



CD/K/702:2010
ICS 67.120

EAST AFRICAN STANDARD

Meat inspection table — Specification

EAST AFRICAN COMMUNITY

Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in East Africa. It is envisaged that through harmonized standardization, trade barriers which are encountered when goods and services are exchanged within the Community will be removed.

In order to meet the above objectives, the EAC Partner States have enacted an East African Standardization, Quality Assurance, Metrology and Test Act, 2006 (EAC SQMT Act, 2006) to make provisions for ensuring standardization, quality assurance, metrology and testing of products produced or originating in a third country and traded in the Community in order to facilitate industrial development and trade as well as helping to protect the health and safety of society and the environment in the Community.

East African Standards are formulated in accordance with the procedures established by the East African Standards Committee. The East African Standards Committee is established under the provisions of Article 4 of the EAC SQMT Act, 2006. The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

Article 15(1) of the EAC SQMT Act, 2006 provides that "Within six months of the declaration of an East African Standard, the Partner States shall adopt, without deviation from the approved text of the standard, the East African Standard as a national standard and withdraw any existing national standard with similar scope and purpose".

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

© East African Community 2010 — All rights reserved*

East African Community

P O Box 1096

Arusha

Tanzania

Tel: 255 27 2504253/8

Fax: 255-27-2504481/2504255

E-Mail: eac@eachq.org

Web: www.each.int

Introduction

In the preparation of this East African Standard, the following sources were consulted extensively:

IS 12486:1988(2000), *Specification for Meat Inspection Table*

Codex Alimentarius website: http://www.codexalimentarius.net/mrls/pestdes/jsp/pest_q-e.jsp

USDA Foreign Agricultural Service website: <http://www.mrlatabase.com>

USDA Agricultural Marketing Service website: <http://www.ams.usda.gov/AMSV1.0/Standards>

USDA Plant Inspectorate Service website: http://www.aphis.usda.gov/import_export/plants

European Union: http://ec.europa.eu/sanco_pesticides/public

Assistance derived from these sources is hereby acknowledged.

Draft for comments only — Not to be cited as East African Standard

Contents

1	Scope	1
2	Normative references	1
3	Materials	1
4	Dimensions	1
5	Constructional requirements	1
6	Workmanship and finish	2
7	Marking	2
8	Sampling	2

Draft for comments only — Not to be cited as East African Standard

Meat inspection table — Specification

1 Scope

This East African Standard specifies material, dimensions, constructional and other requirements of meat inspection table.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/RCP 1, *Recommended international code of practice — General principles of food hygiene*

CD-K-670:2010, *Bovine (beef) meat — Carcasses and cuts*

CD-K-671:2010, *Caprine (goat) meat — Carcasses and cuts*

CD-K-672:2010, *Ovine (sheep) meat — Carcasses and cuts*

CD-K-673:2010, *Porcine (pig) meat — Carcasses and cuts*

CD-K-675:2010, *Edible meat co-products*

CD-K-697:2010, *Code of hygienic practice for meat*

CD/K/700:2010, *Ante-mortem and post-mortem inspection of meat animals — Code of practice*

EAS 11, *Galvanized plain and corrugated iron sheets — Specification*

ISO 630-1, *Structural steels — Part 1: Plates, wide flats, bars, sections and profiles*

ISO 657-1, *Hot-rolled steel sections — Part 1: Equal-leg angles — Dimensions*

ISO 657-5, *Hot-rolled steel sections — Part 5: Equal-leg angles and unequal-leg angles — Tolerances for metric and inch series*

ISO 2937, *Plain end seamless steel tubes for mechanical application*

ISO 16143-1, *Stainless steels for general purposes — Part 1: Flat products*

3 Materials

Frame shall be made of mild steel angles conforming to ISO 657-1 and/or medium grade galvanized iron pipe conforming to ISO 2937. The table top shall be made of 2 mm thick stainless steel sheet conforming to ISO 630.

4 Dimensions

The dimensions (in millimetres) shall be as shown in Figure 1.

5 Constructional requirements

The edges of the table shall be as shown in Figure 1.

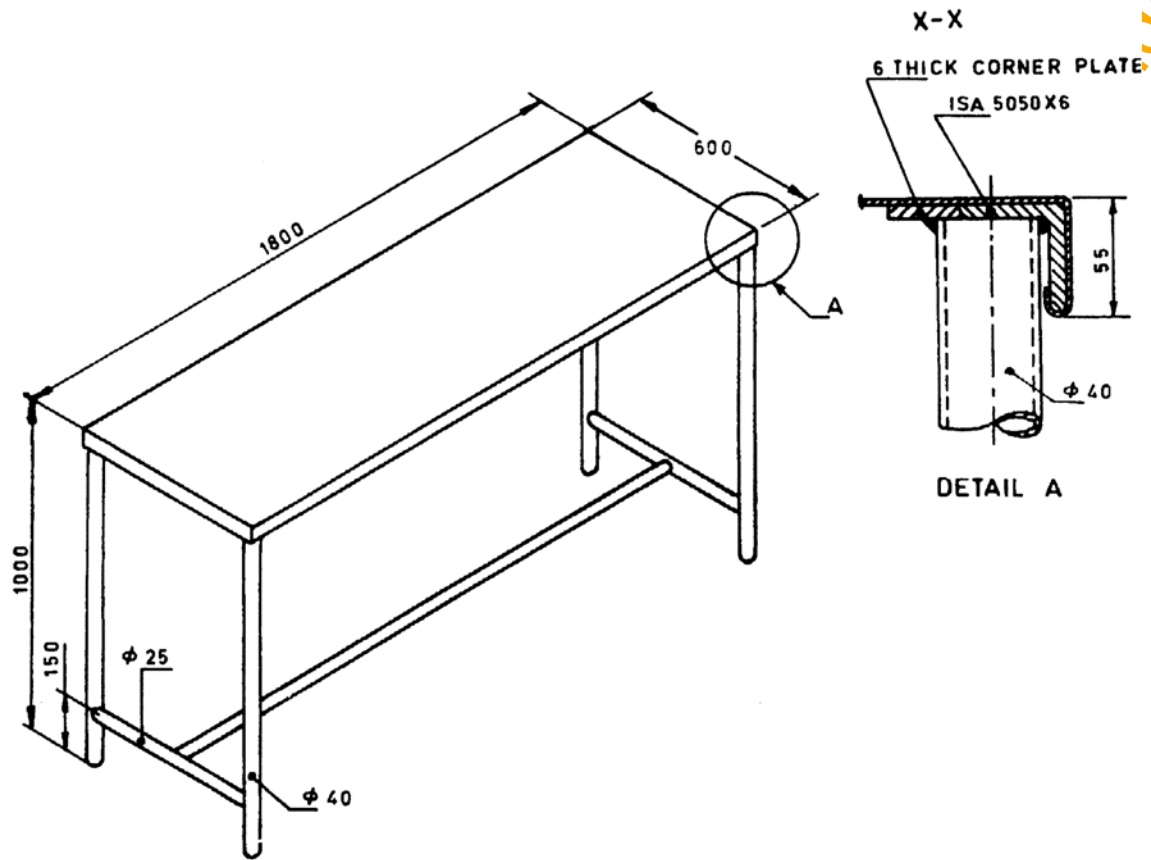


Figure 1 — Meat inspection table

6 Workmanship and finish

- 6.1 The table top shall be smooth, clean, duly polished and free from all defects.
- 6.2 The frame shall be enamelled in white.

7 Marking

7.1 Each table shall be marked with the following information:

- Manufacturer's name or trade-mark, if any;
- Year of manufacture; and
- Batch or code number.

7.2 Certification marking

Each product may also be marked with a Certification Mark.

8 Sampling

As agreed to between the manufacturer and the purchaser.

Draft for comments only — Not to be cited as East African Standard