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EAST AFRICAN STANDARD

Basic requirements for a stall for sale of meat of small and large animals

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.

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Introduction

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

IS 7053:1996(R2001), *Meat and Meat Products — Basic Requirements for a Stall for Sale of Meat of Small and Large Animals*

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

USDA Foreign Agricultural Service website: <http://www.mrlidatabase.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.

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Basic requirements for a stall for sale of meat of small and large animals

1 Scope

This standard covers the basic requirements, a typical layout plan, hygienic conditions for a stall for sale of meat of (goat, etc) and large animals (cattle, pig, etc).

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.

AOAC Official Method 931.06:1931, *Phosphorus (Total) (P_2O_5) in Eggs*

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-692:2010, *Mutton and goat meat canned in brine — Specification*

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

CD-K-683:2010, *Smoked bacon — Specification*

CD-K-692:2010, *Mutton and goat meat canned in brine — Specification*

CD-K-693:2010, *Animal casings — Specification*

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

CD-K-699:2010, *Veterinary drugs residues in foods — Maximum residue limits*

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

EAS 5, *Refined white sugar — Specification*

EAS 12, *Drinking (potable water) — Specification*

EAS 35, *Edible salt — Specification*

EAS 38, *Labelling of prepackaged foods — Specification*

EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

EAS 41, *Fruits, vegetables and derived products — Sampling and methods of test*

EAS 103, *Schedule for permitted food additives*

EAS 123, *Distilled water — Specification*

ISO 936, *Meat and meat products — Determination of total ash*

ISO 937, *Meat and meat products — Determination of nitrogen content (Reference method)*

ISO 1442, *Meat and meat products — Determination of moisture content (Reference method)*

ISO 1443, *Meat and meat products — Determination of total fat content*

ISO 1444, *Meat and meat products — Determination of free fat content*

ISO 1841-1, *Meat and meat products — Determination of chloride content — Part 1: Volhard method*

ISO 1841-2, *Meat and meat products — Determination of chloride content — Part 2: Potentiometric method*

ISO 2294, *Meat and meat products — Determination of total phosphorus content (Reference method)*

ISO 2917, *Meat and meat products — Measurement of pH — Reference method*

ISO 2918, *Meat and meat products — Determination of nitrite content (Reference method)*

ISO 3091, *Meat and meat products — Determination of nitrate content (Reference method)*

ISO 3496, *Meat and meat products — Determination of hydroxyproline content*

ISO 4134, *Meat and meat products — Determination of L-(+)- glutamic acid content — Reference method*

ISO 4831, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of coliforms — Most probable number technique*

ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

ISO 4833, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Colony-count technique at 30 degrees C*

ISO 5553, *Meat and meat products — Detection of polyphosphates*

ISO 5554, *Meat products — Determination of starch content (Reference method)*

ISO 5985, *Animal feeding stuffs — Determination of ash insoluble in hydrochloric acid*

ISO 6491, *Animal feeding stuffs — Determination of phosphorus content — Spectrometric method*

ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*

ISO 7251, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia coli — Most probable number technique*

ISO 13493, *Meat and meat products — Determination of chloramphenicol content — Method using liquid chromatography*

ISO 13496, *Meat and meat products — Detection of colouring agents — Method using thin-layer chromatography*

ISO 13730, *Meat and meat products — Determination of total phosphorus content — Spectrometric*

method

ISO 13965, *Meat and meat products — Determination of starch and glucose contents — Enzymatic method*

ISO 21527-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0.95*

ISO 21527-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0.95*

3 Definitions

For the purpose of this standard, the definitions given in CD-K-703:2010 and the following shall apply.

3.1

meat market

an authorized place where meat is handled and sold for human consumption

4 Location

4.1 Meat stall shall be a unit of meat market. Meat market shall preferably be located at a place away from vegetable, fish or other food markets and shall be free from undesirable odour, smoke, dust or other contaminants. The main services, such as potable water supply, electricity and proper hygienic sewage disposal facilities are essential prerequisites and shall be made available.

4.2 It is recommended that meat stalls should deal solely with the sale of meat and not with any other food or food products. The mixed shops purveying marine foods and vegetables shall be discouraged since fish emanate foul odour transmissible in meat.

5 Blocks

5.1 A block shall consist of a number of meat stalls and shall be enclosed in compound wall which barricades entry of dogs, cats, birds and other undesirable elements into the block.

5.2 Each block shall be provided with a potable water storage supply tank with taps to facilitate drawal of water by meat stalls.

5.3 Other facilities like those of toilet and arrangement for hand washing shall also be provided in the block.

5.4 Maintenance of hygienic conditions, repair of facilities, etc, shall be the collective responsibility of the stall holders.

5.5 Each block shall preferably be provided with a chilling room maintained at 1 °C.

6 Meat stalls

A meat stall (see Figure 1) shall consist of the following facilities:

- a) Meat preparation room,
- b) Sales counter or ante-room; and
- c) Covered passage in front or a verandah for customers.

6.1 Meat preparation room

6.1.1 The meat preparation room should serve the purpose of temporary storage of carcasses on rails and hooks and for retaining meat. The preparation room may be of minimum 3.75 m x 3 m x 3 m for small animals and 4.5 m x 4.5 m x 4.5 m for large animals depending on the outturn of the stock.

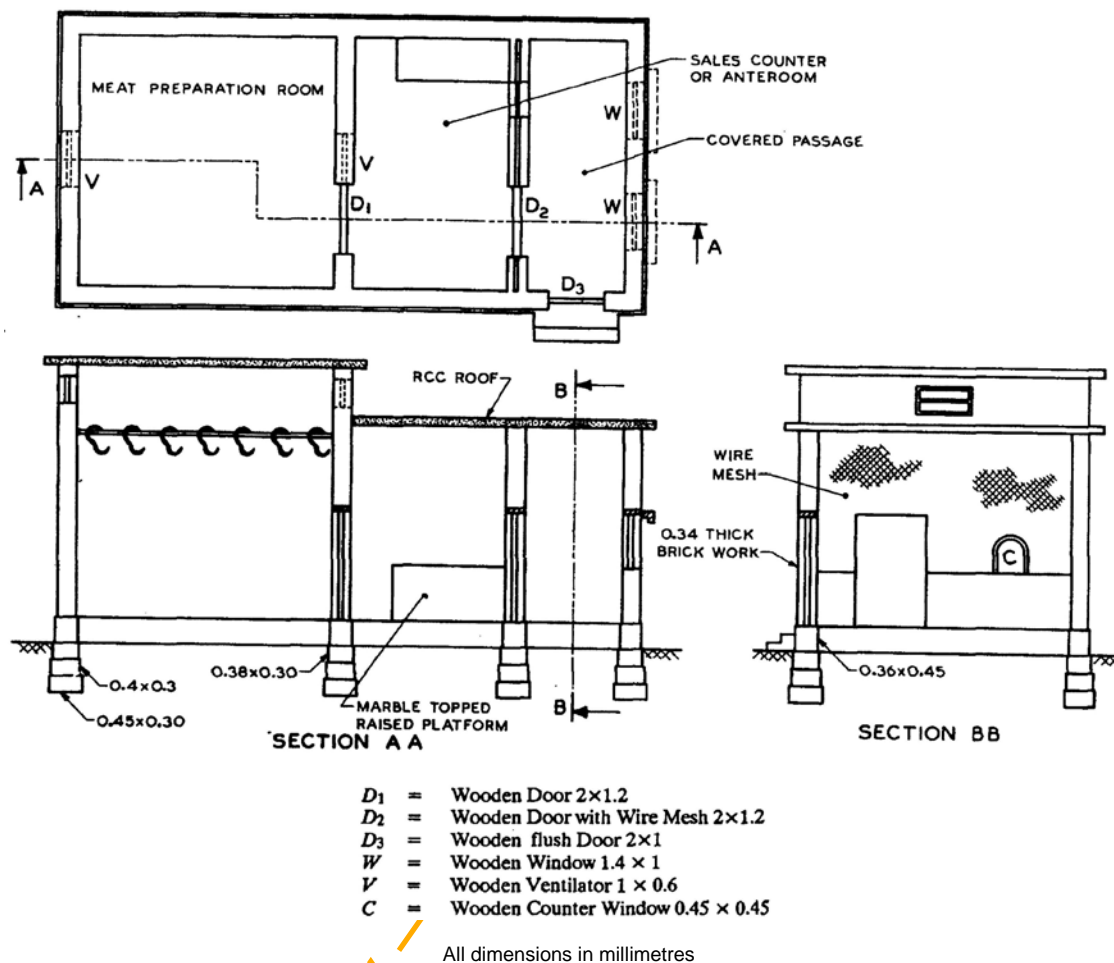


Figure 1 — Typical layout of meat stalls for the sale of meat of small and large animals

Floor shall be of such construction that easy washing and cleaning with water is possible.

6.1.2 The preparation room shall be ventilated and cool. Screened ventilators shall be provided near the ceiling for facilitating cross-ventilation. An electric fan and an exhaust fan may preferably be provided inside the preparation room. Care shall be taken that no direct sunlight falls on the dressed carcasses. The room shall suitably be made fly-proof and provided with fly-traps.

6.1.3 Rails of non-corrosive metal with proper hook attachments shall be fixed in the preparation room at a minimum height of 2.5 m and 3.25 m from the floor level for small and large animals respectively for facilitating hanging of carcasses for further preparation of meat. Hanging hooks for the carcasses shall be about 30 cm apart and the distance between rails shall be 70 cm to 80 cm depending upon the size of animals slaughtered.

6.2 Sales counter or ante-room

6.2.1 The ante-room shall be of minimum 3 m x 1.75 m for small animals and 4.5 m x 2.75 m for large animals with a minimum ceiling height of 4.5 m. The ante-room shall have raised platform of minimum dimension 1.25 m x 1 m x 0.5 m for small animals and 2 m x 1 m x 0.75 m for large animals,

provided with marble-topped for locating a dial scale and keeping the retail meat temporarily for packing before delivery. The floor of the ante-room shall be of such construction that easy washing and cleaning with water is possible.

6.2.2 The front of the ante-room shall be made of wall of one metre height with plain glass or wire mesh on wooden frames making up the rest of the frontage of the wall. A door of minimum dimensions 2 m x 1 m shall be provided on one side to facilitate receipt of carcasses into the meat preparation room.

6.2.3 Provision shall also be made for placing chopping blocks of hard-wood tree trunk in the room for cutting meat. Whenever block of wood is used for cutting, it should be solid and should not contaminate the meat.

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

6.2.5 One wire mesh door and the other panelled door shall be provided between verandah and the ante-room as fly-proof measures. The wire mesh door shall be self-closing type.

6.3 Covered passage

A covered passage protected from the rain and the sun shall be provided in the meat stall for customers' use. The passage shall be of approximately 2.75 m width and 3.5 m height.

6.4 Water tap

Each stall shall be provided with a water tap.

6.5 Floors and walls

Floors shall be made of impervious and non-slippery materials. The slope of the floor shall be not less than 5 cm in 3 m. The interior wall surfaces of the meat preparation room and the ante-room shall be finished with smooth, hard and impervious materials, such as glazed tiles or hygienic panels, etc up to a height of not less than 1.8 m from the floor level.

6.6 Fittings and equipment

The stalls shall have fittings which are non-corroding and non-rusting type.

6.6.1 The dial scales used shall preferably be of a type which obviate unnecessary handling and contamination and the pan of the scale and shall be made of stainless steel or nickel coated.

6.6.2 The knives, tools and hooks used shall be made of stainless steel. Sufficient facilities shall be provided in the form of cupboards or racks for storing knives, hooks, clothes and other equipment.

6.7 Other requirements

The indiscriminate entry of customers and sundry into the preparation and sales room shall be avoided as this leads to unhygienic conditions.

6.8 Employees hygiene

For employee hygiene the practices described in CD-K-697:2010 shall be followed.

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