The speed of truck transporting animals shall not exceed 40 kilometres per hour, avoiding jerks and jolts. The truck shall not load any other merchandise and shall avoid unnecessary stops on the road.

3.4 For journeys, exceeding 12 hours, the animals shall be transported by railway. Loading shall be done by evening.

4.0 Slaughter:

Animals are slaughtered by being first stunned and then exsanguinated (bled out). Stunning can be effected through asphyxiating the animals with carbon dioxide, shooting them with a gun or a captive bolt pistol, or shocking them with electric current.

4.1. Stunning:

Stunning before slaughter should be mandatory. By inducing unconsciousness and insensibility, stunning can avoid and minimise reactions of fear and anxiety as well as pain, suffering and distress among the animals concerned. Stunning methods induce temporary loss of consciousness and rely on prompt and accurate sticking procedures to cause death.

It is important that the equipment utilized for stunning and slaughter is maintained in good working condition and that all operators involved are well trained and have a positive attitude towards the welfare of animals.

Electrical stunning consists of passing electricity through the brain to produce instantaneous insensibility.

The following method of slaughter shall be considered humane:—

(i) Mechanical stunning of cattle may be carried out by one of three methods; captive bolt stunning, mushroom head percussive stunning and pneumatic percussive stunning. For cattle, pneumatic stunning should be preferred and the optimum position is that the centre of the stunner should contact the animal at a point of intersection of lines drawn from the medial corners of the eyes and the base of the ears. The best position for pigs is on the midline just above eye level, with the host directed down the line of the spinal cord. The optimum position for sheep and goat is behind the poll, aiming towards the angle of the jaw. If an animal shows signs of regaining consciousness after the initial stun, the animal must be immediately killed by the use of a captive bolt gun.

(ii) Electrical stunning - Electrical Head Stunners may be preferred for sheep and goat where both electrodes are placed on the head region. Water bath electrical stunning may be used for poultry birds. A low and controlled voltage must be maintained so that the stunning will not damage the heart and brain or cause physical disability and death to the animals. The minimum current level recommended for stunning are indicated in the table below.

Species	Minimum current levels for head-only stunning
Cattle	1.5 Amps
Calves (bovines of less than 6 month of age)	1.0 Amps
Pigs	1.25 Amps
Sheep and goats	1.0 Amps
Lambs	0.7 Amps
Broilers	100 milli Amps
Turkeys	150 milli Amps

(iii) Gas stunning - Stunning of pigs by exposure to carbon dioxide (CO₂) may be preferred. The concentration of CO₂ should be 90% by volume but shall not be less than 80% by volume. Ideally pigs should be exposed for 3 minutes. Sticking should be done immediately after exit from the gas chamber. Over-crowding of animals should be avoided in the gas chamber.

5. Precautions for animal welfare:

a. General:

(1) The floor of the slaughter area should not cause slipping or falling of animals.

(2) Vocalization is an indicator of animal discomfort and need to be watched for.

(3) Use of electric prods for moving animal should be discouraged. Movement of animals can be managed by grouping, use of plastic wrapped sticks etc.

(4) Pen stocking density should be monitored. All animals should have room to lie down simultaneously. The condition of animals arriving for slaughter should be closely monitored so that injured, diseased animals are not slaughtered.

(5) High pitch sounds such as whistling and yelling should be avoided to spare distress to animals.

b. The following factors have been identified as critical to animal welfare:

(a) supervision and training of employees.

(b) Designing of animal transport cart and unloading bay.

(c) Proper construction of holding/resting pen, stunning box, maintenance of stunning equipment, restraining systems, gates and other animal handling equipment.

(d) Avoiding distractions that make animals refuse to move.

(e) Monitoring the condition of animals arriving at the plant.

(f) Proper design of equipment in the slaughter house.

Keeping this in view, the following need to be observed to ensure humane treatment of animals brought for slaughter:—

- Pre-slaughter handling of animal should be carefully done to reduce stress. Resting of the animals is essential. Only animals which are disease free and in a condition to walk should be brought for slaughter.
- Distractions that impede animal movements such as, reflections, air blowing towards animals and movement or high pitch noise, need to be avoided. Herding of animals should not be done through electric prods but with the help of plastic bags or sticks.
- A high standard of training is required for employees to ensure that the basic hygiene and safety practices are followed while handling animals.
- Equipment which is used for slaughter such as captive bolt stunner, gates, hooks etc should be kept in good working condition and cleanliness of floors etc. needs to be ensured. There should be daily check to ensure the smooth working of equipment and cleanliness of floors.
- The condition of the animals arriving at the plant should be monitored. Animals which are injured or not in a condition to walk should not be slaughtered.
- Inspecting personnel should pay particular attention to these points to ensure reasonable standards of animal welfare.

6. Poultry welfare:

Welfare programme

The conditions under which broilers are housed and the way that they are managed during their growing phase, transportation and slaughter are set down in several government/industry endorsed Model Codes of Practice designed to safeguard their welfare.

A model welfare program needs to be developed for pick-up, transport and broiler/chicken processing sectors. Processing unit shall incorporate elements of this welfare audit in their own quality plans and manuals.

A Model programme shall envisage following:

Poultry Suppliers and processors must have a documented program for poultry welfare envisaging following;

(a) Catching: Poultry intended for slaughter plant should be clean and in good health. Every reasonable precaution should be taken to minimize injury to poultry. The catcher needs to be trained to this effect.

(b) Transport: For transport of poultry crates shall be in good repair. There shall be no crate/cage damage that would allow injury to poultry or allow crates to accidentally open. Transport crates should not be over-filled and enough space should be provided to allow all poultry to lie down.

(c) Holding: Poultry held in storage sheds should be provided adequate ventilation and climate control such as fans or curtains.

(d) Stunning: Stunning equipment should be properly maintained to confirm that poultry are insensible prior to slaughter, and the time between stunning and slaughter should be limited to minimize any likelihood that poultry may regain consciousness prior to slaughter.

Economic performance and welfare:

High standards of poultry welfare and high levels of flock performance and economic performance are not incompatible - quite the contrary, they go hand in hand. It simply makes good economic sense as well as being in the poultry's best interests to ensure that flocks are maintained in an environment, in which they are thermally comfortable, protected from injury, fed optimally and kept healthy. Therefore, all measures described elsewhere to ensure that chickens are kept in conditions which optimize their comfort (in terms of temperature, humidity, air flow and air quality), in which they are provided with water, shelter, and a high quality diet that matches their physiological needs, and which optimize their health have just as important effect in terms of poultry welfare as they do on the overall efficiency of the farming operation.

Poultry health and welfare:

When producing chicken meat in a welfare-friendly manner it is also important that the poultry receive prompt and appropriate medication and treatment to prevent and treat diseases if this should become necessary, and that they do not suffer any unnecessary pain, distress, fear or physical injury. It is also important that sick or injured poultry that cannot be adequately or successfully treated are culled quickly and in a humane manner so that they do not suffer.

Humane slaughter (poultry):

While the chickens are reared specifically for human consumption and they therefore at some stage have to be slaughtered, they should be slaughtered in a humane manner, and all poultry should be stunned (rendered insensible to pain) prior to slaughter.

Slaughter equipment at all supply facilities should be properly maintained to confirm that the poultry are slaughtered quickly.

7. Ante-mortem inspection

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

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

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

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

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

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

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

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

8. Post-mortem inspection—

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

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

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

4. Every carcass or part thereof which has been found to be unfit for human consumption shall be marked by the Qualified Veterinary Doctor as "Inspected and condemned".

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

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

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

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

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

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

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

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

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

14. Destruction of condemned carcasses, organs or parts thereof shall be carried out under the direct supervision of the Qualified Veterinary Doctor.

15. If in the opinion of the Qualified Veterinary Doctor a carcass, organ or part thereof is to be held back for further detailed examination, the carcass, organ or part concerned shall not be released till the examination in detail is completed by the Qualified Veterinary Doctor and it is declared thereafter by him as fit. When it is to be detained for detailed

examination, the carcass, organ or part thereof shall be marked as "Held". If on subsequent inspection, the carcass, organ or part thereof is found to be unwholesome and unfit for human food, the Qualified Veterinary Doctor shall mark such a carcass, organ or part thereof as "condemned" and shall dispose it of as described in the foregoing paragraphs.

a. Sanitary and Hygienic Requirements for Meat processing units

Following Sanitary and Hygienic requirements shall be satisfied by the meat processing unit.

1. Location:

1.1 Meat processing unit should be located in areas not subjected to regular and frequent flooding and free from objectionable odours, smoke dust and other contaminants;

1.2 Roadways and areas serving the meat processing unit which are within its boundaries or in its immediate vicinity should have a hard paved surface suitable for wheeled traffic. There should be adequate drainage and provision for cleaning;

1.3 Where appropriate, meat processing unit should be so designed that access can be controlled.

2. Building and Facilities:

2.1 The meat processing unit should provide adequate working space for the satisfactory performance of all operations.

2.2 The construction should be sound and ensure adequate ventilation, good natural or artificial lighting and easy cleaning.

2.3 The meat processing unit should be laid out and equipped so as to facilitate proper supervision of meat hygiene including performance of inspection and control;

2.4 The meat processing unit should be of such construction as to protect against the entrance and harbouring of insects, birds, rodents or other vermin as well as the entry of environmental contaminants such as smoke, dust etc.

2.5 Buildings and facilities should be designed to provide separation by partition, location or other effective means, between those operations which may cause cross-contamination;

2.6 Meat processing unit should be laid out and equipped so as to ensure, that edible meat does not come into contact with floors, walls or other fixed structures, except those which are specifically designed for contact with meat;

2.7 The construction and lay out of any chilling room, freezing room, freezer store or freezer should satisfy the requirements of these rules;

2.8 In meat handling areas :

- Floors should be of waterproof, non-absorbent, washable non-slippery and made of nontoxic materials, without crevices and should be easy to clean and slope sufficiently for liquids to drain to trapped outlets;
- Walls should be of waterproof, non-absorbent, washable and nontoxic materials and should be light coloured. Up to a height of at least 1.5 metres, they should be smooth and without crevices, and should be easy to clean, space between walls and ceilings should be sealed and covered to facilitate cleaning;
- Ceilings should be so designed, constructed and finished as to prevent any accumulation of dirt and minimize condensation, mould development and flaking and should be easy to clean;
- Windows and other openings should be so constructed as to avoid accumulation of dirt and those which open should be fitted with insect screen. Screens should be easily movable for cleaning and kept in good repair. Internal window sills, if present, should be sloped to prevent use as shelves;
- Doors should have smooth, non-absorbent surfaces and where appropriate, be self-closing and close fitting; and
- Stairs, lift cages and auxiliary structures such as platforms, ladders, chutes, should be so situated and constructed as not to cause contamination of meat. They should be capable of being effectively cleaned. Chutes should be constructed with inspection and cleaning hatches;

2.9 The use of construction materials which cannot be adequately cleaned and disinfected such as wood, should be avoided unless its use would clearly not be a source of contamination, and

2.10 Office accommodation should be provided for the use of the meat inspection agency.

3. Sanitary Facilities:

3.1 Water Supply:

3.1.1. Supply of potable water under pressure should be available with facilities for its storage, where necessary for distribution, and with protection against contamination;

3.1.2. An supply of hot potable water should be available at all times during working hours;

Note - This provision is intended to cover water for both cleaning purposes and the destruction of microorganisms (especially those pathogenic to man) on knives, utensils etc., and coming into direct contact with meat. For cleaning purposes the temperature of the water should be 65 degree Celsius. The hot water for disinfection purposes should be at 82 degree Celsius and dispensed in such a way (e.g. in specially designed boxes near the working area) that blades of knives etc., can be submerged in the water for a contact time (no less than two minutes). Often this water supply is separate from other hot water supplies used for cleaning, hand washing etc. But if there is only one hot water supply the term "adequate" should mean that even at times where large amounts of hot water is used (e.g. during cleaning operations) the water supply from any tap in the establishment should not be decreased;

3.1.3 Ice should be made from potable water and should be manufactured, handled and stored so as to protect it from contamination; and

3.1.4 Steam used in contact directly with meat should be produced from potable water and contain no substances which may be hazardous to health or may contaminate the food.

3.2 Effluent and Waste Disposal - Meat processing unit should have an efficient effluent and waste disposal system. All effluent lines (including sewer systems) should be large enough to carry peak loads and should be constructed in such a manner as to avoid contamination of potable water supplies. Biological oxygen demand level shall be less than 1500, and for that an effluent treatment plant, if necessary may be installed.

3.3 Facilities for Storage of Waste and Inedible Material. - Facilities should be provided for the storage of waste and inedible material prior to removal from the establishment. These facilities should be designed to prevent access to waste or inedible material by pests and to avoid contamination of food, potable water and equipment or building.

3.4 Changing Facilities and Toilets.- Suitable and conveniently located changing facilities and toilets should be provided in all establishments. Toilets should be so designed as to ensure hygienic removal of waste matter. These areas should be well lit and ventilated and should not open directly on to food handling areas. Hand washing facilities with warm or hot and cold water with suitable hygienic means of drying hands should be provided adjacent to toilets and in such a position that the employee must pass them when returning to the processing area. Where hot and cold water are available, mixing taps should be provided. Where paper towels are used, a sufficient number of dispensers and receptacles should be provided near to each washing facility. Taps of non-hand operable type are preferable. Notices should be posted directing personnel to wash their hands after using the toilets.

3.5 Hand Washing Facilities in Processing Areas:

3.5.1 Adequate and conveniently located facilities for hand washing and drying should be provided wherever the process demands. Where appropriate, facilities for hand disinfection should be provided. The facilities should be furnished with properly trapped waste pipes leading to drains.

3.5.2 All rooms used for deboning, preparing, packing or other handling of meat should be equipped with adequate facilities for cleaning and disinfecting implements, conveniently located for the use of personnel during operations. These facilities are for use exclusively in the cleaning and disinfection of knives, steels, cleavers, saws and other implements.

3.5.3 All facilities for cleaning and disinfecting implements should be of such nature and sizes as to permit proper cleaning and disinfection of implements . These facilities should be constructed of corrosion - resistant materials and should be capable of being easily cleaned.

3.5.4 All facilities for cleaning and disinfecting of implements should be fitted with suitable means of supplying hot water in sufficient quantity at all times while meat is being handled in that part of the Meat Processing Unit.

3.5.5 Lighting - Adequate natural or artificial lighting should be provided throughout the meat processing unit. Where appropriate, the lighting should not alter colours and the intensity should not be less than

540 Lux (50 foot candles) at all inspection points.

220 Lux (20 foot candles) in work rooms.

110 Lux (10 foot candles) in other areas.

Light bulbs and fixtures suspended over meat in any stage of production should be of a safety type and protected to prevent contamination of meat in case of breakage.

3.6 Ventilation - Ventilation should be provided to prevent excessive heat, steam condensation, dust and to remove contaminated air. The direction of the air flow should never be from a dirty area to clean area. Ventilation openings should be provided with an insect screen or other protective enclosure of non-corrodible material. Screens should be easily removable for cleaning.

4. Equipment and Utensils :

4.1 Materials - All equipments, implements and utensils used in establishments which come into contact with exposed meat and meat products should present a smooth impervious surface and be resistant to corrosion and should be made of material which is non-toxic, does not transmit odour or taste, is free from pits and crevices, is non-absorbent and capable of withstanding repeated exposure to normal cleaning and disinfection. Such equipment should be so constructed that they may be easily cleaned.

4.2 Sanitary Design, Construction and Installation:

4.2.1 All equipments and utensils should be so designed and constructed as to prevent hygiene hazards and permits easy and thorough cleaning and disinfection and where practicable be visible for inspection. Stationary equipment should be installed in such a manner as to permit easy access and thorough cleaning.

4.2.2 Containers for inedible material and waste should be leak proof, constructed of non-corrosive metal or other suitable impervious materials which should be easy to clean or disposable and where appropriate, able to be closed securely; and

4.2.3 All refrigerated spaces should be equipped with temperature measurement or recording devices.

4.3 Equipment Identification - Equipment and utensils used for inedible material or waste should be so identified and should not be used for edible products.

5. Hygiene Requirements :

5.1 Maintenance. The buildings, rooms, equipment and all other physical facilities of the meat processing unit, including drains, should be maintained in good repair and in orderly condition. Except for rooms where meat processing or cleaning operations are performed, they should be free from steam, vapour and surplus water.

5.2 Cleaning and Disinfection - Cleaning and disinfection should meet the following requirements :

(i) Amenities provided for the use of employee and the inspection service including changing facilities, toilets and the inspection office space should be kept clean at all times.

(ii) If rooms, intended and most of the time used for the handling, preparation, processing, packaging on storage of meat, are used for any other food preparation purposes, then cleaning and disinfection are necessary immediately before and after such use.

(iii) The temperature in rooms for boning out and trimming should be controlled and held suitably low, unless cleaning of equipment and utensils are carried out at least every four hours;

(iv) To prevent contamination of meat, all equipments, implements, tables, utensils including knives, cleaves, knife pouches, saws, mechanical instruments and containers should be cleaned at frequent intervals during the day and immediately cleaned and disinfected whenever they come into contact with diseased material, infective material or otherwise become contaminated. They shall also be cleaned and disinfected at the conclusion of each working day.

(v) If any skip or trolley or any container used in a department where edible material is handled, enters an area where inedible material is handled it should be cleaned and disinfected immediately before re-entering the edible department.

(vi) Immediately after the cessation of work for the day or at such other times as may be required, the floors and walls should be cleaned to remove contamination. Floor drains should be kept in good condition and repair with strainers in place; and

(vii) Roadways and yards in the immediate vicinity of and serving the meat processing unit should be kept clean.

5.3 Hygiene Control Programme.-It is desirable that each meat processing unit in its own interest designates a single individual whose duties are diverted from production, to be held responsible for the cleanliness of the meat processing unit. His staff should be a permanent part of the organisation or employed by the organisation and should be well trained in the use of special cleaning tools, methods of dismantling the equipment for cleaning and in the significance of contamination and the hazards involved. A permanent cleaning and disinfection schedule should be drawn up to ensure that all parts of the meat processing unit are cleaned appropriately and that critical areas, equipment and material and designed for cleaning and/or disinfection daily or more frequently if required.

5.4 Storage and Disposal of Waste - Waste material should be handled in such a manner so as to exclude contamination of food or potable water. Precautions should be taken to prevent access to waste by pests. Waste should be removed from the meat handling and other working areas at intervals and at least daily. Immediately after disposal of the waste, receptacles used for storage and any equipment which has come into contact with the waste should be cleaned and disinfected. At least daily the waste storage area should also be cleaned and disinfected.

5.5 Dogs, cats or other pet animals should be not allowed to enter meat processing unit.

6. Pest Control

6.1 There should be an effective and continuous programme for the control of insects, birds, rodents or other vermin. Meat processing unit and surrounding areas should be regularly examined for evidence of infestation.

6.2 Should pests gain entrance to the meat processing unit or surrounding areas, eradication measures should be instituted. Control measures involving treatment with physical or chemical or biological agents should only be undertaken by or under direct supervision of personnel who have a thorough understanding of the potential hazards to health resulting from the use of these agents, including those which may arise from residues retained in the product. Such measures should be carried out in accordance with the recommendation of the official agency having jurisdiction and with the full knowledge of its inspector, and

6.3 Pesticides should only be employed if other precautionary methods cannot be used effectively. Only pesticides approved for use in the meat processing unit by competent authority should be used and the greatest care should be exercised to prevent any contamination of the meat equipment or utensils. Before pesticides are applied all meat should be removed from the room and all equipment and utensils should be thoroughly washed prior to being used again.

6.4 Handling and Storage of Hazardous substances - Pesticides or other substance which may represent a hazard should be labelled with a warning about their toxicity and use. Except as required for purpose of hygiene such substance which may contaminate meat packing material and ingredients should be handled and stored in a part of the meat processing unit which is not used for preparation, processing, handling, packing or storage of meat. They should be handled and dispensed only by authorised and properly trained personnel. Extreme care should be taken to avoid contamination of meat. However, materials employed in the construction and maintenance of an establishment may be used at any time with the approval of Food Safety Officer.

6.5 Personal Effects and Clothing : - Personal effects and clothing should not be deposited in meat handling areas.

6.6 Maintenance Tools - Cleaning and maintenance tools and products should not be stored in meat handling area.

7. Personnel Hygiene and Health Requirements :

7.1 Medical examination - Persons who come into contact with meat in the course of their work should have a medical examination prior to their employment. Medical examination of a meat handler shall be carried out routinely and when clinically or epidemiologically indicated, at least once in 12 months.

7.2 Communicable Diseases - The management should take care to ensure that no person, while known or suspected to be suffering from, or to be a carrier of a disease likely to be transmitted through meat or while afflicted with infected wounds, skin infections, sores or with diarrhoea, is permitted to work in any area in any capacity in which there is any likelihood of such a person directly or indirectly contaminating meat with pathogenic microorganisms. Any person so affected should immediately report to the management that he is ill.

7.3 Injuries - Any person who is cut or injured should discontinue working with meat and until he is suitably bandaged should not be engaged in any meat processing unit in the preparation, handling, packing or transportation of meat. No person working in any meat processing unit should wear exposed bandage unless the bandage is completely protected by a water proof covering which is conspicuous in colour and is of such a nature that it cannot become accidentally detached. first aid facilities should be provided for this purpose.

7.4 Washing of Hands : Every person engaged in a meat handling area should wash his hands frequently and thoroughly with a suitable hand cleaning preparation under running potable water while on duty. Hands should always be washed before commencing work, immediately after using the toilets, after handling contaminated material and whenever else necessary. After handling diseased or suspect materials hands should be washed and disinfected immediately. Notices requiring hand-washing should be displayed.

8. Personnel Cleanliness:

8.1 Every person engaged in an area in meat processing unit where meat is handled should maintain a high degree of personnel cleanliness while on duty, and should at all times while so engaged wear suitable protective clothing including head covering and foot wear, all of which should be washed unless designed to be disposed and which should be maintained in a clean condition consistent with the nature of the work in which the person is engaged.

8.2 Aprons and similar items should not be washed on the floor; and

8.3 Such items should not be left on equipment in the working area.

8.4 Personal Behavior : Any behavior which can potentially contaminate the meat such as eating, use of tobacco, chewing, spitting, should be prohibited in any part of meat processing unit used for the preparation, handling, packaging or transportation of meat.

8.5 Visitors: Every person who visits an area in any meat processing unit where meat is handled should wear clean protective clothing and head cover.

b) Sanitary & Hygienic Requirements for the Retail Meat Shops

For ensuring the hygiene and safety of meat being sold at retail meat shops, the following requirements should be followed under the supervision of the qualified Veterinary staff.

1. Location of Meat Shop

1. The meat shop / sale outlet should preferably be a unit of meat market located away from Vegetable, fish or other food markets and shall be free from undesirable odour, smoke, dust or other contaminants. Wherever a meat market is not available, individual meat shop can be set up considering the above factors, which have a direct bearing on the hygiene conditions of the premises and health of consumers.

(a) The minimum distance between the licensed meat shop and any place of worship should not be less than 50 meters;

(b) The condition of 100 meters distance will apply in case the premises situated directly opposite to the entry gate of religious place of any community.

2. All the meat shops located in the vicinity of religious places shall be fitted with black glass doors, which must be kept closed all times except in case of entry or exit. It must be the responsibility of the meat shop owners to maintain a high standard of hygiene not only inside the shops, but also in the way leading to the shops road pavements or other adjoining place, particularly for insanitary materials originating from the meat business for example, blood, part of offal, meat scraps etc.

2. Size of Meat Shops

2.1 Considering the constraints of commercial space in residential areas in concerned Panchayats / Municipalities the size of meat shops may vary according to the size of business and activities being carried out there in the meat shops.

2.2 The height of shop in all above categories of meat shops should be not less than 3 meters, while in case of air-conditioned meat shops, it should not be less than 2.5 meters.

3. Premises

3.01 The premises shall be structurally sound. The walls up to the height of minimum 5 feet from the floor level shall be made of impervious concrete material (e.g. glazed tiles or hygienic panels, etc.) for easy washing and cleaning purposes.

3.02 The floor should be made of impervious and non-slippery materials with a slope for easy cleaning and removal of filth, waste and dirty water. The slope of the floor shall not be less than 5 cm. for a floor of 3 meters.

3.03 All the fittings in the stall should be of non-corroding and non-rusting type.

3.04 All processing tables, racks, shelves, boards, etc. shall have zinc/aluminium/stainless steel/marble-granite top to facilitate proper cleaning.

3.05 A sign board indicating the type of meat sold shall be displayed prominently. Nothing else but meat should be sold at the premises.

3.06 The premises should have provision of sewer connection for drainage of wastewater.

3.07 There should be provision of continuous supply of potable water inside the premises. In case the water supply is from bore well the arrangement for softening of water for making the same potable shall be made in the premises and intermittent store arrangement should be made.

3.08 The door of the shop should be of self-closing type. The door of the shop should be of dark glass top and be kept closed. No carcasses should be kept in a manner so as to be seen by the public from outside.

4. Ventilation

4.01 The meat shop should be ventilated with facility of cross ventilation and may be provided with at-least one electric fan and one exhaust fan.

4.02 The rails and hanging hooks, if provided for hanging carcasses, should be of non-corrosive metal. The non-corrosive hanging hooks for carcasses shall be 30 cm. apart and the distance between rails shall be 60 to 70 cm. depending upon the size of animals slaughtered and carcasses hanged.

5. Equipment and Accessories

5.01 The meat shop should have suitable arrangement for fly proofing in the form of air-curtains, flytraps, etc.

5.02 It should have display cabinet type refrigerator of size for maintaining a temperature of 4 to 8 degrees C. or freezing cabinet if the meat is to be stored for more than 48 hours.

5.03 The weighing scales used shall be of a type which obviates unnecessary handling and contamination and the plate sketch of the scale shall be made of stainless steel or nickel coated

5.04 The knives, tools and hooks used shall be made of stainless steel. Sufficient cupboards or racks should be for storing knives, hooks, clothes and other equipments.

5.05 There should be a provision of geysers in all the meat shops to have hot water at a temperature not less than 82 degree C to clean the premises and equipment used in meat shop.

5.06 Washbasin made of stainless steel / porcelain shall be provided with liquid soap dispenser or other soap and nail brush for thorough cleaning of hands.

5.07 The chopping block should be of food-grade synthetic material, which does not contaminate the meat. If the block is of wooden it should be of hardwood trunk, which is solid enough and should not contaminate the meat.

5.08 A waste bin with a pedal operated cover shall be provided in the premises for collection of waste material.

6. Transportation

6.01 The transportation of carcasses from the slaughter house to the premises shall be done under hygienic conditions in boxes of adequate size linked with zinc/aluminium/stainless steel or wire gauze meat safes, which must be washed daily.

6.02 The transportation of carcasses from the slaughter house to the meat shops should be done in insulated refrigerated vans. Under no circumstances, carcasses will be transported in vehicles used for commuting of human beings, or in an exposed condition.

7. Pest Control

7.01 The meat shop should have an effective and continuous programme for control of insects, rodents or other vermin within the premises. The surrounding area of the shop should also be free from insects, birds, rodents and other vermin.

7.02 The pest control measures adopted by the owner of shop should be kept as a record in the premises to be shown to any officer of the concerned Panchayats / Municipalities responsible for local administration/Corporation at the time of inspection.

7.03 Chlorinated hydrocarbons, organo-phosphorus compounds and synthetic perithroids, rodenticides etc should neither be used as pesticide nor shall be stored at the meat shop.

7.04 No live animals or birds should be allowed inside or adjacent to the meat shops.

8. Personnel Hygiene

8.01. Every person employed for meat handling at the meat shop shall be medically examined annually by a authorized registered medical practitioner and examination shall include examination of sputum and x-ray of the chest for tuberculosis. The medical examination shall also include examination of stool for protozoal and helminthic infestations for those parasites, which are transmitted by ingestion, and also for the presence of enteropathogenic Escherichia coli, Salmonella, Shigella species and Vibrio cholera.

8.02. A certificate / records of medical fitness of all workers handling meat should be kept as a record in the premises to be shown to any officer of the concerned Panchayats / Municipalities responsible for local administration / Corporation at the time of inspection.

8.03. No worker suspected to be suffering from fever, vomiting, diarrhoea, typhoid, dysentery or boils, cuts and sores and ulcers (however small) shall be permitted to work in the meat shops.

8.04 All the workers of the meat shop shall keep their finger nails short and clean and wash their hands with soap or detergent and hot water before commencement of work and after each absence, especially after using sanitary conveniences.

8.05. Eating, spitting, nose cleaning or the use of tobacco in any form or chewing betel leaves shall be prohibited within the premises of meat shop processing, packing and storage area of the unit. "No smoking "and "No Spitting "boards shall be prominently displayed in the shop.

9. Sanitary Practices

9.01 The chopping block should be sanitized daily by covering its top with sea-salt, after cleaning it with hot water at close of business activity.

9.02 The floor should be washed with appropriate disinfectant / detergent / sanitizer at the start and close of the business each working day.

9.03 There should be high standard of cleanliness and tidiness in the working area of shop with no organic or other material lying on the floor.

9.04 The refrigerated / freezing cabinet should be regularly cleaned and well maintained.

9.05 Slaughtering of animal / birds inside the shop premises should be strictly prohibited.

9.06 The carcasses shall not be allowed to be covered with wet-clothes.

9.07 Wholesome meat obtained from the authorized slaughter house shall only be sold at the meat shops and a record thereof shall be kept in the premises to be shown to any officer of the concerned Panchayats / Municipalities responsible for local administration Corporation at the time of inspection.

9.08 Waste bins should be emptied, transported for disposal as per the arrangements made by the concerned Panchayats / Municipalities and waste bin / dhala (burial pits) shall be treated daily with a disinfectant.

9.09 The premises shall not be used for residential purposes nor it shall communicate with any residential quarter. No personal belonging like clothing, bedding, shoes etc. shall be kept in the premises. Only dressed carcasses of clean meat shall be stored at the premises.

9.10 Hides, skins, hoofs, heads and unclean gut will not be allowed to be stored in the premises at any time.

9.11 The chopping instruments should be cleaned with hot water at a temperature of 82 degree C.

9.12 The preparation of food of any type inside the meat sale outlet should be strictly prohibited.

9.13 The meat obtained from unauthorized sources or unstamped meat is liable to be confiscated and destroyed.

9.14 Waste of the meat shop to be disposed of packed in heavy polythene bags in dhalaos (burial pits).

10. Other Requirements

10.01 The prepared meat shall be packed in waxed paper and then placed in polyethylene bags or packed directly in bags made of food grade plastics.

10.02 Failure to comply with any of these instructions may entail legal action against the defaulters, and even result in cancellation of license by the appropriate authority of the concerned Panchayats/Municipalities/Corporation.

10.03 No Objection Certificate from law and order point of view to be obtained from police department or the concerned Panchayats/Municipalities/Corporation before grant of license for buffalo meat and pork shop.

10.04 The concerned Panchayats/Municipalities responsible for local administration in the country shall appoint qualified Veterinary staff for the meat inspection (Ante mortem and Post mortem inspection) or if regular staff cannot be made available or deployed for the purpose shall make contractual arrangements for availing the services of qualified Veterinary staff for meat inspection available with the Animal Husbandry Depts. of the concerned state/UT in the country.

10.05 Retail meat shop license shall be granted subject to fulfillment of all the above technical and administrative instructions in relation to the trade.

Part - V

Specific Hygienic and Sanitary Practices to be followed by Practices to be followed by Food Business Operators engaged in catering / food service establishments

In addition to Part-II the Catering/ food Service establishment in which food is being handled, processed, manufactured, stored, distributed and ultimately sold to the customers and the persons handling them should conform to the sanitary and hygienic requirement, food safety measures and other standard as specified below.

It includes premises where public is admitted for repose or for consumption of any food or drink or any place where cooked food is sold or prepared for sale. It includes:

- (a) Eating Houses
- (b) Restaurants & Hotels
- (c) Snack Bars,
- (d) Canteens (Schools, Colleges, Office, Institutions)
- (e) Food Service at religious places
- (f) Neighbourhood Tiffin Services / dabba walas
- (g) Rail and airline catering
- (h) Hospital catering

I. GOOD MANUFACTURING PRACTICES FOR WHOLE PREMISE

I. Food Preparation Areas

The following rules apply to rooms where food is prepared. There will be no smoke nuisance in the food preparation area. Wherever cooking or frying of any kind is being done, a chimney having appropriate suction capacity as per the size of the kitchen has to be installed prior to start of business.

II . Hand washing facilities and toilets

(1) Adequate number of wash-hand basins made of porcelain/stainless steel shall be provided along with soap to wash hands, with hot and cold running water, and materials for cleaning hands and drying them hygienically. Clean and dry towels shall be kept for the use of customers.

(2) Separate sinks must be provided, where necessary, for washing raw food and cleaning equipment.

(3) Sinks with a draining board, detergent and hot water shall be provided to ensure proper cleaning of utensils, crockery and cutlery there will be a separate place for washing pots and pans.

2. Changing facilities:

Facilities for staff to change their clothes, where necessary must be provided.

MINISTRY OF ENVIRONMENT AND FORESTS

NOTIFICATION

New Delhi, the 22nd September, 2009

S.O.2465 (E) – Whereas the draft Transport of the Animals Amendment Rules, 2008, were published as required by sub-section (1) of Section 38 of the Prevention of Cruelty to Animals Act, 1960 (59 of 1960) under the notification of Government of India, Ministry of Environment and Forest number S.O 1876(E) dated 31st July 2009 in the Gazette of India, Extraordinary, Part II, Section 3, Sub Section (ii) dated 3rd August 2009 inviting objections and suggestions from all persons likely to be affected thereby, before the expiry of the period of thirty days from the date on which copies of the Gazette containing the said notification are made available to the public.

And, whereas copies of the said Gazette were made available to the public on the 3rd August, 2009.

And, whereas no objection or suggestion has been received from the public in respect of the said draft rules by the Central Government.

Now, therefore in exercise of the powers conferred by sub-sections (1) and (2) of section 38 of the Prevention of Cruelty to Animals Act, 1960 (59 of 1960), the Central Government hereby makes the following rules further to amend the Transport of Animals Rules 1978, namely:-

1. (1) These rules may be called Transport of Animals (Amendment) Rules, 2009.
(2) They shall come into force on the date of their publication in the Official Gazette.
2. In the Transport of Animals Rules, 1978 (herein after referred to as the said rules), for rule 50, the following rule 50 shall be substituted, namely:-

“50. The average space provided per cattle in Railway wagon or vehicle shall be as provided in Tables I and II as given below:-

TABLE – I
Space Allowance per Cattle

Cattle weighing upto 200 Kg.	1 Square Meter (Sq.mtr.)
Cattle weighing 200-300 Kg	1.20 Square Meter
Cattle weighing 300-400 Kg	1.40 Square Meter
Cattle Weighing above 400 Kg.	2.0 Square Meter

TABLE – II

Space requirement for Cattle while being transported in commonly sized road vehicles

Vehicle Size Length x Width Square Meter	Floor Area of the vehicle in Square Meter (Sq.mtr.)	Number of Cattle			
		Cattle weighing upto 200 Kg (1 Sq.mtr. space per cattle)	Cattle weighing 200-300 Kg (1.20 Sq.mtr space per cattle)	Cattle weighing 300-400Kg (1.40 Sq.mtr. space per cattle)	Cattle weighing above 400Kg (2.0 Sq.mtr space per cattle)
6.9 x 2.4	16.56	16	14	12	8
5.6 X 2.3	12.88	12	10	8	6
4.16X1.9	7.904	8	6	6	4
2.9X1.89	5.481	5	4	4	2

3. In the said rules, in rule 58, after entry (c), the following entry shall be inserted, namely:

“(d) Horses: Space requirement while being transported by road/rail

Horses	Space in Square Meter
Stallion Horses	2.25
Mares (including pregnant)	2
Ponies	1.5
6 Months to 12 Months	1.4
12 Months to 18 Months	1.6
Over 18 Months and upto 2 years	2
Mares with Foal at Foot (upto 6 months)	2.25

4. In the said rules, in rule 73, after the words “for a sheep”, the following shall be substituted namely:-

“and Goat while being transported by rail/road shall be as under:-

Sheep and Goat: Space requirement while being transported by Rail/Road

Approximate weight of animal in Kilogram	Space required in Square Meter	
	Wooled	Shorn
Not more than 20	0.17	0.16
More than 20 but not more than 25	0.19	0.18
More than 25 but not more than 30	0.23	0.22
More than 30 but not more than 40	0.27	0.25
More than 40	0.32	0.29”

5. In the said rules, in rule 94, after sub rule (a), in the TABLE, under the heading Broad gauge, in column (1), for the entry, the following entry shall be substituted namely:-

“Broad Gauge (1)
Area of Wagon
VPU having Floor Area 63.55 Square Meter
Number of Pigs 104 (0.61 Square Meter per Pig)”

6. In the said rules, in rule 95, for the clause (a), the following clause shall be substituted namely:-

“(a) Maximum Number of Pigs permitted for commonly sized road vehicle

S.No.	Type of Animal	Maximum Number of Pigs Permitted for Road Vehicles			
		Vehicle having size 5.6mx2.35m	Vehicle having size 5.15mx2.18m	Vehicle having size 3.03mx2.18m	Vehicle having size 2.9mx2.0m
1.	Weaner	43	37	22	19
2.	Young	31	26	15	13
3.	Adult	21	18	10	9

Note:- For the purpose of Pigs of all breeds, ages and sex, the following Space allowances shall apply:

- (d) Weaner - Piglet which has just been separated from the mother for the purpose of independent rearing and commonly in the weight range of 12kg - 15 kg.
- (e) Young - Male of female pig between 0.3 to 0.6 months of age and commonly in the weight range of 15 Kg - 50 Kg.
- (f) Adult - A male or female pig above 06 months of age and having weight more than 50kg.

(F.No.27-15/2006-AWD)
Hem Pande, Jt. Secy. (AW)

Note:- The Principal rules were published in the Gazette of India, Extraordinary, vide number Part 1, Section 2(ii) vide Government of India, Ministry of Agriculture and Irrigation (Department of Agriculture), Notification NO.18-6/70-LDI dated 23rd March 1978 and subsequently amended by the Ministry of Social Justice and Empowerment vide number S.O.269(E) dated 26th March, 2001.


सत्यमेव जयते

भारत का राजपत्र The Gazette of India

असाधारण
EXTRAORDINARY
भाग II—खण्ड 3—उप-खण्ड (i)
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सड़क परिवहन और राजमार्ग मंत्रालय

अधिसूचना

नई दिल्ली, 8 जुलाई, 2015

सा.का.नि. 546(अ).—केन्द्रीय मोटर यान नियम, 1989 की धारा 212 की उपधारा (1) के अधीन अपेक्षानुसार केन्द्रीय मोटर यान नियम, 1989 का और संशोधन करने के लिए, भारत सरकार के सड़क परिवहन और राजमार्ग मंत्रालय की भारत के राजपत्र, असाधारण, भाग II, खंड 3, उपखंड (i) में प्रकाशित अधिसूचना सा.का.नि. संख्यांक 745 (अ) तारीख 27 अक्टूबर, 2014 द्वारा प्रारूप नियम प्रकाशित किए गए थे, उन सभी व्यक्तियों से, जिनके उनसे प्रभावित होने की संभावना थी, उस तारीख से जिसको उक्त अधिसूचना से युक्त राजपत्र की प्रतियां जनता को उपलब्ध करा दी गई थी तीस दिन की अवधि के अवसान से पूर्व आक्षेप और सुझाव आमंत्रित किए गए थे;

और राजपत्र की प्रतियां जिसमें उक्त अधिसूचना प्रकाशित की गई थी, जनता को 27 अक्टूबर, 2014 को उपलब्ध करा दी गई थी;

और उक्त प्रारूप नियमों की बाबत जनता से प्राप्त आक्षेपों और सुझावों पर केन्द्रीय सरकार द्वारा विचार कर लिया गया है;

अतः अब केन्द्रीय सरकार उक्त अधिनियम की धारा 110 की उपधारा (1) के खंड (ड) द्वारा प्रदत्त शक्तियों का प्रयोग करते हुए, केन्द्रीय मोटर यान नियम, 1989 का और संशोधन करने के लिए निम्नलिखित नियम बनाती है, अर्थात्:-

1. (1) इन नियमों का संक्षिप्त नाम केन्द्रीय मोटर यान (ग्यारहवाँ संशोधन) नियम, 2015 है।

(2) ये नियम 1 जनवरी, 2016 को प्रवृत्त होंगे।

2. केन्द्रीय मोटर यान नियम, 1989 (जिसे इसमें इसके पश्चात मूल नियम कहा गया है) के नियम 125घ के पश्चात् निम्नलिखित नियम अंतःस्थापित किया जाएगा, अर्थात् :-

"125ड. पशुधन का परिवहन करने वाले मोटरयानों के लिए विशेष अपेक्षाएं—(1) 1 जनवरी, 2016 को और उसके पश्चात् सड़क द्वारा पशुधन का परिवहन करने के लिए उपयोग किए जा रहे मोटरयान, यथास्थिति समय-समय पर संशोधित भारतीय मानक ब्यूरो की आईएस 14904: 2007; या आईएस 5238:2001; या आई एस 5236:1982 में यथाउपबंधित विशिष्टियों के अनुसार होंगे और पशुधन का परिवहनकर्ता या परेषणकर्ता संबंधित विशिष्टियों में पशु धन के परिवहन की बाबत अधिकथित व्यवहार संहिता का अनुसरण करेगा।

(2) उपनियम (1) के अधीन रहते हुए जानवरों को ले जाने वाले मोटर यान में यान की बाड़ी में स्थायी विभाजन होंगे जिससे प्रत्येक विभाजन में जानवरों को व्यष्टिक रूप से ले जाया जाए, जिसमें विभाजन का आकार निम्नलिखित से कम नहीं होगा, अर्थात् :-

(i) गाय और भैंसें=2 वर्गमीटर

(ii) घोड़े और घोड़ियां= 2.25 वर्गमीटर

(iii) भेड़ और बकरी=0.3 वर्गमीटर

(iv) सूअर =0.6 वर्गमीटर; और

(v) कुक्कूट =40 वर्ग सेंटीमीटर

(3) जानवरों को ले जाने के लिए आशयित किसी मोटर यान को अन्य माल को ले जाने के लिए अनुज्ञात नहीं किया जाएगा।

(4) प्रादेशिक परिवहन अधिकारी उपनियम (2) के उपबंधों के अनुसार उपांरित मोटर यान के आधार पर जानवरों को ले जाने के लिए आशयित मोटर यानों को विशेष अनुज्ञप्तियां जारी करेगा।

[फा. सं. आरटी-11036/24/2014-एमवीएल]

संजय बंदोपाध्याय, संयुक्त सचिव

टिप्पणः--मूल नियम भारत के राजपत्र, असाधारण, भाग II, खंड 3, उप-खंड (i) में अधिसूचना सं. सा.का.नि. 590(अ), तारीख 2 जून, 1989 द्वारा प्रकाशित किए गए थे और अंतिम संशोधन सा.का.नि. सं. 498(अ), तारीख 16-06-2015 द्वारा किया गया।

MINISTRY OF ROAD TRANSPORT AND HIGHWAYS

NOTIFICATION

New Delhi, the 8th July, 2015

G.S.R. 546(E).—Whereas, the draft rules further to amend the Central Motor Vehicles Rules, 1989, were published, as required under sub-section (1) of Section 212 of the Motor Vehicles Act, 1988 (59 of 1988), *vide* notification of the Government of India in the Ministry of Road Transport and Highways number G.S.R. 745 (E), dated the 27th October, 2014 in the Gazette of India, Extraordinary, Part-II, Section 3, sub-section (i) inviting objections and suggestions from all persons likely to be affected thereby before the expiry of the period of thirty days from the date on which copies of the said notification containing the draft rules were made available to the public;

And whereas, copies of the said Gazette notification were made available to the public on the 27th October, 2014;

And whereas, the objections and suggestions received from the public in respect of the said draft rules have been considered by the Central Government;

Now, therefore, in exercise of the powers conferred by clause (m) of sub-section (1) of Section 110 of the Motor Vehicles Act, 1988 (59 of 1988), the Central Government hereby makes the following rules further to amend the Central Motor Vehicles Rules, 1989, namely: —

1. (1) These rules may be called the Central Motor Vehicles (Eleventh Amendment) Rules, 2015.
(2) They shall come into force on the 1st day of January, 2016.
2. In the Central Motor Vehicles Rules, 1989 (hereinafter referred to as the principal rules), after rule 125D the following rule shall be inserted, namely:—

“125E. Special requirements of motor vehicles transporting livestock.- (1) On and after, the 1st January, 2016, motor vehicles used for transportation of livestock by road shall be in accordance with the specifications of the Bureau of Indian Standards as provided in IS-14904:2007; or IS-5238:2001; or IS-5236:1982, as the case may be, as amended from time to time and the transporter or consigner of the livestock shall follow the code of practice laid down in the respective specification regarding the transport of the livestock.

(2) Subject to sub-rule (1), the motor vehicles for carrying animals shall have permanent partitions in the body of the vehicle so that the animals are carried individually in each partition where the size of the partition shall not be less than the following namely:—

- (i) Cows and buffalos = 2 sq. mts.
- (ii) Horses and mares = 2.25 sq. mts.
- (iii) Sheep and goat = 0.3 sq. mts.
- (iv) Pig = 0.6 sq. mts; and
- (v) Poultry = 40 cm sq.

- (3) No motor vehicles meant for carrying animals shall be permitted to carry any other goods.
- (4) The Regional Transport Officer shall issue special licences for the motor vehicles meant for carrying animals on the basis of vehicles modified in accordance with the provisions of sub-rule (2).”.

[F. No. RT-11036/24/2014-MVL]

SANJAY BANDOPADHYAYA, Jt. Secy.

Note:- The principal rules were published in the Gazette of India, Extraordinary, Part-II, Section 3, sub-section (i) vide notification number G.S.R. 590(E), dated the 2nd June, 1989 and lastly amended vide notification number 498(E), dated 16-06-2015.